

## BRUNCH



*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

### Scones

fresh baked | 5.00

## SALADS

### Caprese Salad

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

### Spinach Salad

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

### Stone Fruit Burrata

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

### Add a protein to any salad:

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

## MAINS

### Hearst Ranch Grass Fed Burger (100% natural)

tomatoes, grilled sweet onions, white cheddar,  
lettuce, bread & butter pickles, aioli, brioche bun | 19 *gfo*  
add blue cheese and sautéed mushrooms | 4  
add avocado | 2

### Morning Burger

hearst ranch grass fed burger (100% natural), bacon,  
fried egg, avocado, lettuce, tomato, white cheddar,  
aioli, brioche bun | 24 *gfo*

### Southern Fried Chicken Sandwich

dipped in sriracha maple honey batter, coleslaw,  
house pickles, brioche bun | 22

*above served with fries*  
*(gluten free bread option + \$1.50)*

### Kimchi Fried Rice

basmati rice, housemade kimchi, sugar snap peas,  
pickled cucumber salad, fried egg, | 18 *gf, vo*

### Brioche Bread Pudding French Toast

fresh berries, stone fruit, maple syrup,  
whip cream, candied pecans | 18

### Quiche Lorraine

bacon, spinach, swiss,  
seasonal fruit, market hash | 19

### Salmon Benedict

cal poly poached eggs, skuna bay salmon, pickled onions,  
spinach, puff pastry, classic hollandaise,  
market hash, fresh fruit | 23

### Eggs Benedict

cal poly poached eggs, ham, spinach, puff pastry,  
classic hollandaise, market hash, fresh fruit | 21

### Short Rib Hash

market hash, poached eggs,  
chimichurri aioli, pickled onions, queso fresco | 22 *gf*

### All American Breakfast

two eggs any style, honey smoked bacon, or sausage,  
market hash, whole grain wheat toast, fresh fruit | 18 *gfo*

### Chilaquiles

summer squash, broccoli, corn, onions, black olives,  
cheddar, mexican spice mix, corn tortillas,  
pico de gallo, sour cream, avocado | 17 *gf, vo*

### Avocado Toast

whole grain seeded wheat, grilled asparagus,  
heirloom tomatoes, sliced egg, olive oil,  
balsamic drizzle, market hash, fresh fruit | 20 *gfo, vo*

### Shakshuka

tomato sauce of onions, garlic,  
bell peppers and spices, two fried eggs,  
sausage, feta, polenta cake, naan | 22 *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*

## KIDS

- Quesadilla..... | 6
- Spaghetini- marinara, parmesan.... | 9
- Mac & Cheese..... | 9
- Naan Pizette (cheese or pepperoni)... | 9
- Brioche Bread Pudding French Toast, berries, whip cream.... | 12
- Scrambled eggs, market hash, fresh fruit.... | 12

## SIDES

- Eggs (2)..... | 4
- Bacon(2)..... | 4
- Sausage (pork apple)..... | 5
- Brunch hash..... | 5
- Fruit..... | 4
- Side of toast..... | 3
- Side organic strawberry jam... | 1

## COFFEE & CHAI

Coffee: Locally roasted fresh ground brewed South American blend organic fair trade and shade grown ..... | 4.00

Chai Latte..... | 5

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

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).

