

WINE BY THE GLASS

BUBBLES

Chateau de Bligny “Grand Reserve” Brut, Cote de Bar, Champagne, France, MV

Lucien Albrecht, Brut Rosé, Crémant d’Alsace, Alsace, France, MV

Tommaso Gambino, Extra Dry, Prosecco, Veneto, Italy

WHITE

Chardonnay, Chalk Hill, Sonoma Coast, Sonoma, California, 2017

Pinot Grigio, Vallagarina, Veneto, Italy

Riesling, Hugel, Alsace, France, 2016

Sauvignon Blanc, Justin, Central Coast, California, 2017

Viognier, Preston Parker “Dreamer” Santa Rita Hills, California, 2016

ROSE

Grenache, Notorious Pink, Languedoc–Roussillon, France, 2017

Pinot Noir, Joseph Jewell, Humboldt, California, 2017

RED

Cabernet Sauvignon, Educated Guess, North Coast, Californi

Malbec, Altocedro “Año Cera” Uco Valley, Mendoza, Argentina

Merlot, Hitching Post, Santa Barbara, California, 2012

Pinot Noir, Niner Wine Estate, Edna Valley, California, 2015

Sangiovese, Toscolo, Chianti Classico, Tuscany, Italy, 2015

Shiraz, Grant Burge “Barossa Ink” Barossa, Australia

Zinfandel, Artezín, Mendocino, California, 2016

BEER

LOCALLY BREWED DRAFT

Arts District, Spirited Saison, Los Angeles (6.2%)

Golden Road, Wolf Pup, Session IPA, Los Angeles (4.5%)

Santa Monica Brew Works, 310 California Blonde Ale, Santa Monica (4.8%)

Venice Duck Brewery, Stoner Duck Brown Ale, Los Angeles (5.6%)

Boomtown Brewery, Submission Golden Ale, Los Angeles (8.6%)

Absolution Brewery, Highland Sinner Stout, Torrance (7.7%)

Bootlegger Brewery, Rocco Red, Fullerton, (7.1%)

Flying Ember Kombucha, Ancient Berry, USDA Organic, Ventura (4.5%)

BOTTLED

Ballast Point, Sculpin IPA, San Diego, California (7.0%)

Bud Light, Lager, Anheuser–Busch, St Louis, Missouri (4.2%)

Budweiser, Lager, Anheuser–Busch, St Louis, Missouri (5.0%)

Heineken, Pale Lager, Holland, Netherlands (5.0%)

Stella Artois, Pale Lager, Belgium (5.2%)

North Coast Brewery, Old Rasputin Stout, Fort Bragg, California (9.0%)

Anderson Valley Brewery, Boont Amber Ale, Boonville, California (5.8%)

Ace Cider, Fruit Cider, Pineapple, Sonoma, California (5.0%)

Unibroue Brewery, Belgium Triple, La Fin Du Monde, Chambly, Canada (9.0%) – 750ml

Founders Brewing, Fruit Beer, Rübäus, Grand Rapids, Michigan (5.7%)

Goose Island, Saison, Sofie, Chicago, Illinois, Chicago (6.5%) – 750ml

Bootleggers Brewery, Double IPA, Knuckle Sandwich, California (10.0%) – 22oz

Allagash Brewery, Belgium Triple, Curieux, Portland, Maine (11.0%) – 750ml

Oskar Blue Brewery, Dales Pale Ale, Boulder, Colorado (6.5%)

Modelo Especial, Lager, Grupo Modelo, Mexico (4.4%)

Bitburger, Non Alcoholic Lager, Germany (NA)

Flying Dog Brewery, Pale Ale, Doggie Style, Frederick, Maryland (5.5%)

Einstok Brewery, White Ale, Akureyri, Iceland (5.2%)

Lagunitas Brewery, Pale Wheat Ale, Little Sumpin Extra, California (8.7%) – 22oz

The Dudes Brewery, English Brown Ale, Grandma’s Pecan , California (6.9%)

SPECIALTY COCKTAILS

SOUTH OF THE BORDER

volcan tequila, cointreau, strawberries, basil, jalapeno, house–made spicy salt, agave

WINTER THYME MULE

belvedere ginger zest vodka, thyme infused syrup, fresh lime, ginger beer

LONDON SMASH

bulldog gin, fresh blackberries, rosemary, fresh lime, agave

CELEBRATION

prosecco, cucumber, st. germain, fresh lemon juice

RASPBERRY FIZZ

hendricks gin, peach puree, raspberries, mint, simple syrup lemon juice, prosecco float

BARREL AGED MANHATTAN

house–aged blended whiskey, orange peel, luxardo cherry

YOUR WELCOME

captain morgan spiced rum, passion fruit, orange, pomegranate syrup served in a tiki glass

