

Located in historic downtown San Luis Obispo with spectacular creekside dining, Novo offers eclectic and authentic flavors from around the world. Our tapas menu consists of smaller plates intended to be shared by friends, as well as larger entrées capturing the best of international tastes.

We are dedicated to fresh, quality ingredients and are the largest, consistent restaurant purchaser of Farmer's Market vegetables in SLO County. Explore our extensive and eclectic list of beers, wines, sake and spirits, or indulge in our handcrafted teas and desserts.

We offer Sunday Brunch, large party event coordinating and private dining—for more information contact us at 805-543-3986.



Menu and prices are subject to change.

CHECK OUR WEBSITE
FOR THE FULL EVENT CALENDAR
WWW.NOVORESTAURANT.COM

726

LATE NIGHT
10pm -1am, every Fri & Sat



POWERED BY
MenuClub[®].com

BRUNCH

BRIOCHE BENEDICT	17
shallot and gruyère brioche bread pudding, arugula, poached eggs, hollandaise, roasted potatoes	
EGGS BENEDICT	16
english muffin, capocollo (thinly sliced dry-cured pork salume), poached eggs, fresh hollandaise, roasted potatoes (gfo)	
FARMER'S MARKET VEGETABLE OMELET	14
sautéed seasonal vegetables selected from our local farmer's markets, goat cheese (gf)	
BREAKFAST WRAP	12
scrambled eggs, black beans, avocado, sour cream, pico de gallo, cheddar cheese, flour tortilla, tortilla chips roasted market vegetables 14 carnitas 15 soyrizo (vo) 15	
HUEVOS RANCHEROS	16
two eggs poached in a fresh tomato sauce with bacon, onions, fresh chiles, white cheddar, queso fresco, avocado, cilantro, corn tortilla chips (gfo)	
HASH & BISCUITS	16
braised brisket, fingerling potatoes, red onion, roasted garlic, shiitake mushroom gravy (gfo) add a poached egg 2	
SAVORY OR SWEET CRÊPES	14
weekly special, ask your server	
BRIOCHE FRENCH TOAST	14
bananas sautéed with butter and brown sugar, pecans, pure organic maple syrup	
BELGIAN WAFFLE	11
fresh berries, whipped cream, pure organic maple syrup	
BREAKFAST SAUSAGE ON BRIOCHE BUN	14
housemade sausage, fried egg, vine-ripened tomatoes, caramelized onions, jarlsberg cheese, garlic dill aioli, roasted potatoes (gfo)	
PEPPERED TURKEY & AVOCADO ON CROISSANT	16
jarlsberg cheese, red onions, lettuce, vine-ripened tomatoes, spicy chipotle aioli, salad (gfo)	
NOVO BLTA ON TORPEDO ROLL	15
bacon, avocado, lettuce, vine-ripened tomatoes, mayonnaise, salad (gfo, vo)	

BURGER ON BRIOCHE BUN	16
jarlsberg cheese, red onion, sautéed mushrooms, lettuce, vine-ripened tomatoes, garlic dill aioli, salad (gfo)	
OPEN-FACED MARKET BAGEL	12
toasted bagel, cream cheese, vine-ripened tomatoes, avocado, red onions, sprouts, bounty salt, salad (gfo, vo) add smoked salmon 4	
MARKET FRUIT PLATE	11
yogurt, granola (gfo, vo)	

A SAMPLING OF COCKTAILS

BELLINI	9 PITCHER 30
prosecco, peach schnapps, choice of fresh fruit puree: peach, mixed berry, prickly pear, blood orange, passion fruit	
BACON BLOODY MARY	13 PITCHER 30
bacon and chipotle-infused vodka, classic bloody mary mix	
BACON OLD FASHIONED	13
bacon and chipotle-infused bourbon, whistlepig barrel-aged maple syrup, bitters	
CAFÉ NUEZ	11
old henry clay rye, foro amaro, don ciccio walnut liqueur, cold brew coffee, aquafaba	
RUBY KISS	10 PITCHER 28
deep eddy ruby red, triple sec, grapefruit juice	
SIN NOMBRE	11
hacienda vieja blanco tequila, chateau aloe liqueur, lime, agave, butterfly pea flower tea, soda	
RISE 'N' SHINE	11
lillet blanc, strawberry purée, sparkling wine, root elixirs strawberry lavender soda	
FIRST WORD	12
green chartreuse, luxardo cherry liqueur, lemon, mint, soda	
BIG SUR SPRITZ	12
calwise big sur gin, rhubarb-ginger liqueur, rhubarb bitters, ginger syrup, prosecco	

Ask about our free non-alcoholic cocktail for a DD VIP!

