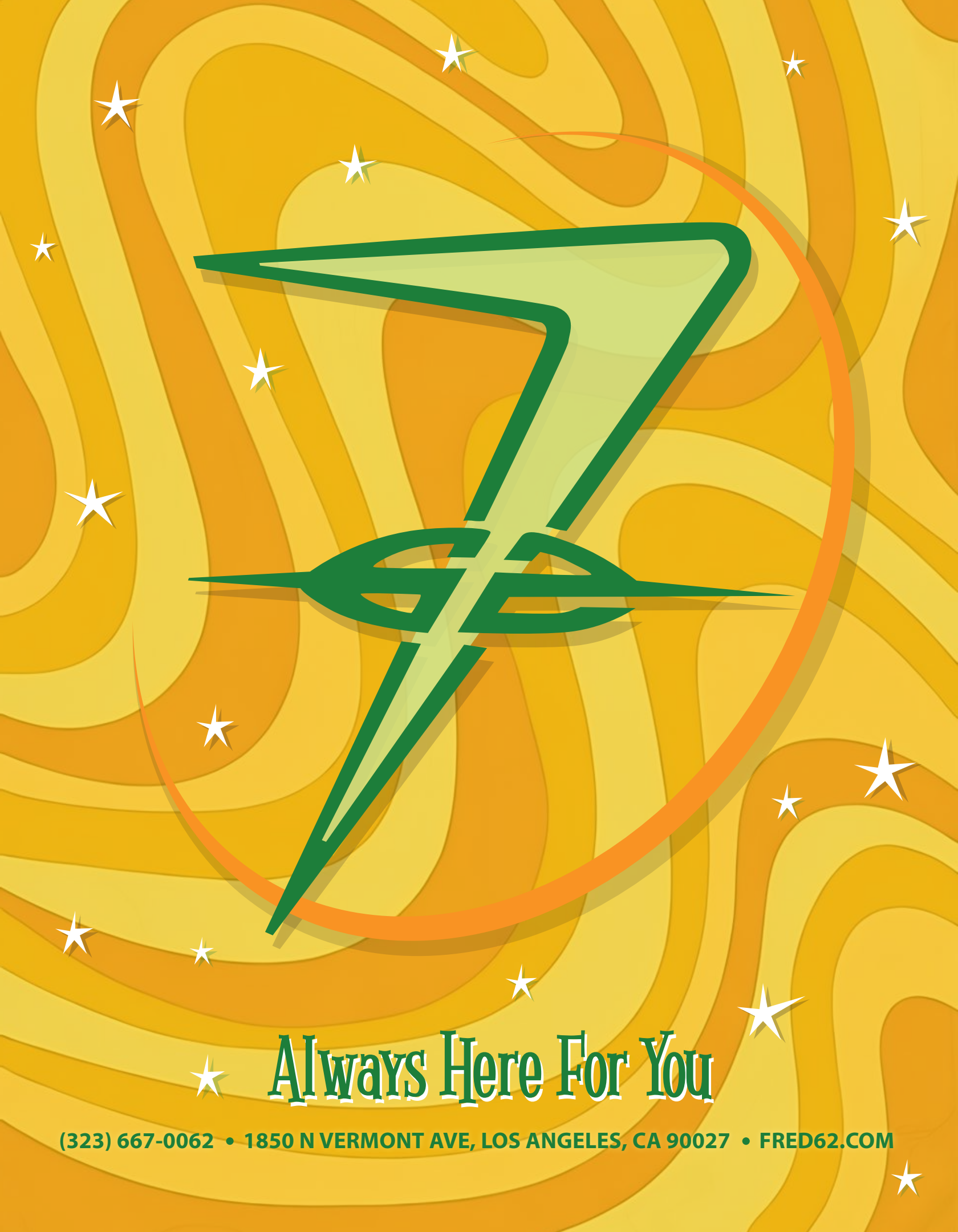

Always Here For You
(323) 667-0062 • 1850 N VERMONT AVE, LOS ANGELES, CA 90027 • FRED62.COM

EGGS & FRIENDS

Sub vegan eggs for eggs: $3

Eggs Squared $14.62 VG
two eggs * any style | hash browns | toast (wheat, sourdough, rye, English muffin | sub for toast: 2 pancakes: $2 | Mr. Frenchy: $4 | Bearded Mr. Frenchy: $4 | waffle: $3 | add applewood smoked bacon, homemade pork sausage or chicken sausage: $3

Fajita Omelet $19.62
three eggs * | chicken | red and green bell peppers | grilled onion | jack & cheddar cheese | topped with tortilla strips | hash browns | side of salsa roja

