

## BITES

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**Vegetarian Egg Rolls 6**

Oven roasted egg rolls served with sweet & sour dipping sauce

**Chicken Egg Rolls 7**

Oven roasted egg rolls served with sweet & sour dipping sauce

**Sweet Potato Fries 6**

Baked not fried sweet potato fries

**Golden Chicken Nuggets 8**

Oven baked golden white meat chicken nuggets

**Chicken Wings 10**

Oven roasted chicken wings smothered in your choice of buffalo, BBQ, or teriyaki sauces

**Cheese Plate 12**

Three Artisan cheeses served with dried fruits and candied nuts

**Nachos 7**

Tri-colored tortilla chips smothered in cheddar and jack cheeses topped with sour cream, salsa and jalapeños

**Add chicken 2**

**Quesadilla 8**

A combination of jack & cheddar cheeses melted on a tomato/basil tortilla

**Add chicken 1**

**Add BBQ chicken 1**

**Add beef brisket 3**

**Cheese Pizza 11**

Our house made 12" inch pizza pie, great for two!

**Add pepperoni 1**

**Add sausage 1**

**Pesto Pizza 11**

Our house made 12" cheese pizza made with a savory pesto/basil sauce.

**Add pepperoni 1**

**Add sausage 1**

**Fajita Chicken & Roasted Red Pepper Pizza 13**

Our house made 12" cheese pizza with tasty fajita seasoned chicken and roasted red peppers

**Turkey Sandwich 8**

Served on a warm La Brea Bakery Ciabatta roll with your choice of provolone or American cheese

**Caprese Sandwich 8**

Fresh Mozzarella & Tomato topped with pesto aioli snuggled in a warm La Brea Bakery Ciabatta roll

**Prosciutto & Provolone Sandwich 8**

Served on a warm La Brea Bakery Ciabatta roll

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## BITES

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**BLT 8**

Three pieces of bacon, crisp lettuce and vine ripe tomatoes served on a warm La Brea Bakery Ciabatta roll

**Chicken Breast Sandwich 8**

Served on a warm La Brea Bakery Ciabatta roll with your choice of melted provolone, American, or mix of jack and cheddar cheeses

**BBQ Beef Brisket Sandwich 9**

A quarter pound of lean beef brisket, smothered in our house BBQ sauce, finished with our horseradish mayo

**BBQ Pulled Pork Sandwich 9**

A quarter pound of marinated pull pork smothered in BBQ sauce, served on a La Brea Bakery Ciabatta roll

**Hamburger 8**

100% ground beef burger served with your choice of provolone, American, or mix of jack and cheddar cheeses

**Garden Burger 8**

Crispy, delicious, and meatless garden burger. Add provolone, American or mix of jack and cheddar cheese at no extra charge

**Greek Salad 9**

Vine ripe tomatoes, cucumbers, kalamata olives, onions, bell peppers, and feta cheese served on a bed of romaine, topped with an olive oil and red wine vinegar dressing, served with warm pita bread

**Caesar Salad 9**

Crispy hearts of romaine topped with grated parmesan & lightly seasoned croutons

**Add chicken 2**

**Landmark Salad 10**

Mixed greens with Asian pear, golden raisins, candied walnuts, and dried cranberries, served with honey mustard dressing

**Add chicken 2**

**Gyro Plate 10**

Lean strips of beef and lamb gyro served in tandem with Hummus and a small Greek Salad

**Hummus Plate 8**

Served over mixed greens with red bell peppers & warm pita chips

**Side Salad 4**

**Add Bacon 1**

**Ice Cream 6**

Three luscious scoops of Premium Vanilla Ice Cream

**Chocolate Molten Cake 8**

A moist chocolate bundt cake, with a molten chocolate center served warm with a scoop of vanilla ice cream

**New York Cheesecake 8**

A huge slice of creamy NY cheesecake served plain or with a chocolate sauce

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**SIPS**

**WINE**

**BEER**

- Pyramid Hefeweizen Draft **5**
- Trumer Pils Draft **5**
- Amstel Light **5**
- Bear Republic Racer **5 6**
- Budweiser **4**
- Barney Flats Oatmeal Stout **6**
- Chimay Blue Label Reserve **12**
- Budweiser **4**
- Coors Light **4**
- Corona **5**
- Fire Rock Pale Ale **5**
- Guinness **6**
- Heineken **5**
- Pabst Blue Ribbon **3**
- Stella Artois **5**
- Unibroue Blanch De Chambly **6**
- Unibroue Maudite **6**

**SPARKLING**

- Cava Brut, Torreoria **8/30**
- Blanc De Blanc, Gloria Ferrer **11/40**
- Champagne, Mumm jubileum **70** (Bottle only)

**WHITE**

- Pinot Grigio, Brassfield **7/25**
- Sauvignon Blanc, Brassfield **8/30**
- Sauvignon Blanc, Hanna **10/35**
- Viognier, Cline **8/30**
- Pietra Santa Rosato **8/30**
- Chardonnay, Kenwood "Yulupa" **8/30**
- Chardonnay, Justin **10/35**
- Riesling, Washington Hills **5/18**
- Moscato, Candoni **9/32**

**RED**

- Pinot Noir, Votre santé **8/30**
- Pinot Noir, Oyster Bay **12/45**
- Pinot Noir, Orogeny **60** (Bottle only)
- Merlot, Pietra Santa **8/30**
- Merlot Charles Krug **12/45**
- Côtes Du Rhône, Moillard **8/30**
- Cabernet, Kenwood "Yulupa" **8/30**
- Cabernet, Pietra Santa **10/35**
- Cabernet, Justin **60** (Bottle only)
- Zinfandel, Cline **8/30**
- Zinfandel, Coppola "Director's Cut" **50** (Bottle only)

## COCKTAILS

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Lot 68 Lemonade **9**

Absolut Wild Tea and Lemonade

Peppertini **9**

Absolut Peppar and Spicy Tomato Juice

Summer Tea **8**

Vodka, Gin, Rum, Tequila, Peach Schnapps and OJ

Bangkok Tea **10**

Vodka, Gin, Rum, Tequila, Tyku Liqueur

Raspberry Melon Drop **8.75**

Stoli Rasberi, Midori, Lemon and Sugar

Black Cherry French Martini **9**

Effen Black Cherry Vodka, Chambord, and Pineapple Juice

Cucumber Cosmo **9**

Square One Cumber Vodka, Cointreau, Lime Juice, and Cranberry

Chocotini **9.75**

Stoli Vanil, White Crème de Cocoa, and Bailey's

Pomegranate Margarita **9**

Correllejo Silver, Triple Sec, and Pomegranate Syrup

Ginjo Black Sake Bomb **8**

Tyku Ginjo Black Sake and a PBR

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