

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 MOUSSE
crostini, plum mostarda,
fine herbs 13

'NDUJA TARTINE
poached egg, arugula 10

COUNTRY PATÉ
ipa mustard 12

SALUMI – ea / 8 - all / 28
Serrano Ham - Mitica, Spain
'Nduja - 'Nduja Artisans, IL
Porchetta - The Cannibal
Coppa - La Quercia, IA

CHEESE – ea / 7 - all / 30
Caveman Blue - cow, OR
Humboldt Fog - goat, CA
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

SMALL PLATES

YELLOWTAIL CRUDO
ponzu, jalapeño, green onion,
radish 16

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

WOOD FIRED CALAMARI
chimichurri, chili, celery,
crispy rice 15

BURRATA
almonds, salsa verde,
grilled bread 15

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

BEEF TATAKI
pickled celery, red onion,
cucumber, fish sauce 14

BRATWURST
grilled sauerkraut,
ipa mustard 13

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

VEGETABLES

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

NECTARINE PANZANELLA
croutons, ricotta salata, arugula,
salsa verde 12

TOMATO SALAD
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

FINGERLING POTATOES
mustard crema, crispy shallot 11

SHISHITOS
tomatillo, pistachio 12

BURGERS & STEAKS

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

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

HALF CHICKEN
turmeric, honey hot sauce 22

PORK SPARE RIBS
chili coffee glaze 29

BEEF SHORT RIB
house steak sauce 120
serves 3-4

EXECUTIVE CHEF MICHAEL SCHNEIDER

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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.