



## dineLA LUNCH

\$20 per person

### CARVING BOARD

*choice:*

### UGLY RIBS *GF*

*½ Rack Espresso Rubbed Baby Back Ribs*

### GRILLED SALMON *GF*

### ROASTED CAGE FREE ½ CHICKEN *GF*

### CHICKEN CORDON BLEU (*Open-Faced*)

### HOUSE SMOKED BBQ PRIME BEEF BRISKET *GF*

#### CHOICE OF TWO SIDES:

Coleslaw | Potato Fries | Whipped Potato | Roasted Vegetables

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*Served with*

HOUSE SALAD + ICED TEA OR SODA

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Available January 11-25

12pm to 2pm Monday to Friday

Tax & Gratuity additional

## WINE

### ADDITIONAL WINE BY THE BOTTLE LIST AVAILABLE

WHITE	5oz	9oz	bottle
Featured White – <b>Rotating Selection</b>	9	14	39
Chateau St. Michelle, <b>Riesling</b> , Washington	9	14	40
Placido, <b>Pinot Grigio</b> , Tuscany, Italy	9	14	40
“Hogwash”, Grenache <b>Rose</b> , California	11	16	49
J.Lohr “Riverstone”, <b>Chardonnay</b> , California	11	16	49
Matanzas Creek, <b>Sauvignon Blanc</b> , California	14	19	60
Conundrum, <b>White Blend</b> , California	14	19	60
RED	5oz	9oz	bottle
Featured Red - <b>Rotating Selection</b>	9	14	39
“Altos del Plata”, <b>Malbec</b> , Mendoza, Argentina	9	14	39
Beringer Founders Estate, <b>Merlot</b> , California	9	14	39
Louis M. Martini, <b>Cabernet Sauvignon</b> , California	12	17	54
Conundrum, <b>Red Blend</b> , California (1L)	14	19	72
Chalk Hill, <b>Pinot Noir</b> , Sonoma, California	15	20	67
Robert Mondavi Winery, <b>Cabernet Sauv</b> , Napa	16	22	70
Patz & Hall, <b>Pinot Noir</b> , Sonoma, California	20	28	84
SPARKLING		glass	bottle
Ruffino, Prosecco, Veneto, Italy		9	43
Chandon, Brut Classic, California		16	60

## DRAFT BEER

SMOG CITY, <b>LITTLE BO PILS</b> , <b>CZECH STYLE PILSNER</b> 4.4% ABV	8
<i>Pale lager, hop spice, light malt &amp; crisp and refreshing finish.</i>	
MODERN TIMES, <b>HOPPY DANK AMBER ALE</b> 6.8% ABV	8
<i>hoppy dry amber loaded up with dank hops and malt backbone</i>	
PIZZA PORT, <b>SWAMI'S, IPA</b> , 6.8% ABV	8
<i>West Coast IPA with fresh bitterness of citrus and pine</i>	
ALESMITH – <b>NUT BROWN ENGLISH-STYLE ALE</b> , 5% ABV	8
<i>Deep mahogany, malt-forward flavor, balances notes of biscuit, mild cocoa and earthy hops.</i>	
SAINT ARCHER <b>WHITE ALE</b> 5% ABV	8
<i>Crisp brew with tart citrus, spicy coriander, &amp; orange notes</i>	

## BOTTLE & CAN

### LOCAL

<b>ANGEL CITY</b> , PILSNER, 5.6%	8
<b>ANCHOR STEAM</b> , CALIFORNIA LAGER, 4.9%	8
<b>LAGUNITAS</b>	
-LITTLE SUMPIN', AMERICAN PALE ALE, 7.5%	8
<b>BARLEY FORGE</b> , NOM NOM, MANGO HEFEWEIZEN, 5.8%	8
<b>ALESMITH</b>	
-IPA, 7.25%	8

### GLOBAL

Stella Artois   Sam Adams   Guinness	8
Corona   Modelo   Heineken   Blue Moon	8
Budweiser   Bud Light   Michelob Ultra	7



## HOUSE COCKTAIL'S

<b>MOSCOW MULE</b> (Draft)	11
<i>Russian Standard Vodka   Cock &amp; Bull Ginger Beer   Fresh Lime</i>	
<b>BRAMBLEBERRY JULEP</b>	16
<i>Fresh Blackberry   Domain de Canton Ginger   Elijah Craig Bourbon   Rittenhouse Rye   Cucumber   Burnt Sugar</i>	
<b>PALOMA Del Sur</b>	13
<i>El Silenco Mezcal   Grapefruit   Lime   Spritzer   Lavender Salt</i>	
<b>DISTRICT COSMOPOLITAN</b>	14
<i>Beluga Noble Vodka   Aperol   Hibiscus-Cranberry-Coulis   Ginger   Lemon</i>	
<b>BEETNIK</b>	13
<i>Roasted Apple &amp; Beet Infused Applejack &amp; Vodka   Lemon   Dill</i>	
<b>LAVENDER BLOSSOM</b>	14
<i>Makers Mark Bourbon   Lemon   Lavender   Egg White   Bitters</i>	
<b>SUMMER TEA</b>	13
<i>Botanist Gin   Pimm's   Ginger   Lemon   Cucumber   Blueberry</i>	
<b>PISCO SOUR</b>	14
<i>Capurro Acholado Pisco   Lime   Egg White   Angostura</i>	

## STRONG MEDICINE

<b>MORPHINE</b>	14
<i>Mushroom Infused Applejack   Punt E Mes   Cynar   Orange Bitters   Black Salt</i>	
<b>PENICILLIN</b>	14
<i>Scotch   Lemon   Ginger   Honey   Peet</i>	
<b>NICOTINE</b>	15
<i>Toasted Cacao Nib Infused Amaro Nonino   Mezcal   Rum   Slivovitz   Dry Curacao   Espresso Reduction   Smoke   Black Walnut Bitters</i>	
<b>OPIUM*</b>	15
<i>Bombay East Gin   Pamplemousse   Rose Water   Lemon   Campari   Lillet Rose   Riesling</i>	

\*Best Tasting Cocktail -2017 M International Mixology Competition

## HISTORY

<b>OLD FASHIONED</b> c. 1803, New York	14
<i>Woodford Bourbon   Bitters   Brandied Cherry</i> -add smoke \$2	
<b>DARK N' STORMY</b> c. 1850 Bermuda	13
<i>Goslings Dark Rum   Ginger   Seltzer   Lime</i>	
<b>NEGRONI (SMOKED)</b> c.1920, New York	15
<i>Botanist Gin   Carpano Antica   Campari</i>	
<b>TEQUILA DAISY “MARGARITA”</b> c.1930's, Mexico	14
<i>Milagro Tequila   Cointreau   Fresh Lime   Spritzer</i>	
<b>BRANDY CRUSTA</b> c. 1930, New York	14
<i>Courvoisier Cognac   Cointreau   Maraschino   Lemon</i>	