

BITS

DINNER

CHICKEN TORTILLA SOUP | SQUASH · CILANTRO · QUESO ASADERO | 10 *

DEVILED EGGS | LA HUANCAINA STYLE | 9*

BACON WRAPPED DATES | GOAT CHEESE · MOZZARELLA CHEESE | 9* 

OCTOPUS SOPES | BLACK CHICKPEA · SPANISH CHORIZO · CALABRIAN CHILI · QUESO COTIJA | 15*

ROASTED BEETS | MEXICAN BURRATA · PEPITA · HIBISCUS · PURSLANE | 14*

SMOKED BRISKET TAQUITOS | AVOCADO SAUCE · SALSA ROJA · COTIJA CHEESE | 12

L.A. COUNTY FRIED CHICKEN | MOLE POBLANO · CURTIDO · SESAME SEED | 15

BLACK GARLIC SHRIMP | POBLANO · SHALLOT · LIME | 18*

SALAD

SIMPLE FIELD GREEN | RADISH · CHERRY TOMATO · BABY CARROT · COMTE CHEESE | 16

TOASTED FARRO | TUSCAN KALE · BRAEBURN APPLE · CABECOU CHEESE · PICKLED SUNCHOKE · GRAPE · SUNFLOWER SEED POMEGRANATE · MEYER LEMON HONEY YOGURT | 17

LITTLE GEM CAESAR | MARINATED PEPPER · ANCHOVY CROSTINI · PARMESAN CHEESE | 15

ADD: CHICKEN 5 | SHRIMP 8 | STEAK 9

FLATBREAD PIZZAS

CARNITAS | CRISPY TENDER PORK · POBLANO · CREMA · TOMATILLO | 17

FENNEL SAUSAGE | FENNEL SAUSAGE · PEPPERONI · MARINARA · MOZZARELLA · PEPPADEW PEPPER | 15

MUSHROOM | FRIED SHALLOT · WHIPPED RICOTTA | 15

MEALS

FORD'S BACON BURGER | ANGUS CHUCK PATTY · JACK CHEESE · AVOCADO · GRILLED ONION · PICKLE · TOMATO NOT-SO-SECRET SAUCE · BRIOCHE BUN · SIDE SALAD OR FRIES | 19 

BALLERINE PASTA | TOMATOES · SUMMER SQUASH · STRACCIATELLA CHEESE · BASIL | 22

PAN ROASTED SALMON | QUINOA · HARISSA · ALMOND · LEMON · HERB · CHERMOULA | 28*

CRISPY CHICKEN | MAMPOSTEAO · PLANTAIN · AVOCADO | 26

DUCK CARNITAS | BORRACHO BEAN · GREEN CHILE SALSAS · TORTILLA | 26*

SEARED SCALLOP | ELOTE LOCO: CORN · PARMESAN · CILANTRO · LIME · CORN NUTS | 32*

PRIME BEEF FILET | TINKERBELL PEPPER · FINGERLING POTATO · SAUCE BASQUE · AJI VERDE | 38

CRISPY PORK "COCHINITA STYLE" | FIRE ROASTED VEGETABLE · PASA SULTANAS BARBECUE SAUCE | 31 

NEW YORK STEAK | 14 OZ. PRIME BEEF · RAMP MOJO · YUCCA | 44*

MARKET FISH | FARMER'S MARKET VEGETABLE | MP

SIDES

WHITE CHEDDAR BACON BISCUIT | SEA SALT · MAPLE BROWN BUTTER | 6 

WHOLE ROASTED CAULIFLOWER | GARLIC · CAPER · ROSEMARY · LEMON | 11*

FLASH GRILLED BEANS | STRING BEAN · MEYER LEMON-DILL AIOLI | 8*

MAC & QUESO | QUESO ASADERO · HAM HOCK · POBLANO-ANAHEIM CHILI | 9

SWEETS

SOUTHERN STRAWBERRY SHORTCAKE | BUTTERMILK SHORTCAKE · CRÈME FRAICHE · BOURBON STRAWBERRIES | 9

BUTTERSCOTCH PUDDING | MASCARPONE CREAM · PECAN · CANDIED BACON · SEA SALT | 9 

OLD FASHION BISCUIT DOUGHNUTS | PRALINE CARAMEL DIPPING SAUCE | 9

WARM BERRY COBBLER | OATMEAL CRUMBLE · LEMON YOGURT ICE CREAM | 9

DARK CHOCOLATE GRAND MARNIER GANACHE | SALTED CARAMEL SAUCE AND SOFT CREAM · ORANGE | 9

HOUSEMADE ICE CREAMS OR SORBET* PINTS | HAND PACKED TO ORDER | 12 

DARK CHOCOLATE · VANILLA BEAN · BUTTER PECAN · ZESTY LEMON · RASPBERRY · COCONUT · MANGO

WHOLE PIG DINNER | MARKET PRICE

8-10 DAY NOTICE
MEAL SERVES 8-10 PEOPLE



FORD'S FILLING STATION SIGNATURE ITEMS | * GLUTEN FRIENDLY

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE ♡ LIMIT 3 CREDIT CARDS PER TABLE

"RESTAURANTS ARE BUILT ON HARD WORK AND SACRIFICE. I'D LIKE TO THANK ALL OUR STAFF AND COWORKERS, PAST AND PRESENT, THE FARMERS, FORAGERS, AND ARTISANAL CRAFTSMEN WHO HELP MAKE MY JOB EASIER AND COOKING A JOY."

CHEF BENJAMIN FORD

JW MARRIOTT LOS ANGELES LA LIVE • 900 W. OLYMPIC BLVD, LOS ANGELES, CA 90015 • 213-765-8630