

SLATE BISTRO & CRAFT BAR

Dinner Menu

HAMACHI, CRUDO & MORE

- HAMACHI AQUA CHILE *jalapeno, cucumber, scallions, tostada* 15
- TUNA CRUDO *soy, mushrooms, shallots, micro cilantro* 15
- SALMON CRUDO *miso vinaigrette, fried shallots, micro cilantro* 15
- SPICY TUNA TOSTADA *avocado, pickled onions, masago, micro greens* 16
- NIGIRI: TUNA (2) 7.00 KING SALMON (2) 7.0 YELLOWTAIL (2) 7.50

TRUST ME BOX *sushi platter*
Chefs selection of rolls, sashimi & nigiri 52

SUSHI ROLLS

RED DRAGON ROLL

spicy tuna, cucumber, avocado, topped with tuna, ponzu, chili oil, green onion 18

RAINBOW ROLL

king salmon, tuna, spicy hamachi, cucumber, crunchy jalapeños, garlic, soy 18

TEMPURA SALMON MANGO ROLL

spicy crab, cucumber, avocado, tempura salmon, avocado, eel sauce, spicy mayo 16

FIRE CRAKER ROLL

shrimp tempura, cucumber, spicy tuna and crab, topped with tempura mix, spicy mayo, eel sauce 19

SLATE ROLL

salmon, shrimp tempura, spicy crab, cucumber, ponzu eel sauce, lemon, green onions, masago 15

HAWAIIAN ROLL

spicy yellow tail and shrimp tempura, cucumber, avocado. topped with tuna, dressed with seaweed, sesame, eel sauce 16

SPICY TUNA ROLL TUNA *cucumber, avocado, sprouts* 11

CALIFORNIA ROLL *avocado, crab, cucumber* 11

STARTERS

CHEDDAR BACON DINNER ROLLS

big, fat fluffy rolls that beg to be shared 7

FRIED ARTICHOKEs

with goat cheese, roasted pepper and garlic emulsion 14

ROASTED BRUSSEL SPROUTS ✓

caramelized maui onion, bacon, melted cambazola cheese, hazelnut 13

SMOKED SHORT RIB SLIDERS (2)

tangy bbq, apple cabbage slaw, hawaiian bread 13

TOGORASHI SEARED CRAB CAKES (2)

sweet corn relish, roasted pepper and garlic aioli 16

BAKED BRIE

apple compote, hazelnut, crostinis 16

CHARRED CORN ✓

cilantro, cotija cheese, chili powder, mayo, lime and butter 11

FILET TIPS ✓

with cambozola, baby tomato, arugula, evoo and garlic crostini (4oz filet) 18

CRISPY BUFFALO CAULIFLOWER

feta cheese, fried red onions & jalapenos 13

CALAMARI & SHRIMP MISTO

shrimp, peppers, lemon, chives, calabrian chili aioli. 16

TEMPURA SHRIMP

sweet chili sauce 13

MACARONI AND CHEESE

roasted poblanos, bacon, crispy buttermilk-soaked onions 12

MARKET SALADS & SOUP

add chicken 5 | shrimp 8 | salmon 10 | filet tips 11

OXNARD STRAWBERRY & BEET ✓

roasted pepitas, goat cheese, raspberries, mixed greens,
balsamic dressing 13

BURRATA & HEIRLOOM SALAD ✓

baby heirloom tomato, fresh basil, balsamic reduction grilled baguette 15

CAMBOZOLA WEDGE SALAD

bacon, scallions, cambozola cheese, baby tomato,
hand torn focaccia croutons 14

PURPLE CAESAR

romaine, purple kale, butter garlic croutons,
house Caesar dressing13

TOMATO SOUP

fresh basil, evoo, butter croutons, parmesean
cup 7 / bowl 13

HOUSE SPECIALTIES

BLUE CHEESE CRUSTED 8OZ FILET ✓

caramelized maui onion, mash potato, shaved brussel sprouts
and kale, cabernet demi glaze 45

GRILLED NEW YORK

french fries, peppercorn sauce, broccolini 37

SMOKED SHORT RIB

bacon bourbon glaze, mashed potatoes, sautéed kale 34

14oz BONE IN PORK CHOP ✓

maple glazed with apple relish, parsnip purée,
sautéed kale, crispy parsnip 29

JUMBO SCALLOP

4 pan seared jumbo scallopS, basil compound butter, cauliflower,
arugula, lemon, chili, butter croutons 42

GRILLED SALMON ✓

okinawa potato purée, pineapple ginger gastrique, bok choy and carrots 27

RISOTTO ALLA PESCATORA

scallop, shrimp, salmon, crispy calimari in a
tangy tomato sauce and wilted arugula 36

