

BURRITO WEEK 9/21-9/27

The Mother Clucker

Fried chicken, cilantro rice, black beans, jack cheese, pickled onions, cabbage & jalapeño slaw, wrapped in a flour tortilla, side of salsa verde \$8
add a side of fries \$2.5 / add a side salad \$3.5 / add avocado \$3

****NO SUBSTITUTIONS****

happy hour

\$2 OFF ALL WINE!

**Mon-Thursday 4-6pm
ALL DAY Saturday!!!!**

\$2 OFF BEER ON TAP!

PRETZEL \$6.5

with beer cheese dip + grainy mustard

FRENCH FRIES \$4

TOMATO SOUP cup \$4.5/ bowl \$6.5

SIDE SALAD \$5

greens, carrot, cherry tomato, sunflower seeds
Dressings: ranch, bleu cheese, house vinaigrette

\$3 OFF ALL PIZZAS

**Scroll down for drink
and SUNDAY BRUNCH Menus**

ON TAP 16oz

El Segundo HUFTGOLD Oktoberfest **LAGER** 5% *El Segundo* \$7⁵⁰

There Does Not Exist FESTBIER Oktoberfest **LAGER** 5.2% *SLO* \$8

Avery WHITE RASCAL **BELGIAN WHITE** 5.6%, Colorado \$7⁵⁰

Anderson Valley BOONT **AMBER ALE** 5.8%, *Boonville* \$7⁵⁰

Madewest/Tarantula Hill SHORT LIVED **HAZY IPA** 7% *Ventura* \$8

Altamont+Belching Beaver HOP'N ON THE 1 **IPA** 6.5% \$8

Beachwood WONDER WALKER **IPA** 7.1%, *Long Beach* \$8⁵⁰

Russian River PLINY THE ELDER **DBL IPA** 8%, *Santa Rosa* \$9

Wild Fields MOUNTAIN MOONLIGHT **OATMEAL STOUT** 5.8% \$8⁵⁰

Boochcraft WILD BERRY **HARD KOMBUCHA** 7% *Point Loma* \$9

CANS + BOTTLES

EACH

APIARY SELF CARE **Cider** 6.9% 12oz
With Elderflower, Orange Blossom, Citrus Honey *Carpinteria*

\$8

DRAUGHTSMEN CEREAL KILLER **Pale Ale** 5.4% 16oz
Classic balanced crisp pale ale, 99.9% Gluten Free, *Goleta*

\$7⁷⁵

WILD FIELDS FIELDS TRIP **IPA** 7%, 16oz
Fruity hop aromas, resin & dank notes, light, crisp malt *Atascadero*

\$8⁵⁰

CROWNS + HOPS THE DOPEST **HAZY IPA** 7%, 16oz
DDH, citrus, tropical fruit, woodiness, pine, *Inglewood*

\$8⁵⁰

ALMANAC SUNSET SHERBET **Sour** 5.6%, 16oz
Aged In Oak Barrels w/ Nectarines, Peaches, Plums, Apricots, Pluots

\$8⁷⁵

KYLA LAVENDAR LEMONADE **Kombucha** 6.5%, 12oz
Hints of lavender and lemon refreshingly delightful, *Oregon*

\$6⁵⁰

MAUI BREWING Hard **Seltzer** 5%, 12oz, *Hawaii*
Refreshing spiked Lemonade or Dragon Fruit seltzer water

\$6⁵⁰

WINE

SPARKLING

Brut, Pol Clement *France*.....\$8

Mimosa *Sparkling Brut, Orange Juice*.....\$8

Amaro Spritz *Margerum Amaro, Brut, sparkles, orange slice*.\$14

WHITE

Chardonnay, JLohr *Arroyo Seco Monterey*\$10

Chardonnay, Trefethen, *Napa*.....\$14

Sauvignon Blanc, Brander *Los Olivos*.....\$12

ROSE

Grenache Rose, Curran *SB County*.....\$12

Margerum, Riviera Rose *SB County*.....\$14

RED

Cabernet Sauvignon, Poppy, *Paso Robles*.....\$10

Pinot Noir, Talbott, Kali Hart, *Monterey*.....\$12

Pinot Noir, Foxen, *Santa Maria*.....\$16

Syrah Andrew Murray, *Santa Ynez Valley*.....\$12

RUSSIAN RIVER BOTTLES

STS PILSNER 5.35%, 17.25oz \$9

INTINCTION AGED SOUR 8.2% pilsner aged in
Sauvignon Blanc barrels, 375ml \$16

BEVERAGES (Non- alcoholic)

Coke, Diet Coke, Rootbeer, Sprite \$3.5

Shirley Temple or Roy Rogers \$4

Homemade Lemonade \$4

Iced Tea *Unsweetened Black or Blue Herbal* \$3.75

Arnold Palmer *Unsweetened Black or Blue Herbal* \$4

Ginger Beer *Bundaberg* \$4.25

Pellegrino Sparkling Water \$4

Orange Juice *Perricone Farms, 10oz* \$4

Milk Box \$2.75 / **Juice Box** *Honest* \$2.25

Coffee *Handlebar Coffee Roasters, seasonal roast* \$3.5

Hot Tea *Chamomile, Green, Earl Grey* \$3.25

BRUNCH SPECIALS

Sunday 10am-3pm

BRIOCHE FRENCH TOAST

hand-dipped thick cut brioche, side of butter & maple syrup **\$10.5**

Make it a combo: add 2 eggs + bacon \$16.5

BREAKFAST BURRITO

eggs, tater tots, cheese, pico de gallo **\$10 / add bacon or avocado +\$3**

EGG SANDWICH

egg, cheddar cheese, roasted garlic aioli on a brioche bun, side of tater tots or fruit **\$11.5**

add bacon or avocado \$3 / add fried chicken \$6.5

MILES BREAKFAST SANDWICH

fried eggs, arugula, tomato, avocado, cheddar cheese & chipotle aioli on sourdough

side of tater tots or fruit **\$14.5 / add bacon \$3 / add fried chicken \$6.5**

CORNBREAD BENEDICT

cornbread, two fried eggs, avocado, house hollandaise, cotija cheese, cilantro

side of tater tots or fruit **\$14.5 / add bacon \$3 / add fried chicken \$6.5**

Brunch Drinks

Coffee Handlebar Roasters \$3.25 / **Hot Tea** chamomile, green, Earl Grey \$3.25

Orange Juice Perricone Farms 10oz \$4

Mimosa bubbly & OJ \$8

Guava Mimosa bubbly & Guava Juice \$9

Beer-Mosa lager on tap & fresh OJ \$8.5

Michelada lager on tap & bloody mix \$8.5

Bloody Mary bloody mix + fermented vodka \$9.5