



# Lunch

## SMALL PLATES

|                                                       |                 |
|-------------------------------------------------------|-----------------|
| <b>CHIPS, SALSA &amp; GUACAMOLE</b> <sup>V   GF</sup> | 14              |
| Salsa Molcajete                                       |                 |
| <b>AHI CRUDO</b> <sup>GF</sup>                        | 21              |
| Watermelon Chile Vinaigrette   Avocado                |                 |
| Pickled Onion   Olive Oil   Cherry Tomato             |                 |
| <b>FISH AGUACHILE</b> <sup>GF</sup>                   | 18              |
| Local White Fish   Aguachile Verde   Persian Cucumber |                 |
| Red Onion   Avocado   Tortilla Chips                  |                 |
| <b>SHRIMP COCKTAIL</b> <sup>GF</sup>                  | 22              |
| Jumbo Shrimp   Persian Cucumber   Cocktail Sauce      |                 |
| <b>HUMMUS</b> <sup>V</sup>                            | 16              |
| Sumac   Woodfired Flatbread                           |                 |
| <b>SOUP OF THE DAY</b>                                | CUP 7   BOWL 13 |

## GARDEN GREENS

|                                                            |    |
|------------------------------------------------------------|----|
| Wagyu Bavette +20   Chicken + 13   Salmon +15   Shrimp +16 |    |
| <b>COBB SALAD</b> <sup>GF</sup>                            | 24 |
| Romaine   Iceberg   Chopped Turkey   Avocado               |    |
| Applewood Bacon   Hard-Boiled Egg   Cherry Tomato          |    |
| Blue Cheese Crumbles   Blue Cheese Dressing                |    |
| <b>ITALIAN CHOPPED SALAD</b> <sup>🔥</sup>                  | 22 |
| Romaine   Radicchio   Persian Cucumber                     |    |
| Cherry Tomato   Chickpeas   Pepperoncini                   |    |
| Spicy Calabrese Salami   Fresh Mozzarella                  |    |
| Parsley Breadcrumb   Herb Vinaigrette                      |    |
| <b>CAESAR SALAD</b>                                        | 18 |
| Romaine   Brioche Croutons   Parmesan Snow                 |    |
| <b>HOUSE SALAD</b> <sup>V   GF</sup>                       | 15 |
| Baby Lettuce Mix   French Breakfast Radish                 |    |
| Persian Cucumber   Cherry Tomato   Champagne Vinaigrette   |    |
| <b>CRAB LOUIE</b> <sup>GF</sup>                            | 22 |
| Gem Lettuce   Lump Crab   Persian Cucumber                 |    |
| Cherry Tomato   Louie Dressing                             |    |



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

### HOUSE FENNEL SAUSAGE PIZZA 21

Stracciatella | Confit Garlic  
Chard Greens | Hot Honey

### FUNGI BIANCA PIZZA 21 <sup>VG</sup>

Roasted Mushrooms | Fontina  
Mozzarella | Confit Garlic | Fresh Oregano

### MARGHERITA PIZZA 19 <sup>VG</sup>

Crushed Organic Tomatoes  
Mozzarella | Fresh Basil Leaves

### ROASTED CORN PIZZA 21 <sup>VG</sup>

Corn Cream | Smoked Mozzarella | Blistered Tomato  
Roasted Corn | Oregano | Calabrian Lemon Vinaigrette

### 🔥 FRA DIAVOLO PIZZA 21

Spicy Calabrese Salami | Pickled Peppers  
Scamorza | Confit Garlic | Hot Honey

### CHARRED EGGPLANT PIZZA 21 <sup>VG</sup>

Mozzarella | Confit Garlic  
Charred Eggplant | Blistered Tomato  
Oregano | Feta | Olive Oil

### PEPPERONI PIZZA 21

Crushed Organic Tomatoes | Mozzarella  
Ezzo Pepperoni

### CHEESE PIZZA 18 <sup>VG</sup>

Crushed Organic Tomatoes | Mozzarella

## LUNCH ENTREES

### FISH TACOS 24

Crispy Battered Fish | Shaved Cabbage | Pico de Gallo  
Cilantro-Lime Crema | Black Beans | Spanish Rice

### ROASTED JIDORI HALF CHICKEN 34

Crushed Potatoes | Bloomsdale Spinach  
Pickled Onions | Calabrian Chimichurri

### SALMON 36 <sup>GF</sup>

Haricots Verts | Sauce Gribiche | Smoked Trout Roe

### WAGYU BAVETTE STEAK FRITES 38 <sup>GF</sup>

French Fries | Bordelaise | Olive Relish

### ROASTED CAULIFLOWER 23 <sup>VG</sup>

Cauliflower Puree | Pepita Gremolata | Sultanas | Parmesan

## TRIED & TRUE

Choice of French Fries or House Salad

### CLUB BURGER 24

*Vegan Impossible Patty Available Upon Request*

Sesame Seed Bun | Cheddar | Secret Sauce  
Lettuce | Tomato | Onion | House Pickle

