

ECHELLE
L'œuvre d'art de 20 au Degré
L'œuvre d'art de 20 au Degré
Milles de 0° au Degré

DINNER



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/ 12
(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

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 | 15 v, gf

Fresh Vietnamese Spring Rolls

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

Stone Fruit Burrata

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

SALADS

Caprese salad

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

Spinach Salad

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

Robin's Garden

mixed greens, market vegetables,
sesame-citrus vinaigrette | 11 gf, vo
add big rock blue cheese | 3

Add a protein to your salad:

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

ENTREES

Sesame Crusted Ora King Salmon

forbidden rice, stir fried vegetables
unagi glaze | 39 gf

Tom Yum Talay

thai seafood stew, daily fish, prawns, scallops, calamari,
bok choy, lemongrass, kaffir, red curry,
coconut broth, rice noodles | 39 gf

12 oz Ribeye

garlic rosemary mashed potatoes,
creamed spinach, crispy shallots, porcini demi | 52 gfo

Tandoori Chicken

mary's chicken leg quarter, indian spiced yogurt marinade,
cumin sumac roasted baby carrots,
garlic naan, brown basmati rice,
pineapple chutney, cilantro mint chutney | 36 gfo

Duck Colorado

duck confit, roasted polenta,
cumin sumac roasted baby carrots
red mole sauce, queso fresco, tortilla crisps | 38 gf
(contains almonds, sesame seed)

Braised Short Rib

garlic rosemary mashed potatoes,
roasted sumac baby carrots, porcini demi | 38 gf

Robin's Chow

wok-flashed pasta, farmer's market vegetables,
garlic, ginger, soy
tofu or chicken | 26 prawns (5) | 30 gfo

Thai Green Chicken

coconut curry, sugar snap peas, cilantro, serrano chiles,
lemongrass, pickled cucumber salad,
basmati brown rice | 27 gf
(contains fish sauce)

Roghan Josh

north indian lamb curry, yogurt, tomatoes,
green beans, chapati,
cilantro-mint chutney, pineapple chutney,
basmati brown rice | 33 gfo
(contains almonds)

Vegetarian Lasagna

local assorted mushrooms, eggplant, kale,
house marinara, lemon ricotta | 27

Vegan Enchiladas

tempeh chili verde, charred corn, kale, black beans,
red onions, salsa roja, cashew crema,
cabbage, black beans, basmati brown rice | 27 gf, v

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

\$5 charge for all split entrées

KIDS

- Quesadilla... | 6
- Naan Pizette (cheese or pepperoni)... | 9
- Spaghettini- marinara, parmesan... | 9
- Spaghettini- butter, parmesan... | 7
- 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).

