

The Cannibal

BEER & BUTCHER

SNACKS

EVERYTHING PRETZEL
scallion cream cheese 8

BEEF BUTTER TOAST
sea salt, chili 10

THE CANNIBAL JERKY 10

SALT & MALT VINEGAR CHIPS 4

CHARCUTERIE

CHICKEN LIVER CROSTINI
plum mostarda, fine herbs 13

DUCK RILLETES
citrus marmalade,
grilled bread 14

COUNTRY PATÉ
ipa mustard 14

BBQ PORK TERRINE
nectarine, smoked mustard 12

SALUMI – ea / 8 - all / 22
Prosciutto di Parma - Italy
'Nduja - 'Nduja Artisans, IL
Porchetta - The Cannibal

CHEESE – ea / 7 - all / 18
Stilton - cow, England
Morbier - raw cow, France
Raclette - cow, Switzerland

THE GRAND TOUR – 75
chef's selection of cheese,
fresh & cured charcuterie

SMALL PLATES

YELLOWTAIL CRUDO
plum, crispy rice,
pickled shallots 16

GRILLED OCTOPUS
crispy potato, green romesco,
pistachio 18

WOOD FIRED CALAMARI
shaved celery, ponzu, chili oil 15

BURRATA
almonds, salsa verde,
grilled bread 15

FARRO
grapes, radicchio
ricotta salata 10

STEAK TARTARE
egg yolk, house worcestershire,
dry age toast 15

BRATWURST
grilled saurkraut,
ipa mustard 13

CHICKEN SAUSAGE
pineapple, cilantro,
cabbage 13

VEGETABLES

THORNE FAMILY FARMS ARUGULA
nectarine, lemon, parmesan 12

SUMMER TOMATOES
watermelon, cucumber,
pickled red onion 14

BRAISED COLLARD GREENS
smoked pork, garlic 10

BROCCOLINI
lemon vinaigrette, breadcrumb 13

MUSHROOMS
mushroom XO sauce,
poached egg 14

FRITO MISTO
summer beans, broccolini, zucchini,
burnt herb aioli 14

MEAT

HALF GRILLED CHICKEN
"LOLO STYLE"
chili scallion 22

SMOKED PORK SPARE RIBS
chili coffee glaze 28

CRISPY PORK BELLY
fish sauce vinaigrette, cilantro,
red onion, peanut 28

BURGERS & STEAKS

THE CANNIBAL BURGER
*named critic's choice best burger
in LA - LAmag 2017*
8 oz. dry aged all beef burger,
stilton blue cheese, harissa mayo
24

THE EVERY BURGER
your classic American backyard burger
6 oz. all beef burger, pickles,
aged cheddar, steak sauce, 1000 island
18

served w fries

6oz HANGER STEAK 19

DRY AGED RIBEYE 4/oz

FILET MIGNON 6/oz
see server about available sizes

*all steaks are prepared
medium rare unless otherwise
noted & finished w
worcestershire beef butter*

CHEF - JUDE PARRA-SICKELS

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EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESSES. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.
3% HEALTHY LA CHARGE IS ADDED TO EVERY CHECK TO ASSIST US WITH PROVIDING FULL HEALTHCARE BENEFITS FOR OUR STAFF.