Steak & Eggs $28.62
NY strip steak | chimichurri sauce | eggs * any style | hash browns | toast (wheat, sourdough, rye, English muffin)

Breakfast Burrito $16.62
smothered in spicy yellow tomato habanero sauce | scrambled eggs * | pork chorizo | jack & cheddar cheese | black beans | crema | flour tortilla | make it meatless: $15.62 | sub ham, bacon or sausage for chorizo: No charge

Supreme Burrito $20.62
three eggs * | ham | bacon | sausage | cheddar | hash browns in burrito | salsa roja on the side

Huevos Rancheros $15.62 VG GF
corn tortillas | eggs * over medium | black beans | jack & cheddar cheese | cilantro | crema | guacamole | ranchero sauce

OG Fairfax High $22.62
poached eggs * | smoked salmon | hash browns | cream cheese | bagel chips | tomato | red onion | hollandaise

Breakfast Enchiladas $20.62 VG GF
scrambled egg * whites | roasted poblano | grilled onion | jack cheese | black beans | cilantro | corn tortillas | spicy yellow tomato habanero sauce

Eggs Fredstone $19.62 GF
poached eggs * | roasted tomato | hash browns | hollandaise | crumbled applewood smoked bacon

La Flaca $15.62 VG GF
egg * whites | black beans | avocado | corn tortillas

Santa Fe Frittata $19.62
open-faced omelet * with chorizo | roasted pasilla chiles | grilled onion | diced tomato | tortilla chips | jack cheese | ranchero sauce | scallions | sour cream

Mexican Chilaquiles $15.62 VG
over-medium eggs * | tortilla chips | ranchero sauce | tomato | onion | cotija cheese | sour cream and cilantro

The California Omelet $19.62 GF
3 eggs * | chicken sausage | avocado | goat cheese | grilled onion | sundried tomato | side of hash browns

Denver Omelet $20.62 GF
3 eggs * | ham | cheddar cheese | pasilla chilies | red bell peppers | onion | side of hash browns

Veggie Omelet $16.62 VG GF
3 eggs * | spinach | mushroom | grilled onion | fire-roasted peppers | jack cheese | avocado | side of hash browns

Eggs Benedict $16.62
2 poached eggs * | English muffin | Canadian bacon | hash browns | hollandaise

BREAKFAST SANDWICHES

New Amsterdam $14.62
egg * over easy or scrambled | bacon or sausage | hash browns | brioche bun | side of f-bomb sauce

The Berkeley $18.62 VG
eggs * over easy or scrambled | goat cheese | avocado | tomato | hash browns | brioche bun | side of f-bomb sauce | add bacon or sausage: $2/ea

Biscuit Bomb $20.62
poblano cheddar biscuit | house-made pork sauage patty | jack cheese | hash browns | egg * over easy or scrambled | pico de gallo | side of f-bomb sauce

Avocado Toast $10.62 VG
homemade ciabatta | avocado | olive oil | chili powder | lemon | sea salt | parsley | harissa | add egg * over easy or scrambled: $2.50 | add scrambled vegan egg: $4.50 | add smoked salmon: $6

Smoked Salmon Plate $18.62
smoked salmon | plain or onion-poppy bagel | cream cheese | tomato | red onion | capers

GRIDDLE TREATS

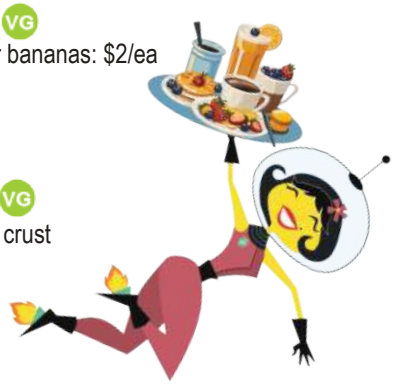
sub real maple syrup: add $3

Buttermilk Pancakes $12.62 VG
... add chocolate chips, blueberries or bananas: $2/ea

Mr. Frenchy $12.62 VG
thick fluffy brioche french toast

Bearded Mr. Frenchy $13.62 VG
bearded Mr. Frenchy with a cornflake crust

Golden Waffle $12.62 VG
homemade Belgian waffle



Chicken & Waffle $16.62
panko chicken tenders | golden waffle | spiced maple syrup | sub bbq brisket for chicken: $4 | add a side of bacon: $3.50

