

WINE

WHITE	5oz	9oz	bottle
Featured White – Rotating Selection	8	13	37
Magnolia Grove, Chardonnay , California	9	14	39
Chateau St. Michelle, Riesling , Washington	9	14	39
Bollini, Pinot Grigio , California	10	15	41
Banfi Centine, Rosé , Tuscany, Italy	10	15	41
Kim Crawford, Sauvignon Blanc , New Zealand	12	17	48
Santa Cristina, Pinot Grigio , Sicily, Italy	-	-	40
Pacific Rim, Dry Riesling , Washington	-	-	40
Joel Gott, Sauvignon Blanc , California	-	-	44
Hess Select, Chardonnay , California	-	-	44
Conundrum, White Blend , California	-	-	78

RED	5oz	9oz	bottle
Featured Red - Rotating Selection	8	13	37
Magnolia Grove, Cabernet Sauvignon , Ca.	9	14	38
Beringer Founders Estate, Merlot , California	9	14	38
Doña Paula, Malbec , Mendoza, Argentina	9	14	38
Alamos, Red Blend , Mendoza, Argentina	10	15	43
De Loach, Pinot Noir , California	11	16	46
Z. Alexander, Cabernet Sauvignon , California	12	18	51
Charles & Charles, Cab/Syrah , Washington	-	-	44
Seven Falls, Merlot , Washington	-	-	44
Pepperjack, Red Blend , Barossa Valley, Aus.	-	-	45
Matua Valley, Pinot Noir , New Zealand	-	-	45
Penfolds, Cabernet , "Bin 9", Australia	-	-	58
Mitolo, Cabernet Sauvignon , "Jester", Chili	-	-	62
Justin, “Isosceles”, Paso Robles, California	-	-	118

SPARKLING	glass	bottle
Astoria, Prosecco, Italy	9	39
Domaine Chandon (Split), Brut Classic, California	(187ml)	16
Mumm Napa, Brut, “Prestige”, California		49
Vueve Cliquot, Brut, France		120
Dom Perignon, Brut, France		260

LOCAL - DRAFT BEER

ROTATING DRAFT - Ask about today’s selection	7
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Angel City, IPA, India pale ale, 6.1% ABV	7
Medium-bodied, copper-hued beer brewed with balanced hops.	

Coachella Valley Brewery, Phoenix, Vienna Lager, 6.5% ABV	8
Crisp Noble hop bitterness with notes of toffee, dates and figs.	

Golden Road, Wolf Among Weeds, IPA, 8.0% ABV	8
Golden full-bodied IPA with balanced earthy hop & spice notes.	

Golden Road, Get Up Offa that Brown, Brown Ale, ABV 5.5%	7
Brown ale with trace amounts of smoked malt for toasty complexity, balanced by notes of caramel and chocolate.	

BOTTLE & CAN

LOCAL	
GOLDEN ROAD – POINT THE WAY IPA (475ml)	9
India Pale Ale, Los Angeles, 6.8% ABV	
GOLDEN ROAD - 329 DAYS OF SUMMER (475ml)	9
Lager - Los Angeles, 4.8% ABV	
ANGEL CITY – PILSNER (375ml)	8
Golden Lager - Los Angeles, 5.6% ABV	
FIRESTONE – OPAL (650ml)	13
Dry Hopped Saison, Paso Robles, Ca. 7.5% ABV	
FIRESTONE – DBA (375ml)	8
Double Barrel Aged Ale, Paso Robles, Ca. 5% ABV	
SMOG CITY BREWERY (500ml)	13
Coffee Porter, Torrance, Ca. 6% ABV	
LAGUNITAS, LITTLE SUMPIN’ (375ml)	8
American Pale Ale, Petaluma, CA. ABV 7.5%	

GLOBAL	
Angry Orchard Crisp Apple Cider	8
Stella Artois Sam Adams Guinness	8
Corona Heineken Blue Moon	8
Budweiser - Coors light	7

HOUSE

MOSCOW MULE (Draft)	10*
Russian Standard Vodka Ginger Beer Fresh Lime	
PISCO PUNCH,	12
La Caravedo Pisco Pineapple-Gum Syrup Lime	
SMOKE N’ SAND	13
Xicarú Mezcal Cherry Brandy Carpano Antica Orange	
PALOMA	13
Milagro tequila Grapefruit Lime Spritzer Lavender salt	
BEATNIK	13
Beet Infused Hangar 1 Vodka Applejack Dill Lemon	

DISTRICT COSMOPOLITAN	13
Tito’s Vodka Aperol Cranberry-Rosemary-Coulis Ginger Lemon	

SCOTCH DAISY	13
Pama Pomegranate Monkey Shoulder Scotch Cointreau Noir Fresh Lemon	

SUMMER TEA	13
Botanist Gin Pimm’s Ginger Cucumber Blueberry Lemon	

*Copper Moscow Mule Mug \$50

HISTORY

OLD FASHIONED c. 1803, New York	14
Woodford Reserve Bourbon Bitters Brandied Cherry	

GEORGIA MINT JULEP c. 1840, Southern US	14
Brandy Giffard Pêche de Vigne Sugared Mint	

HAYMAKERS PUNCH c. 1840, Southern US	11
AITA Ginger Snap Spirit Ginger Lemon Molasses Apple Cider Vinegar	

DAIQUIRI, c. 1902, Cuba	13
Flor de Caña Rum Lime Sugar	

FRENCH 75, c. 1915, Paris	13
Ford’s Gin Lemon Sparkling Wine	

PISCO SOUR, c. 1920 Lima, Peru	14
La Caravedo Pisco Lime Egg White Angostura	

BOOK CLUB

MARTINEZ COCKTAIL , <i>How to mix drinks or The Bon-Vivants Companion</i> by Jerry Thomas, c.1882	14
Ransom Old Tom gin / Luxardo Maraschino / Carpano Antica	