AIRLINER CHICKEN

pan seared with wild mushroom sherry sauce, mash potato,
grilled asparagus 26

CHARDONNAY CHICKEN

crispy breast mash potato, roasted garlic green beans 24

BACON WRAPPED TURKEY MEAT LOAF

chipotle bbq sauce, cheddar mash potato and crispy kale 27

WILD MUSHROOM AND TRUFFLE PASTA

pappardelle noodles, shaved parmesan 25

HERB AND PARMESAN RISOTTO

crisp artichokes and heirloom tomatoes 23
add protein chicken, shrimp, salmon, filet tips

THE KOBE BURGER

kobe style beef, american cheese, iceberg, red onion, tomatoes, pickles,
calabrian chili aioli, toasted brioche bun, fries 22

✓ = GLUTEN FREE

COCKTAILS

CLEAN SLATE 12

GIN, ALOE, ELDERFLOWER, TONIC WATER

SLATE MULE 12

VODKA, GINGER LIQUEUR, STRAWBERRY SIMPLE, LIME, GINGER BEER, MINT

ROSE GOLD 13

MEZCAL, WHISKEY, RUM, PORT WINE, LEMON, ORANGE, MANGO, SUGAR, SPICES, ORANGE BITTERS (MILK PUNCH)

SCREAMS OF PASSION 14

OUR VERSION OF THE PORNSTAR MARTINI: TITOS, PASSION FRUIT, LEMON, VANILLA SIMPLE, PAS-SION FRUIT LIQUEUR SIDE OF SPARKLING WINE

FALSE ALARM 13

PISCO, APEROL, SPARKLING WINE, RASPBERRY, LEMON JUICE

MANGO SHANDY 12

TEQUILA, LIME, MANGO, JALAPENO SYRUP, CALIDAD MEXICAN LAGER

WATERMELON MOJITO 12

RUM, WATERMELON, LIME, SUGAR, SODA WATER, MINT

SPA WATER 13

VODKA, CUCUMBER, ELDERFLOWER, LEMON, SPARKLING WINE

PINEAPPLE MARGARITA 12

TEQUILA, AGAVE, LIME JUICE, MANGO, TAJIN *MAKE IT SPICY

SHE’S BOUJEE 14

VODKA, POMEGRANATE, ELDERFLOWER, LIME, SIMPLE, PROSCECCO

PINK DRAGON 15

VODKA, GRAND MARNIER, GUAVA, DRAGON FRUIT, LEMON, POMEGRANATE FOAM

FAMOUS AND NAKED 14

MEZCAL, APEROL, LIME, YELLOW CHARTREUSE, SMOKED

THE SMOKY OLD MAN 18

BUFFALO TRACE WHISKEY, SUGAR, ANGOSTURA BITTERS, CITRUS OILS, SMOKED

OLD FASHIONED 15

BUFFALO TRACE WHISKEY, SUGAR, ORANGE OIL, ANGOSTURA BITTERS

SMOKE BOMB 16

BUFFALO TRACE WHISKEY, AVERNA AMARO, BITTERS, CHOCOLATE-MOLE BITTERS, SMOKED

NIGHT OWL 14

RUM, MR. BLACK, COLD BREW, HONEY

FRESH MOCKTAILS 7

BOTANICAL

POMEGRANATE, AROMATIC TONIC, LEMON JUICE

ANGELICAL

PINEAPPLE, LIME, GINGER BEER, MINT

NOCTURNAL

ORGEAT, COLD BREW, LIME JUICE, ORANGE JUICE

INTERNATIONAL

JALAPENO SIMPLE, LEMON JUICE, GRAPEFRUIT JUICE, SPARKLING WATER

WINE

SPARKLING WINE

RUFFINO SPARKLING ROSE SPLIT, ITALY	9	-
VILLA SANDI PROSECCO SPLIT, ITALY	9	-
GAMBINO CUVEE PROSECCO, ITALY		30
TAITTINGER BRUT CHAMPAGNE, FRANCE		72

CHARDONNAY

SONOMA CUTRER, 2018, SONOMA	13	45
ZD, 2018, CALIFORNIA	15	52
ANABA, 2015, SONOMA		36
FERRARI CARANO, 2018, SONOMA		32
ROMBAUER, 2019, CARNEROS		75
PRISONER, 2019, CARNEROS		65

SAUVIGNON BLANC

CHASING VENUS, 2019, NEW ZEALAND	10	36
EMMOLO, 2019, FAIRFIELD		32
FERRARI CARANO, 2020, SONOMA COUNTY		32
UNSHACKLED, BY PRISONER, 2019, CA		40

