



The Farm to Table Dining Guide

Farm-fresh flavors paired with world class Paso Robles wines



PASO ROBLES
WINERIES

Make the most of it



Looking for the best California farm-to-table dining experiences?

Paso Robles Wine Country serves up farm-fresh flavors paired with world class Paso Robles wines.

Thanks to a long growing season and Mediterranean climate, Paso Robles Wine Country offers up a fertile growing ground for delicious fruits and vegetables, including citrus, heirloom tomatoes and more.

Combined with local ranchland and close proximity to the Pacific, find everything from flavorful grass-fed Angus to enticing Morro Bay oysters featured on Paso's prized farm-to-table restaurant menus.

Whether you order up a locally-crafted cheese plate drizzled with Paso-grown olive oil or dig directly into a decadent, handmade dessert sprinkled with local mint, Paso Robles Wine Country is all about serving flavors fresher than fresh.



Imaginative restaurants

Thomas Hill Organics

A mainstay of California farm-to-table dining, [Thomas Hill Organics](#) is widely regarded as one of the first restaurants to put Paso's farm-fresh fare on the map. With a relaxed, eclectic vibe and plenty of indoor and outdoor patio seating, "THO" serves local, creative, organic cuisine paired with unique Central Coast wines. The restaurant's dynamic menus change along with the seasons, and you can always expect an Americana-meets-whimsical meal full of vibrant local flavor.

Serving: Imaginative lunch, dinner and brunch menus starring locally-sourced, organic ingredients; top notch wine list focused on local producers.

Farm-to-fork: What began as an organic CSA (community supported agriculture) program showcasing Central Coast bounty has evolved into the Thomas Hill Organics that discerning eaters know and love today. Thomas Hill Organics continues to serve organic, regionally-produced food, working with California purveyors to source top tier poultry, fish, beef, lamb and exotic meats. From locally-farmed fruits and veggies to breads baked by area artisans, THO puts the "farm" in "farm-to-table."

Address: 1313 Park St, Paso Robles, CA

Contact: (805) 226 5888

Links: [Reservations](#)

Alchemist's Garden

Dine: Combining locally-sourced, plant-based meals alongside meaty morsels, Alchemist's Garden allows downtown Paso Robles diners to graze happily. Local ingredients get a storybook spin on a fanciful menu where bone marrow, fresh seafood and verdant cocktails collide. Offering up a global fusion of entrees and small plates, this culinary adventure is truly "choose-your-own." Plus: "The Remedy," a small ten-seat lounge, is tucked away within the restaurant and well-worth a reservation. While you'll find no food service within this moody oasis, savor cocktails swimming with local herbs and botanicals.

Serving: global fusion-inspired dinners; garden-fresh and zodiac-inspired cocktails; small plates; extensive list of spirits including unique whiskeys, absinthe and more.

Address: 1144 Pine St, Paso Robles, CA

Contact: (805) 369-2444

Links: [Reservations](#)

French-inspired restaurants

BL Brasserie

Dine: Formerly Bistro Laurent, BL Brasserie serves traditional French brasserie-style fare utilizing local ingredients and classic, French recipes. Of course, all this deliciousness pairs perfectly with both local and French wines, creating a harmonious Paris-to-Paso connection. Enjoy the casual-yet-elegant atmosphere of this time-honored downtown restaurant. Here, you can easily share a charcuterie board or escargots in the shell as well as a hot croque monsieur with pomme frites. Mangez bien, riez souvent, aimez beaucoup! (Translation: Eat well, laugh often, love a lot).

Serving: French-inspired lunch and dinner offerings, including traditional favorites like steak tartare, filet mignon and French desserts; extensive European and local wine list with several French champagne offerings.

Farm-to-fork: Borrowing inspiration from fine French chefs, BL Brasserie always considers fresh, local ingredients when curating its regionally-ripe menu.

Address: 1202 Pine St, Paso Robles, CA

Contact: (805) 369-2444

Links: [Reservations](#)



Mexican & South American–Inspired restaurants

Fish Gaucho

STAFF FAVORITE

Dine: Modern Mexican vibes and an extensive tequila list come together to create a refreshing farm-to-table experience in downtown Paso Robles—with a fiery kick. Indoor and outdoor seating is perfect for a celebratory group or date night, depending on the mood. From fish tacos laden with flavorful local produce to savory enchiladas topped with heavenly guac, taste Paso Robles fare with a Baja twist.

