

SMALL PLATES

GRILLED SOURDOUGH Cultured Butter Maldon Salt	8
LOCAL YELLOWTAIL CRUDO Fresno Chile House-Made Ponzu	17
CEVICHE GF White Fish Tomato Red Onion Cucumber Citrus Tostada	17
SHRIMP COCKTAIL GF Jumbo Shrimp Cucumber Radish Cocktail Sauce	22
HUMMUS VG Za'atar Sumac House Made Flatbread	14

GARDEN GREENS

BABY GEM SALAD GF Applewood Smoked Bacon Tomato Cucumber Pickled Onions Gorgonzola Vinaigrette	18
CAESAR SALAD Petite Romaine Brioche Croutons Parmesan Snow	16
HOUSE SALAD VG GF Baby Lettuce Mix French Breakfast Radish Cucumber Tomato Champagne Vinaigrette	15

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FREE

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness. All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.

Woodfired

Our pizzas are individually prepared and served as soon
as they leave the oven—timing may vary

FRA DIAVOLO 21 Calabrese Salami Pickled Peppers Scamorza Confit Garlic Hot Honey
MARGHERITA PIZZA 19 Crushed Organic Tomatoes Fior di Latte Mozzarella Fresh Basil Leaves

CHEESE PIZZA 18 Crushed Organic Tomatoes Mozzarella Cheese
PEPPERONI PIZZA 21 Crushed Organic Tomatoes Mozzarella Cheese Ezzo Pepperoni
FUNGHI BIANCA 21 Roasted Mushrooms Fior di Latte Mozzarella Fontina Confit Garlic Fresh Oregano

TRIED & TRUE

CLUB BURGER Cheddar Cheese Burger Sauce Lettuce Tomato Onion House Pickle Choice of Fries or House Salad	24
FRENCH DIP Shaved Ribeye Swiss French Roll Horseradish Cream Au Jus Choice of Fries or House Salad	22
FISH TACOS Crispy Battered Fish Shaved Cabbage Pico de Gallo Cilantro-Lime Crema Black Beans Spanish Rice	24

SIDES

CRISPY POTATOES VG GF Crushed Baby Yukons Calabrian Chimichurri	9
GRILLED ASPARAGUS V Tarragon Vinaigrette Herbed Breadcrumbs	
ROASTED BROCCOLINI VG GF Gribiche Crispy Shallots	
MASHED POTATOES VG GF Peppercorn Demi-Glace Chives	
FRENCH FRIES V GF	
ONION RINGS V	

DINNER ENTREES

NEW YORK STEAK FRITES French Fries Bordelaise Olive Relish	48
SALMON GF Charred Asparagus Sauce Gribiche Trout Roe	36
ROASTED JIDORI HALF CHICKEN GF Crispy Baby Yukon Potatoes Bloomsdale Spinach Calabrian Chimichurri	34
ROASTED CAULIFLOWER VG Pepita Gremolata Sultanas Parmesan	23
LOBSTER PARPADELLE Lobster Tail Fennel Cherry Tomato Calabrian Chile Oil Fresh Herbs	38
FILET MIGNON Mashed Potatoes Herb Salad Forrest Mushroom Peppercorn Demi-Glace	49
SWORDFISH Roasted Vegetables Panko Herb Crunch Tarragon Vinaigrette	36

Specialty Cocktails

MEMBERS ONLY 16

Stranahan’s NY LJBTC Bourbon
Demerara | Orange Bitters

LIME IN THE COCONUT 16

1800 Coconut Tequila | Oat Milk
Lime | Almond | Orange Blossom | Eucalyptus

BIANCA MARTINI 16

Hendrick’s Gin | Sauvignon Blanc
Elderflower | White Balsamic

TEE THYME 16

Del Maguy Mezcal | Yellow Chartreuse
Lime | Peach | Thyme

APEROL SPRITZ 15

Aperol | Prosecco | Blood Orange | Soda

OVER PAR 16

Amaro Nonino | Lemonade | Iced Tea | Cardamom

THE PERFECT SERVE 16

Pinot Grigio | Peach Schnapps
Pear | Yuzu

STRAWBERRY FIELDS 16

Peppered Gin | Sweet Vermouth
Amaro | Strawberry

LJBTC MAI TAI 16

Don Q 151 Rum | Cane Run Rum
Henry’s Special Mix | Meyer’s Dark Rum Float

Beverages

DRAFT BEER

Stella Artois	9
Modelo Mexican Lager	9
Stone IPA	9
Pizza Port California Honey Ale	9
Karl Strauss Newtopia Cyder	9
Coronado Orange Avenue Wit	9

BOTTLED BEER

Coors Light	8
Pacifico	8
Corona	8
Guinness	8
Green Flash West Coast IPA	8
Best Day Brewing Non-Alcoholic	8

SPIRIT FREE

BUNNY SLOPE 12

Pineapple | Coconut | Ginger Ale | Vanilla | Lime

VIRGIN ISLANDS 12

Passionfruit | Pineapple | Lime | Vanilla | Cinnamon

Wine

SPARKLING

	GL BTL
Caposaldo, Prosecco – Veneto, IT	14 54
Roederer Estate, Brut – Anderson Valley, CA	18 72
Taittinger La Francaise, Brut – Champagne, FR	29 114
Sancerre, Pierre Riffault – Loire Valley, FR	18 70
Sauvignon Blanc, Better Half – Marlborough, NZ	14 54
Chardonnay, Trefethen – Napa Valley, CA	16 62
Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR	21 82
Rosé, Sainte Maguerite, Symphonie- Provence, FR	19 77

WHITE | ROSE

RED

	GL BTL
Barbera D’Asti Bricchi, Scarpa, – Piedmont, IT	22 88
Pinot Noir, Coeur de Terre – Willamette, OR	17 66
Pinot Noir, En Route – Russian River Valley, CA	25 98
Bordeaux, Les Cadrans de Lassègue Grand Cru – St.Emillion, FR	22 86
Cabernet Sauvignon, Franciscan – Napa Valley, CA	15 58
Cabernet Blend, Pure Paso, J Lohr - Paso Robles, CA	16 62
Cabernet Sauvignon, Post & Beam – Napa Valley, CA	23 90
Red Blend, Vina Cobos Cocodrilo Corte – Mendoza, AR	20 79