

EST 2012

Get Happy :) HAPPY HOUR. TOM'S STYLE.

WEEKDAYS : 2pm to 6pm
LATE NIGHT : 10pm to Close
(Sunday - Thursday)

\$4 BOOZE & \$4 BITES

Tom's Backyard
Lemonade
Mules & Margs
Select Drafts
Well Drinks

Urban Street Taco
(Adobo Chicken or Pork Carnitas)
"Wok" Charred Spicy Edamame
Ginger Chicken Potstickers
Double Dip Hummus

Bottomless Mimosas \$16
(9am to 2pm)
Infinite Monkey Theorem Sparkling wine & orange juice

SERVING OUR FULL MENU TILL CLOSE
(WEEKEND BRUNCH SERVED SATURDAYS & SUNDAYS)

BIG FLAVORS

Epic Drinks // // //
● ● ● WORLD FOOD

PRIVATE EVENTS

Tom's Urban creates a perfect space for celebrations, weddings, corporate events, meetings & large parties

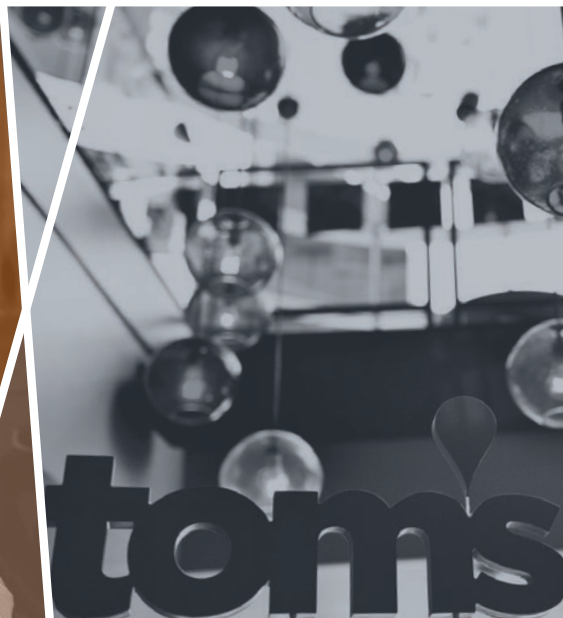
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toms urban[®]

MEET, EAT + DRINK[™]

LA LIVE
LOS ANGELES, CA

Welcome to Tom's Urban! With our unique menu approach, epic cocktails, craft beer & urban vibe, we want to be a part of your Los Angeles experience.
Cheers!

Tom Urban

toms

BREWS

DRAUGHT

AMERICAN PREMIUM

- Bud Light**, 4.2% St. Louis, MO
- Budweiser**, 5.0% St. Louis, MO
- Coors Light**, 4.2% Golden, CO
- Miller Lite**, 4.1% Milwaukee, WI

CRAFT

- Angel City IPA**, 6.1% Los Angeles, CA
- Angry Orchard Hard Apple Cider**, 5% Boston, MA
- Blue Moon**, 5.4% Golden, CO
- Carlsberg**, 5.0% Denmark, Germany
- Coachella Rotating**, Mixed% Thousand Palm, CA
- Elysian Rotating**, Mixed% Seattle, WA
- Firemans Brunette**, 8% Los Angeles, CA
- Goose Island 312**, 5.4% Chicago, IL
- Guinness**, 5.0% Dublin, Ireland
- Lagunitas IPA**, 6.2% Petaluma, CA
- Lagunitas Limited Edition**, Mixed% Petaluma, CA
- Leinenkugel's Sunset Wheat**, 4.9% Chippewa Falls, WI
- Molson Canadian**, 5.0% Etobicoke, Ontario
- Montejo**, 4.5% Mexico City, Mexico
- Paulaner Rotating**, Mixed% Munchen, Germany
- Sam Adams Lager**, 4.9% Boston, MA
- Shock Top**, 5.2% St. Louis, MO
- Stella**, Artois, 5.2% Leuven, Belgium

Pint (16oz)