Serving: Baja-inspired dinners and lunches; extensive tequila and mezcal offerings; Mexican and craft beer; creative cocktails.

Farm-to fork: Fish Gaucho is committed to sourcing the freshest seafood, shellfish, local produce, organic meats and ingredients courtesy of local farmers, ranchers and fishermen.

Address: 1244 Park St, Paso Robles, CA

Contact: (805) 239-3333

Links: [Reservations](#)

FINCA Paso Robles

Dine: Located within the bustling Paso Market Walk, FINCA Paso Robles is a casual, family-owned restaurant serving wood-grilled meats and seafood, including steaks and octopus. Inspired by the traditional flavors of Baja and Sonora, local ingredients are favored here (try them tucked inside the menu's mouthwatering salads, tacos and burritos). Craving crispy house made tortilla chips or a slice of silken flan? No reservations required.

Serving: Baja-inspired lunch and dinner offerings featuring oak-grilled carne asada; shared plates; fresh salsas; Mexican favorites like ceviche and chile verde.

Farm-to-fork: FINCA was founded on the idea of highlighting fresh and local ingredients as well as giving back to the Paso Robles community. The FINCA menu features regional produce and products whenever possible.

Address: 1803 Spring St Suite A, Paso Robles

Contact: (805) 369-2308

Links: [Reservations](#)



La Cosecha Bar + Restaurant

Dine: La Cosecha serves sizzlingly authentic South American and Spanish cuisine. Combining creative stone-fired pizzas, fresh seafood and an inspired mixology program, you'll soon discover that variety is the spice of life. Pair your La Cosecha meal with pisco from Peru, cachaça from Brazil or local and international wines—your choice.

Serving: Seasonal brunch, lunch and dinner offerings featuring flavors from Spain to Latin America; artisanal cocktails, extensive wine list.

Farm-to-Fork: Spanish for “the harvest,” La Cosecha’s Chef Santos takes great care to craft meals brimming with the freshest ingredients sourced from local Central Coast purveyors.

Address: 835 12th St, Paso Robles, CA

Contact: (805) 237-0019

Links: [Reservations](#)





Italian-inspired restaurants

Cello Ristorante & Bar

STAFF FAVORITE

Dine: With a keen eye on the best local ingredients, [Cello at Allegretto Vineyard Resort](#) marries Central Coast and Italian flavors seamlessly. Beyond the Mediterranean-inspired dining room, doors open onto a vast patio dining area complete with iron fire bowls and bocce ball courts. From locally-sourced salumi to pizzas topped with fresh regional produce, this breezy culinary experience is as irresistible as a Paso Robles sunset.

Serving: Breakfast, lunch and dinner offerings with a Paso-Italian twist; local and international wines; garden-inspired cocktails; shareable plates; menus created specifically for children and pets.

Farm-to-fork: Cello menus spotlight fresh ingredients and artisan flavors, celebrating farmers, ranchers and fisherman of the Central Coast region.

Address: 2700 Buena Vista Drive, Paso Robles

Contact: (805) 369-2503

Links: [Reservations](#)



Il Cortile Ristorante

Dine: A charming ambiance and rustic Italian menu makes Il Cortile Ristorante a top choice for hungry romantics. Seasonal ingredients run the show here, with chef-driven dishes revolving around what's ripe now. Chow down on a range of exceptional homemade pasta, fresh seafood, top-quality meats and more. Be sure to ask about the enticing mozzarella offerings, lovely when paired alongside Il Cortile's exquisite wine list.

Serving: Contemporary rustic Italian dinners with seasonal ingredients; fine wines; espresso drinks.

Farm-to-fork: At Il Cortile, menus feature peak season and local ingredients whenever available. In addition, pastas and sauces are house made and crafted to compliment one another—a nice artisanal touch.

Address: 608 12th St #101, Paso Robles, CA

Contact: (805) 226-0300

Links: [Reservations](#)



Michelin Star & Guide restaurants

In Bloom

Dine: Enter this quirky-yet-elegant Paso Robles eatery for a taste of the unexpected: Ever-changing farm-fresh dishes are made swankier with the addition of vinyl records spinning on the turntable. From apps to entree, you might find caviar, edible flowers, locally-sourced proteins and seasonal veggies so flavorful you'd swear they were picked yesterday (they might have been).

