

COCKTAILS

SIREN SONG

strawberry, radicchio, vermouth, bitters, prosecco, tonic • 18

RED GRIFFIN

sloe gin, thyme, amaro montenegro, gentian, vermouth • 19

CURIOUS CHARM

michter's rye, amaro meletti, rhubarb, sage, citrus • 19

VICE VERSA

cachaca, yellow chartreuse, licor 43, strawberry, guava, bitter,
banana daiquiri cream • 18

SHORE THING

rosemary infused tequila, watermelon, mint, chipotle, lime • 20

ITALIAN SPARROW

grappa, amontillado, burnt honey, bruto americano, pineapple, citrus • 19

FAMOUS AND FRISKY

mezcal, amaro ramazotti, fino, ginger, lemongrass, citrus • 21

1933 OLD FASHIONED

toasted pine nut infused bourbon, cynar, bitters • 19

GEEZE LOUISE

apricot infused whiskey, benedictine, yuzu, citrus • 21

BEER

Pilsner Peroni • 11

Kölsch Two Coast Brewing Co • 14

Harland Brewing 'India Pale Whale' • 14

Hazy Dreams IPA Abnormal Beer • 14

Lager Amstel Light • AMSTERDAM • 11

Lager Heineken • AMSTERDAM • 11

NA Lager Heineken 0.0 • AMSTERDAM • 9

NON-ALCOHOLIC

EARLY SHIRLEY

strawberry basil • 12

TOPANGA CANYON

matcha • 12

COAQUA

coconut water • 8

CALI WATER

cactus water • 8

bar director

JEROM MORRIS

SPUNTINI

FRIED CASTELVETRANO OLIVES

nduja, lemon aioli • 12

TRUFFLE FRIES

rosemary parmigiano reggiano • 14

CALAMARI FRITTI ^{GF}

spicy marinara • 24

GARDEN OF... LETTUCES ^{GF}

weiser melons, mint, almonds, goat cheese • 21

DRY AGED BURGER

sesame potato bun, dry aged beef, caramelized onions, butter lettuce, tomato, special sauce, french fries • 24

add hooks 2 year cheddar • 4

add avocado • 4

add fried egg • 4

add thick cut nuskes bacon • 6

ARTISANAL CHEESE & CHARCUTERIE BOARD

chef's selection served with traditional accoutrements • 32

THE GEORGIAN CAVIAR SERVICE

15G • 95

30G • 180

50G • 290

*Regiis Ova Ossetra Caviar by Chef Thomas Keller
and Shooching Bishop served with sweet potato
crisps and mascarpone scallion dip.*

executive chef
DAVID ALMANY

executive sous chef
CODY GARBER