

# The Cannibal

BEER & BUTCHER

## SNACKS

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EVERYTHING PRETZEL  
scallion cream cheese 8

BEEF BUTTER TOAST  
sea salt, chili 10

THE CANNIBAL JERKY 10

SALT & MALT VINEGAR CHIPS 4

## SMALL PLATES

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YELLOWTAIL CRUDO  
plum, crispy rice,  
pickled shallots 16

GRILLED OCTOPUS  
farro, tomato confit, olive,  
herb yogurt 18

WOOD FIRED CALAMARI  
chili, celery, ponzu 15

BURRATA  
almonds, salsa verde,  
grilled bread 15

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

BRATWURST  
grilled sauerkraut,  
ipa mustard 13

CRISPY PORK BELLY  
fish sauce vinaigrette, cilantro,  
red onion, peanut 13

## CHARCUTERIE

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CHICKEN LIVER MOUSSE  
crostini, plum mostarda,  
fine herbs 13

DUCK RILLETTES  
citrus marmalade,  
grilled bread 14

COUNTRY PATÉ  
ipa mustard 12

**SALUMI** – ea / 8 - all / 25  
Serrano Ham - Mitica, Spain  
‘Nduja - ‘Nduja Artisans, IL  
Porchetta - The Cannibal  
Iberico Lardo - La Quercia, IA  
Coppa - La Quercia, IA

**CHEESE** – ea / 7 - all / 24  
Caveman Blue - cow, OR  
Morbier - raw cow, France  
Raclette - cow, Switzerland  
Taleggio d.o.p. - cow, Italy  
Garrotxa - goat, Spain

**THE GRAND TOUR** – 90  
chef's selection of cheese,  
fresh & cured charcuterie

## VEGETABLES

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BIBB LETTUCE  
plum, house bacon, breadcrumb,  
stilton blue cheese  
buttermilk dill dressing 13

NECTARINE PANZANELLA  
croutons, ricotta salata, arugula,  
salsa verde 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

FRIED ZUCCHINI  
bagna cauda 13

THORNE FAMILY FARMS POTATOES  
romesco, scallion 11

SHISHITOS  
tomatillo, pistachio, honey 12

## BURGERS & STEAKS

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**THE CANNIBAL BURGER**  
8 oz. dry aged all beef patty,  
stilton blue cheese, harissa mayo 24

**THE EVERY BURGER**  
6 oz. all beef patty, pickles,  
aged cheddar, steak sauce,  
1000 island 18  
*served w fries*

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6oz HANGER STEAK 19

DRY AGED RIBEYE 4/oz

FILET MIGNON 6/oz  
*see server about available sizes*  
*all steaks finished w*  
*worcestershire beef butter*

## SMOKED

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HALF CHICKEN  
turmeric, honey hot sauce 22

PORK SPARE RIBS  
chili coffee glaze 29

BEEF SHORT RIB  
house steak sauce 120

**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.