



dineLA DINNER

\$39 per person

-1-

DUCK FAT PARMESAN FRIES

Parmesan / Tarragon ketchup

or

BRUSSELS SPROUT PICCATA

Capers / Lemon / Brown Butter / Parmesan

-2-

WINTER MIX GREEN SALAD or SOUP OF THE DAY

-3-

choice:

UGLY RIBS^{GF}

½ Rack Espresso Rubbed Baby Back Ribs

GRILLED SALMON^{GF}

ROASTED CAGE FREE ½ CHICKEN^{GF}

HOUSE SMOKED BBQ PRIME BEEF BRISKET^{GF}

KOREAN STYLE SMOKED CHILI GLAZED PORK BELLY^{GF}

GRILLED CURRY CRUSTED CAULIFLOWER "STEAK"^{GF & VEGAN}

CHOICE OF TWO SIDES:

Coleslaw | Potato Fries | Whipped Potato | Roasted Vegetables

-4-

DISTRICT BREAD PUDDING



JAN 11-25, 2019

Available 5pm -10pm

Tax & Gratuity additional

WINE

ADDITIONAL WINE BY THE BOTTLE LIST AVAILABLE

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

DRAFT BEER

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

BOTTLE & CAN

LOCAL

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

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

STRONG MEDICINE

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

*Best Tasting Cocktail -2017 M International Mixology Competition

HISTORY

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