

SLATE



OPEN TUESDAY THRU SATURDAY AT 3PM

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
- GOAT CHEESE BALLS** CRISPY GOAT CHEESE, ROASTED HEIRLOOM CARROTS AND PUREE, HONEY DRIZZLE 11
- 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

SASHIMI

ADD SIDE OF RICE 2

SUSHI BAR BEGINS AT 5PM

- HAMACHI** YELLOW TAIL, YUZU PONZU, THAI CHILE, GARLIC FLOWERS AND EVOO 19
- TUNA** FRIED CAPERS, CALABRIAN CHILIS, SHALLOTS, MICRO CILANTRO, SOY SAUCE LEMON AND EVOO 17
- SALMON** TOASTED SESAME AND EEL SAUCE 17

JALAPEÑO POPPERS

SPICY TUNA, CREAM CHEESE, AVOCADO AND SALMON 11

SUSHI

- SLB ROLL** SALMON, SHRIMP TEMPURA, SPICY CRAB, CUCUMBER, PONZU EEL SAUCE, LEMON, GREEN ONION AND MASAGO 17
- RAINBOW ROLL** TOP HAMACHI TUNA AND SALMON, IMITATION CRAB CUCUMBER AND AVOCADO 16
- "PURPLE" CALIFORNIA ROLL** PURPLE RICE, IMITATION CRAB, CUCUMBER, AVOCADO AND SPROUTS 14
- SPICY TUNA ROLL** TUNA CUCUMBER AVOCADO AND SPROUTS 11
- AHI ROLL** 11
- SALMON ROLL** SALMON CUCUMBER AVOCADO SPROUTS 10
- AVOCADO ROLL** SPICY MAYO AND EEL SAUCE 10

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 CRUMBLES 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 BRULE** FRESH STRAWBERRIES, MINT AND CANDIED WALNUTS



FEATURED COCKTAILS

- BAD & BOUJEE** TITOS, POMEGRANATE, ELDERFLOWER, LIME, PROSECCO FLOAT
- OLD FASHIONED** CLYDE MAY BOURBON, SUGAR, BITTERS, CITRUS OILS (SMOKE IT, YOUR CHOICE OF HICKORY OR APPLEWOOD add 3)

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
- DROP'N THE BEETS** TITO'S VODKA, LEMON, BEET SHRUB, PINEAPPLE, GINGER, SODA WATER
- WHISKEY SMASH** RYE WHISKEY, BLACKBERRIES, LEMON, SIMPLE
- PINEAPPLE MARGARITA**- REPOSADO, PINEAPPLE & BELLPEPPER CORDIAL, LIME, ORANGE CURACAO
- WHITE WINE SPRITZ** BERRY INFUSED CHARDONNAY, LEMON INFUSED GIN, ELDERFLOWER, SPARKLING WINE

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

full bar available



Happy Hour

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

- HOUSE RED & WHITE** 5
- BEER 2 OFF**

SLATE

- FRIED BAY SCALLOPS** 9
- SMOKED PULLED PORK SLIDERS (2)** 8
- BUFFALO FRIED CAULIFLOWER** 10
- FRENCH FRIES** 5
- SLATE'S PURPLE CAESAR** 5

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

3PM-6PM

BEST of VENTURA COUNTY

Polls are open for the **VC REPORTER'S Best of Ventura County 2020!** Please support Slate Bistro by voting for us on the above categories

CAMARILLO RESTAURANT ⁽⁹⁶⁾
FINE DINING ⁽¹⁰⁶⁾
CRAFT COCKTAIL ⁽¹²³⁾
PATIO ⁽¹²⁸⁾
MOST ROMANTIC ⁽¹²⁹⁾

Follow the link to vote!