SMALL PLATES

Colorado Calamari 14
Crispy calamari, fried Anaheim & Fresno chilis, remoulade & green chili ranch dipping sauces

Mini Mac & Cheese Pot 6.5
Pork green chili carnitas, mac & cheese, pico de gallo

Ginger Chicken Potstickers (5) 8
Seoul dipping sauce

French Fries Two Ways (v) 6.5
Garlic & parsley tossed fries with Moroccan ketchup
& chipotle cinnamon sweet potato fries with Caribbean ketchup

Skillet Street Corn 6.5
Grilled corn off the cob, Chile lime mayo, diced jalapeños, queso fresco, fresh cilantro

"Wok" Charred Spicy Edamame (v) 6.5
Hot chilis, garlic, jalapeño, kosher salt

Crispy Brussels Sprouts (v) 7
Red peppers, Asian vinaigrette

"Al Carbon" Steak or Adobo Chicken Nachos 17
Chargrilled Angus steak or Adobo Chicken, tri-colored tortilla chips with tons of cheese, pico de gallo, fresh jalapenos, cilantro crema, and a side of taco shop guac

Double Dip Hummus (v) 10
Classic hummus & red pepper goat cheese hummus served with rosemary flatbread, carrots & celery

Fried Dill Pickles (v) 6
Hand breaded crispy fried pickle chips, side of green chile ranch

Lemon Rosemary Tots 6
Served with lemon rosemary aioli

Wings (6) 13
Mild Honey BBQ, Medium Buffalo, or Hot Buffalo
Served with celery + carrots; choice of blue cheese or ranch

SLIDERS

Served on butter-toasted brioche buns. Add Fries or Tots +4.25

Buffalo Chicken Sliders (3) 13.5
Crispy chicken breast, Tom's Buffalo sauce, blue cheese dressing, sliced celery

All American Cheeseburger Sliders* (3) 12.5
100% Angus Beef sliders with melted American cheese, ketchup, mustard, dill pickles

Honey BBQ Chicken Sliders (3) 13.5
Crispy honey BBQ dipped chicken topped with mustard slaw, pickle slice

URBAN STREET TACOS

Choice of corn tortillas, flour tortillas or lettuce cups.
Add skillet street corn + $5

Steak "Al Carbon" (3) 15.5
100% Angus Beef* chargrilled skirt steak, chipotle aioli, taco shop guac, queso fresco, cilantro, pickled onions, fresh lime & orange

Adobo Chicken (3) 13
Chargrilled adobo chicken, taco shop guac, pico de gallo, cilantro, queso fresco, pickled onions, cilantro crema, fresh lime & orange

Truffle Portobello & Fire Roasted Poblano (v) (3) 12.5
Queso fresco, truffle oil, pico de gallo, fresh lime & orange

Fish Taco (3) 15.5
Crispy cornmeal dusted fish, taco shop guac, pico de gallo, fresh cilantro, crunchy cabbage, marinated red onion, fresh lime & orange

FROM THE GRILL

Buttered & chargrilled 100% Angus Beef burger or marinated chicken breast on a butter-toasted brioche bun: served with garlic fries, sweet potato fries, lemon rosemary tots or kale romaine salad.

BURGER

Hangover Slopper* 17.5
Knife and fork 100% Angus Beef burger on a butter-toasted brioche bun, smothered with pork green chili, topped with queso fresco, pico de gallo, cheddar & jack

All American* 13.5
American cheese, mustard, ketchup, pickle

Bacon Avocado* 15
Applewood smoked bacon, fresh sliced avocado, cheddar cheese, mayo, butter lettuce, sliced tomato

BBQ Bacon* 15
Applewood smoked bacon, chipotle mayo, honey BBQ, cheddar cheese

CHICKEN

Chicken Club 14
Applewood smoked bacon, fresh sliced avocado, cheddar cheese, mayo, butter lettuce, sliced tomato

Green Goddess Chicken 14
Fresh sliced avocado, tomatoes, spinach, house-made Green Goddess dressing

ENTREES

Crispy Chicken (Minus the bones)-Nashville Hot or Original 18.5
Pickle brined chicken breast & thighs, batter fried Original Crispy or Nashville Hot, remoulade & green chile ranch dipping sauces; served with garlic fries

Lobster & Shrimp Mac & Cheese 20
Rich, creamy mac & cheese with butter-poached lobster & shrimp

Chimichurri Steak & Fries* 26.5
Argentinian style, chargrilled Angus steak, topped with chimichurri sauce; served with garlic & parsley fries

Crispy Chicken & Cornbread Pancake 15
Sweet cornbread pancake is topped with XL batter fried spicy boneless crispy chicken and salted caramel butter; served with a side of maple syrup

SANDWICHES

Served with garlic fries, sweet potato fries, lemon rosemary tots, or a kale romaine side salad.