OTHER WHITES

CARLETTO, PINOT GRIGIO, 2019, ITALY	9	32
BIELER, ROSE, 2020, FRANCE	9	32
RIESLING, 2018, COLUMBIA VALLEY	9	32
SEA GLASS, PINOT GRIGIO, 2019, CA		34
CONUNDRUM, BLEND, 2016, CA		32

CABERNET

JUSTIN, 2018, PASO ROBLES	16	52
UNSHACKLED, BY PRISONER, 2019, CA	13	45
TREANA, BY AUSTIN HOPE, 2019, PASO		40
AUSTIN HOPE, 2019, PASO		65
JOSEPH PHELPS, 2018, NAPA		90
DAOU,2018, PASO		48

PINOT NOIR

MEIOMI, 2018, MONTEREY	12	44
BABCOCK, 2019, CENTRAL COAST		36
PRISONER, 2019, SONOMA		70
LA VOIX, SATISFACTION, 2013, SAN YSIDRO		40
BELLE GLOS, 2018, SANTA BARBARA		60

RED BLEND

NINER, 2017, PASO	11	40
UNSHACKLED, PRISONER, 2019, NAPA		40
ISOSCELES, JUSTIN, 2017, PASO		90
PRISONER, 2019, CA		75
JUSTIFICATION, JUSTIN, PASO		80
OVERTURE, OPUS, 2016, NAPA		180

OTHER REDS

KLINKER, ZINFANDEL, 2017, LODI	11	40
THORN, PRISONER, MERLOT, 2016, NAPA		60
SALENTEIN, MALBEC, 2018, ARGENTINA		36
KLINKER, SYRAH, 2017, LODI		45
LA VOIX, SO WHAT, SYRAH, 2015, SAN YSIDRO		40
GAINNEY, MERLOT, 2017, SANTA BARBARA		36
MICHAEL CHIARLO, BAROLO, 2015, ITALY		75

BEER LIST

TOPA TOPA CHIEF PEAK, IPA	7
TOPA TOPA DOS TOPAS, LAGER	7
TOPA TOPA, SPECTRO, HAZY IPA	7
SABADO TARDE, TANGERINE ALE	7
CALIDAD, MEXICAN LAGER	7
GOLDEN ROAD, BROWN ALE	7
GOLDEN ROAD, HEFEWEIZEN	7
FIRESTONE 805, BLONDE ALE	7
ESTRELLA JALISCO, MEXICAN LAGER	7
MICHELOB ULTRA, LIGHT LAGER	7

SLATE BISTRO & CRAFT BAR

Happy
Hour

WEDNESDAY TO FRIDAY
4PM TO 6PM
SATURDAY 3-6PM

COCKTAILS

SPA WATER 8

VODKA, SPARKLING WINE, CUCUMBER, LEMON

A CLEAN SLATE 8

GIN, ALOE, ELDERFLOWER, TONIC WATER

MANGO SHANDY 8

TEQUILA, LIME, MANGO, JALAPENO SYRUP,
CALIDAD MEXICAN LAGER

SLATE MULE 8

VODKA, GINGER LIQUEUR, STRAWBERRY SIMPLE,
LIME, GINGER BEER, MINT

SCREAMS OF PASSION 10

TITOS, PASSION FRUIT, LEMON, VANILLA SIMPLE,
PASSION FRUIT LIQUEUR SIDE OF SPARKLING WINE

SHE'S BOJEE 10

VODKA, POMEGRANATE, ELDERFLOWER, LIME, SIMPLE,
PROSCETTO

WATERMELON MOJITO 8

RUM, WATERMELON, LIME, SUGAR, SODA WATER, MINT

PINEAPPLE MARGARITA 8

TEQUILA, AGAVE, LIME JUICE, PINEAPPLE, TAJIN

STARTERS

CHEDDAR BACON DINNER ROLLS 6

FRIED ARTICHOKE 12

ROASTED BRUSSEL SPROUTS 11

SMOKED SHORT RIB SLIDERS(2) 10

TOGORASHI SEARED CRAB CAKES(2) 13

BAKED BRIE 13

CHARRED CORN 8

FILET TIP 15

CRISPY BUFFALO CAULIFLOWER 13

TEMPURA SHRIMP 10

MACARONI AND CHEESE 9

FRIES & PEPPERCORN SAUCE 6

PURPLE CAESAR 8

TOMATO SOUP 5 cup

THE BURGER & FRIES 15

Please inform your server of any allergies.

SLATE