



HAPPY HOUR(S)

Join Us Daily 3pm-7pm
In the Bar & Lounge

BEVERAGES

MOSCOW MULE 6

Russian Standard Vodka, Cock & Bull, Ginger Beer, Fresh Lime

PREMIUM WELL DRINKS 6

Smirnoff | Beefeater | Bacardi | Sauza | Jim Beam
Make it a cocktail +2

WINE

5 (5oz) | 9 (9oz.)

Magnolia Grove, California, Cabernet Sauvignon or Chardonnay

LOS ANGELES CRAFT BEER

6 (12oz.) | 9 (20oz)

Rotating Seasonal – Ask Your Server

SNACKS

CARAMELIZED BRUSSEL SPROUTS 6

Sumac, Cranberry Honey Glaze

SHISHITO PEPPER & MUSHROOM 7

Lemon, Capers, Pecorino, Chili Flakes

SMOKED COCKTAIL SHRIMP 7

Smoked Vodka Cocktail Sauce

BBQ CHICKEN QUESADILLA 8

Pulled Chicken, Green Onion, Bell Pepper,
Roasted Tomato Salsa

TRUFFLE POTATO FRIES 6.5

Steak Fries, Pepper, Truffle Oil

L.A. TACOS 8

Korean Style Marinated Beef Loin Tacos,
Sautéed Kimchi, Cilantro Crème, Queso
Fresco

BROCCOLINI BRUSCHETTA 6.5

Grilled Crostini, Balsamic Glazed
Broccolini,
Macerated Raisin, Almond, Ricotta Cheese

In my dictionary, family is defined as people who share food.

HANSEN LEE, EXECUTIVE CHEF



SHARING

SMOKED SHRIMP COCKTAIL	9
SHISHITO PEPPER & MUSHROOM	9
Lemon / Caper / Pecorino / Chili Flake	
OCTOMARI	14
Grilled Cajun Style Octopus And Calamari / Arugula Hummus / Crispy Potato Chip / Hazelnut Tapenade	
BONE MARROW	12
Spicy Tomato Marmalade / Grilled Crostini / Parsley Salad	
CARAMELIZED BRUSSEL SPROUTS	9
Sumac / Cranberry Honey Glaze	
CHILE-MISO CURED BEEF CARPACCIO	14
Lime Aioli / Pickled Fresno / Lemon Jelly / Arugula-Radish Salad	
DISTRICT TUNA TARTARE	12
Gochujang Vinaigrette / Cucumber / Jicama / Caper / Seaweed Chip	
L.A. TACO	12
Korean Style Marinated Beef / Sautéed Kimchi / Cilantro Crème / Queso Fresco	
BROCOLLINI BRUSCHETTA	10
Balsamic Glazed / Macerated Raisin / Almond / Ricotta Cheese	
CHARCUTERIE BOARD	19
Cured Meats, Fig Mustard, Pickled Vegetable, Crostini	
GOURMET CHEESE BOARD	17
Three Artisan Cheese, Honey Comb, Apricot jam	
BBQ CHICKEN QUESADILLA	12
Pulled Chicken / Bell Pepper / Roasted Tomato Salsa	

SKEWERS

MOROCCAN LAMB - Cucumber yogurt	9
CHICKEN - Soy Caramel Glazed	6
CAJUN SHRIMP - Grilled Lemon	7
BEEF LOIN - Chimichurri Crust	8

SOUP & GREENS

CREAM OF POTATO AND LEEK	10
Pancetta Crumb / Herb Sour Cream	
ROASTED BEET	12
Salted Rainbow Carrot / Micro Greens / Lemon Tarragon Yogurt / Orange Vinaigrette / Pepitas Crumbs	
KALE COBB	14
Avocado / Shredded Chicken / Bacon / Egg / Tomato / Gorgonzola Dolce / Roasted Shallot Vinaigrette	
CAESAR	12
White Anchovy / Olive Crouton / Cherry Tomato	

FLAT BREAD

BEEF STEAK	17
Chimichurri / Gorgonzola / Olive / Onion	
FIG & PROCIUTTO	15
Burrata / Sundried Tomato Tapenade / Arugula	
CLASSIC	12
Mozzarella / Tomato / Basil / Thyme	
MERGUEZ SAUSAGE	16
White Cheddar / Tomato / Rapini / Mint Pesto	

FULL

DISTRICT BURGER	15
Handmade Patty / White Cheddar / Spinach / Sriracha Aioli / Bbq Sauce / Brioche Bun	
PLANK SCOTTISH SALMON	23
Harissa Chick Pea / Braised Fennel And Greens / Apple Salsa	
GRILLED CAGE FREE JERK CHICKEN	22
Grilled Balsamic Glazed Vegetable / Aji Amarillo Whipped Potato / Pickled Apricot / Black Garlic Jus	
BACKYARD BBQ BABY BACK PORK RIBS	
Espresso Rub / Molasses BBQ / Napa Cabbage Slaw.	
Choice of: Potato Frites or Grilled Corn	
	(½) 19 (Full) 24
STEAK FRITES	
Burnt Chili Béarnaise / Spring Salad / Truffle Potato Frites.	
Flat Iron Steak 26 Hanger Steak 29	

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