

the Patios

AT SLATE BISTRO

GOAT CHEESE CROQUETTES

CRISPY GOAT CHEESE, ROASTED HEIRLOOM CARROTS AND PUREE, HONEY DRIZZLE 13

SHAREABLES

- BRUSSEL SPROUTS** CILANTRO, MINT, FISH SAUCE, LIME, HONEY, GARLIC, CHILI, CRISPY RICE 13
FRIED BAY SCALLOPS CRISPY PANKO CRUSTED, CALABRIAN PEPPER AIOLI, FRESH CHIVES 13
SMOKED PULLED PORK SLIDERS BBQ SAUCE, PINEAPPLE SLAW, PICKLES, HAWAIIAN ROLLS (3) 12
BACON WRAPPED JALAPEÑO SHRIMP JALAPEÑO CILANTRO AIOLI, ROASTED PEPPER AIOLI (3) 13
BUFFALO FRIED CAULIFLOWER FETA CHEESE, FRIED RED ONIONS & JALAPENOS 12
FRENCH FRIES CALABRIAN PEPPER AIOLI, FRESH CHIVES 7

SUSHI

- POPLIFE ROLL** SPICY TUNA, TEMPURA SHRIMP, TOPPED WITH SALMON, AVOCADO, CRISPY ONIONS, PONZU AND EEL SAUCE 15
SLATE ROLL TEMPURA SHRIMP, SPICY IMITATION CRAB & AVOCADO, TOPPED WITH AHI TUNA, JALAPEÑO, CILANTRO, SPICY MAYO AND SRIRACHA 15
"PURPLE" CALIFORNIA ROLL PURPLE RICE, IMITATION CRAB, CUCUMBER, AVOCADO AND SPROUTS 14
SPICY TUNA SPICY TUNA, AVOCADO, CUCUMBER AND SPROUTS 9
SALMON ROLL SALMON, AVOCADO, CUCUMBER AND SPROUTS 9
AHI TUNA ROLL AHI TUNA, AVOCADO, CUCUMBER AND SPROUT 9
TEMPURA AVOCADO ROLL DEEP FRIED AVOCADO ROLL W EEL SAUCE 8

SASHIMI

- ADD SIDE OF RICE 2
SICILIAN SASHIMI PLATTER
 SALMON, AHI TUNA, YELLOWTAIL, FRIED CAPERS, SHALLOTS, PEPPER, CALABRIAN CHILE & EVOO 21
HAMACHI CRUDO
 YELLOW TAIL LIME ZEST, SEA SALT, PEPPER, CHILI OIL, EVOO AND CILANTRO 19
MEDITERRANEAN AHI CRUDO HEIRLOOM TOMATO, SHALLOTS, LEMON, PONZU, EVOO, CRISPY GARLIC AND FETA CHEESE 19

SALADS

- ROASTED BABY BEET** RED & YELLOW BEETS, PISTACHIO CRUSTED GOAT CHEESE, MANDARIN ORANGES, QUINOA, ARUGULA, MINT VINAIGRETTE 12
BURRATA SUMMER SALAD HEIRLOOM TOMATO, FRESH BASIL, EVOO, BALSAMIC REDUCTION 19
SLATE'S PURPLE CAESAR ROMAINE LETTUCE, PURPLE KALE, PARMESAN CRISPS, CROUTONS 10
CALIFORNIA WEDGE BLUE CHEESE DRESSING, BACON CRUMBLES, HEIRLOOM TOMATOES, CHIVES, ROASTED GARLIC CUMBES AND ADDITIONAL BLUE CHEESE CRUMBLES 13

DINNER ENTREES

- NEW YORK STEAK** TRUFFLE BUTTER 24
HICKORY & APPLEWOOD SMOKED BRISKET SMOKED IN HOUSE WITH CHIPOTLE BBQ, PICKLED ONIONS, WHOLE GRAIN MUSTARD, KOSHER PICKLE 22
BROWNSUGAR GLAZED SALMON LIGHTLY SMOKED FLAVOR, APPLE SLAW, GRILLED APPLE 22
GRILLED SALMON APPLE SLAW AND GRILLED APPLE 22
HERB MARINATED CHICKEN BREAST JALAPENO CILANTRO AIOLI, ARUGULA, SLICED LEMONS, EVOO 18
CHARDONNAY CRISPY CHICKEN CHARDONNAY BACON GRAVY 19
NEW CALIFORNIA BURGER AVOCADO, HEIRLOOM TOMATO, ICEBERG LETTUCE, CALABRIAN CHILI PEPPER AIOLI ON A TOASTED BRIOCHE BUN, FRIES 18 (ADD APPLEWOOD BACON, SHARP CHEDDAR or SMOKED GOUDA +2)
SHRIMP & GRITS CAJUN SEARED SHRIMP, SMOKE GOUDA GRITS, CORN & ROASTED PEPPER RELISH 24
WILD MUSHROOMS PISTOU PASTA KALE, ASPRAGUS, LINGUINE, GARLIC CRUMBS (vg) 18
 (ADD BURRATA CHEESE +4)

