



SMALL PLATES

YELLOWTAIL CRUDO
daikon, apple, jalapeño 16

GRILLED OCTOPUS
fingerling potato, kalamata
olive, lemon puree 18

STEAK TARTARE
egg yolk, horseradish, house
 Worcestershire, dry age toast 15

BURRATA
almonds, salsa verde,
grilled bread 15

BULGOGI SAUSAGE
spicy apple, daikon 13

KIELBASA SAUSAGE
IPA mustard, coleslaw 13

THE CANNIBAL BURGER
double patty, pickled red onion,
aged cheddar, steak sauce, 1000
island dressing 17

CURED

CHICKEN LIVER MOUSSE
citrus marmalade 13

CONFIT PORK
spicy pickled fennel,
mustard seed 12

PÂTÉ GRAND-MÈRE
pistachio mustard 14

SALUMI
8 EA/ - 14/ PLATE OF 2
prosciutto di parma - Italy
summer sausage - olympia prov., OR

CHEESE

7 EA/18 - PLATE OF 3
Pleasant Ridge- cow, WI
Stilton- cow, England
Humboldt Fog-goat, CA

GRAND TOUR

chef's selection of cheese, fresh &
cured charcuterie 75

BAR SNACKS

EVERYTHING PRETZEL
scallion cream cheese 8

OLD BAY CHIPS 4

CANNIBAL JERKY 10

FEASTS

ROASTED PIG OR LAMB
(8 person minimum)
75 per guest

FOR ALL
PRIVATE DINING,
CATERING, LARGE
RESERVATIONS,
& OFFICE CATERING
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310.838.2783

VEGETABLES

GREEN SALAD
fennel, cucumber,
champagne vinaigrette 10

ZUCCHINI SALAD
avocado puree, arugula,
ham chip 12

GRILLED WEDGE SALAD
pickled red onion, breadcrumb,
1000 island dressing 10

CAULIFLOWER
peanut, jalapeño,
fish sauce vinaigrette 12

BROCCOLINI
lemon, crispy shallot 10

BRUSSELS SPROUTS
ssamjang, maple tofu 13

ASPARAGUS
parmesan puree, fried egg 12

WOOD FIRED MUSHROOMS
shaved celery, ponzu 12

LARGE FORMAT

WHOLE ROASTED CAULIFLOWER
carrot walnut romesco 24

WHOLE CRISPY CHICKEN
chili scallion 43

GRILLED PORK BELLY
leaf lettuce, chili glaze 30

MARINATED PORK CHOP
citrus, ginger, herbs 35

12oz HANGER STEAK
house steak sauce 40

16oz DRY AGED NY STRIP
chimichuri 65

DRY AGED RIBEYE
béarnaise 4/oz
(ask your server about available sizes)

"THE OLE 96'ER" (pre order, see staff)
96oz dry aged ribeye, chef's veg 390

BUTCHER'S CUTS

We offer a daily selection of wood
grilled steaks and chops from our
butcher shop next door. Ask your
server for availability.

EXECUTIVE CHEF - FRANCIS DERBY
CDC - JUDE PARRA-SICKELS

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.