

GIN: JUNIPER

BOMBAY DRY GIN, LONDON	19
BOMBAY SAPPHIRE DRY GIN, LONDON	19
BOTANIST GIN, ISLAY	21
FORD'S GIN, LONDON	19
HENDRICK'S GIN, SCOTLAND	21
MONKEY 47, GERMANY	24
NOLET'S, HOLLAND	21
ROKU, JAPAN	20
TANQUERAY NO.10 GIN, ENGLAND	21
WILDE GIN, IRELAND	21

COGNAC

D'USSE	22
HENNESSY V.S.O.P.	21
HENNESSY X.O.	50
HENNESSY PARADIS	275
GRAND MARNIER	18
REMY MARTIN 1738	21

RUM

BACARDI 8 YEAR	18
DIPLOMATICO RESERVA	21
SANTA TERESA 1796	22
ZACAPA 23	23

APERITIF/DIGESTIF

AMARO ANGELENO	16
APEROL APERITIVO	16
APERITIVO SELECT	16
CAMPARI	16
FERNET BRANCA	16
MONTENEGRO AMARO	16

THE ROOF

MARISCOS

JUMBO SHRIMP	26
Chipotle Cocktail Sauce, Lime, Avocado	
HALF DOZEN OYSTERS*	24
Pacific Oysters, Hibiscus Mignonette, Lime	
CRAB LETTUCE CUPS	28
Dungeness Crab, Baby Gem, Lime, Tequila Pickled Mango	
SEABASS CEVICHE*	18
Serrano-Citrus Vinaigrette, Avocado, Radish, Onion	
AHI TUNA TOSTADA*	22
Avocado, Sesame Seeds, Yuzu Kosho, Onion, Serrano	
SEAFOOD TOWER*	80
Oysters, Shrimp Cocktail, Crab Lettuce Cups, Ceviche Hibiscus Mignonette, Chipotle Cocktail Sauce, Lime	

ANTOJITOS

GUACAMOLE (VG)	16/30
California Avocados, Major Herbs, Flax Seed Crumble Jalapeño	
SEASONAL FRUTA FRESCA (VG)	20
Santa Monica Farmer's Market Fruit, Housemade Chamoy	
YUCCA FRIES (V)	16
Aji Amarillo Aioli, Cilantro Sauce	
SWEET POTATO TAQUITOS (V)	20
Avocado, Lime Crema, Pickled Onion	
SUPER GREEN CAESAR SALAD	18
Market Greens, Heritage Seeds, Cotija Cheese With Grilled Steak or Shrimp	
BARBACOA QUESADILLA	18
12 Hour Braise Short Rib, Chihuahua Cheese, Pickled Onions, Epazote	
CHICKEN WINGS	20
Honey Tapatio, Cilantro Crema	
CRAB NACHOS	34
Cheesy Mornay, Avocado, Black Beans, Pickled Onions Dungeness Crab, Cotija Cheese, Serrano, Chives, Tajin	

WHISKEY: AMERICAN

ANGEL'S ENVY	20
BARDSTOWN BOURBON	20
BASIL HAYDEN'S	22
BULLEIT	22
FREY RANCH	19
KNOB CREEK	21
JACK DANIEL'S	18
MAKER'S MARK	19
MAKER'S MARK 46	21
WOODFORD RESERVE BOURBON	20
WOODINVILLE	19

WHISKEY: RYE

ANGEL'S ENVY RYE	25
BULLEIT RYE	22
JACK DANIEL'S SIB RYE	21
WOODFORD RESERVE RYE	20
WHISTLEPIG 6 YEAR	19
WHISTLEPIG 10 YEAR	22
WHISTLEPIG 12 YEAR	25

SINGLE MALT SCOTCH

ABERFELDY 12 YEAR	22
AUCHENTOSHAN THREE WOOD	19
DALMORE 12 YEAR	20
DALMORE 18 YEAR	50
GLENMORANGIE 10 YEAR	20
GLENLIVET 14 YEAR	20
HIGHLAND PARK 18 YEAR	35
LAGAVULIN 16 YEAR	24
LAPHROAIG QUARTER CASK	21
OBAN 14 YEAR	25
MACALLAN 12 YEAR	23
MACALLAN 18 YEAR SHERRY OAK	65
SPRINGBANK 18 YEAR	45

BLENDED SCOTCH

CHIVAS 12 YEAR	21
CHIVAS 18 YEAR	25
DEWAR'S 12 YEAR	20
DEWAR'S 19 YEAR	25
JOHNNIE WALKER BLACK LABEL	19
JOHNNIE WALKER BLUE LABEL	50
MONKEY SHOULDER WHISKY	21

WHISKEY: IRISH/JAPANESE

JAMESON	19
GREEN SPOT	25
HIBIKI HARMONY	30
KAIYO THE SINGLE	25
KAIYO CASK STRENGTH	23
LEGENT	22
SUNTORY TOKI	19
TEELING	20
YELLOW SPOT	30