THE BOULEVARDIER COCKTAIL , <i>Barflies and Cocktail</i> , by Harry McElhone c.1927	13
Larceny Bourbon Campari Carpano Antica	

DARK AND STORMY , <i>The Bar Book, Elements of Cocktail Technique</i> by Jeffrey Morgenthaler, c.2014	12
Chinese 5-Spice Infused Rum / Lime / Ginger Beer	

SHARE

	small	Large
PUNCH BOWL N° 1 (Philadelphia Fish House punch) Rum Brandy Applejack Crème de Pêche Black tea Lemon Oleo	45	84
PUNCH BOWL N° 2 Bombay Sapphire East Green Tea Lemon Oleo Citrus Nutmeg	38	69
PUNCH BOWL N° 3 Rosé Wine Crème de Fraise Rum Strawberry Seltzer	36	67

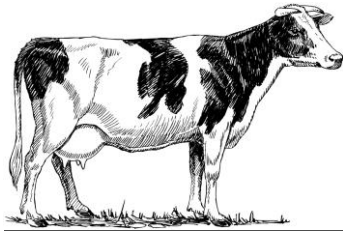
Note: Small Punch Bowl: Serves 2-4 (1L/32oz.)

Large Punch Bowl: Serves 4-8 (2L/64oz.)



SHARING

SMOKED SHRIMP COCKTAIL <i>GF</i>	9
SHISHITO PEPPER & MUSHROOM <i>GF</i> <i>Lemon Caper Pecorino Chili Flake</i>	9
OCTOMARI <i>Grilled Cajun Style Octopus And Calamari Arugula Hummus Crispy Potato Chip Hazelnut Tapenade</i>	14
BONE MARROW <i>Spicy Tomato Marmalade Grilled Crostini Parsley Salad</i>	12
PURPLE POTATO GNOCCHI <i>Brown Butter Parmesan Broth</i>	13
CARAMELIZED BRUSSEL SPROUTS <i>GF</i> <i>Sumac Cranberry Honey Glaze</i>	9
CHILE-MISO CURED BEEF CARPACCIO <i>GF</i> <i>Lime Aioli Pickled Fresno Lemon Jelly Arugula-Radish</i>	14
DISTRICT TUNA TARTARE <i>GF</i> <i>Gochujang Vinaigrette Cucumber Jicama Caper Seaweed Chip</i>	12
L.A. TACO <i>Korean Style Marinated Beef Sautéed Kimchi Cilantro Crème Queso Fresco</i>	12
BROCOLLINI BRUSCHETTA <i>Balsamic Glazed Macerated Raisin Almond Ricotta</i>	10
CHARCUTERIE BOARD <i>Cured Meats Fig Mustard Pickled Vegetable Crostini</i>	19
GOURMET CHEESE BOARD <i>Three Artisan Cheese Honey Comb Apricot jam</i>	17
BBQ CHICKEN QUESADILLA <i>Pulled Chicken Bell Pepper Roasted Tomato Salsa</i>	12



Supplied by Local Farms

Maggie's Farm | Underwood Ranch | McGrath Family Farm

V: VEGAN

GF: GLUTEN FREE

20% GRATUITY ADDED TO PARTIES OVER 8

MAXIMUM 4 SEPERATE CHECKS OR CREDIT CARDS PER TABLE

SOUP & GREENS

TOMATO BISQUE <i>Micro Basil</i>	10
ROASTED BEET <i>GF</i> <i>Salted Rainbow Carrot Micro Greens Lemon Tarragon Yogurt Orange Vinaigrette Pepitas Crumbs</i>	12
KALE COBB <i>GF</i> <i>Avocado Shredded Chicken Bacon Egg Tomato Gorgonzola Dolce Roasted Shallot Vinaigrette</i>	14
CAESAR <i>GF</i> <i>White Anchovy Olive Crouton Cherry Tomato</i>	12

ADD PROTEIN:

Chicken 4 / Beef Steak 10 / Shrimp 8 / Salmon 8

FLAT BREAD

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

FULL

BACKYARD BBQ BABY BACK PORK RIBS <i>GF</i> <i>Espresso Rub Molasses Bbq Napa Cabbage Slaw</i> Choice of: Potato Frites or Grilled Corn (½) 19 (Full) 24	
STEAK FRITES <i>GF</i> <i>Burnt Chili Béarnaise Spring Salad Truffle Potato Frites</i> Flat Iron Steak 26 Hanger Steak 29	
PLANK SCOTTISH SALMON <i>Harissa Chick Pea Braised Fennel And Greens Apple Salsa</i>	23
GRILLED CAGE FREE JERK CHICKEN <i>Grilled Balsamic Glazed Vegetable Aji Amarillo Whipped Potato Pickled Apricot Black Garlic Jus</i>	22
WHOLE BRANZINO <i>Porcini Dusted Sunchoke Puree Rapini Heirloom Carrot Sundried Tomato Sherry Jus</i>	37
SEAFOOD CARBONARA <i>Hand-Made Pasta Spring Pea Zucchini Baby Tomato Guanciale Pea Tendril</i>	24
GREEN CURRY CAULIFLOWER <i>v</i> <i>Roasted Root Vegetable Fermented Mushroom Baby Potato Walnut Gremolata</i>	19
DISTRICT BURGER <i>Handmade Patty White Cheddar Spinach Sriracha Aioli Bbq Sauce Brioche Bun</i>	15

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

HANSEN LEE, EXECUTIVE CHEF