Austin Blues Pulled Pork BBQ 14.75
Pit-smoked pulled pork, bbq sauce, fresh Granny Smith apple, mustard slaw, butter-toasted brioche roll

BLT Lobster Roll 25.75
100% 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 14.75
Authentic carnitas, pit-smoked ham, Swiss cheese, yellow mustard, pickled onion, kosher dill, butter-toasted sourdough

Grilled Fig Jam & 3 Cheese (V) 13.25
-Figgy Piggy - Add Applewood Smoked Bacon (+$2)
Fontina, brie, havarti, butter-toasted, Croatian fig jam on sourdough

Prime Rib Dip* 21.75
Thinly shaved real prime rib with havarti cheese, horseradish cream, butter-toasted brioche roll, side of beef demi-glace

PIZZA

10" personal size pizzas.

Pepperoni 12.5
House made tomato sauce topped with loads of pepperoni

Pig In the Garden 15.5
House made tomato sauce topped with pepperoni, smoked ham & bacon, red bell peppers, red onion, herb-roasted mushrooms and Asadero cheese

The City of Two BBQ 15.5
Kansas City BBQ sauce, chargrilled chicken, mozzarella, cheddar jack, romano and parmesan cheeses, red onion, cilantro With a Kick
- add sliced jalapenos

SALADS

ADD SOUP +5.50

Avocado Shrimp 14.5
Roasted & chilled shrimp, baby spinach, chopped hard-boiled egg, tomato, cucumber, avocado, fried capers, remoulade dressing

Urban Chopped 14
Baby kale, romaine, cabbage, avocado, bacon, ham, grilled chicken, edamame, cucumbers, tomatoes, goat cheese, green chile ranch, rosemary flatbread

Baby Kale Grilled Chicken Ceasar 13.5
Romaine & baby kale lettuce blend, shaved Parmesan, Caesar dressing, hand-made seasoned croutons, lemon

Sonoma Goat Cheese & Wild Arugula (add grilled chicken +3) 11
Pistachios, fresh Granny Smith apples, crushed red pepper, extra virgin olive oil, fresh orange

Kale Romaine Side Salad 3.75
Baby kale, romaine, cucumbers, tomatoes, Bella Toscana dressing, croutons

SOUPS

The Beer Cheese Brock 7.5
House made with St. Archer Blonde beer, jack, cheddar and queso cheese and broccoli florets, topped with seasoned croutons

Pork Green Chile Chili 7.5
House made, topped with jack & cheddar cheese, pico de gallo, queso fresco, cilantro crema

SWEETS

Pineapple Upside Down Cake 8.5
Buttery cake, caramelized brown sugar, pineapple, mango and caramel sauces

Colossal Cheesecake 8.5
Rich, creamy New York style cheesecake with an authentic graham cracker crust drizzled with raspberry coulis

Campfire Brownie + Cookie + S'mores 9.5
Oven-baked skillet with brownie batter in one half and chocolate chip cookie dough in the other, topped with toasted marshmallows, salted caramel sauce and chocolate sauce. Served with a side of graham crackers.
Warning: This dish is served piping HOT!

$13 LUNCH MENU M-F 11AM – 2PM

- Baby Kale Grilled Chicken Caesar Salad
- Sonoma Goat Cheese & Wild Arugula Salad with Chicken
- Carnitas Cuban Sandwich
- Austin Blues Pulled Pork BBQ
- All American Burger*
- Green Goddess Chicken
- Grilled Fig Jam & 3 Cheese

Free Parking · Mon-Fri 11am-2pm
East and West Garages

*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. Before placing your order, please inform your server if anyone in your party has a food allergy.

BEER

AMERICAN CLASSICS

CRAFT + IMPORTS

Brewer Tour $16 Choose any 4 draft beers (32 total oz)