5.5

5.5

5.5

5.5

7.5

7.5

7.5

7.5

7.5

7.5

7.5

7.5

7.75

7.5

7.75

7.5

7.5

7.5

7.5

7.5

7.5

7.75



BOTTLES & CANS

- Becks**, 0.3% Bremen, Germany
- Bud Light**, 4.2% St. Louis, MO
- Budweiser**, 5.0% St. Louis, MO
- Coors Light**, 4.2% Golden, CO
- Corona Light**, 4.1% Mexico City, Mexico
- Corona Extra**, 4.6% Mexico City, Mexico
- Crabbies Ginger Beer**, 4.8% Edinburgh, Scotland
- Dos Equis**, 4.8% Monterrey, Mexico
- Gouden Carolus Tripel**, 9.0% Mechelen, Belgium
- Hofbräuhaus München Maibock**, 7.2% Munchen, Germany
- Mission Amber Ale**, 5.0% San Diego, CA
- Modelo Especial**, 4.5% Meixco
- North Coast Puck Saison**, 4.0% Fort Brag, CA
- Redbridge Gluten Free**, 4.2% St. Louis, MO
- Shipyard Seasonal**, Mixed% Portland, ME
- Stella Cidre**, 4.5% Leuven, Belgium
- Swan Lake Samurai Barley Ale**, 10% J Niigata-ken Akano-shi, Japan
- Timmermans Strawberry**, 4.0% Dilbeek-Itterbeek, Belgium
- Unibroue Don De Dieu Strong Wheat Ale**, 9.0% Chambly, Quebec
- Xingu Black Lager**, 4.7% Jacarei, Brazil
- Youngs Double Choc Stout**, 5.2% Bedford, England (gf) - Gluten Free

(16oz)

5

5

5

5

6.25

6.25

12

6.25

13

10

9

6.5

9

6.25

9

9

11

11.25

11

9

11

ROADTRIP SANDWICHES

INTERSTATE 10

SERVED WITH SHOESTRING GARLIC FRIES, SWEET POTATO FRIES OR A KALE ROMAINE SIDE SALAD

Sadler's Texas Pulled Pork BBQ 14

Pit-smoked pulled pork, fresh Granny Smith apple, mustard slaw, butter-toasted brioche roll

Truffled Maine Lobster Roll 22

Cracked Maine Lobster, truffled mayo, wild arugula, butter-toasted brioche roll

Carnitas Cuban Sandwich 14

Authentic carnitas, pit-smoked ham, Swiss cheese, yellow mustard, pickled onion, kosher dill, butter-toasted sourdough

Grilled Fig Jam & 3 Cheese 12.5

Fontina, brie, havarti, butter-toasted sourdough

Figgy Piggy - Add Applewood Smoked Bacon +2

Prime Rib Philly Cheesesteak Dip* 21

3/4 pound of thinly shaved real prime rib served "Philly" style with havarti cheese, horseradish cream, butter-toasted brioche roll, side of beef demi-glace

URBAN STREET TACOS

Steak "Al Carbon"* (3) 15

Certified Angus Beef® chargrilled skirt steak, chipotle aioli, taco shop guac, queso fresco, cilantro, pickled onions, fresh lime & orange

Carnitas (3) 12.5

Slow roasted pork carnitas, taco shop guac, pico de gallo, green onions, cilantro, queso fresco, pickled onions, cilantro crema, fresh lime & orange

Adobo Chicken (3) 12.5

Chargrilled adobo chicken, taco shop guac, pico de gallo, cilantro, queso fresco, pickled onions, cilantro crema, fresh lime & orange

Butter Poached Lobster & Shrimp (3) 17

Maine Lobster & shrimp, shredded cabbage, pico de gallo, chipotle aioli, queso fresco, pickled onions, cilantro crema, fresh lime & orange

"Sticky" Belly (3) 12.5

House-made pork belly, chipotle aioli, mustard slaw, cilantro, pickled onions, fresh lime & orange

Mahi Mahi (3) 15

Crispy cornmeal dusted mahi mahi with taco shop guac, pico de gallo, fresh cilantro, crunchy cabbage, marinated red onion, fresh lime & orange

Truffled Portobello & Fire Roasted Poblano (v) (3) 12

Queso fresco, truffle oil, pico de gallo, fresh lime & orange

ENTRÉES

Urban Sloppe^r* 19

Certified Angus Beef® burger on a butter-toasted brioche bun, smothered with pork green chili, topped with queso fresco, pico de gallo, cheddar & jack, served with shoestring garlic fries or sweet potato fries

Tom's "Big & Sticky" Rib Rack

St. Louis ribs hardwood smoked, slow cooked, double sauced & glazed with house-made BBQ sauce; served with choice of side

HALF - 23 | WHOLE - 36

XL Pickle Brined Crispy Chicken (Minus the bones) 17.5

A full pound of pickle brined chicken breast & thighs, batter fried **Original Crispy** or **Nashville Hot**, remoulade & green chile ranch dipping sauces; served with shoestring garlic fries or cheddar polenta grits