APPETIZERS

offered all day, every day

- FRESH AVOCADO-SHRIMP SPRING ROLLS** 16
(a limited supply made fresh daily)
rice noodles, julienned vegetables, ginger soy and chili sauces, roasted peanuts (gfo)
- CALAMARI** 15
whole squid cleaned fresh in-house, tossed lightly in flour, housemade tartar and sweet chili sauces
- MEZE PLATE** 15
hummus, assorted roasted and raw vegetables, olives, whole wheat flatbread (gfo, v)
- CHÈVRE** 15
warmed goat cheese, fresh thyme, tomato and garlic confit, toasted baguette (gfo)
- NOVO LETTUCE WRAPS**
butter leaf lettuce, julienned vegetables, fresh mint, cilantro, nuoc nam, sweet chili sauce, roasted peanuts (gfo)
tofu (gfo, v) 12 | chicken (gfo) 13 | beef (gfo) 14 | shrimp (gfo) 15
- KOREAN SHORT RIBS** 16
housemade kimchi, jasmine rice (s)
- AHI NACHOS** 17
ahi poke, wonton chips, cucumber relish, ginger soy, dynamite aioli, sesame seeds (gfo)
- SINGAPORE CHICKEN SATAY** 16
marinated thigh meat, cucumber relish, jasmine rice, housemade peanut sauce
- CHARCUTERIE AND CHEESE** 18
mostarda, olive medley, candied nuts, sourdough crostini (gfo)

SOUPS ▼ SALADS

offered all day, every day

- SOUP DO NOVO** POCO 6 | MUCHO 9
always vegetarian, sometimes vegan
- SALMON BISQUE** POCO 8 | MUCHO 14
contains shellfish
- MIXED LETTUCES** 11
pickled stone fruit and red onions, goat cheese, crushed hazelnuts, sherry vinaigrette (gf, vo) chicken 16 | salmon 18
- CAESAR** 12
little gems, sun-dried tomatoes, house-made croutons, anchovies, parmesan (gfo) chicken 17 | salmon 19
- ARUGULA** 10
vine-ripened tomatoes, spicy fried chick peas, shaved parmesan, preserved lemon vinaigrette (gf, vo) chicken 15 | salmon 17
- GRILLED SALMON SALAD** 19
spring greens, roasted beets, tomatoes, green beans, point Reyes blue cheese, candied pecans, raspberry vinaigrette (gf)
- DUCK CONFIT CHILLED NOODLE SALAD** 17
chilled bean thread noodles tossed with napa cabbage and fresh herbs, chili vinaigrette, roasted peanuts (gf, s)



LUNCH

SANDWICHES

served with soup do novo or small green salad
substitute salmon bisque 2

GRILLED VEGETABLES & FRESH MOZZARELLA ON FOCACCIA	15
eggplant, peppers, onions, summer squash, vine-ripened tomato, fresh mozzarella fresh basil pesto, balsamic reduction (gfo, vo)	
SHRIMP BANH MI	16
marinated and grilled shrimp, spicy pickled daikon and carrots, cucumber, fresh herbs, sriracha aioli, torpedo roll	
PEPPERED TURKEY & AVOCADO ON CROISSANT	16
jarlsberg cheese, red onion, lettuce, vine-ripened tomatoes, spicy chipotle aioli (gfo)	
GRILLED CHICKEN BREAST ON FOCACCIA	15
brie, caramelized onions, local apples, garlic dill aioli (gfo)	
NOVO BLTA ON TORPEDO ROLL	15
bacon, avocado, lettuce, vine-ripened tomatoes, mayonnaise (gfo, vo) add an egg 2	
BURGER ON BRIOCHE BUN	16
jarlsberg cheese, red onion, sautéed mushrooms, red leaf lettuce, vine-ripened tomatoes, garlic dill aioli (gfo) add an egg 2	
GRILLED FLAT IRON ON TORPEDO ROLL	16
flat iron steak, havarti cheese, caramelized red onion, roasted red peppers, spicy chipotle aioli (gfo, s)	
CHOW NOVO	19
fresh wheat noodles, market vegetables, garlic, ginger, soy sauce, sesame oil (gfo, vo) tofu (v) 19 chicken 20 beef 21 prawns 22	
THAI GREEN CHICKEN CURRY	22
light and subtle coconut milk curry with green chiles, served with jasmine rice and chapati (gfo, s)	
NACHOS	HALF 10 FULL 16
tortilla chips, black beans, white cheddar, pico de gallo, avocado, sour cream, cilantro pork carnitas half 12 full 18	



HAPPY HOUR IN THE LOUNGE

Monday - Thursday
2:30-4:45 pm

\$6

House wines by Castoro Cellars

Draft Beer

Well Cocktails

\$9

Signature Cocktails

Select Pitchers

Select Appetizers

Join us for

726

Every Friday & Saturday | 10pm - 1am

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DINNER

NOVO TRADITIONS

14OZ PRIME RIBEYE	36
port shallot reduction, local tomatoes and snap peas, smashed fingerling potatoes	
8OZ FILET MIGNON	36
shallots, roasted garlic butter, roasted baby carrots, snap peas, smashed fingerling potatoes (gf)	
LAVENDER LAMB CHOPS	34
lavender salt, balsamic reduction, pearl onions, spring peas, smashed fingerling potatoes (gf)	
KOREAN SHORT RIBS	22
house-made kimchi, jasmine rice (s)	
SINGAPORE CHICKEN SATAY	22
marinated thigh meat, cucumber relish, jasmine rice, house-made peanut sauce	
DIVER SCALLOPS	35
lemon beurre blanc, grilled asparagus, cherry tomatoes (gf)	
PORK CARNITAS SOPES	23
three housemade thick corn tortillas, caramelized slow-roasted pork, sweet and sour escabeche, salsa, queso fresco (gfo, s)	
THAI GREEN CHICKEN CURRY	22
light and subtle coconut milk curry with green chiles, served with jasmine rice and chapati (gfo, s)	
THAI RED VEGETABLE CURRY	19
spicy coconut milk curry with pineapple, served with jasmine rice and chapati (gfo, v, s) tofu (v) 21 chicken 22 beef 23 prawns 24	
CHOW NOVO	19
fresh wheat noodles, market vegetables, garlic, ginger, soy sauce, sesame oil (gfo, vo) tofu (v) 21 chicken 22 beef 23 prawns 24	

18% service charge will be added to parties of 6 or more

SAVORY SEASONAL DISHES

DUCK BREAST	25
spicy penang curry, forbidden black rice, chapati (gfo, s, contains nuts)	
SUMMER PASTA	19
locally made organic wheat pasta with fresh tomatoes, garlic, olive oil, butter, market peas, greens (vo) chicken 24 prawns 25	
INDIAN SUMMER VEGETABLE CURRY	19
a tomato and light coconut milk curry with japanese eggplant, green beans, summer squash (gf, v, s)	
GENERAL TSO'S LACQUERED CHICKEN	27
mary's 1/2 chicken, pickled carrots, radishes, kale, general tso sauce (gf)	
RAINBOW TROUT	28
herbs de provence, fresh lemon slices, roasted local tomatoes, simple quinoa pilaf (gf)	
WILD SALMON	32
preserved lemon-yogurt sauce, roasted spiced summer vegetables, saffron quinoa pilaf (gf)	

SIDES

GREEN BEANS AND PANCETTA	9
garlic, onions, chili flakes (gf, vo)	
ROASTED BABY CARROTS (gf, v)	6
SMASHED FINGERLING POTATOES (gf, v)	6
FORBIDDEN BLACK RICE (gf, v)	ONE 3 SHARED 6
JASMINE RICE (gf, v)	ONE 2 SHARED 4

gf = gluten-free | gfo = gluten-free option
v = vegan | vo = vegan option | s = spicy
all dishes are subject to changes based on seasonality.
please check our website for the most current menu.

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