DRAFT

		PINT (16oz)
AMERICAN CLASSICS	**Bud Light** 4.2% / St. Louis, MO	6.25
	Coors Light 4.2% / Golden, CO	6.25
	Miller Lite 4.2% / Milwaukee, WI	6.25
	Pabst Blue Ribbon 5% / Milwaukee, WI	5.75
LIGHT	**Modelo Especial** 4.4% / Mexico City, Mexico	8
	Heineken Lager 5% / Amsterdam, Netherlands	8
	Stella Artois 5.2% / Leuven, Belgium	9
	Pilsner Urquell 4.4% / Pizen Czech Republic	8
	Saint Archer Blonde Ale 4.8% / San Diego, CA	8
	Firestone Walker 805 4.7% / Paso Robles, CA	8
WHEAT	**Angel City Citrus Wheat Ale** 5% / Los Angeles, CA	8
	Blue Moon Belgian White 5.4% / Golden, CO	8
MALTY	**Anderson Valley Boont Amber Ale** 5.8% / Boonville, CA	8
	New Belgium Fat Tire Amber Ale 5.2% / Ft. Collins, CO	9
	Samuel Adams Boston Lager 5% / Boston, MA	8
HOPPY	**Ballast Point Sculpin IPA** 7% / San Diego, CA	10
	Dogfish Head 60 Minute IPA 6% / Milton, DE	10
	Lagunitas IPA 6.2% / Petaluma, CA	9
	Lagunitas Little Sumpin' Sumpin' 7.5% / Petaluma, CA	9
	Sierra Nevada Pale Ale 5.6% / Chico, CA	9
	Stone Brewing IPA 6.9% / Escondido, CA	9
DARK	**Guinness Stout** 4.2% / Dublin, Ireland	8
	New Holland Dragon's Milk Stout 11% / Holland, MI (10oz only)	10
SEASONAL	**Leinenkugel's Rotating** / Chippewa Falls, WI	8
	Fireman's Rotating / Los Angeles, CA	8
	Samuel Adams Rotating / Boston, MA	8
CIDER	**Angry Orchard Crisp Apple Hard Cider** 5% / Walden, NY	8
	Wyder's Dry Pear Cider 4% / Middlebury, VT	8

BOTTLES AND CANS

		16oz	
LIGHT	**Bud Light** 4.2% / St. Louis, MO	6.50	5.50
	Bud Light Lime 4.2% / St. Louis, MO	6.50	N/A
	Budweiser 5% / St. Louis, MO	6.50	5.50
	Coors 5% / Golden, CO		5.50
	Coors Light 4.2% / Golden, CO		5.50
	Corona Extra 4.6% / Mexico City, Mexico		6.50
	Corona Light 4.1% / Mexico City, Mexico		6.50
	Heineken Lager 5% / Amsterdam, Netherlands		6.50
	Miller Lite 4.2% / Milwaukee, WI		5.50
	Pabst Blue Ribbon (Can) 5% / Milwaukee, WI		7.50
HOPPY/FLORAL	**Arrogant Bastard Can** 7.2% / Escondido, CA		7.50
	Dogfish Head 90 Minute IPA 9% / Milton, DE		8.50
	Firestone Walker Luponic Distortion 5.9% / Paso Robles, CA		7.50
	Firestone Walker Pivo Pils 5.3% / Paso Robles, CA		7.50
	Lagunita's 12th Of Never (Can) 5.5% / Petaluma, CA		7.50
	Samuel Adams Rebel Grapefruit IPA 6.3% / Boston, MA		7.50
CIDERS	**Crispin Cider (gf)** 5% / Colfax, CA		6.50
	Infinite Monkey Theorem Dry Hopped Pear Cider (Can) (gf) 5.6% / Denver, CO		8.50
OTHER	**Dos Equis Ambar** 4.7% / Monterrey, Mexico		6.50
	Dogfish Head Sea Quench Ale Session Sour (Can) 4.9% / Milton, DE		7.50
	Not Your Father's Root Beer 5.9% / Wauconda, IL		7.50
	Redbridge (gf) 4% / St. Louis, MO		6.50
	St. Pauli Girl Non-Alcoholic 0.5% / Bremen, Germany		5.50
	Truly Spiked and Sparkling Grapefruit & Pomelo (gf) 5.0% / Boston, MA		6.50
	Henry's Hard Grape Soda 4.2% / Milwaukee, WI		6.50

CONCOCTIONS

			LARGE	TOM'S
FAN FAVES	**Mule Kick**	New Amsterdam Vodka & Tom's organic ginger brew	10	17
	Urban Marg	Camarena Tequila, lemon juice, lime juice, cane sugar, dash of orange bitters, with a salty rim	10	17
	Tom's Backyard Lemonade	Sailor Jerry Spiced Rum & lemonade	10	17
	Jerry's Mai Tai	Sailor Jerry Spiced Rum with orange juice, pineapple juice, lime juice and grenadine	10	17
	Long Island Hard Tea	New Amsterdam Vodka and Gin, Kenny Chesney's Blue Chair Bay Rum, Camarena Tequila, citrus sour, splash of Coke, topped w/ Kraken Spiced Rum	11	19
	Mojo-jito	Kenny Chesney's Blue Chair Bay White Rum, mojito simple syrup, fresh lime juice and mint leaves topped with a splash of soda	10	17

