

12 BEST RESTAURANTS IN PASO ROBLES

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Though it may be far away from any major cosmopolitan area, [Paso Robles](#) has a surprising number of quality restaurants and, just like its burgeoning wine industry, the culinary scene here is one to take note of. While tasty food is a draw, of course, restaurants here also take sourcing locally seriously, so you can feel good knowing that most of what you're eating is fresh and in-season. Here are our picks for the best places to dine in Paso Robles, whether you're craving French cuisine, comforting Italian, fresh Californian fare, Latin flavors, or otherwise.

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The Hatch

A hot spot for locals and visitors, this bustling neighborhood gem in a historic building is known for its tasty cocktails and mouthwatering southern-style fare. The comfort food-driven menu features small and large plates that change seasonally, served alongside a list of creative craft cocktails with cheeky names like 'Another Rum Bites the Dust' and 'No 'Pagne No Gain.' Of course, with "rotisserie" in the name, The Hatch's wood-fired rotisserie oven is the star of the show, churning out rotisserie chicken and vegetables that are cooked to perfection.

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Six Test Kitchen

This intimate, 12-seat dining destination in Tin City takes the average dining experience to new heights. Drawing inspiration from whatever is in season, the ever-rotating 14-course tasting menu consists of thoughtfully composed dishes that showcase hyper-local, seasonal ingredients — all prepared in front of you. The One-Michelin-Starred Six Test Kitchen offers seatings Wednesdays through Saturdays, with reservations released like tickets on the first day of each month, so book early to secure one of the coveted seats.

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Les Petit Canailles

Owned by husband-and-wife duo, Julien and Courtney Asseo, Les Petites Canailles is one of Paso's newest and most noteworthy restaurants. Nicknamed after the couple's three children, aka "the little rascals," this French farm-to-table bistro focuses on sophisticated yet casual French cuisine served in a relaxed setting. The menu features a selection of seasonal bites and mains, from tarte flambee to steak tartare, escargot risotto to mussels

with saffron aioli, but to really experience all the flavors and technique of the chef, opt for the “Trust Us” five-course tasting menu. Your taste buds will thank you.

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Finca Paso Robles

Located at the Paso Market Walk, FINCA is a casual, family-owned restaurant focused on wood-grilled meats and seafood inspired by the traditional flavors of Baja and Sonora. Sourcing as locally as possible, owners Patrick and Stephanie Aguirre and their family offer a range of mouthwatering tacos, shared plates, and burritos, along with a tasty selection of oak grilled entrees like Spanish octopus and oysters with chipotle butter.

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Somm's Kitchen

Somm’s Kitchen is the brainchild of chef and sommelier, Ian Adamo, who combines his love of wine and food with the bounty of the Central Coast to offer expertly curated pairings every Thursday through Sunday. While seated around a curved granite counter, 14 guests can enjoy at least nine courses (shared per couple), along with 12 wines from around the world – each course thoughtfully paired to showcase the marriage of food and wine.

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Il Cortile Ristorante

Il Cortile specializes in upscale yet contemporary Italian cuisine served in a cozy, quiet setting. Here, dishes are inspired by local and seasonal ingredients, from housemade pastas and local cheeses to locally-caught seafood. Il Cortile even has a dedicated culinary garden, growing ingredients for use in the restaurant.

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Thomas Hill Organics

Dedicated to farm-to-table dining, Thomas Hill Organics serves up all things local, whether it's organically grown lettuce from Paso Robles farms, locally-made bread, or grass-fed lamb. The restaurant setting is refined yet casual, where a seasonal menu is offered for lunch and dinner, as well as for brunch on Sundays.

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La Cosecha Bar & Restaurant

Head to La Cosecha (Spanish for “the harvest”) for a menu of approachable Spanish, Latin, and South American fare inspired by Chef MacDonal’s Latin roots and centered around — you guessed it — local and seasonal ingredients. Since the kitchen is open later than many of the surrounding dining options, the restaurant is a great spot for late-night tapas and drinks, as well as prime people-watching from the outdoor patio.

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Fish Gaucho

West Coast meets Baja at Fish Gaucho, where vibrant coastal and Mexican cuisine is served within a colorful setting. The menu features flavorful offerings that are hard to resist, from starters like octopus ceviche and Wagyu beef nachos to entrées of fresh fish tacos and braised beef chile verde. Although Paso Robles is known for its wine, Fish Gaucho has a tequila selection that could rival most restaurants south of the border, with a whopping 140 tequilas and mezcals.

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BL Brasserie

While many eateries around downtown Paso Robles find inspiration from the food of Italy, Spain, or Latin America, BL Brasserie (formerly Bistro Laurent) is modeled after the French cafés and bistros of Paris. Offering classic French brasserie fare like steak frites and croque monsieur, along with an oyster and raw bar selection, BL Brasserie offers an unpretentious setting in which to enjoy the flavors of France with a dash of Californian influence.

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Buona Tavola - Paso Robles

Buona Tavola has been a fixture in San Luis Obispo since it opened in 1992, and its second location in Paso Robles continues the tradition of serving rustic Northern Italian fare in a casually elegant space. Pastas and sausages are handmade, and hefty portions will ensure that no one goes home hungry.

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Restaurant at Niner Wine Estates

The Restaurant at Niner Wine Estates is open for lunch daily and makes for a great stop while venturing around Paso Robles Wine Country. While the interior has a grand fireplace and is a lovely place to enjoy a meal, the best seats are outside on the covered patio overlooking the vines and chef's garden. Niner tries to keep the menu as fresh and seasonal as possible for their "garden-to-table" inspired menu, utilizing ingredients grown in their garden, eggs from the winery's 20 chickens, meat from local butchers and farms, and artisanal products made locally. The winery even has their own extra-virgin olive oil milled from the property's 350 olive trees.