### ROASTED TURKEY CLUB 22

Sourdough | Applewood Smoked Bacon | Swiss  
Avocado | Lettuce | Tomato | Dijonnaise

### CHICKEN SALAD SANDWICH 20

Ciabatta | Applewood Smoked Bacon | Lettuce

### FRENCH DIP 22

French Roll | Shaved Ribeye | Swiss  
Grilled Onions | Horseradish Cream | Au Jus

## SIDES

9

### CRUSHED POTATOES <sup>V | GF</sup>

Baby Yukons | Calabrian Chile Chimichurri

### HARICOTS VERTS <sup>V</sup>

Tarragon Vinaigrette | Herbed Breadcrumbs

### ROASTED BROCCOLINI <sup>VG</sup>

Tomato Butter | Crispy Shallots

### MELTED EGGPLANT <sup>VG</sup>

Oregano Vinaigrette | Pangrattato  
Feta Cheese | Basil

### FRENCH FRIES <sup>V | GF</sup>

### ONION RINGS <sup>V</sup>

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

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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.

| SPECIALTY COCKTAILS                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------|
| <div><div>LJBTC MAI TAI 16</div><div>Don Q 151 Rum   Cane Run Rum</div><div>Henry’s Special Mix   Myer’s Dark Rum Float</div></div> |
| <div><div>OAXACAN ON THE BEACH 16</div><div>Mezcal   Habanero Tequila   Passion Fruit</div><div>Pomegranate   Lime</div></div>      |
| <div><div>LIME IN THE COCONUT 16</div><div>1800 Coconut Tequila   Oat Milk</div><div>Lime   Almond   Orange Blossom</div></div>     |
| <div><div>SUN KISS SPRITZ 15</div><div>Hendrick’s Gin   Campari   Lemon   Prosecco</div></div>                                      |
| <div><div>BIANCA MARTINI 16</div><div>Hendrick’s Gin   Sauvignon Blanc</div><div>Elderflower   Bianca Balsamic</div></div>          |
| <div><div>LEILANI 16</div><div>Effen Cucumber Vodka   Hibiscus</div><div>Lime   Mint   Ginger</div></div>                           |
| <div><div>MEMBERS ONLY 16</div><div>Stranahan’s NY LJBTC Bourbon</div><div>Demerara   Orange Bitters</div></div>                    |

| SPARKLING                                                     | GL   BTL |
|---------------------------------------------------------------|----------|
| Prosecco, Caposaldo – Veneto, IT                              | 14   54  |
| Brut, Roederer Estate – Anderson Valley, CA                   | 18   72  |
| Brut, Taittinger La Française – Champagne, FR                 | 29   114 |
| WHITE   ROSÉ                                                  | GL   BTL |
| Sancerre, Pierre Riffault – Loire Valley, FR                  | 18   70  |
| Sauvignon Blanc, Whitehaven – Marlborough, NZ                 | 14   54  |
| Chardonnay, Frank Family Vineyards – Carneros, CA             | 19   77  |
| Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR        | 21   82  |
| Rosé, Sainte Marguerite, Symphonie – Provence, FR             | 19   77  |
| RED WINE                                                      | GL   BTL |
| Barbera D’Asti Bricchi, Scarpa – Piedmont, IT                 | 22   88  |
| Pinot Noir, En Route – Russian River Valley, CA               | 25   98  |
| Bordeaux, Les Cadrans de Lassègue Grand Cru – St.-Émilion, FR | 22   86  |
| Cabernet Sauvignon, Franciscan – Napa Valley, CA              | 15   58  |
| Cabernet Sauvignon, Post & Beam – Napa Valley, CA             | 23   90  |

| DRAFT BEER                      | 9 |
|---------------------------------|---|
| Stella Artois                   |   |
| Modelo Mexican Lager            |   |
| Stone Delicious IPA             |   |
| Pizza Port California Honey Ale |   |
| Coronado Orange Avenue Wit      |   |
| Seasonal Offering               |   |

| BOTTLED   CAN BEER                    | 8 |
|---------------------------------------|---|
| Coors Light                           |   |
| Pacifico                              |   |
| Corona                                |   |
| Guinness                              |   |
| Green Flash West Coast IPA            |   |
| Best Day Brewing Non-Alcoholic Kölsch |   |

| NON-ALCOHOLIC           |   |
|-------------------------|---|
| Soda                    | 5 |
| Iced Tea                | 5 |
| Arnold Palmer           | 5 |
| Lemonade                | 5 |
| Still & Sparkling Water | 8 |

| SPIRIT FREE                                                                                            |
|--------------------------------------------------------------------------------------------------------|
| <div><div>LEHUA 12</div><div>Hibiscus   Lime   Cucumber   Ginger Beer</div></div>                      |
| <div><div>VIRGIN ISLANDS 12</div><div>Passionfruit   Pineapple   Lime   Vanilla   Cinnamon</div></div> |