Country Crispy Shrimp 23

A half-pound of jumbo shrimp batter fried **Original Crispy** or **Nashville Hot**, remoulade & green chile ranch dipping sauces; served with shoestring garlic fries or cheddar polenta grits

Chimichurri Steak & Frites* 25

Argentinian style, chargrilled skirt steak, topped with chimichurri sauce; served with garlic & parsley frites

Braised Beef Short Ribs 26

A half pound of fork tender slow roasted Certified Angus Beef® braised boneless short ribs served over rich cheddar polenta grits

Asian Chicken Lollipops 22

Twice fried crispy Asian glazed chicken lollipops tossed in a ginger peanut sauce, served over pan fried egg noodles tossed with Asian BBQ sauce, cabbage, carrots, green onions, cilantro & toasted sesame seeds

Lobster & Shrimp Mac & Cheese 19

Rich, creamy mac & cheese with butter-poached Maine Lobster & shrimp

Big Rick's Mahi Mahi 21

Mahi mahi hand-dusted with cornmeal & pan-seared with tomatillo slaw, fresh avocado, cilantro crema, chipotle aioli, pico de gallo, fresh lime

Bangkok Pan Glazed Salmon 21

Pan-roasted salmon glazed with Thai BBQ sauce on a salad of baby kale, romaine, shredded cabbage, carrots & cucumbers drizzled with Sriracha, peanut & soy dressing

TOM'S SIDES

- | | | | |
|--|-----|--|-----|
| Shoestring Garlic Parsley Fries (v) | 3.5 | Kale Romaine Side Salad (v) | 3.5 |
| Served with Moroccan ketchup | | Asadero Hash Browns (v) | 4.5 |
| Sweet Potato Fries (v) | 3.5 | Crispy Brussels Sprouts (v) | 6 |
| Served with Caribbean ketchup | | "Wok" Charred Spicy Edamame (v) | 6.5 |
| Cheddar Polenta Grits (v) | 3.5 | Fried Dill Pickles (v) | 6 |
| Rich & creamy grits, made with melted cheddar & jack cheeses | | | |

📍 - Faves, Raves & Craves

(v) - vegetarian

*Other gluten free options available, please ask your server. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

(ALL DAY) LUNCH & DINNER

SMALL PLATES

GREAT TO SHARE, OR CREATE YOUR OWN UNIQUE COMBINATION. WE SUGGEST 2-3 PLATES PER PERSON. **ENJOY!**

- Colorado Calamari** 13
Crispy calamari, fried Anaheim & Fresno chilis, remoulade & green chili ranch dipping sauces
- Ginger Chicken Potstickers** (5) 7.5
Seoul dipping sauce
- French Fries Two Ways** (v) 6
Garlic & parsley tossed shoestring fries served with Moroccan ketchup & chipotle cinnamon sweet potato fries; served with Caribbean ketchup
- Mini Mac & Cheese Pot** 6
Pork green chili carnitas mac & cheese, pico de gallo
- "Wok" Charred Spicy Edamame** (v) 6.5
Hot chilis, garlic, jalapeño, kosher salt
- Crispy Brussels Sprouts** (v) 6
Red peppers, Asian vinaigrette
- Queso Fundido** 8.5
Fire roasted poblano, asadero cheese, flour tortillas
- Double Dip Hummus** 10
Classic hummus & red pepper goat cheese hummus served with rosemary flatbread, carrots & celery
- Fried Dill Pickles** 6
Hand breaded crispy fried pickle chips served with our green chile ranch
- Xiangxiang Crispy Duck Wings** (4) 13
Hoisin glaze, Asian peanut slaw
- Buffalo Wings** (6) 13
Tossed in Tom's Buffalo sauce, with celery & carrots; served with your choice of blue cheese or green chili ranch
- Honey BBQ Wings** (6) 13
Crispy chicken wings tossed in Tom's sweet & smokey honey BBQ sauce; served with mustard slaw
- Sonoma Goat Cheese & Wild Arugula Salad** (v) 6
Pistachios, fresh Granny Smith apples, crushed red pepper, extra virgin olive oil, fresh orange
- San Marzano Meatball Marinara & Sonoma Goat Cheese** 8.5
All natural beef & pork meatballs, Sonoma goat cheese