Serving: Creative, chef-driven dinners with unique farm-to-table flare; six-course tasting menus; local and global wines; unique craft cocktails.

Farm-to-fork: In Bloom works with local and regional farmers and purveyors, including Mt. Olive Farms, Bautista Farms, Mighty Cap Mushrooms, Babe Farms, Sierra Honey Farms, Good Witch Farms, 43 Ranch Olive Oil, Chavez Farms, Big Sur Seasalt, Regier Family Farms, Rocking Chair Farms, Halfmoon Bay Wasabi and Campbell Ranch.

Address: 1845 Spring St, Paso Robles, CA

Contact: (805) 286-4344

Links: [Reservations](#)

Six Test Kitchen

Dine: Hidden away in Paso's industrial-chic Tin City, Six Test Kitchen is a foodie's ultimate find. Break bread with a handful of lucky eaters gathered at a beautiful wood counter facing Chef Ricky Odbert's gleaming kitchen (this is where all the magic happens). Journey through a maniacal menu where hyper-local ingredients are transformed into innovative art. From start to finish, find each exquisite, compact bite more mind-bending as the last. Needless to say, each plate is pretty as a picture.

Serving: Ever-changing, seasonal multi-course tasting menus (dinner only); minimal wine list focusing exclusively on boutique producers.

Farm to fork: Inventive bites alchemize everything from seafood to ripe local produce into a new beast of flavor. Find a mighty, Paso-centric point-of-view in each small Six Test Kitchen plate.

Address: 3075 Blue Rock Rd Unit B, Paso Robles, CA

Links: [Reservations](#)



Hatch Rotisserie & Bar

Dine: With a cozy, red brick ambiance and elevated comfort food staples, Hatch Rotisserie & Bar is a fine dining joint that aims to please. Serving up their signature brined and smoked half chickens, hot skillet cornbread and legendary fermented Hatch hot sauce, enjoy local wines alongside an epic feast or grab a creative cocktail from the bar.

Serving: Wood-fire smoked rotisserie chicken; Southern-inspired dishes with all the fixings; craft cocktails and local wines.

Farm-to-fork: The Hatch's comfort food menu is refreshed seasonally to ensure peak flavors are always the star. Plus, you'll always find a range of local pickled vegetables on the menu, adding the perfect tangy accompaniment to buttermilk-dipped chicken skin.

Address: 835 12th St, Paso Robles, CA

Contact: (805) 221-5727

Links: [Reservations](#)





The Restaurant at JUSTIN

Dine: JUSTIN winery’s artfully designed restaurant offers up high-end dishes that reflect peak-season perfection paired with thoughtful presentation. With an intimate wine country dining area and attentive staff, prepare to be guided through a local epicurean wonderland from chef’s garden to plate. Pair a seasonal multi course dinner with renowned JUSTIN wines or select from an award-winning wine list.

Serving: Elegant prix fixe dinners; multi-course dinners with paired wine tastings that change with the seasons; award-winning wine list.

Farm-to-fork: The menu primarily features locally-sourced fare, with 95 percent of all ingredients sourced from the winery’s 26-acre Estate Garden (this includes a 150-tree orchard, edible flower fields, vegetables, herbs and an apiary). Central Coast area purveyors round out the offerings.

Address: 1680 Chimney Rock Rd, Paso Robles, CA

Contact: (805) 238-6932

Links: [Reservations](#)



Les Petites Canailles

Dine: Dubbed “LPC” by local winemakers, this no-fuss Fresh-inspired farm-to-table bistro focuses on Central Coast ingredients served with simple grace. Relax in a modern-yet-casual dining area and dig into a menu that truly evolves with the seasons. As you might expect, dessert is a must, featuring handmade French treats like creme brulee and chocolate mousse on the daily. Far from pretentious, you can even “buy a round of beer” for the bar upon request.

Serving: France-meets-Paso dinners paired with an award-winning wine list; nightly chef-driven five-course tasting menus; French-inspired desserts.

Farm-to-fork: Locally loved by Paso Robles winemakers in the know, Les Petites Canailles (translated: “The Little Scoundrels”), combines Central Coast ingredients with fine French cooking technique.

Address: 1215 Spring St, Paso Robles, CA

Contact: (805) 296-3754

Links: [Reservations](#)



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WINERIES

Paso Robles Wineries is a trusted and comprehensive resource for individuals seeking an authentic wine experience in Paso Robles.

www.pasorobleswineries.net