

Robin's Restaurant

4095 Burton Dr 93428-3001 · +18059275007 · Updated: Mar 21, 2026

[View online menu](#)



DESSERTS 9

Luscious Carrot Cake	\$9.00
-----------------------------	---------------

crystallized ginger, coconut, pineapple, cream cheese frosting; pairing suggestion: Jule's Taylor Sauvignon Blanc, 2015

Salted Chocolate Delight	\$9.00
---------------------------------	---------------

raspberry coulis, sea salt; pairing suggestion: Roxo Magia Preta, Paso 2008

Two Layer Lime Pie	\$9.00
---------------------------	---------------

served with fresh whipped cream & lime wafer; pairing suggestion: Integrale Prosecco

French Apple Pie	\$9.00
-------------------------	---------------

served warm, with McConnell's vanilla ice cream and a caramel bourbon sauce

Sweet Trio	AVAILABLE OPTIONS
-------------------	--------------------------

orange-lavender crème brulee, chocolate torte, house made sorbet	\$12.00
--	---------

Brulee And Sorbet May Be Ordered a La Carte:

\$4.00

Vegalicious Sundae	\$11.00
---------------------------	----------------

McConnell's vanilla soy ice cream, raspberry coulis, almond milk ganache, coconut whipped cream, candied pecans

Our Heavenly Hot Fudge Sundae	\$10.00
--------------------------------------	----------------

choose either McConnell's french vanilla or brazilian coffee ice cream and we'll top it with luscious housemade fudge, roasted pistachios, and fresh whipped cream

Affogato	\$6.00
-----------------	---------------

single scoop of vanilla ice cream topped with a shot of espresso

Root Beer Float	\$8.00
------------------------	---------------

Maine root beer, McConnell's french vanilla ice cream

DESSERT WINES 8

Jules Taylor Sauvignon Blanc Late Harvest 2015	AVAILABLE OPTIONS
---	--------------------------

Glass: \$9.00

Btl: \$48.00

Michele Chiarlo Nivole Moscato d'Asti, Italy 2016	\$28.00
--	----------------

Saucelito Canyon L.H. Zinfandel A.G. 2015	AVAILABLE OPTIONS
	Glass: \$11.00
	Btl: \$58.00
Graham's Ruby or Tawny Port, Portugal N.V	AVAILABLE OPTIONS
	Glass: \$6.00
	Btl: \$58.00
Roxo Melange, Paso Robles 2010	AVAILABLE OPTIONS
	Glass: \$13.00
	Btl: \$76.00
Hartley & Gibson Solera Sherry, Spain N.V	AVAILABLE OPTIONS
	Glass: \$6.00
	Btl: \$58.00
Prieure d'Arche Sauternes, France 2016	AVAILABLE OPTIONS
	Glass: \$10.00
	Btl: \$56.00
Roxo Majia Preta, Paso Robles 2008	AVAILABLE OPTIONS
	Glass: \$16.00
	Btl: \$95.00

COFFEE & CHAI 12

Coffee	\$3.75
locally roasted fresh ground south american Blend, organic, fair trade, and shade-grown	
Espresso	\$3.75
Cappuccino	\$4.75
Macchiato	\$3.75
Latte	\$4.75
Mocha	\$5.75
Chai Latte	\$4.75
Hot Chocolate	\$4.75
Mocha Chai	\$4.75
Cold Brew	\$5.00
Sub Almond Milk	\$0.75
Iced Mocha Float	\$8.00

TEAS 2

Secret Garden Jasmine Citrus	\$3.50
We Proudly Serve Mighty Leaf Artisan-Crafted Whole Leaf Tea	\$4.00

CAFFEINE-FREE 2

Chamomile Citrus - Ginger Twist
Organic Mint Melange

LESS CAFFEINE 2

Organic Hojicha Green
Organic Spring Jasmine

MOST CAFFEINE 1

Organic Breakfast

ALE 3

Firestone 805 Paso Robles, CA, ABV 4.7%	\$6.00
a light refreshing blonde ale	
Fat Tire Amber Ale, Fort Collins, CO, ABV 5.2%	\$6.00
sweet biscuits & caramel malts	
Omission Pale Ale, Portland, OR, ABV 5.8%	\$6.00
hoppy, floral with caramel malt	

