

BERRY HILL BISTRO INVITES YOU

to enjoy their contemporary menu of bistro fare and comfort foods that please your palate. Facing the park on the square in downtown Paso Robles, Berry Hill has classic bistro sidewalk seating, and is open seven days a week.

LUNCH

Salads

BERRY HILL SALAD

Spring mix, Maytag bleu cheese, caramelized walnuts, dried cranberries, apple slices, balsamic vinaigrette

MEDITERRANEAN

Spring mix, sun-dried tomatoes, Kalamata olives, feta, pine nuts

GRILLED PORTABELLA

Spinach, portabella, pancetta, bleu cheese, pine nuts, balsamic vinaigrette

CHICKEN ORZO

Spring mix, spinach, grilled chicken, orzo, tomatoes, Kalamata olives, capers, pine nuts, lemon Dijon dressing

SPINACH SALAD

Spinach, pancetta, red onion, goat cheese, poppy seed dressing

ROASTED BEET

Spring mix, roasted beets, grilled chicken, Maytag bleu cheese, candied walnuts, balsamic vinaigrette

Starters

FRITES

SWEET POTATO FRITES

ONION RINGS

FISH & FRITES

DAILY SOUP

TEMPURA SHRIMP

Spicy peanut sauce

GRILLED PANELA CHEESE

Alongside olive medley and garlic bread

SEARED AHI

Wasabi slaw

Panini Sandwiches

Served with Asian slaw

TURKEY & BRIE

House-roasted turkey breast, Brie, Granny Smith apple slices, cranberry chutney

PASTRAMI REUBEN

Pastrami, Swiss cheese, sauerkraut, thousand island dressing

RASPBERRY CHIPOTLE

Grilled chicken, sharp cheddar, arugula, raspberry chipotle sauce

CHICKEN FLORENTINE

Grilled chicken, spinach, pesto, caramelized onions, fontina cheese

CHICKEN ARTICHOKE

Grilled chicken, Swiss cheese, artichokes, garlic aioli, sun-dried tomatoes

GRILLED VEGGIE

Portabella mushrooms, goat cheese, red peppers, caramelized onions, arugula, balsamic vinaigrette

POWERED BY

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LUNCH CONTINUED...

Handcrafted Sandwiches

Served with Asian slaw

SEARED AHI

Ahi steak, caramelized onions, wasabi aioli, balsamic glaze, arugula, grilled baguette

GRILLED WILD SALMON BLT

Grilled wild salmon, bacon, lettuce, tomato, caper aioli, brioche bun

SOURDOUGH CHEDDAR MELT

Harris Ranch ground beef, caramelized onions, sharp cheddar, onion rings, grilled sourdough

BASIC BURGER

1/2 lb Harris Ranch ground beef, lettuce, tomato, onion, thousand island

BISTRO GRILLED CHEESE

Sharp cheddar, fontina, grilled tomato, grilled sourdough

TURKEY ORTEGA

House-roasted turkey breast, mild Ortega chile, fontina, mayo, spicy brown mustard, grilled sourdough

TURKEY CLUB

Bacon, house-roasted turkey breast, lettuce, tomato, mayo, baguette

BLTA

Bacon, lettuce, tomato, avocado, mayo, sourdough

ALBACORE TUNA SALAD SANDWICH

ALBACORE TUNA MELT

Sharp cheddar, white albacore tuna salad, grilled sourdough

GRILLED ROAST BEEF

Caramelized onions, sautéed mushrooms, fontina

FRENCH DIP

Roast beef, caramelized onions, au jus

BERRY HILL BISTRO

DINNER

Starters

FRITES

Garlic aioli, wasabi sour cream, or chipotle ketchup

SWEET POTATO FRITES

Garlic aioli

ONION RINGS

Housemade tempura beer batter

CRAB WONTONS

Blackberry Szechwan sauce

TEMPURA SHRIMP

Spicy peanut sauce

PANELA CHEESE

Grilled, alongside olive medley and garlic bread

SEARED AHI

Wasabi slaw

DAILY SOUP

Cup or bowl

Happy Hour Daily 3-6pm

CRAFT COCKTAILS • FULL BAR

EXTENSIVE WINE LIST

Salads

BERRY HILL SALAD

Spring mix, Maytag bleu cheese, caramelized walnuts, dried cranberries, apple slices, balsamic vinaigrette

MEDITERRANEAN

Spring mix, sun-dried tomatoes, Kalamata olives, feta, pine nuts

GRILLED PORTABELLA

Spinach, portabella, pancetta, bleu cheese, pine nuts, balsamic vinaigrette

SALMON SALAD

Grilled wild salmon, lemongrass vinaigrette

Panini & Sandwiches

Served with Asian slaw

RASPBERRY CHIPOTLE CHICKEN PANINI

Grilled chicken, sharp cheddar, arugula, raspberry chipotle sauce

GRILLED VEGGIE PANINI

Portabella mushrooms, goat cheese, red peppers, caramelized onions, arugula, balsamic vinaigrette

SEARED AHI SANDWICH

Ahi steak, caramelized onions, wasabi aioli, balsamic glaze, arugula, grilled baguette

SOURDOUGH CHEDDAR MELT

Harris Ranch ground beef, caramelized onions, sharp cheddar, onion rings, grilled sourdough



Entrées

GRILLED FLAT IRON

Gorgonzola shallot reduction

RIB-EYE 14 OZ

Bleu cheese butter

BASEBALL CUT SIRLOIN 8 OZ

Tarragon melting butter

CHICKEN MARSALA

Marsala reduction, mushrooms, garlic

SEAFOOD PASTA

Shrimp, scallops, cod, light cream sauce

ARTICHOKE PASTA

Sun-dried tomatoes, artichoke hearts, fresh spinach

FISH & FRITES

Housemade tempura beer batter, frites

ALASKAN HALIBUT

Garlic cream sauce, macadamia nut crust

CALAMARI PICCATA

White wine, lemon, garlic, capers

GRILLED WILD SALMON

Balsamic reduction, pesto