CLASSIC COCKTAILS & LONG DRINKS

COSMOPOLITIAN

vodka, triple sec, fresh lime juice,cranberry juice

TOM COLLINS

gin, fresh lemon juice simple syrup, soda water

SIDE CAR

cognac, triple sec fresh lemon juice

PLANTERS PUNCH

light rum, dark rum, triple sec orange juice, pineapple juice grenadine

MARGARITA

tequila blanco, cointreau simple syrup, fresh lime juice

NEGRONI

gin, campari, sweet vermouth

DAQUIRI

light rum, simple syrup fresh lime juice

GIMLET

gin, fresh lime juice powdered sugar

WHISKEY DRINKS

OLD FASHIONED

buffalo trace bourbon, simple syrup angostura bitters, luxardo cherry

SAZERAC

woodford rye, absinthe, peychaud bitters,lemon twist

WHISKEY SOUR

knob creek bourbon, simple syrup fresh lemon juice

MINT JULEP

E.H. Taylor, simple syrup, fresh mint

WHISKEY FLIGHT

RYE

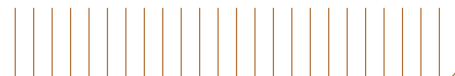
bulleit, sazerac 12yr, rittenhouse

BOURBON

belle mead, smooth ambler old scout, high west bourye

RARE

lock & stock 13yr, ridgemont 1792, hudson baby bourbon



APPETIZERS

DEILED EGGS

sea salt, evoo, country ham

BUFFALO CHICKEN DIP

smoked chicken, pimento cheese, pickled vegetables, potato chips

BRISKET SLIDERS

16 hour smoked revier farms beef, jalapeño slaw, bbq aioli, brioche

SHRIMP CEVICHE*

avocado, lime, fire-roasted tomatillo, tortilla chips

STREET CORN FRITTERS

lime aioli, queso fresco, arbol chile, cilantro

BLACK PEPPER BISCUITS

bacon jam, whipped local honey butter

OYSTERS O'NEAL*

creamed spinach, smoked sweet potato, pecorino

FRIED GREEN TOMATOES

valdivia farms tomatoes, roasted pepper romesco, cotija, lime aioli

ROASTED BEETS

babe farms beets, goat cheese, candied hazelnuts, watercress

SPICY TOMATO SOUP

fire-roasted ancho chile, crispy tortilla, avocado, cotija

SALADS

SHAQUILLE'S CAESAR

pecorino cheese, garlic croutons

RED BUTTER LETTUCE

frog hollow pears, red onion, gorgonzola, herbs, spiced pecans, mustard dressing

KALE & CABBAGE "SLAW"

county line kale, avocado, cilantro, charred poblano, valdivia farms baby heirloom tomatoes, cotija, chipotle vinaigrette

BURGERS

SHAQ BURGER*

american cheese, red onion, house-made pickles, shaq sauce

KOBE BURGER*

greg norman prime kobe beef, gruyere, roasted tomatoes, wild arugula, bacon jam

FAMOUS FRIED CHICKEN

SHAQ'S FAMOUS FRIED CHICKEN
jidori free-range chicken brined for 48 hours,
served with house-made bbq & hot sauce

WHOLE CHICKEN (SERVES 2-3)
HALF CHICKEN (SERVES 1-2)

PLATES

PAN ROASTED SALMON

scottish salmon, serrano quinoa salad, golden raisins, avocado, pecan pesto

BLACKENED SNAPPER

wild caught american snapper, dirty rice, roasted tomato broth, avocado relish

SHRIMP & GRITS

fresh gulf shrimp, carolina barbecue, green chile-cheese grits

PAN ROASTED HALF CHICKEN

jidori free-range chicken, bbq broth, watercress

RED CHILI*

texas style, revier farms beef, cornbread, organic egg, pickled onions, mitzuna, smoked cheddar

SMOKE SHAQ RIBS

ancho barbecue sauce, pickled jalapeno slaw

BBQ BRAISED SHORT RIB

barbecue braised bone-in beef rib, green-chile cheese grits

PORK MOJO "TAQUERIA STYLE" (SERVES 1-2)

crispy pork shank, garlic-citrus mojo, avocado puree, flour tortillas, refried black beans

FLAT IRON STEAK*

revier farms prime beef, crispy steak fries, creole butter, watercress

FILET MIGNON*

revier farms prime beef, roasted asparagus, chipotle butter

RIB-EYE*

revier farms prime beef, black pepper crusted, blue cheese butter, crispy fried onion

SIDES

BC MAC & CHEESE

lucille's recipe, cheese cracker crust

FRENCH FRIES

thin steak fry, sea salt

CORN PUDDING

roasted sweet corn, goat cheese

ROASTED CARROTS

weiser farms carrots, local honey, yogurt, fresh herbs

BUTTERMILK BISCUIT STUFFING

sausage, fennel, smoked sweet potatoes

POTATO SALAD

roasted purple sweet potatoes, cauliflower, charred jalapeno, deviled egg dressing

SEASONAL GREEN VEGETABLE

simply prepared

* CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.