IPA 4

Lagunitas IPA Petaluma, CA, ABV 7.0%	\$6.00
well rounded, hint of caramel malt barley	
Firestone Union Jack IPA Paso Robles, CA, ABV 7.0%	\$6.00
incredibly balanced malt & hop profiles	
Figueroa Mt. Hoppy Poppy IPA Buellton, CA, ABV 6.5%	\$6.00
notes of pine & citrus	
Barrel House DIPa Paso Robles, CA, ABV 9.6%	\$13.50
bold brew, citrus & pine resin notes	

LAGER 3

Coors Light, USA, ABV 4.2%	\$5.00
classic American style lager	

Modelo, Mexico ABV 4.4%	\$5.00
Mexican lager with a crisp clean finish	
Scrimshaw Pilsner, Fort Bragg, CA, ABV 4.7%	\$6.00
subtle hop character with a clean, crisp palate	

IMPORTS 4

Stella Artois, Leuven, Belgium ABV 5.2%	\$5.00
Belgian pilsner	
Weihenstephaner Hefeweizen, Germany ABV 5.4%	\$6.00
full-bodied, smooth yeast & clove flavors	
Xingu Black Beer, Brazil ABV 4.6%	\$6.00
smooth as silk, black beer	
Singha, Thailand ABV 4.5%	\$9.00
German style lager	

DARK & STRONG 2

Old Rasputin Russian Imperial Stout, Fort Bragg, CA, ABV 9.0%	\$6.00
rich, intense and complex flavors	
Lost Coast Downtown Brown Ale, Eureka CA, ABV 5.0%	\$6.00
smooth, full bodied nut brown ale	

CIDER, GLUTEN FREE & NON-ALCOHOLIC 4

Bitburger Drive, Germany, ABV 0.0%	\$5.00
non-alcoholic beer	
SLO Cider Rosé, SLO, CA, ABV 6.0%	\$9.00
fermented apple juice, raspberry, hibiscus	
Whalebird Hard Kombucha, SLO, CA, ABV 5.0%	\$12.00
kokomo- mango, guava, lime	
Bristols Cider by Lone Madrone, Paso Robles, CA, ABV 7.5%	\$15.00
500 mils local apples, dry and refreshing	

SAKE 2

Tozai "Snow Maiden" Jumai Nigori Unfiltered	\$23.00
Tozai "Living Jewel" Junmai Filtered	\$23.00

SPARKLING 4

Segura Viudas Brut Cava Spain N.V.	\$9.00
Laurent Perrier Brut Champagne France N.V.	\$23.00
Michele Chiarlo "Nivole" Moscato d'Asti Italy 2017	\$29.00
Graham Beck Brut South Africa N.V.	\$30.00

WHITE 5

Brander Sauvignon Blanc Santa Ynez Valley 2018^	\$20.00
J. Lohr Chardonnay Paso Robles 2017^	\$20.00
Tiefn Brunner Pinot Grigio Italy 2019	\$22.00
Sonoma-Cutrer Chardonnay Sonoma Coast 2018^	\$26.00
Frog's Leap Sauvignon Blanc Napa 2019^	\$28.00

RED 5

Dash Zinfandel Dry Creek Valley 2017	\$25.00
J. Vineyards Pinot Noir Monterey And Sonoma County 2018	\$33.00
Frog's Leap Merlot Rutherford Napa Valley 2018^	\$43.00
Honig Cabernet Sauvignon Rutherford 2016^	\$49.00
Roar Pinot Noir Santa Lucia Highlands 2019^	\$51.00

SPARKLING WINE, CHAMPAGNE 5

Mimosa Brut Sparkling Orange or Pomegranate	\$7.00
Charles de Fere Rosé Reserve France N.V.	\$38.00
Integrale Organic Prosecco Trento, Italy^	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Roederer Estate Brut Anderson Valley N.V.	\$50.00
Laurent Perrier Brut Champagne France N.V.	\$95.00

ROSÉ 2

Bieler Pere et Fils Rosé Provence, France 2020	\$35.00
Halter Ranch Rosé Paso Robles 2019^	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00

SAUVIGNON BLANC 3

Esk Valley Marlborough, New Zealand 2019	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Whitehaven Marlborough, New Zealand 2019	\$38.00
Honig Napa Valley 2019^	\$42.00

RIESLING, GEWÜRZTRAMINER, GRÜNER VELTLINER 3

Pratsch Organic Gruner Veltliner Niederösterreich Austria 2019^	\$30.00
Claiborne & Churchill "Dry" Riesling Central Coast 2019^	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Stolo Gewurztraminer Cambria 2019	\$46.00