COFFEE & TEA

Cafe Latte | $7.62
Mocha Latte | $8.62
Cappuccino | $8.62
Vanilla Latte | $8.62
Caramel Cinnamon Latte | $8.62
Matcha Latte | $8.62
Chai Latte | $8.62
Dirty Chai Latte | $9.62
Americano | $5.62
Hot Tea | $5.62
English Breakfast, Earl Grey, Mint, Green, Chamomile
Extra shot: add $3
Bottomless Coffee | $5.62
hot or iced

SIDEKICKS

Applewood Smoked Bacon | $7
Homemade Pork Sausage Patties | $7
Chicken Sausage Links | $7
Hash Browns | $4
Two Eggs * Any Style | $6
Two Egg Whites * Any Style | $7
Scrambled Vegan Eggs | $7
Toast or English Muffin | $3
Poblano Cheddar Biscuit | $6
w/maple butter
Bagel & Cream Cheese | $5
onion-poppy or plain bagel

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BOWLING ALLEY BITES

Crispy Calamari Rings $13.62
crispy golden-fried calamari | housemade marinara | Sriracha ranch dip

Guacamole & Chips $10.62 (V)
with salsa roja

Perfect Nachos $14.62 (VG)
tortilla chips | black beans | jack & cheddar | pico de gallo | sour cream | guacamole | add ground beef or chicken breast: $3.50

Double Trouble Chicken Tacos $10.62
two hard-shell tacos | achiote chicken | iceberg lettuce | poblano chili | tomato | crema | add guacamole: $3

Chicken Tenders $13.62
panko-crusted chicken | French fries | bbq sauce | ranch

Mac n' Cheese Balls $14.62 (VG)
8 of our world-famous panko-crusted fried mac n' cheese balls | mac daddy sauce

Mozzarella Sticks $14.62 (VG)
golden-fried mozzarella sticks | maranara sauce | f-bomb sauce

Sloppy Tots $13.62
tater tots | bacon | queso | sour cream

Zucchini Sticks $12.62 (VG)
6 zucchini sticks | side of ranch dressing

Frito Pie $17.62
Fritos | brisket chili | rajas con crema | jack & cheddar cheese | roasted poblanos | sour cream

THE BURGER BAR All served with fries

sub seasoned curly fries, onion rings, sweet potato fries or tater tots: $1

Items marked with a ★ can be made vegan, please ask your server.

F62 Smash It Up Burger $19.62
Fred Eric's version of a smashburger: 2 beef patties * smashed on the griddle 'til it's crispy | double thick American cheese | bacon flavored grilled onion | fire roasted poblano | pickles | ketchup | mustard

Fred's L.A. Burger $19.62
beef patty * | Tillamook cheddar | iceberg lettuce | tomato | red onion | F62 sauce (Fred's version of 1,000 island)

Cali Love Burger $22.62
beef patty * | bacon | American cheese | grilled onion | pepperoncini | F62 sauce (Fred's 1,000 island) | chipotle ketchup | homemade potato bun

Sloppy Joe $19.62
ground beef * | red bell pepper | onion | chipotle ketchup | American cheese | homemade potato bun

Deli Melt $18.62
beef patty * | Swiss cheese | grilled onion | grilled rye | F62 sauce (Fred's version of 1,000 island)

The Thankful $21.62
turkey patty | jack cheese | iceberg lettuce | tomato | red onion | chipotle ketchup | homemade potato bun

★ **No Animal Burger & Fries** $18.62 (VG)
The absolute best veggie patty, ever!
onion | melted vegan cheese | jalapeño pickles | avocado | homemade veggie patty | lettuce | tomato | F62 sauce (Fred's version of 1,000 island) | homemade potato bun

★ **Beyond Burger & Fries** $22.62 (VG)
Beyond meat patty | onion | melted vegan cheese | jalapeño pickles | avocado | lettuce | tomato | F62 sauce (Fred's version of 1,000 island) | homemade potato bun

THE SANDWICH SHOP All served with fries

sub seasoned curly fries, onion rings, sweet potato fries or tater tots: $1

BBQ Brisket Sandwich $19.62
smoked beef brisket | coleslaw | jalapeno pickles | bbq sauce | Dijon mustard | homemade potato bun

Reasons to be Cheerful Chicken Sandwich $17.62
grilled achiote marinated chicken breast | jack cheese | ripe tomatoes | avocado | roasted poblanos | onion marmalade | dill dressing | homemade ciabatta

Turkey Deluxe $19.62
smoked turkey | applewood smoked bacon | ripe tomato | iceberg lettuce | avocado | Dijon mustard | toasted sourdough

Tuna Melt $15.62
homemade tuna salad | Tillamook cheddar cheese | grilled onion | toasted sourdough

