

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

12oz	20oz
7	10

ROTATING DRAFT - Ask about today’s seasonal beer or cider

Angel City, IPA, India pale ale, 6.1% ABV
Medium-bodied, copper-hued beer brewed with balanced hops.

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

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

Golden Road, Get Up Offa that Brown, Brown Ale, ABV 5.5%
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
Xicaru 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

Selections from our favorite cocktail books

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

THE BOULEVARDIER COCKTAIL, *Barflies and Cocktail*, by Harry McElhone c.1927 13
Larceny Bourbon | Campari | Carpano Antica

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

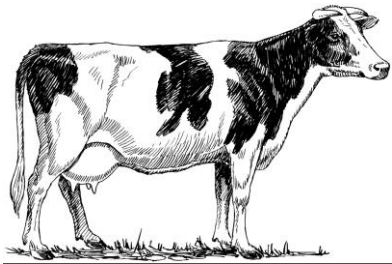
SHARE

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



Supplied by Local Farms

Babe Farm | Maggie’s Farm

Underwood Ranch | McGrath Family Farm

SOUP & GREENS

TOMATO BISQUE	10
<i>Micro Basil</i>	
ROASTED BEET	12
<i>Salted Rainbow Carrot Micro Greens Lemon Tarragon Yogurt Orange Vinaigrette Pepitas Crumbs</i>	
KALE COBB	14
<i>Avocado Shredded Chicken Bacon Egg Tomato Gorgonzola Dolce Roasted Shallot Vinaigrette</i>	
CAESAR	12
<i>White Anchovy Olive Crouton Cherry Tomato</i>	
ADD PROTEIN:	
<i>Chicken 4 / Beef Steak 10 / Shrimp 8 / Salmon 8</i>	

FLAT BREAD

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

FULL

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

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

HANSEN LEE, EXECUTIVE CHEF