RHÔNE, UNIQUE WHITES 7

Licia Albarino Rias Baixas, Spain 2019	\$34.00
Onx "Field Day" Sauvignon Blanc, Grenache Blanc, Viognier Templeton Gap 2019^	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Bodega de Edgar Albarino Paso Robles 2020^	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
Clesi Malvasia Bianca Monterey 2019	\$43.00
Moonstone Cellars Viognier Paso Robles 2020	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Hugel "Classic" Pinot Gris Alsace, France 2016	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Alban Vineyards Viognier Central Coast 2020	\$52.00

CHARDONNAY 6

Chamisal Stainless Central Coast 2019^	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$38.00
Tolosa Edna Valley 2016^	\$38.00
Talley Arroyo Grande Valley 2018^	\$50.00

Sean Minor Sonoma Coast 2019	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Rombauer Carneros Napa Valley 2019	\$68.00
Roar "Rosellas Vineyard" Santa Lucia Highlands 2018	\$78.00
PINOT NOIR 9	
Stolo Cambria 2018	\$54.00
Talley Vineyards Arroyo Grande Valley 2017^	\$54.00
Cutruzzola "Estate Gloria" Cambria 2015	\$56.00
Pali "Riviera" Sonoma Coast 2019	\$57.00
Tolosa Edna Valley 2017^	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
El Lugar Rincon Vineyards Arroyo Grande 2019^	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$62.00
Paul Hobbs "Crossbarn" Sonoma Coast 2018	\$80.00
Paul Lato "The Prospect" Sierra Madre Vineyard Santa Maria 2018^	\$120.00
Sea Smoke "Southing" Santa Rita Hills 2018	\$180.00
CABERNET SAUVIGNON 7	
Halter Ranch Paso Robles 2018^	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
Daou Paso Robles 2019^	\$54.00
J. Lohr "Hilltop" Paso Robles 2018	\$64.00
Austin Hope Paso Robles 2019	\$66.00
Inglenook Rutherford Napa Valley 2016^	\$90.00
Pine Ridge Napa Valley 2017^	\$98.00
Caymus "Special Selection" Napa Valley 2015	\$220.00
BORDEAUX REDS & BLENDS 6	
Catena Malbec Argentina 2017	\$38.00

Tangley Oaks Merlot Mendocino County 2015	\$38.00
Hearst Ranch "Lone Tree" Cabernet Franc Paso Robles 2018	\$70.00
Halter Ranch "Ancestor" Cabernet Sauvignon-Petit Verdot-Malbec Paso Robles 2018^	\$80.00
Orin Swift "Papillon" Cab. Sauv.-Merlot-P.Verdot-Malbec-Cab. Franc-P.sirah Napa Valley 2017^	\$110.00
Orin Swift "Papillon" Cab. Sauv.-Merlot-P.Verdot-Malbec-Cab. Franc-P.sirah Napa Valley 2017^	\$110.00

RHÔNE REDS & BLENDS 12

Zinke Grenache Central Coast 2018	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$42.00
St. Cosme Cote du Rhone- Syrah France 2020	\$46.00
Onx "Mad Crush" Grenache-Tempranillo-Mourvedre Paso Robles 2017	\$54.00
Tolosa Syrah Edna Valley 2017^	\$54.00
Herman Story "Casual Encounters" GSM- Tannat- Carignan California 2018	\$90.00
Denner "Ditch Digger" GSM-Counoise-Cinsault Paso Robles 2015	\$95.00
Linne Calodo 'Problem Child' Zinfandel-Syrah-Graciano-Carignan Paso Robles 2017	\$120.00
Linne Calodo "Rising Tides" GSM Paso Robles 2018^	\$140.00
Saxum "James Berry" Granache-Mataro-Syrah-Carigan Paso Robles 2018	\$180.00
Saxum "G2 Vineyard" Grenache-Mataro-Tannat-Zinfandel Paso Robles 2017	\$180.00
Saxum 'Broken Stones' Syrah-Garciano- Petite Syrah-Grenache- Mataro Paso Robles 2018	\$180.00
Bassetti	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00

UNIQUE RED BLENDS 5

Midnight Cellars 'Full Moon' Paso Robles 2019	\$33.00
Ancient Peaks "Renegade" Syrah-Malbec-Petite Verdot-Zinfandel-Petite Sirah Paso Robles 2017	\$48.00
Pessimist by Daou Syrah-Petite Sirah-Zinfandel Paso Robles 2019^	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00

