



[15 DEGREES C](#) | 3590 Broad St.

“Wine & Tapas” — A gorgonzola stuffed prosciutto wrapped dates paired with two Spanish wines.

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[201 KITCHEN SLO](#) | 857 Higuera St.

“Onigiri Bento Box” — Onigiri sushi pork belly buns salad and soup.

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[ANTIGUA BREWING COMPANY](#) | 1009 Monterey St.

“Sweet Treat” — A small chocolate stout paired with the perfect house made dessert.

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[BEAR & THE WREN](#) | 570 Higuera St. #2

“Winter Gems” — Little gem salad and neapolitan style broccolini & sausage pizza.

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[BEDA'S BIERGARTEN](#) | 3230 Broad St. Ste 130

“Pretzel & Beer” — Large Soft Pretzel with Mustard and a .5l beer.

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[BLACK SHEEP BAR & GRILL](#) | 1117 Chorro St.

“Sheep’s Mac & Drink” — Our special Mac & Cheese creations with the perfectly paired beer or wine.

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[BON TEMPS CREOLE CAFE](#) | 1819 Osos St.

“The San ‘Luis’ianna” — French Market Chickory Coffee with our locally famous, creamy-rich Eggs Sardou.

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[CENTRAL COAST BREWING](#) | 6 Higuera St.

“Terrifico Tots” — Tater tots with carnitas, melted cheese, bacon and Terrifico salsa, paired with a delicious Terrifico Mexican Lager.

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[CLUB BUBBLY](#) | 570 Higuera St.



“One family, two great sparkling wines” — Paul Laurent Brut from Champagne & the Gruet Sauvage Rose from New Mexico, both owned by the Gruet family. This tasting will be paired with locally made potato chips from O’Hana Bros.

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[CORAZON CAFÉ](#) | 847 Higuera St.

“Pozole Por Favor!” — A free drink - either drip coffee, cafe de olla or agua fresca, with a pozole purchase. Pozole options can be vegan, vegetarian or pork.

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[CROMA VERA WINES](#)

“Spanish-Inspired Wine Tasting with Cheese & Charcuterie” — Locally made Spanish-inspired wines paired with cheese, charcuterie, veggie paté, nuts and chocolate.

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[FAST EDDIE'S SLO](#) | 3212 Broad St.

“Eddies Signature Burger” — One Santa Barbara Burger paired with French Fries.

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[GINO'S PIZZA](#) | 1761 Monterey St.

“Now we are poppin'” — Individual Margarita Pizza with a side of Jalapeño Poppers.

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[GRANADA HOTEL & BISTRO](#) | 1130 Morro St.

“Winter Pairing” — Dinner: Herbed Porchetta with Sunchoke Puree, Broccolini, and Dates with a glass of Barbera from Giornatta in Paso Robles.

Brunch: Skuna Salmon Cakes with Confit Fennel & Preserved Lemon Aioli with Scribe Vermouth Spritz.

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[THE HEALTHY CRAVE](#) | 942 Chorro St.

“Sherbet Crave” — Orange, berry, & mango sherbet filled with electrolytes, paired with our refreshing mandarin lemon drink for a small boost of energy.

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[KROBAR CRAFT DISTILLERY](#) | 1701 Higuera St.

“Passionate Duck Confit” — A Duck Confit Taco and Passionate New York Style Sour provide the perfect complimentary taste.

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[LA ESQUINA TAQUERIA](#) | 1051 Nipomo St.

“Winter in Mexico” — Our homemade Bentley Margarita complimented with our fresh Snapper Ceviche, transports you to a beach in Mexico this winter.

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[LIBERTINE BREWING CO.](#) | 1234 Broad St.

“Brews and Burgers” — Any draft beer with two 1/4 patties on mini burger buns covered in our tri-tip chili, cheese and onions and a side of fries.

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[LOUISA'S PLACE](#) | 964 Higuera St.

“Breakfast of Champions” — A pancake sandwich paired with a double brewed coffee.

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[LUNA RED RESTAURANT & BAR](#) | 1023 Chorro St.

“Mushroom Madeira Steak Bites paired with a special Savory Cocktail” — Pueblo Viejo Añejo washed in toasted sesame oil, Fino Sherry, Phô spices, basil, mint, jalapeno, our sweet and tangy Thai chili sauce, lime plus a savory cocktail. The fat wash pairs with the Madeira wine as each sip lingers longer on your lips. The citrus is a perfect contrast with the steak. The addition of salt helps elevate the steak as you keep drinking it.

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[MADONNA INN](#) | 100 Madonna Rd.

“Burger and a Beer” — Enjoy a delicious Madonna Inn burger served alongside a Firestone 805 for just \$25. Available in our Copper Cafe and Silver Bar Cocktail Lounge.