SLIDERS

Served on butter-toasted brioche buns

- Buffalo Chicken Sliders** (3) 13
Crispy chicken breast, Tom's Buffalo sauce, blue cheese dressing, sliced celery
- All American Cheeseburger Sliders*** (3) 12
Certified Angus Beef® sliders with melted American cheese, ketchup, mustard, dill pickles
- Shrimp Po' boy Sliders** (3) 18
Big country crispy shrimp with chipotle mayo, crunchy mustard slaw
- Prime Rib Sliders** (3) 16
Slow roasted & shaved prime rib topped with beef rosemary demi-glace, natural havarti cheese, crispy haystack onions
- Truffle Cracked Lobster Sliders** (2) 17
Maine Lobster, truffled mayo, wild arugula
- Honey BBQ Chicken Sliders** (3) 13
Crispy honey BBQ dipped chicken topped with mustard slaw, pickle slice
- Smoke House Pork BBQ Sliders** (3) 12
Fresh Granny Smith apples, mustard slaw



FROM THE GRILL

BURGER OR CHICKEN

1/2 pound buttered & chargrilled Certified Angus Beef® burger or marinated chicken breast on a butter-toasted brioche bun; served with shoestring garlic fries or sweet potato fries

- All American*** 13
American cheese, mustard, ketchup, pickle
- Truffle, Portobello & Swiss*** 14.5
Spinach, truffle mayo
- Bacon Avocado*** 14.5
Applewood smoked bacon, fresh sliced avocado, cheddar cheese, mayo, butter lettuce, sliced tomato
- Korean BBQ*** 14
Sriracha, sliced cucumbers, Asian peanut slaw, mayo
- Poblano Asadero** 13.5
Fire-roasted poblanos, asadero cheese, pico de gallo, queso fresco
- Green Goddess Avocado** 13.5
Fresh sliced avocado, tomatoes, spinach, house made dressing

2X

DOUBLE DOWN

ANY OF OUR RECIPE BURGERS AS A DOUBLE.
2X THE MEAT & 2X THE CHEESE +6



- Avocado Shrimp** 13.5
Roasted & chilled shrimp, baby spinach, chopped hard-boiled egg, tomato, cucumber, avocado, fried capers, remoulade dressing
- Urban Chopped** 13
Baby kale, romaine, cabbage, bacon, ham, grilled chicken, edamame, cucumbers, tomatoes, goat cheese, green chile ranch, rosemary flat bread
- Ginger Chicken Pot Sticker** 12
Baby kale, romaine, shredded cabbage, carrots, cucumbers, drizzled with Sriracha, peanut dressing & soy dressing
- Baby Kale Grilled Chicken Caesar** 12.5
Romaine & baby kale lettuce blend, shaved Parmesan, Greek yogurt Caesar dressing, lemon

CONCOCTIONS

Big / Tom's Size

- Urban Mule** 9.25 / 14
Premium vodka, Tom's house-made ginger brew, fresh lime juice, pressed ginger, simple syrup topped with club soda
- Tom's Margarita** 12.75
Maestro Dobel tequila, simple syrup, 100% lime juice with a salty rim
- Tom's Backyard Lemonade** 9.25 / 14
Sailor Jerry Spiced Rum & lemonade
- Fig Street Cooler** 11.25 / 22
Flor de Caña rum, cucumber, mint, lemon juice, simple syrup
- Moscato Peach Cosmo** 12.25 / 24
Reyka vodka, Giffard Peche de Vigne (peach) liqueur, Tom's lemon sour, splash of moscato white wine
- Darker & Stormier** 12.25 / 24
Sailor Jerry Rum & Tom's house-made ginger brew
- Tomm's Cup** 12.25 / 24
Hendricks Gin, Pimm's, strawberry puree, ginger beer, simple syrup, lemon juice, cucumber, mint
- WTF :)** 11.25 / 22
Evan Williams bourbon, red wine, Coors Light, orange juice, simple syrup
- Bacon Bourbon Mary** 12.25
Bacon-infused bourbon, house-made bloody mary mix, cream cheese schmear
- Urban Bloody** 8.5 / 16
Reyka vodka & Tom's bloody mary mix with a salty rim
- Colorado Sidecar** 8.5 / 16
Whiskey, Tom's lemon sour, orange liqueur with 1/2 sugar rim
- Tom's Oversized Vodka Martini** 14.25
Reyka vodka, Nolly Pratt dry vermouth served with your choice of an olive or lemon peel
- Urban Krak-en-Coke** 9.5 / 18
Kraken Black spiced rum topped with Coke
- Gin & Juice** 9.25 / 18
Muddled strawberry & cucumber, topped with Hendricks Gin, St Germain, sweet & sour, splash of soda
- Southern Charmer** 9.25 / 18
Moscato wine, Prosecco, peach puree, fresh orange juice, topped with soda
- Sangria Rojo** 9.25 / 18
Red wine, brandy, Peach Schnapps, Chambord, peach puree, orange juice, cranberry juice, apple juice
- Tom's Party Starter** 11 / 22
Double shot of espresso, Licor 43 served over ice
- Bellini** 7.5
Giffard Peche de Vigne (peach) liqueur, sparkling white wine
- Mimosa** 7.5
Infinite Monkey Theorem Sparkling wine & orange juice