L'Aventure "Optimus" Syrah-Cab. Sauvignon-Petite Verdot Paso Robles 2018	\$80.00
Epoch Estate Blend Syrah-Grenache-Mourvèdre-Tempranillo Paso Robles 2016^	\$100.00

UNIQUE REDS 4

Bodega Sangria Tempranillo Paso Robles 2017	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$26.00
Santa Julia "Organic" Tempranillo Argentina 2020^	\$30.00
Castello di Bossi Chianti Classico Italy 2016	\$49.00
Bodega De Edgar Tempranillo Paso Robles 2017	\$52.00

ZINFANDEL 4

Opolo "Mountain" Paso Robles 2018^	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Ancient Peaks Paso Robles 2018^	\$47.00
Lone Madrone "Bailey Ranch" Paso Robles 2016^	\$58.00
Turley "Pesenti" Paso Robles 2019^	\$76.00

STARTERS 10

Today's Soup	AVAILABLE OPTIONS
sometimes vegan	8oz: \$7.00
	16oz: \$11.00
Robin's Salmon Bisque	AVAILABLE OPTIONS
all time favorite	8oz: \$10.00
	16oz: \$18.00
Garlic Bread	AVAILABLE OPTIONS
cracked wheat sourdough, fresh garlic butter, parmesan cheese	\$9.00
	Single: \$3.00
Chips and Salsa	\$8.00
pico de gallo	
Truffle Fries**	\$15.00
garlic confit, black truffle sea salt, parmesan cheese, gremolata, truffle tremor fondue	
Forbidden Cauliflower	\$16.00
crispy fried, korean chili sauce, pea tendril, sesame-cabbage	

Stone Fruit Burrata	\$18.00
seasonal stone fruit, burrata mozzarella, prosciutto, arugula, basil champagne vinaigrette	
Fresh Vietnamese Spring Rolls	\$18.00
poached shrimp, pickled carrot and daikon, cucumber, cilantro, mint, ginger soy, savory chili sauce	
Crusted Calamari	\$19.00
sesame-cabbage slaw, sambal aioli	
Ahi Poke Nachos*	\$21.00
ponzu, fried garlic, wakame, sesame chili oil, seaweed salad, sambal aioli, wonton chips	

SALADS 3

Caprese Salad**	\$17.00
heirloom tomatoes, fresh mozzarella, basil, toasted pistachios, balsamic reduction, maldon celery salt	
Spinach Salad**	\$17.00
bloomsdale spinach, strawberries, feta, candied pecans, red onion, strawberry blush vinaigrette	
Robin's Garden**	AVAILABLE OPTIONS
mixed greens, market vegetables, sesame-citrus vinaigrette	
	\$11.00
	Add Big Rock Blue Cheese: \$2.50

MAINS 11

Hearst Grass Fed Beef Burger (100% Natural)*	AVAILABLE OPTIONS
vine ripe tomatoes, grilled onions, white cheddar, lettuce, housemade b&b pickles, aioli,	
brioche bun; served with garden salad or fries	\$19.00
	Add Blue Cheese and Sautéed Mushrooms:
	\$4.00
	Add Avocado: \$2.00
	Gluten Free Bread Option: \$1.50
Skuna Bay Salmon BLT*	AVAILABLE OPTIONS
bacon, pickled red onions, vine ripe tomatoes, lettuce, caper-herb aioli, ciabatta bun; served	
with garden salad or fries	\$21.00
	Gluten Free Bread Option: \$1.50
Grilled Chicken Club*	AVAILABLE OPTIONS
honey smoked bacon, roasted anaheim chili, avocado, vine-ripe tomato, lettuce, sambal aioli,	
ciabatta bun; served with garden salad or fries	\$19.00
	Gluten Free Bread Option: \$1.50
North Indian Lamb Burrito*	AVAILABLE OPTIONS
Fragrantly spiced lamb curry, basmati rice, potato, spinach, tomatoes, yogurt, pineapple	
chutney, mint chutney, spinach wrap; served with garden salad or fries. Contains almonds	\$20.00
	Gluten Free Bread Option: \$1.50
Cajun Shrimp Tacos	AVAILABLE OPTIONS
garlic tequila lime shrimp, shredded cabbage, avocado crème, pineapple salsa, corn tortilla;	
served with garden salad or fries	\$20.00
	Gluten Free Bread Option: \$1.50