Booze Cruise Choose any 4 of the cocktails above 19

Tom's Collins	Bacardi Rum, cucumber, mint, Tom's lemon sour	11	19
Tomm's Cup	New Amsterdam Gin, Pimm's, strawberry puree, ginger beer, simple syrup, lemon juice, cucumber, mint	11	19
Gin & Juice	Muddled strawberry & cucumber, topped with Hendrick's Gin, St-Germain, sweet & sour, splash of soda	10	17
"Horny" Marg	Hornitos Plata Tequila, simple syrup, 100% lime juice with a salty rim	12.5	23
Cactus Ass Kick	Herradura Tequila, hibiscus syrup, prickly pear, lemonade	12.5	23
Walk of Shame	Casa Noble Tequila, kiwi, lime juice, pineapple juice, agave syrup	11	19
Peach Cosmo	Absolut Vodka, peach liqueur, Mirassou Moscato Wine, house-made sweet & sour	12.5	23
Urban Bloody Mary	Absolut Vodka & house-made bloody mary mix with a side of crispy jalapeños	11	19
Whiskey Business	Jack Daniel's Whiskey, St-Germain, Prickly Pear juice, cranberry juice	10	17
Mimosa (Bottomless open to 2pm - $17) Infinite Monkey Theorem Sparkling Wine & orange juice		7.5	13

COCONUT WATER COCKTAILS

Love Drunk Punch	RumHaven Coconut Water Rum, pineapple juice, splash of soda - 95 calories	11	19
Cocomojito	RumHaven Coconut Water Rum, lemonade, soda water and mint leaves - 120 calories	11	19

WINE

Did you know a bottle of wine pours about 4 (6 oz.) glasses? Bottle pricing makes the 4th glass only $2!

		6oz.	10oz.	Bottle
RED WINES	**MacMurray Estates Pinot Noir** Central Coast, CA	12	18	38
	Columbia Winery Merlot Columbia Valley, WA	11	16.5	35
	Don Miguel Gascon Malbec Mendoza, Argentina	11	16.5	35
	Storypoint Cabernet Sauvignon CA	10	15	32
	Louis M. Martini Cabernet Sauvignon Sonoma, CA	14	21	44
	Apothic Red Blend CA	9	13.5	29
	Infinite Monkey Theorem American Red Denver, CO (Can) 8.4oz. 8.25	9.25 (Tap)	8.5 (Tap)	
	Sonoma-Cutrer Pinot Noir Windsor, CA	14.5	21.75	45.50
BUBBLY	**LaMarca Prosecco** Veneto, Italy	10	15	32
	J Cuvee 20 Brut Russian River, CA (By The Bottle Pricing Only)			67
	Infinite Monkey Theorem Sparkling White Denver. CO	8.5 (Tap)	13 (Tap)	
WHITE WINES	**Whitehaven Sauvignon Blanc** Marlborough, New Zealand	12	18	38
	J Vineyards Pinot Gris CA	11	16.5	35
	Maso Canali Pinot Grigio Trentino, Italy	13	19.5	41
	William Hill Estate Chardonnay Central Coast, CA	10	15	32
	Talbott "Kali Hart" Chardonnay Monterey, CA	14	21	44
	Mirassou Moscato CA	9	13.5	29
	Infinite Monkey Theorem Moscato Denver. CO	(Can) 8.4oz. 9.25		
	Chateau de Campuget Rose France	10	15	32
	Sonoma-Cutrer Chardonnay Windsor, CA	14.50	21.75	45.50

BEVERAGES

Coke, Diet Coke, Dr. Pepper, Sprite, Barq's Root Beer, Lemonade, Fanta Orange, Ginger Ale 3.5