URBAN SHOTS

- Chunky Dunk** 9
At Tom's we don't skinny dip, we chunky dunk. Baileys Irish Cream topped with Crème De Menthe. Served on chopsticks over a Guinness beer. Be loud, pound proud.
- Green TEAser** 9.5
Jameson, Peach Schnapps, sweet & sour mix
- Teensy Weensy Beer Shot** 12.5
Looks like a little beer. Tastes like a root beer float. Licor 43 topped with cream. Get your camera ready.

Bottomless Mimosas \$16

(9am to 2pm)

Infinite Monkey Theorem Sparkling wine & orange juice

CONCOCTIONS & BREWS

WEEKEND BRUNCH

AVAILABLE
SATURDAY & SUNDAY • 9AM - 2PM

PLATTERS

URBAN Breakfast Platter* 12

Two farm fresh eggs any style, choice of applewood smoked bacon or pork sausage links, Asadero hash browns, or cheddar polenta grits, butter toasted brioche, preserves

Chilaquiles (v) 12

Tortilla chips simmered in tomatillo salsa, topped with two eggs any style, asadero cheese, cilantro crema, queso fresco, pico de gallo

Tailgater Breakfast Sliders (3) 10.25

Fried egg, American cheese, sausage, butter-toasted brioche



URBAN POP TARTS

Our house-made spin on the old classic made with a flaky crust & filled with various delicious fillings.

Ask your server for today's selection 6

OMELETS

4 EGG OMELETS, SERVED WITH BUTTER-TOASTED BRIOCHE, ASADERO HASH BROWNS, OR CHEDDAR POLENTA GRITS OR A KALE ROMAINE SIDE SALAD

EGG WHITES ONLY +2

Bacon Avocado & Cheddar 13.5

3 Little Pigs 13.5

Applewood smoked bacon, pit-smoked ham, pork sausage, cheddar jack

Denver 13.5

Pit-smoked ham, cheddar jack, red peppers, roasted sweet onions

Veggie 13.5

Tomato, red pepper, roasted mushroom, baby spinach, cheddar jack



PANCAKES

THREE MADE FROM SCRATCH PANCAKES, SERVED WITH SALTED CARAMEL BUTTER & MAPLE SYRUP

Stack of the day 8.5



LUNCH & DINNER MENU
AVAILABLE
ALL DAY
SATURDAY & SUNDAY



BREAKFAST COCKTAILS



Urban Bloody Mary 8.5

Reyka Vodka & house-made bloody mary mix

Bacon Bourbon Mary 12.25

Bacon-infused bourbon, house-made bloody mary mix, cream cheese schmear

Tom's Party Starter 12.25

Double shot of espresso and Licor 43 served over ice

Bottomless Mimosas 16

(9am to 2pm)
Infinite Monkey Theorem
Sparkling wine & orange juice

Big Tom's Size

8.5 16

12.25

12.25 24

16

BEVERAGES

Coda Coffee 3.25

Latte, Cappuccino, Mocha 4.25

Espresso 3.5

Coda Hot Tea 3

Teakoe Craft Iced Tea 3.25
Pomegranate Lime or Black

Juice 3.5
orange, cranberry, pineapple, apple
or ruby red grapefruit

Badoit Sparkling Water 4.75

evian Water 4.75

Coke 3.25

Diet Coke 3.25

Dr. Pepper 3.25

Sprite 3.25

Barq's Root Beer 3.25

Lemonade 3.25

Fanta Orange Soda 3.25

Ginger Ale 3.25



📍 - Faves, Raves & Craves
(v) - vegetarian

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BEVERAGES & (WEEKEND) BRUNCH

TOM'S FAVES

Tom's "Big & Sticky" Rib Rack

HALF - 23 | WHOLE - 36

XL Pickle Brined Crispy Chicken 17.5

Original Crispy or Nashville Hot

Urban Slopper 19

FAN RAVES

The top raves from social media tweets, snaps & reviews.