TEQUILA

AVION 44 EXTRA AÑEJO	50
CASAMIGOS BLANCO	21
CASAMIGOS REPOSADO	22
CASAMIGOS CRISTALINO	24
CASAMIGOS AÑEJO	25
CASA DRAGONES BLANCO	19
CASA DRAGONES REPOSADO	40
CASA DRAGONES AÑEJO	45
CASA DRAGONES JOVEN	80
CASA RICA REPOSADO	20
CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	60
CLASE AZUL GOLD	80
DOBEL DIAMANTE	20
DON JULIO BLANCO	20
DON JULIO REPOSADO	22
DON JULIO AÑEJO	26
DON JULIO 1942	42
EL TESORO BLANCO	21
EL TESORO REPOSADO	22
EL TESORO AÑEJO	26
GRAN CORAMINO CRISTALINO	22
KOMOS REPOSADO ROSA	35
KOMOS AÑEJO CRISTALINO	40
LALO BLANCO	20
OCHO PLATA	20
OCHO REPOSADO	22
PATRON SILVER	20
PATRON REPOSADO	21
PATRON EL ALTO	45
PATRON EL CIELO	45
RESERVA DE LA FAMILIA PLATINO	22
RESERVA DE LA FAMILIA REPOSADO	24
RESERVA DE LA FAMILIA EXTRA AÑEJO	42
VOLCAN BLANCO	20
VOLCAN X.A	50

MEZCAL

400 CONEJOS ESPADIN	20
AMARAS MEZCAL ESPADIN	19
DEL MAGUEY MEZCAL CHICHICAPA	25
DEL MAGUEY MEZCAL MINERO	30
DEL MAGUEY SAN PABLO AMEYALTEPEC	30
EL MERO MERO JOVEN	20
EL MERO MERO TEPEXATE	25
ILEGAL MEZCAL	20
MADRE ESPADIN	20
MADRE ENSAMBLE	20
UNION MEZCAL	20

VODKA

BELVEDERE	20
BELVEDERE SMOGORY FOREST	23
CHOPIN	20
GREY GOOSE	19
KETEL ONE VODKA	20
KETEL ONE CITROEN VODKA	21
TITO'S VODKA	21

TACOS

Three per order

BAJA TOFU TACOS (VG)	21
Cabbage Lace, Avocado, Sweet and Sour Onions Chipotle Tofu Crema	
CHICKEN TACOS	26
A La Brasa, Aji Amarillo, Toasted Corn, Huacatay	
AL PASTOR PORK TACOS	25
Achiote Pork, Roasted Pineapple, Salsa Verde Shaved Onion, Cilantro	
TACOS DE PESCADO	28
Baja Striped Bass, Morita Chili, Avocado, Blue Corn Tortilla	
CARNE ASADA TACOS*	30
Prime Skirt Steak, Salsa Molcajete, Onion, Avocado Cilantro	

TORTAS

Served with chips

STEAK TORTA*	32
Prime Skirt Steak, Chihuahua Cheese, Morita Aioli, Avocado	
CHICKEN TORTA	28
Aji Amarillo Aioli, Pico de Gallo Salad, Avocado, Heirloom Tomato	

DULCE

CINCO LECHEs CAKE	14
Crème Fraiche, Pistachio, Gooseberry Jam	
CHURROS	12
Spiced Warm Chocolate	

(VG) Vegan
(V) Vegetarian

FOR PARTIES OF 6 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID TO THE OUTLET STAFF.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

UPGRADE U Hennessy V.S.O.P., Stonefruit, Lavender Honey, Lemon	23
WATERMELON SUGAR HIGH Volcan Tequila Blanco, Watermelon, Cucumber, Lime	23
GIMME MORE Belvedere Vodka, Pear, Ginger, Lemongrass	23
BAD ROMANCE 400 Conejos Mezcal, Rhum JM, Pepitas, Orange	23
DRUNK IN LOVE Roku Gin, Bergamont, Basil, Orgeat, Lime	23
POKER FACE Ketel One Peach, Lychee, Yuzu, Coconut	23
TURN BACK TIME Bulleit Bourbon, Cherry Cola Reduction, Chocolate	23

NON-ALCOHOLIC

LEARNER'S PERMIT Seedlip Garden 108, Cucumber Tonic, Lime	16
SECOND TO NONE Ghia Le Spritz, Grapefruit, Bergamont Tea, Rosemary	16
BOTTLED WATER Still / Sparkling	9
SODA	9

COFFEE CORNER

ESPRESSO	6
ICED COFFEE	8
CAPPUCCINO	8
LATTE	8

TEA SELECTION from STEVEN SMITH TEAMAKER

ICED TEA	8
BRITISH BRUNCH	8
MASALA CHAI	8
PEPPERMINT LEAVES	8

BEER

Bad Hombre	9
Lil Bo Pils	9
Modelo Negra	12
Peroni	9
Smog City IPA	10

WINE

SPARKLING

Chandon, Brut Napa Valley, California, NV	19 / 95
J Vineyards, Brut Rose Russian River, CA, NV	22 / 96
Veuve Clicquot, Yellow Label Champagne, France, NV	31 / 145
Ruinart, Blanc de Blancs Champagne, France, NV	168
Ruinart, Brut Rose Champagne, France, NV	168

WHITE

Trefethen, Chardonnay Napa Valley, California	21 / 88
Bella Union by Far Niente, Sauvignon Blanc Napa, California	22 / 92
Poggio al Tesoro, Vermentino Bolgheri, Italy	22 / 92

ROSÉ

La Fête Cotes de Provence, France	18 / 78
Whispering Angel Cotes de Provence, France	24 / 95

RED

Louis M. Martini, Cabernet Sauvignon Napa Valley, California	26 / 108
Brancaia Tre, Super Tuscan Tuscany, Italy	24 / 92
J Vineyards, Pinot Noir Monterrey/Sonoma/Santa Barbara, California	19 / 79

FOR PARTIES OF 6 OR MORE, AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND PAID TO THE OUTLET STAFF.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS