



APPETIZERS

Weiser Farms Jimmy Nardellos

Berkshire Sausage,
Chicken Jus, Banyuls
19

Summer Corn Bowl

Grilled Corn, Tomatoes,
Corn Puree, Herbs
14

Crispy Brussels Sprouts

Bacon Lardon, Banyuls Vinegar, Parmesan
17

Grilled Broccolini

Whipped Ricotta, Chili Crunch
16

Chicken Skewers

Chili Marinade, Toasted Sesame,
House Shoyu
20

SALADS

Shaved Summer Squash

Arugula, Lemon Vinaigrette,
Ricotta Salata
19

Mabel Caesar

Romaine, Croutons, House Caesar,
Shaved Parm
18

Roasted Beets

Marcona Almond, Arugula, Lemon,
Olive Oil, Feta
19

Add to any salad:
Grilled chicken skewer +8
Roasted salmon +16

PLATES

Half Chicken

Beurre Blanc, Chili Crunch, Parsley Oil
32

Grilled Snapper

Chicken Jus, Charred Corn,
Yellow Cayenne
28

Berkshire Pork Chop

Chicken Caramel Glaze, Roasted Corn Puree,
Sungold Tomatoes
38

Flank Steak

Red Oak Ash Salt Baked Weiser Farms
Magic Myrnas, House Steak Sauce, Chives
40

Gigandes Beans

Stewed greens, Pickled Jimmy Nardellos,
Crispy Shallot
25

24oz Koji Aged Prime Ribeye

Seasonal Vegetables, House Steak Sauce
120



DESSERTS

Chocolate Dream

Ganache, Strawberry Compote,
Seasonal Fruit
16

Warm Cookies & Ice Cream

Cookie assortment,
vanilla bean ice cream
13





MABEL COCKTAILS

Carlton Vesper

Gin, Vodka, Lillet Blanc,
Orange Bitters, Lemon 18

Strawberry Negroni

Sipsmith Strawberry Gin, Strawberry Infused
Campari, Sweet Vermouth 20

Sunshine Spritz

Mommenpop Blood Orange,
Red Verjus, Bubbles 18

Art After Dark

Nikka Coffee Vodka,
Luxardo Espresso Liqueur 19

Mabels Renewal

Bourbon, Creme de Cassis,
Lemon, Bitters 20

Atascadero Sweet Tea

Bourbon, White Peach,
Lemon, Soda 18

The Batanga

Tequila, Lime, Coke, Tajin 16

The Carlton Old Fashioned

Tequila, Mezcal, Agave,
Orange Bitters 16

BEER

Firestone Walker Brewing Co.

805 Lager (4.7% ABV) 8

Cali Squeeze

Blood Orange (5% ABV) 8

Firestone Walker Brewing Co.

Mind Haze Hazy IPA (6.2% ABV) 9

BarrelHouse Brewing Co.

Big Sur DIPA (9.6% ABV) 10

Shindig Cider

Big Sur DIPA (6.5% ABV) 10

LOW OR NO ABV

Cardinale Rouge

Crème de Cassis, Red Verjus, Soda 9

Carlton Sweet Tea

Sweet tea, Fresh fruit 9

Dirty Coke

Caramelized Pineapple, Cream 12

Firestone Walker Brewing Co.

8ZERO5 N/A Blonde 6

Figuroa Mountain Brewing Co.

Hoppy Poppy N/A IPA 6

WINE BY THE GLASS/CARAFE

WHITE

Harvey & Harriet White Wine Blend

San Luis Obispo County, 2024 17/65

Crisp Chardonnay blended with other coastal white grapes like Viognier, Pinot Grigio, and Albariño

Never Wines Chardonnay

Paso Robles, 2024 8/30

Apple and pear notes with subtle oak

Stolpman Sauvignon Blanc

Ballard Canyon 2025 12/36

Acidic and Bright

Combe Chenin Blanc

Ballard Canyon 2022 16/48

Vegetal, Neutral Oak - Collaboration with Stolpman and Raj Parr Wines

Uni - Ballard Canyon 2023

Paso Robles, 2024 8/30

Apple and pear notes with subtle oak

RED

Justin Cabernet Sauvignon

Paso Robles 2022 25/80

14 month Oak aged, spicy and cherry notes

Laetitia Pinot Noir Estate

San Luis Obispo Coast 23/66

Arroyo Grande made, French Oak Aged, Dark Cherry and higher tannins

Stolpman Trousseau

Ballard County 2024 18/54

Natural, Steel barreled, Carbonic, Smokey and clean, good to pair with meats

Stolpman La Cuadrilla

Ballard County 2023 15/45

Seasonal Red Blend of Syrah, Grenache, Sangiovese, Mourvedre

PINK

Bianchi Cinsault Rose

Paso Robles, 2024 16/64

Provence-style Rosé with crisp acidity and strong flavors of summer

Stolpman Grenache Rose

Ballard Canyon 2024 14/42

Unfiltered, Spritzy, Medium Acid, Clean

Love You Bunches Orange

Ballard County 2023 16/48

Skin Contact Pinot Noir Blend, Funky

Up to two credit cards accepted per party. A 20% gratuity will be added to parties of 6 or more. Corkage Fee: \$15 per 750ml bottle.