Truffle Cracked Lobster Sliders 17

"Sticky" Belly Tacos 12.5

Grilled Fig Jam & 3 Cheese 12.5

TEAM CRAVES

Having a hard time choosing?

Nobody eats more Toms Urban than our kick-ass team members.

Try one of their craves:

SAL | Likes taking his family on vacations
(Bartender) & saving for his daughter's education

Poblano Asadero Burger 13.5

KEVIN | Is passionate about music, cleaning
(Receiver) & taking his family to events

Buffalo Chicken Sliders 13

ANGEL | Enjoys spending time with his family
(Cook) & building his taco cart business

**Butter-Poached Lobster 17
& Shrimp Tacos**

Ghost Pepper Wings 13

Ghost chili BBQ & green chili ranch

Blistering Habaneros 5

Sriracha Ranch

Fried Frog Legs 23

One pound of batter fried **Original Crispy** or **Nashville Hot**, remoulade & green chile ranch dipping sauces; served with shoestring garlic fries or cheddar polenta grits

GRAPES

WHITES

Terra d'Oro, Moscato

Moscato, California

Glass Bottle

11.75 45

Kung Fu Girl

Riesling, Washington

10 38

Pighin

Pinot Grigio, Italy

13.75 53

Joel Gott

Sauvignon Blanc, California

9.5 36

Charles & Charles

Chardonnay, Washington

9.75 37.5

Hess Select

Chardonnay, California

9.5 36

Infinite Monkey Theorum

American White, Denver (can)

7.75

REDS

B Side

Cabernet Sauvignon, Napa Valley

20.5 80

Freakshow

Cabernet Sauvignon, Lodi

15.5 60

Brazin

Zinfandel, Lodi

12 46

Folie a Deux

Pinot Noir, Sonoma Coast

12 46

Buena Vista "The Count"

Red Zin/Merlot/Syrah, California

17 65

Pascual Toso

Estate Malbec, Argentina

10 38

Infinite Monkey Theorem

American Red, Denver (can)

7.75

Infinite Monkey Theorem

Merlot, Denver (tap)

6.5

ROSE

The Seeker

Grenache/Cinsault, France

10.5 40

BUBBLES

Infinite Monkey Theorem

Sparkling

9.25

Opera Prima Cav

13 50

Piper Heidsieck Brut NV

120

Armand de Brignac Ace of Spades Brut

450



WTF



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 Double Dip Hummus

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URBAN PIZZA

Margherita (v)	9.5
Pepperoni	10.5

SWEETS

- Pineapple Upside Down Cake** 8
 Buttery cake, caramelized brown sugar, pineapple, mango sauce
- Chocolate Bomb** 8
 Rich, velvety chocolate cake, chocolate & caramel sauce
- Berry Blossom** 8
 Light, flaky pastry dough, filled with blackberries, blueberries, raspberries, drizzled with caramel & raspberry sauce
- Apple Blossom** 8
 Light, flaky pastry dough filled with cinnamon apples & caramel sauce
- Salted Caramel Cheesecake** 8
 Salted caramel layered with tangy cream cheese drizzled with raspberry sauce & more salted caramel

URBAN POP TARTS

Our house-made spin on the old classic made with a flaky crust & filled with various delicious fillings.

Ask server for today's selection 6.25

PICK 2 LUNCH FOR \$10

PICK ONE FROM EACH SIDE MONDAY-FRIDAY 11AM - 2PM

- 1**
- Carnitas Tacos (2)
 - Adobo Chicken Tacos (2)
 - "Sticky" Belly Tacos (2)
 - Truffle Portobello & Fire Roasted Poblano Tacos (2)
 - Ginger Chicken Potstickers
 - All American Cheeseburger Sliders (2)
 - Smoke House Pork BBQ Sliders (2)
 - 1/2 Urban Chopped Salad
 - 1/2 Baby Kale Grilled Chicken Caesar Salad

- 2**
- Garlic Parsley Fries
 - Sweet Potato Fries
 - Kale Romaine Side Salad
 - Sonoma Goat Cheese & Wild Arugala Side Salad
 - "Wok" Charred Spicy Edamame
 - Crispy Brussels Sprouts
 - Fried Dill Pickles
 - Cheddar Polenta Grits

FREE parking in the East & West Garages at L.A. Live