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[MAMA'S MEATBALL](#) | 570 Higuera St. #130

“Chicken Piccata with Fettuccine Alfredo” — Sautéed chicken breast with capers, white wine, lemon juice and demi glacé served with homemade fettuccine Alfredo.

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[MISTURA RESTAURANT](#) | 570 Higuera St. #105

“EL COMBO” — Stir-fried filet mignon, aji amarillo, onions, tomatoes, potatoes, soy sauce served with noodles and our delicious huancaína sauce.

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[MY FRIEND MIKE'S](#) | 2324 Broad St.

“Cheap Date” — Cheese pizza and a salad (choice between Kale Caesar or Market Crunch) for \$25.
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[NOVO RESTAURANT](#) | 726 Higuera St.

“Golden Curry with a Ginger & Herb Gin Mojito” — Winter Vegetable Golden Curry paired with a fun twist on a Mojito. The cocktail is refreshing to cleanse the palate and cool the spice. The aromatics of the cocktail are complementary to those in the curry while providing a nice contrast so the palate isn't overpowered.
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[OAK AND OTTER BREWING CO.](#) | 181 Tank Farm Rd. #110

“German Classic” — Pair our Bavarian soft pretzel with either a Kolsch lite ale or Marzen amber lager for a California twist on the German classic.
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[OLD SLO BBQ CO.](#) | 3870-3 Broad St. & 670 Higuera St.

“BBQ & Beer” — Choose any BBQ Sandwich and get a \$10 tap card for use on our pour-by-the-ounce tap wall for \$20.
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[PIADINA RESTAURANT AT HOTEL SLO](#) | 877 Palm St.

“Ryan & Ryan Perfect Pairing with Winemaker Ryan Deovlet & Chef Ryan Fancher” — Steak frites (12oz ribeye with pomme frites) paired with Deovlet 2020 Cabernet, Star Lane Vineyard.
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[THE PLATYPUS CAFE](#) | 1901 Broad St.

“Australia meets California” — Eucalyptus Latte with a Ham/Cheese Jaffle, Charcuterie Board with a beautiful glass of Australian Wine or Glass of Tawny Port paired with a Pavlova.
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[RIB LINE](#) | 12308 Los Osos Valley Rd.

“BBQ & Beer” — Tri-Tip Sandwich paired with your choice of any Antigua Brewing Co. Beer.
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[SCHOOLYARD BURGERS & BREW](#) | 1800 Monterey St.

“Schoolyard’s A+ Combo” — Schoolyard’s fan favorite, the Leroy’s Burger paired with a 16oz can of Schoolyard Blonde beer or other beverage for \$15!
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[SHINDIG CIDER](#) | 3055 Duncan Rd.

“Cider Flight” — A custom flight and charcuterie pairing.

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[SLO PROVISIONS](#) | 1255 Monterey St.

“Quiche and Coffee” — Quiche is a great option any time of day and it's perfect to pair with a coffee, either hot or iced.

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[SLO SWEETS](#) | 1020 Court St.

“SLO Sweets Cone & Truffle” — Gelato in a cone with a truffle flavor of your choice.

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[THE SWITCH SLO](#) | 12394 Los Osos Valley Rd.

“Hot Chick & Side Chick” — Choice of our Hot Chick or Hot Chick’s Friend fried chicken sandwiches paired with Antigua Brewing Co.’s Side Chick Hazy Blonde Ale.

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[TACO ROCO](#) | 3230 Broad St. #100

“Mexican Style Breakfast” — Choose 3 different Mexican Style Breakfast plates: Huevos Rancheros, Chorizo & Eggs, or Huevos ala Mexicana for a special price of \$9.99.

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[TASTE! CRAFT EATERY](#) | 2550 Broad St.

“Taste! perfect pairing” — A TASTE! TRIO paired with a TASTE! Winter Seasonal Cocktail (or Mocktail) at 20% off regular price.

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[TODO BUENO](#) | 3845 S. Higuera St. (Upstairs at the SLO Public Market)

“Surf n Turf Taco Plate Especial” — A seared beef taco and a Oaxacan shrimp taco paired with a Modelo Especial on draft.

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[URBANE CAFE](#) | 952 Higuera St.

“SOCAL Local” — Crafting the ultimate SoCal sandwich is an art, and the harmony of its ingredients dances on the taste buds. Imagine succulent roasted chicken mingling with the creamy richness of avocado, layered with the bold bite of pepper jack cheese and the crispness of green leaf lettuce. Then, the flavor crescendos with the zesty flair of tomatillo salsa and the smoky embrace of chipotle aioli. But the symphony of flavors truly finds its crescendo when



paired with a refreshing 805 beer. Its light, malty sweetness interplays with the sandwich's diverse elements, enhancing each bite and sip, creating an ensemble of culinary delight that captures the essence of Southern California's vibrant culinary scene.

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[WOODSTOCK'S PIZZA](#)

"Bombsauce!" — An XL "The Bomb" pizza and a pitcher of "The Red Sauce".

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