

ECHELLE  
Liquor-Measures de 20 au Degre  
Liquor-Measures de 25 au Degre  
Liquor-Measures de 30 au Degre  
**LUNCH**



Ke Nachos

For over thirty five years, Robin's has been committed to supporting local farms, and using the highest quality natural, organic, and humanely raised products whenever possible.

**STARTERS**

**Today's Soup**

vegetarian 8oz / 16oz | 7 / 11  
(sometimes vegan)

**Robin's Salmon Bisque**

all time favorite 8oz / 16oz | 10 / 18  
(contains shellfish)

**Garlic Bread**

cracked wheat sourdough, fresh garlic butter,  
parmesan cheese | 9 single | 3

**House Made Chips and Salsa**

tomatillo fresca and roasted tomato di arbol salsa | 9 gf

**Truffle Fries**

garlic confit, black truffle sea salt, parmesan cheese,  
gremolata, truffle tremor fondue | 15 gf, vo

**Forbidden Cauliflower**

crispy fried, korean chili sauce,  
pea tendrils, sesame-cabbage | 16 v, gf

**Stone Fruit Burrata**

seasonal stone fruit, burrata mozzarella,  
prosciutto, arugula,  
basil champagne vinaigrette | 18 gf

**Fresh Vietnamese Spring Rolls**

poached shrimp, pickled carrot and daikon, cucumber,  
cilantro, mint, ginger soy, savory chili sauce | 18 gf

**Crusted Calamari**

sesame-cabbage slaw, sambal aioli | 19 gf

**Ahi Poke Nachos**

ponzu, fried garlic,  
wakame, sesame chili oil, seaweed salad,  
sambal aioli, wonton chips | 21 gf

**SALADS**

**Caprese salad**

heirloom tomatoes, fresh mozzarella,  
basil, toasted pistachios, balsamic reduction,  
maldon celery salt | 17 gf, vo

**Spinach Salad**

bloomdale spinach, strawberries, feta,  
candied pecans, red onion,  
strawberry blush vinaigrette | 17 gf, vo

**Robin's Garden**

mixed greens, market vegetables,  
sesame-citrus vinaigrette | 11 vo, gf  
add big rock blue cheese | 2.5

**Add a protein to your salad:**

6oz chicken | 7  
tiger prawns(4) | 9  
4oz salmon | 12

**MAINS**

**Hearst Grass Fed Beef Burger (100% natural)**

vine ripe tomatoes, grilled onions, white cheddar,  
lettuce, housemade b&b pickles, aioli, brioche bun | 19 gfo  
add blue cheese and sautéed mushrooms | 4  
add avocado | 2

**Skuna Bay Salmon BLT**

bacon, pickled red onions, vine ripe tomatoes, lettuce,  
caper-herb aioli, ciabatta bun | 21 gfo

**Grilled Chicken Club**

honey smoked bacon, roasted anaheim chili, avocado,  
vine-ripe tomato, lettuce, sambal aioli, ciabatta bun | 19 gfo

**North Indian Lamb Burrito**

fragrantly spiced lamb curry, basmati rice, potato,  
spinach, tomatoes, yogurt,  
pineapple chutney, mint chutney, spinach wrap | 20 gfo  
(contains almonds)

**Cajun Shrimp Tacos**

garlic tequila lime shrimp, shredded cabbage,  
avocado crema, pineapple salsa, corn tortilla | 20 gf

**Veggie Sandwich**

eggplant, zucchini, portabello mushroom,  
roasted bell pepper, fresh mozzarella,  
sundried tomato pesto, ciabatta | 18 gfo, vo

**Cajun Tofu Lettuce Wrap**

stone fruit salsa, butter lettuce, cabbage,  
carrot habanero sauce | 17 gf, v

**Short Rib Bulgogi Rice Bowl**

forbidden rice, carrots, cucumber salad,  
asian slaw, sriracha aioli | 22 gf  
sub marinated tofu | 18 vo

