



WINTER 2017

SHARING

HOUSE BAKED ARTISAN LOAF	6
<i>Sun-Dried tomato Tapenade Herb Butter</i>	
BROCCOLINI BRUSCHETTA	10
<i>Balsamic Glazed Macerated Raisin Almond Ricotta</i>	
PURPLE POTATO GNOCCHI	13
<i>Rainbow Carrots Brown Butter Parmesan Broth</i>	
TAMARI DEVEILED EGGS	8
<i>Cage free eggs / kimchi tomato puree / pancetta chips</i>	
SCALLOP GRATIN	14
<i>Cajun Béchamel Confit Potato</i>	
DISTRICT TUNA TARTARE GF	12
<i>Gochujang Vinaigrette Cucumber Jicama Capers Seaweed Chips</i>	
MUSSELS GF	17
<i>Coconut Curry Broth Cilantro Bacon Grilled Crostini</i>	
OCTOMARI	14
<i>Fennel Pollen Octopus & Calamari Arugula Hummus Crispy Potato Chip Hazelnut Tapenade</i>	
SHISHITO PEPPER & MUSHROOM GF	9
<i>Lemon Caper Pecorino Chili Flakes</i>	
CARAMELIZED BRUSSEL SPROUTS GF	9
<i>Sumac Cranberry-Honey Glaze</i>	
GRILLED ASPARAGUS	9
<i>Pancetta Chip Almond Crumb 60° Sous Vide Egg Parmigiano Lemon Aioli</i>	
L.A. TACOS	14
<i>Korean Style Marinated Beef Sautéed Kimchi Cilantro Crème Queso Fresco</i>	
BBQ CHICKEN QUESADILLA	12
<i>Pulled Chicken Bell Pepper Roasted Tomato Salsa</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>	
CRAB AND ARTICHOKE	17
<i>White Cheddar Tomato Spinach Ricotta Thyme</i>	

SOUP & GREENS

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



WE ARE PROUDLY SUPPORTING
CHILDREN'S MIRACLE NETWORK WITH A
\$1 DONATION WITH EACH DISTRICT BURGER SOLD

BACKYARD BBQ BABY BACK PORK RIBS GF	
<i>Espresso Rub Molasses Bbq Napa Cabbage Slaw</i>	
Choice of: Potato Frites or Grilled Corn	
	(½) 21 (Full) 26
STEAK FRITES GF	
<i>Burnt Chili Béarnaise Spring Salad Truffle Potato Frites</i>	
	Flat Iron Steak 27 Hanger Steak 30
PLANK SCOTTISH SALMON	24
<i>Harissa Chick Pea Braised Fennel And Greens Preserved Lemon Beurre Blanc</i>	
GRILLED CAGE FREE JERK CHICKEN	23
<i>Grilled Balsamic Glazed Vegetable Aji Amarillo Whipped Potato Pickled Apricot Black Garlic Jus</i>	
WHOLE BRANZINO	38
<i>Porcini Dusted Sunchoke Puree Rapini Heirloom Carrot Sundried Tomato Sherry Jus</i>	
SEAFOOD PAELLA	30
<i>Saffron Rice Green Pea Zucchini Spanish Chorizo Preserved Lemon Aioli</i>	
FARROTO	20
<i>Mushroom Winter Squash Parmesan</i>	
GREEN CURRY CAULIFLOWER v	20
<i>Roasted Root Vegetable Fermented Mushroom Baby Potato Walnut Gremolata</i>	
BRAISED BEEF STROGANOFF	26
<i>Hand-Made Pasta Shallot Mushroom Crème Fraiche Veal Jus</i>	
 DISTRICT BURGER	17
<i>Handmade Patty White Cheddar Spinach Sriracha Aioli Bbq Sauce Brioche Bun</i>	

V: VEGAN

GF: GLUTEN FREE

20% GRATUITY ADDED TO PARTIES OVER 8
MAXIMUM 4 SEPERATE CHECKS OR CREDIT CARDS PER TABLE

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

HANSEN LEE, EXECUTIVE CHEF | RAUL ORTEGA, SOUS CHEF