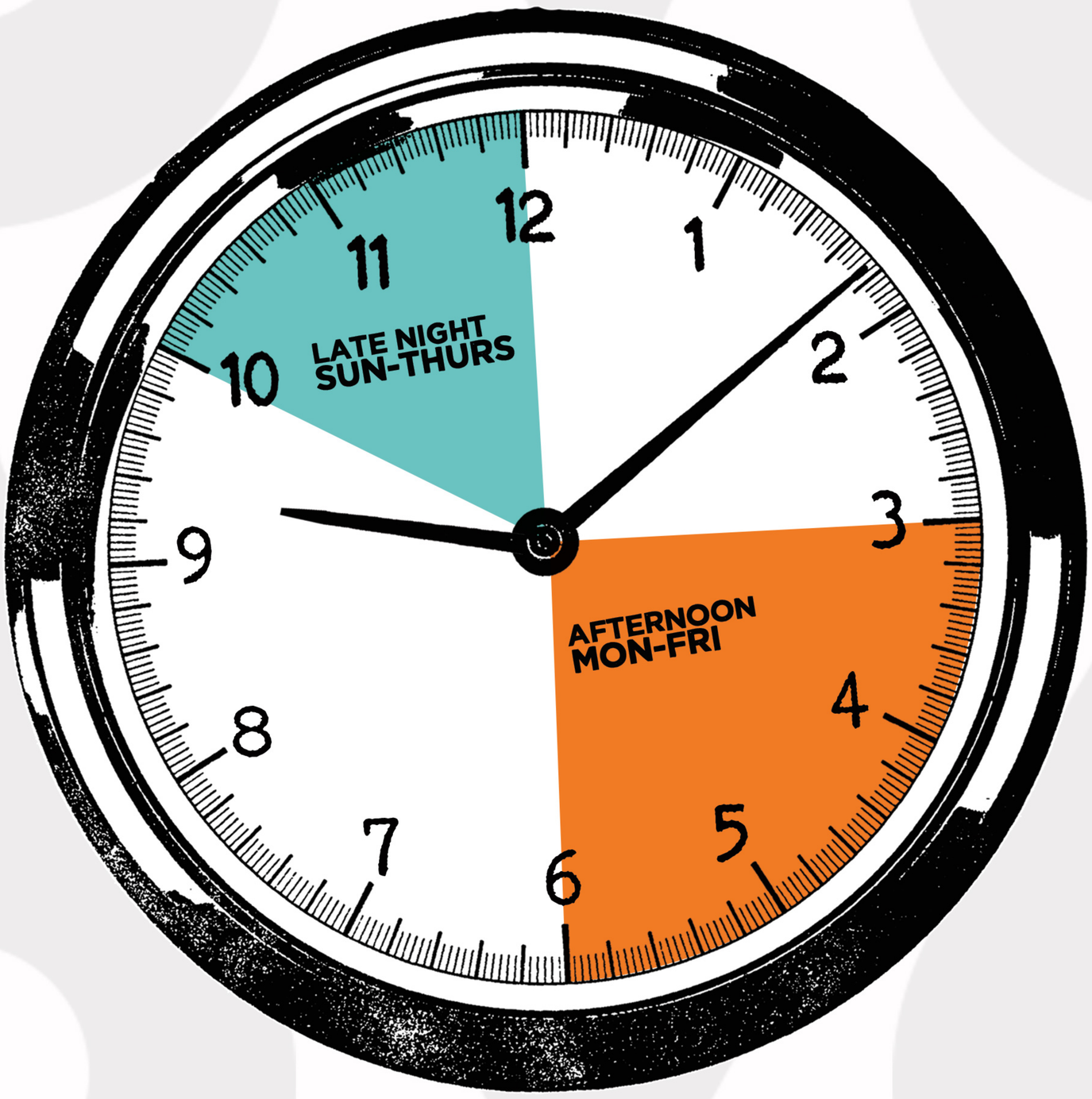
Coda Coffee	3.5
Espresso	3.75
Latte, Cappuccino, Mocha	4.5
Teakoe Hot Tea	3.25
Teakoe Craft Iced Tea Tropical Hibiscus or Black	3.5
Red Bull Energy Drink Regular, Sugar Free or Tropical	6.25
Juice Orange, Cranberry, Pineapple, Apple or Ruby Grapefruit	3.75
Badoit Sparkling Water	5
evian Water	5

PRIVATE EVENTS

Tired of the same old surf n' turf dinners in a brassy ballroom filled with Rent-A-Waiters? YEAH, SO WERE WE. Board meeting for 20 or reception for 400 - we can handle it all. LAEvents@tomsurban.com or call 213-407-4965

half off

HAPPY HOUR



1/2 off all drinks!

3-6
MONDAY-FRIDAY

10-CLOSE
SUNDAY-THURSDAY

Blackout dates may apply.
Not valid with any other discount.

$5 SNACKS

FRIES TWO WAYS · EDAMAME · FRIED PICKLES
TOTS · HUMMUS · BRUSSEL SPROUTS

$10 WINGS

BBQ · BUFFALO · NASHVILLE HOT

$10 SLIDERS

BBQ · BUFFALO · ALL AMERICAN BURGER

WTF CLUB
WE'RE TOM'S FRIENDS

Tom always hooks up his friends.

Free food? Drinks? Exclusive event invitations?
A ride to the airport? Yes, yes, yes, and... maybe.

Sign up @ TomsWTFClub.com

4LA