**Short Rib Nachos**

black beans, white cheddar, pico de gallo,  
pickled onions, avocado crema | 22 gf

**Thai Green Chicken**

coconut curry, sugar snap peas, cilantro, serrano chiles,  
lemongrass, basmati brown rice,  
pickled cucumber salad | 24 gf (contains fish sauce)

**Roasted Chicken Enchiladas**

salsa verde, white cheddar, queso fresca,  
cabbage, corn tortillas,  
cumin black beans, basmati brown rice | 24 gf

**Robin's Chow**

wok-flashed pasta, farmer's market vegetables,  
garlic, ginger, soy  
tofu or chicken | 23 prawns (4) | 27 gfo

v) vegan (vo) vegan option available (gf) gluten free  
(gfo) gluten free option available

Split orders in the kitchen are respectfully declined.  
You may request an additional plate

above served with garden salad or fries  
(gluten free bread option + \$1.50)

## KIDS

- Quesadilla... | 6
- Mac & Cheese... | 9
- Naan Pizette (cheese or pepperoni)... | 9
- Spaghettini- marinara, parmesan... | 9
- Grilled chicken breast- basmati brown rice, broccoli... | 13

## SIDES

- Cumin black beans..... | 4
- Sauteed market vegetables..... | 6
- Avocado(1/2)..... | 3
- Pickled cucumber salad..... | 3
- Brown rice..... | 4
- Fries..... | 6
- Naan..... | 4

## COFFEE & CHAI

- Coffee: Locally roasted organic fresh ground brewed South American blend fair trade and shade grown ..... | 4.00
- Chai Latte..... | 5.00
- Mocha Chai..... | 6
- Espresso..... | 3.50
- Macchiato..... | 4
- Cappuccino..... | 5
- Latte..... | 5
- Mocha..... | 6
- Awesome Hot Chocolate..... | 5
- Iced Mocha Float..... | 10

## SODAS, ETC.

- Kopu water from artesian springs in Oregon
- Spring Water ..... | 7
- Sparkling Water..... | 7
- Sanpellegrino Aranciata Rossa..... | 6
- Perrier Lime (*sugar free*)..... | 6
- Mexican Coke..... | 6
- Diet Coke..... | 4
- Fentiman's Ginger Beer or sparkling Elderflower..... | 6
- Maine Rootbeer..... | 6
- Rootbeer Float..... | 10
- Arnold Palmer (1 refill)..... | 4.50
- Lemonade (1 refill)..... | 4.50
- Pomegranate Lemonade..... | 4.50 (no refill)
- Whalebird Manguava Kombucha..... | 7

## TEAS

Strawberry Guava Black Ice Tea... | 4.00

We proudly serve The Secret Garden organic whole leaf tea... | 5

### caffeine free

- Chamomile Blend
- Citrus Ginger
- Peppermint Blend

### most caffeine

- English Breakfast
- Lavender Earl Grey
- Genmaicha

## Specialty Sake Cocktails \$12

- Margarita
- Gin and Tonic
- Mojito
- Moscow Mule
- Grapefruit Paloma
- (12-14% alcohol)

## HISTORY OF ROBIN'S

Robin's home was built in 1935 by Frank Souza who was the construction foreman at Hearst Castle. He spent an incredible \$2626 to complete the building. Sold in 1974, it then became the Grey Fox Restaurant. The trumpet vines around the patio were planted two years later. Robin's relocated to this home in 1990.

Since our beginnings in 1985, Robin's has been committed to delighting our guests with authentic, delicious and wholesome food from around the world. The building, the gardens, the food, and the service all speak to the commitment we have in providing you, our guest, with a delightful and memorable dining experience that feeds your body and your spirit.

When in San Luis Obispo, visit our sister restaurants; Novo and Luna Red

Our from-scratch kitchen uses many common allergens in our recipes. Though we are careful, we cannot guarantee there has been no cross contamination. If you have severe allergies we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

