



NECTAR & NOBLE

WINE • BEER • BITES

The Carlton welcomes you to Nectar & Noble situated within the original Atascadero Colony District. We offer a hand selected list of local wines and handcrafted beer to be enjoyed with small, tasty bites. We invite you to sit back, relax and allow us to introduce you to some of the Central Coast's finest, gifted by our local artisans.

-Small Bites-

Warm California Almonds & Cashews 9

House seasoned with Kiler Ridge
EV Olive Oil & Fleur de Sel

Castelvetrano Olive 16

Seasoned with garlic, a touch of Rosemary, red chili flakes, hand grated lemon zest, & EV Olive Oil

House Baked Crusty Bread 8

Served with house seasoned
Kiler Ridge Olive Oil for dipping

Charcuterie Board 32

-Serves Two-

Alle Pia Cured meats, Central Coast Creamery Cheese, Pickled Organic Veggies, Marcona Almonds & Gluten Free Crackers

Baked Brie en Croute 25

Pastry wrapped creamy Brie cheese baked golden brown & topped with spiced mango chutney - served with rustic crusty bread

Santa Barbara House Smoked Salmon 23

Accompanied with Bourson Cheese, Capers, Dill & Served with Stone Ground Wheat Crackers

-Dessert-

- 5- Petit Ganache Chocolate Truffles 12
- House Baked Cookies 8



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- Wine List -

WHITES:

- HALTER RANCH, Grenache Blanc 14/GLS
- STEPHEN ROSS, Chardonnay 14/GLS
- KINERO IN VAIN, White Blend 16/GLS
45/BTL
- BODEGA DE EDGAR, Albarino 14/GLS
34/BTL
- ALBAN VINEYARDS, Viognier
“Sarments” Central Coast 70/BTL
- WOLFF VINEYARD, Sparkling Wine 63/BTL

REDS:

- OPOLO MOUNTAIN ZIN 14/GLS
- BODEGA DE EDGAR, Blend 16/GLS
- COLORI, Sangiovese 14/GLS
35/BTL
- FOSSIL POINT, Pinot – Edna Valley 39/BTL
- SAN SIMEON, Cabernet 45/BTL

WINE FLIGHT 25

A 3oz pour of selected wines (*)
By the glass.

-Beer on Tap-

8/Glass 12 oz.

- Wild Fields, “Atascadero Beach” – Mexican Lager (4.8%)
- Wild Fields’, “Pine Mountain Monolith” - Brown Ale (5.4%)
- Colony Mash, “Immaculate Hexagon” with Sierra Farms Honey – Double IPA (8.0%)
- Colony Mash, “Super Soft Birthday Party” West Coast IPA (6.9%)

-Beverages-

3.50/12oz Glass | 4/10oz Cup

- Sparkling Water
- Coca-Cola
- Sprite
- Diet Coke
- Coffee