



toms urban[®]

MEET, EAT + DRINK™

LA LIVE
1011 S Figueroa Street
Los Angeles, CA 90015

(213) 746-8667
tomsurban.com



SMALL PLATES

GREAT AS APPETIZERS 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)	6.5
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
Chargrilled 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-glaze, natural havarti cheese, crispy haystack onions	
 Truffle Cracked Lobster Sliders (2)	19
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	

ROADTRIP SANDWICHES



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	
BLT Lobster Roll	22
Cracked lobster tossed with chopped celery, green onion, fresh lemon juice and mayo, topped with applewood smoked bacon, butter lettuce and Roma tomatoes, on a 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-glaze	

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, sweet potato fries or a kale romaine side salad

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	



DOUBLE

DOWN

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

(ALL DAY) LUNCH & DINNER

ENTRÉES

- 📍 **Urban Slopper*** 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 & Fries*** 25
 Argentinian style, chargrilled Angus steak, topped with chimichurri sauce; served with garlic & parsley fries
- Braised Beef Short Ribs** 26
 A half pound of fork tender slow roasted 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 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

BIG SALADS

- 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, Caesar dressing, lemon

URBAN STREET TACOS

- Steak "Al Carbon" *(3)** 15
 Chargrilled Angus 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
 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

URBAN PIZZAS

- | | |
|---|------|
| Margherita | 9.5 |
| Pepperoni | 10.5 |
| House Combo | 12.5 |
| Red sauce, pepperoni, smoked ham & bacon, red bell peppers, red onion, herb roasted mushrooms, Asadero cheese | |
| Truffle, Portobello & Arugula (v) | 12.5 |

TOM'S SIDES

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|--|-----|--|-----|
| Shoestring Garlic Parsley Fries (v) | 3.5 | Kale Romaine Side Salad (v) | 3.5 |
| Served with Moroccan ketchup | | Asadero Hash Browns | 4.5 |
| Sweet Potato Fries (v) | 3.5 | Crispy Brussels Sprouts (v) | 6.5 |
| 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

Before placing your order, please inform your server if anyone in your party has a food allergy. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A list of locally sourced goods is available upon request.

BREWS

DRAUGHT

AMERICAN PREMIUM

	Pint (16oz)
Bud Light , 4.2% St. Louis, MO	5.75
Budweiser , 5.0% St. Louis, MO	5.75
Coors Light , 4.2% Golden, CO	5.75
Miller Lite , 4.1% Milwaukee, WI	5.75
Pabst Blue Ribbon , 5.0% Milwaukee, WI	5.25



CRAFT

	Pint (16oz)
Angel City IPA , 6.1% Los Angeles, CA	7.75
Angry Orchard Hard Apple Cider , 5% Boston, MA	7.75
Blue Moon , 5.4% Golden, CO	7.75
Carlsberg , 5.0% Denmark, Germany	7.75
Coachella Rotating , Mixed% Thousand Palm, CA	7.75
Elysian Rotating , Mixed% Seattle, WA	7.75
Firemans Brunette , 8% Los Angeles, CA	7.75
Goose Island 312 , 5.4% Chicago, IL	7.75
Guinness , 5.0% Dublin, Ireland	8
Lagunitas IPA , 6.2% Petaluma, CA	7.75
Lagunitas Limited Edition , Mixed% Petaluma, CA	8
Leinenkugel's Sunset Wheat , 4.9% Chippewa Falls, WI	7.75
Molson Canadian , 5.0% Etobicoke, Ontario	7.75
Montejo , 4.5% Mexico City, Mexico	7.75
Not Your Father's Root Beer , 5.9% Wauconda, IL	9
◀ Add vanilla ice cream for \$1.5	
Paulaner Rotating , Mixed% Munchen, Germany	7.75
Sam Adams Lager , 4.9% Boston, MA	7.75
Shock Top , 5.2% St. Louis, MO	7.75
Stella Artois , 5.2% Leuven, Belgium	8



BOTTLES & CANS

	(12oz)	(16oz)
Becks , 0.3% Bremen, Germany	5	
Bud Light , 4.2% St. Louis, MO	5	6
Budweiser , 5.0% St. Louis, MO	5	6
Coors Light , 4.2% Golden, CO	5	
Corona Light , 4.1% Mexico City, Mexico	6.25	
Corona Extra , 4.6% Mexico City, Mexico	6.25	
Crabbies Ginger Beer , 4.8% Edinburgh, Scotland	12	
Dos Equis , 4.8% Monterrey, Mexico	6.25	
Gouden Carolus Tripel , 9.0% Mechelen, Belgium	13	
Hofbräuhaus München Maibock , 7.2% Munchen, Germany	10	
Michelob Ultra , 4.2% St. Louis, MO		6.25
Mission Amber Ale , 5.0% San Diego, CA	9	
Modelo Especial , 4.5% Meixco	6.5	
North Coast Puck Saison , 4.0% Fort Brag, CA	9	
Redbridge Gluten Free , 4.2% St. Louis, MO	6.25	
Shipyard Seasonal , Mixed% Portland, ME	9	
Stella Cidre , 4.5% Leuven, Belgium	9	
Swan Lake Samurai Barley Ale , 10% J Niigata-ken Akano-shi, Japan	11	
Timmermans Strawberry , 4.0% Dilbeek-Itterbeek, Belgium	11.25	
Unibroue Don De Dieu Strong Wheat Ale , 9.0% Chambly, Quebec	11	
Xingu Black Lager , 4.7% Jacarei, Brazil	9	
Youngs Double Choc Stout , 5.2% Bedford, England	11	

