

AMERICAN

DINNER

VENICE
CALIF.

TODAY

BEAUTY

SMALLS

| | |
|--|--|
| Wood Grilled Flatbread.....12 smoked honey, labneh | House Smoked Bacon..... 10/pc fermented steak sauce |
| Crispy Brussels Sprouts.....14 kimchi aioli, pickled fresno, mint | Chicken Liver Mousse.....16 persimmon, schmaltzy challah |
| Grilled Prawns.....21 herb butter, lemon | Bluefin Tuna Tartare..... 24 housemade ruffled potato chips |
| Charred Hamachi Collar.....17 jerk, cucumber, mint | Frisee Caesar Salad..... 16 levain croutons, parmesan |
| Burrata and Persimmon.....18 hazelnut, curant condiment | Chopped Vegetable Salad..... 17 spicy vinaigrette |

VEGETABLES

| | | |
|----------------------------|--|----|
| GLAZED CARROTS | tamarind, whipped mascarpone, pepitas | 13 |
| ROASTED SQUASH | meyer lemon, pomegranate, salsa verde, pistachio | 13 |
| CHARRED BROCCOLINI | calabrian chili caesar, parmesan, migas | 14 |
| BUNCH SPINACH | “escargot butter,” bok choy | 14 |
| HEN OF THE WOODS MUSHROOMS | cippolini onion, sherry | 18 |

BIGS

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|---|----|
| MARY’S 1/2 CHICKEN ASADO RUB, SPRING ONION, WEISER POTATOES | 29 |
| HERITAGE BABY BACK RIBS SWEET & SPICY GLAZE, PICKLED DAIKON, KHOLRABI | 37 |
| ORA KING SALMON STEAK 10 OZ. VERMOUTH BUTTER SAUCE, HERB SALAD | 38 |
| GRILLED ORATA AJO BLANCO, LEEK & GRAPE RELISH, SMOKED PAPRIKA OIL | 36 |
| GRILLED LAMB CHOPS TZATZIKI, HARISSA, MINT | 35 |
| STEAKHOUSE BURGER HOUSE BAKED KAISER, SWISS CHEESE, ONION, WORCESTERSHIRE AIOLI | 24 |

-STEAKS-

WE SOURCE OUR CUTS FROM
MULTIPLE RANCHES, GRILL OVER
AN ALMOND WOOD FIRE, AND FINISH
SIMPLY WITH BUTTER AND SALT.

Iowa Co-Op Teres Major 8 oz. 26

Creekstone Hanger 8 oz. 33

Creekstone Filet Mignon 7 oz. 49

Flannery 15-day Dry Aged
Prime Ribeye 14 oz. 67

Santa Carota Grass Fed
NY Strip 12 oz. 59

Flannery 30-day Dry Aged
Prime Porterhouse 32 oz. 165

ALL STEAKS ARE SERVED
WITH A FRESH HERB SALAD

SIDES

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| Stuffed hash browns-melted onion, sour cream | 16 |
| Mac & cheese-extra sharp cheddar, crispy breadcrumb | 14 |
| Shoestring fries-aioli, ketchup | 9 |
| Wood grilled lobster tail with “XO” butter | 25 |

HOUSE FERMENTED STEAK SAUCE 3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you'd like it removed from your bill.

WINES / GLASS

SPARKLING

| | |
|---|----|
| Macabeo+, "Gran Reserva," Mestres, Cava, ES 2018..... | 20 |
| Rosé of Cabernet Franc, Pierre & Bertrand Couly, Loire, FR NV..... | 15 |
| Skin-Contact Pet Nat of Malvasia Bianco, Birichino, Monterey, CA 2022.. | 18 |

WHITE

| | |
|--|----|
| Sauvignon Blanc, Jean-Jacques Auchere, Sancerre, Loire, FR 2022..... | 15 |
| Patelin Blanc, Tablas Creek, Paso Robles, CA 2023..... | 14 |
| Gruener Veltliner, Kelley Fox, Willamette, OR 2023..... | 17 |
| Chardonnay, "Bien Nacido," Foxen, Santa Barbara, CA 2021..... | 18 |

ORANGE & ROSÉ

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| 2023 Chenin Blanc+, "Skins," Field Recordings, Central Coast, CA 2023..... | 15 |
| Cinsault+, "Six Roses," Benjamin Taillandier, FR 2023.. | 14 |

RED

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|---|----|
| Pinot Noir, "Cuvee de Trois," Joseph Swan, Russian River Valley, CA 2018... | 19 |
| Syrah (chilled), Stolpman Vineyards, "Crunchy Roastie Rainbow," Ballard Canyon, CA 2022..... | 16 |
| Barbera, Vega Vineyards, Santa Ynez, CA 2022..... | 14 |
| Cabernet Franc, "Mon Petit Chou," Coquelicot, Santa Barbara, CA 2022..... | 18 |
| Cabernet Sauvignon+, "Roman Ceremony," Railsback Freres, Santa Ynez, CA 2021.... | 17 |
| Zinfandel+, Grgich Hills Estate, Napa, CA 2019..... | 18 |
| Cabernet Sauvignon, Post & Beam, Napa, CA 2019..... | 24 |

GLASS OF HOUSE WINE

FILLED TO THE TOP

🔥 WHITE OR RED 🔥

\$10

COCKTAILS

MUY MONA

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| Vodka, Turmeric, Pineapple, Lemon, Cucumber | 15 |
|--|----|

FIESTA BRAVA 2.0

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| Mezcal, Lime, Grapefruit, Pink Peppercorn | 15 |
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PEPINO PICANTE

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| Reposado Tequila, Mezcal, Cucumber, Poblano, Lime | 16 |
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THE 1964

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| Bourbon, Lemon, Peach, Black Tea, Basil | 15 |
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BECAUSE MOTHER SAID SO

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| Rum, Lime, Pineapple, Coconut, Falernum | 16 |
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CLASSICS



AMERICAN BEAUTY DIRTY MARTINI



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| Bayleaf Infused Vodka, Brine, Castelvetrano Olives | 15 |
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VESPER

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|---------------------------------------|----|
| Gin, Lillet Blanc, Salers Gentiane | 16 |
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DAISY

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| Reposado Tequila, Mezcal, Lime, Mango-Chili Salt | 15 |
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CLOVER CLUB

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| Pisco, Lemon, Raspberry, Egg White | 16 |
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BOULEVARDIER

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| Rye, Scotch, Gran Classico, Dubonnet | 15 |
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DRAFT BEER

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| Harland Japanese Lager | 8 |
| Smog City "Little Bo Pils" | 6 |
| MadeWest Pale Ale | 6 |
| Skyduster IPA | 8 |
| Stone "Delicious" Double IPA | 7 |
| Weihenstephaner Hefe Weissbier | 8 |
| Enegren Valkryie Amber | 7 |
| Modern Times Fruitlands Gose | 8 |

BOTTLES/CANS

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| Tecate | 3 |
| Amstel Light | 4 |
| June Shine Mango (Hard Kombucha) | 5 |
| Best Day Brewing Hazy IPA NA | 6 |