SIDES

- 8 EACH OR 3 SIDES FOR 20
LOADED MASH BACON, CHIVES, CHEESE, SOUR CREAM +1
BUTTER MASHED POTATOES OUR POPULAR BOILED AND DOUBLE BUTTER INFUSED MASH
GRILLED ASPARAGUS SPEARS +1
MACARONI AND CHEESE SMOKED GOUDA, SHARP CHEDDAR CHEESE
FRENCH FRIES CALABRIAN CHILE PEPPER AIOLI, FRESH CHIVES
BRUSSEL SPROUTS CILANTRO, MINT, FISH SAUCE, LIME, HONEY, GARLIC, CHILI, CRISPY RICE +2
CHARRED PINEAPPLE SLAW CASHEWS, COCONUT FLAKES, TOGARASHI, SLAW DRESSING

DESSERTS

- 10
BLUEBERRY WHITE CHOCOLATE BREAD PUDDING BOURBON CRÈME ANGLAISE, BLUEBERRIES
STRAWBERRY VANILLA CRÈME BRULÉ FRESH STRAWBERRIES, MINT AND CANDIED WALNUTS
FLOURLESS CHOCOLATE CAKE

cocktails + wine

FEATURED COCKTAILS 13

- BAD & BOJEE** TITOS, POMEGRANATE, ELDERFLOWER, LIME, PROSECCO FLOAT
OLD FASHIONED CLYDE MAY BOURBON, SUGAR, BITTERS, CITRUS OILS

DRAFT COCKTAILS 11

- WATERMELON MOJITO** 3 YR. RUM, WATERMELON, LIME, CARBONATED WATER
SLATE MULE VODKA, LIME, STRAWBERRY CORDIAL, GINGER, CARBONATED WATER
CLEAN SLATE WILDER GIN, LEMON, ALOE LIQUER, ELDERFLOWER, TONIC
NUEVA SOL HIDDEN STILL BOURBON, BLOOD ORANGE SHRUB, APRICOT LIQUER, HABANERO TINCTURE
MAI TAI 3 YR. RUM, ORGEAT, LIME, CURACAO, ANGOSTURA BITTERS
PINEAPPLE MARGARITA- REPOSADO, PINEAPPLE & BELLPEPPER CORDIAL, LIME, ORANGE CURACAO
WHITE WINE SPRITZ BERRY INFUSED CHARDONNAY, LEMON INFUSED GIN, ELDERFLOWER, SPARKLING WINE

< FULL BAR AVAILABLE >

WINE

PICCINI PINOT GRIGIO	8 / 24
CHALK HILL CHARD	12 / 36
CHASING VENUS SAUV BLANC	8 / 24
R.O.P. ROSE-	8
BREAD & BUTTER CAB	11 / 33
JUSTIN CAB	16 / 48
MEOMI PINOT	12 / 36

- GAMBINO PROSECCO SPLITS 7
 JP CHENET BRUT ROSE SLPLITS 7

BEER

SABADO TARDE	6
TOPA TOPA CHIEF PEAK	7
TOPA TOPA DOS TOPAS	6
JUICE BOX HERO	8
FIRESTONE 805	7



Happy Hour



- FRIED BAY SCALLOPS** 9
SMOKED PULLED PORK SLIDERS (2) 8
BUFFALO FRIED CAULIFLOWER 9
FRENCH FRIES 5
SLATE'S PURPLE CAESAR 5
CALIFORNIA ROLL 6

- SLATE MULE** 7
WATERMELON MOJITO 7
PINEAPPLE MARGARITA 7
WHITE WINE SPRITZ 7

- HOUSE RED & WHITE** 5
BEER 2 OFF

SLATE

ENJOY THE BEST OPEN AIR DINING PATIO IN VENTURA COUNTY AS YOU TAKE IN SOME GREAT DEALS ON AMAZING FOOD AND COCKTAILS!

3PM-5PM EVERYDAY