URBAN SHOTS

Chunky Dunk 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.	9
Green TEAser Jameson, Peach Schnapps, sweet & sour mix	9.5
Teensy Weensy Beer Shot Looks like a little beer. Tastes like a root beer float. Licor 43 topped with cream.	12.5

CONCOCTIONS

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

Bottomless Mimosas \$16
(11am to 2pm weekdays, 9am to 2pm weekends)
Infinite Monkey Theorem Sparkling wine & orange juice

BREAKFAST COCKTAILS

(SATURDAY & SUNDAY 9AM - 2PM)

Big / Tom's Size

Urban Bloody Mary Reyka Vodka & house-made bloody mary mix	8.5 / 16
Bacon Bourbon Mary Maestro Dobel tequila, simple syrup, 100% lime juice with a salty rim	12.25
Tom's Party Starter Double shot of espresso, Licor 43 served over ice	12.25 / 24

GRAPES

WHITES

	Glass	Bottle
Terra d'Oro, Moscato, Moscato, California	11.75	45
Kung Fu Girl, Riesling, Washington	10	38
Pighin, 4.2% Golden, CO	13.75	53
Joel Gott, Pinot Grigio, Italy	9.5	36
Hess Select, Chardonnay, California	9.5	36
Infinite Monkey Theorem, American White, Denver (tap)	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 (tap)	7.75	

ROSE

The Seeker, Grenache/Cinsault, France	10.5	40
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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

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	6
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	
Not Your Father's Root Beer Float (must be 21 to order)	10.5
Not Your Father's Root Beer (5.9% ABV), vanilla ice cream	

BEVERAGES

Coda Coffee	3.25	Coke	3.25
Latte, Cappuccino, Mocha	4.25	Diet Coke	3.25
Espresso	3.5	Dr. Pepper	3.25
Coda Hot Tea	3	Sprite	3.25
Teakoe Craft Iced Tea	3.25	Barq's Root Beer	3.25
Pomegranate Lime or Black		Lemonade	3.25
Juice	3.5	Fanta Orange Soda	3.25
orange, cranberry, pineapple, apple or ruby red grapefruit		Ginger Ale	3.25
Badoit Sparkling Water	4.75		
evian Water	4.75		

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 Weekdays 11 am - 2pm

BEAT the CLOCK STARTS AT \$3 AT 3PM



ORDER MUST BE PLACED WITH THE SERVER BEFORE THE HOUR TURNS TO BEAT THE CLOCK!

(Our full menu is also available during Beat the Clock)

BOOZE

ALL DRAFT BEERS (16oz)
Tom's Backyard Lemonade // Margarita
Urban Mule // Jerry & Ginger // Well Drinks
Infinite Monkey Theorem Red & White Wine

BITES

12 SMALL PLATES TO CHOOSE FROM INCLUDING:
Hummus // Potstickers // Taco & MORE



Ghost Pepper Wings 13
Ghost chili BBQ & green chili ranch

Blistering Habaneros 5
Sriracha Ranch

Fried Frog Legs 24
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

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 wheat or sourdough, 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

OMELETS

EGG WHITES ONLY +2

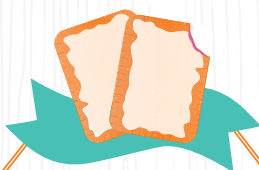
4 EGG OMELETS, SERVED WITH BUTTER-TOASTED WHEAT OR SOURDOUGH WITH ASADERO HASH BROWNS, CHEDDAR POLENTA GRITS OR A KALE ROMAINE SIDE SALAD

- Bacon Avocado & Cheddar** 13.5
- 3 Little Pigs** 13.5
Pit smoked ham, breakfast sausage & applewood smoked bacon with American cheese
- Denver** 13.5
Pit smoked ham, roasted sweet onions, fresh red peppers with jack & cheddar cheeses
- Veggie** 13.5
Tomato, red pepper, roasted mushroom, baby spinach, cheddar jack



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

Stack of the day 9.5



URBAN POP TARTS

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

6.25

Ask your server for today's selection

FRENCH TOAST

- Salted Caramel Skillet French Toast** 10.5
Challah bread with a hint of orange and cinnamon, topped with a caramel drizzle and salted caramel butter; side of maple syrup



LUNCH & DINNER MENU AVAILABLE
ALL DAY
SATURDAY & SUNDAY

(Pick 2 Lunch not available on weekends)