



## NEW RESTAURANT QUICK FACTS

### Menu

Contemporary California ranch cuisine inspired by local culinary traditions, including Santa Maria Style Barbecue.

### Ownership

The restaurant is owned by three generations of the Minetti family. Clarence and Rosalie Minetti co-founded the restaurant in 1958.

### Opening

The new location at 300 Clark Avenue in Old Town Orcutt opened on October 29, 2012. The original restaurant in Guadalupe closed after the dinner service on October 7.

### Construction

Approximately 95 percent of the materials used in the new building were locally sourced. Berto van Veen was the head contractor. James Halsell of Halsell Builders, with the help of owners Susan Righetti and Marie Will, selected the interior décor items, such as the fixtures, textiles and furnishings.

### Size & Seating

The new restaurant totals 10,000 square feet, similar to the original restaurant. It seats 135 maximum guests combined in the dining room, patio and bar; and 180 maximum in the upstairs banquet room.

### Employees

The current Far Western staff made the transition to the new restaurant. Additionally, new hires doubled the staff size.

### Familiar Furnishings

The Minetti family enlisted Halsell Builders to carefully catalogue the entire contents of the original restaurant prior to the move, and sought to incorporate as many existing elements as possible, including the signature antique mahogany bar that has long served as a community gathering place. Like the original restaurant, the new location beckons guests with a signature Far Western Tavern marquee. The interior layout is similar as well, with a welcoming bar, separate dining room and upstairs banquet room. Other familiar furnishings in the new restaurant include Clarence Minetti's famous cowhide curtains. Customers will also recognize the iconic mural that was hand-painted in the Guadalupe restaurant by legendary Western artist Ernie Morris, as well as the dining room oil painting of Clarence Minetti by Ruthanne Maretti Gamble, which now graces the reception area.

The antique gas ceiling lamps from the original bar and dining room have been refurbished and now grace the new bar and entry. The etched "glue chip" glass panels from the original dining room's swinging doors are now mounted above the entry to the new dining room. The original bar window's stained glass art depicting the Far Western steer head is now seen above the entry to the new bar. Most of the signature animal mounts have been incorporated into the new restaurant, and the classic longhorns that once graced the dining room entry are now displayed in the main entry.

### New Amenities

New touches are designed to enhance the quality of the cuisine and dining experience, including a state-of-the-art kitchen and a modern 1,200-bottle wine cellar with an emphasis on local wines and a selection of rare sought-after vintages. Other new facets include an outdoor patio with overhead heating, as well as a picturesque upstairs tower room and an outdoor "Treetop Terrace" for groups and special events. Co-owner Toby Goodwin crafted the kitchen's custom stainless steel barbecue pit, which serves as the foundation for the restaurant's Santa Maria-style fare.

## **Ingredients**

Many ingredients on the menu come from family and friends in the local farming and ranching communities, including products from Alamo Farms, Babe Farms, Betteravia Farms, Gold Coast Farms, Hermreck Farms, Maretti-Minetti Ranch Co., Ocean Front Farms, Righetti Ranch, Teixeira Farms and Susie Q's Brand.

## **History**

1958—Clarence and Rosalie Minetti, along with Rosalie's cousins Richard and Jean Maretti, acquire the Palace Hotel building and restore the dormant restaurant, now called the Far Western Tavern.

1996—Richard Maretti retires; Clarence and Rosalie's children and grandchildren take an increasingly active role in managing the restaurant.

2012: The Far Western Tavern moves to a new location in Old Town Orcutt, preserving and advancing the Far Western Tavern tradition for years to come in the Santa Maria Valley.

## **Acclaim**

The Far Western Tavern has earned widespread acclaim over the years. In 2009, *Sunset Magazine* named it one of the West's best barbecue restaurants. The Food Network show *BBQ with Bobby Flay* featured the Minetti family and the Far Western Tavern as ambassadors of Santa Maria Style Barbecue in 2005. In October of 2012, the Far Western Tavern was showcased in a segment on the Cooking Channel's *Man Fire Food* hosted by Roger Mooking.

## **Dining & Details**

Starting with lunch on October 29, 2012...

Dinner and lunch daily, with breakfast/brunch on Saturday and Sunday

Dining Hours: Monday through Thursday from 11 a.m. to 9 p.m.; Friday 11 a.m. to 10 p.m.; Saturday from 8 a.m. to 10 p.m.; Sunday from 8 a.m. to 9 p.m.

Bar Hours: Sunday through Thursday open until 10 p.m.; Friday and Saturday until midnight.

300 Clark Avenue in Old Town Orcutt

Phone: (805) 937-2211

Web: [www.FarWesternTavern.com](http://www.FarWesternTavern.com)