Veggie Sandwich* **	AVAILABLE OPTIONS
eggplant, zucchini, portabello mushroom, roasted bell pepper, fresh mozzarella, sundried tomato pesto, ciabatta; served with garden salad or fries	\$18.00
	Gluten Free Bread Option: \$1.50
Short Rib Bulgogi Rice Bowl	AVAILABLE OPTIONS
forbidden rice, carrots, cucumber salad, asian slaw, sambal aioli	\$22.00
	Sub Marinaded Tofu**: \$18.00
Short Rib Nachos	\$22.00
black beans, white cheddar, pico de gallo, pickled onions, avocado crema	
Thai Green Chicken	\$24.00
Coconut curry, sugar snap peas, cilantro, serrano chiles, lemongrass, basmati brown rice, pickled cucumber salad. Contains fish sauce	
Roasted Chicken Enchiladas	\$24.00
salsa verde, white cheddar, queso fresca, cabbage, corn tortillas, avocado crema, cumin black beans, basmati brown rice	
Robin's Chow	AVAILABLE OPTIONS
wok-flashed pasta, farmer's market vegetables, garlic, ginger, soy tofu or chicken	\$23.00
	Prawns (4)*: \$27.00

SIDES 7

Cumin Black Beans	\$4.00
Sauteed Market Vegetables	\$6.00
Avocado (1/2)	\$3.00
Pickled Cucumber Salad	\$3.00
Brown Rice	\$4.00
Fries	\$6.00
Naan	\$4.00

KIDS 6

Quesadilla	\$6.00
Naan Pizette	\$9.00
cheese or pepperoni	
Naan Pizette	\$9.00
cheese or pepperoni	
Spaghettni	\$9.00
marinara, parmesan	

Spaghetтини	\$7.00
butter, parmesan	
Grilled Chicken Breast	\$13.00
basmati brown rice, broccoli	

SODAS, ETC. 12

Kopu Water from Artesian Springs in Oregon	AVAILABLE OPTIONS
	Spring Water: \$7.00
	Sparkling Water: \$7.00
Sanpellegrino Aranciata Rossa	\$6.00
Perrier Lime	\$6.00
sugar free	
Mexican Coke	\$6.00
Diet Coke	\$4.00
Fentiman's Ginger Beer or Sparkling Elderflower	\$6.00
Maine Rootbeer	\$6.00
Rootbeer Float	\$10.00
Arnold Palmer	\$4.50
1 refill	
Lemonade	\$4.50
1 refill	
Pomegranate Lemonade	\$4.50
no refill	
Whalebird Manguava Kombucha	\$7.00

SPECIALTY SAKE COCKTAILS 5

Margarita
Gin and Tonic
Mojito
Moscow Mule
Grapefruit Paloma

ENTREES 11

Sesame Crusted Ora King Salmon	\$39.00
forbidden rice, stir fried vegetables, unagi glaze	
Tom Yum Talay	\$39.00
thai seafood stew, daily fish, prawns, scallops, calamari, bok choy, lemongrass, kaffir, red curry, coconut broth, rice noodles	
12 oz Ribeye*	\$52.00
garlic rosemary mashed potatoes, creamed spinach, crispy shallots, porcini demi	
Tandoori Chicken*	\$36.00
mary's chicken leg quarter, indian spiced yogurt marinade, cumin sumac roasted baby carrots, garlic naan, brown basmati rice, cilantro mint chutney	
Duck Colorado	\$38.00
duck confit, roasted polenta, cumin sumac roasted baby carrots red mole sauce, queso fresco, tortilla crisps; contains almonds, sesame seed	
Braised Short Rib	\$38.00
garlic rosemary mashed potatoes, roasted sumac baby carrots, porcini demi	
Robin's Chow*	AVAILABLE OPTIONS
wok-flashed pasta, farmer's market vegetables, garlic, ginger, soy	Tofu or Chicken:
	\$26.00
	Prawns (5): \$30.00
Thai Green Chicken	\$27.00
coconut curry, sugar snap peas, cilantro, serrano chiles, lemongrass, pickled cucumber salad, basmati brown rice; contains fish sauce	
Roghan Josh*	\$33.00
north indian lamb curry, yogurt, tomatoes, green beans, chapati, cilantro-mint chutney, pineapple chutney, basmati brown rice; contains almonds	
Vegetarian Lasagna	\$27.00
local assorted mushrooms, eggplant, kale, house marinara, lemon ricotta	
Vegan Enchiladas	\$27.00
tempeh chili verde, charred corn, kale, black beans, red onions, salsa roja, cashew crema, jicama slaw, basmati brown rice	