Coffee Shop Grilled Cheese $16.62 (VG)
Tillamook cheddar cheese | golden sourdough bread | sub cup of tomato basil soup: No charge | make it "crunchy": add jalapeno chips & a side of f-bomb sauce: $2 | add tomatoes: $2 | add bacon: $3

Poorest Boy $17.62
crispy fried chicken breast | tomato | red onion | iceberg lettuce | sriracha aioli | homemade French roll

B.L.T.A. $18.62
applewood smoked bacon | iceberg lettuce | tomato | avocado | mayo | leave the pig in the barn: the above, but no bacon: $13.62 | add an over-easy egg * : $3

SoCal Chicken Caesar Wrap $16.62
grilled chicken breast | romaine lettuce | parmesan | tomato | Caesar dressing | wrapped in a spinach tortilla

Diner Dog $13.62
beef hot dog | mustard | ketchup | grilled onion | grilled red pepper | side of grilled jalapeño | French fries

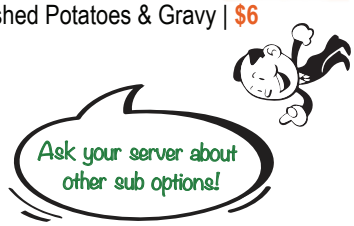
Tuna Wrap $17.62
homemade tuna salad | lettuce | tomato | avocado | spinach tortilla

Falafel Wrap $16.62 (VG)
falafel | Israeli salad | lettuce | harissa | roasted eggplant | pepperoncini | tahini | hummus | spinach tortilla | add feta: $3

LUNCH SIDES

French Fries | $6
Onion Rings w/Ranch | $7
Sweet Potato Fries | $7
w/ harissa mayo
Tater Tots | $7
w/ chipotle ketchup
Seasoned Curly Fries | $7
w/ garlic mayo
50/50 | $7
Side Salad | $6

Guacamole | $6
Mac n' Cheese | $9
Avocado | $4
Sautéed Spinach | $6
Sautéed or Steamed Vegetables | $6
Mashed Potatoes & Gravy | $6



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LUNCH FAVORITES

Mediterranean Chicken Plate $19.62
grilled chicken breast | hummus | baba ganoush | harissa | pita bread | Israeli salad

Falafel Plate $16.62 V
Best Falafel in L.A., really!!
hummus | baba ganoush | harissa | pita bread | pepperoncini | fresh ground crispy fried falafel

Greek Turkey Wrap $19.62
sliced turkey | feta cheese | tomatoes | cucumber | romaine | hummus | spinach flour tortilla wrap

Waffle Sliders $18.62
2 golden waffles filled with fried chicken | kale | spiced maple butter

Brisket Quesadilla $19.62
slow-cooked beef brisket | jack & cheddar | poblano peppers | mushrooms | red bell peppers | onions | garlic | black beans | spinach tortilla | sour cream | guacamole | salsa roja

Chicken Tacos $15.62
achiote spiced chicken | napa cabbage | Fresno chilies | pico de gallo | salsa verde

Penne Habanera $16.62
penne | homemade habanero sauce | grilled chicken breast | grated parmesan | chopped cilantro | garlic bread

Penne Marinara $16.62
penne | homemade marinara sauce | crispy chicken breast | grated parmesan | chopped basil | garlic bread

FRESHWICHES

Just like a Vietnamese Spring Roll, only fresher!

Falafel Freshwich $16.62 VG
Israeli salad | lettuce | roasted eggplant | pepperoncini | tahini | tumeric dressing

Thai Cobb Freshwich $16.62
chicken breast | spinach | napa cabbage | egg * | som tum (green papaya, cilantro, carrots & cucumber) | bacon | tomato | wontons | Thai cobb dressing

CUP OR BOWL?

Creamy Tomato Basil VG **or Carrot Ginger** V
Cup: $6.62 | Bowl: $10.62

Chicken Noodle Soup
Cup: $6.62 | Bowl: $10.62

Slow Smoked Brisket Chili
Cup: $8.62 | Bowl: $14.62

SALADS

Los Feliz Tango Salad
Big Bowl: $16.62 | Lil' Bowl: $10.62 GF
grilled chicken | sweet mango | sliced almonds | mixed greens | honey-mustard dressing

Thai Cobb Salad
Big Bowl: $17.62 | Lil' Bowl: $11.62
spinach | napa cabbage | egg * | som tum | grilled chicken breast | bacon | tomato | garlic peanuts | Thai cobb dressing | wontons

Fred's Fried Chicken Salad
Big Bowl: $17.62 | Lil' Bowl: $11.62
crispy, golden chicken | yucca | jicama | pico de gallo | corn | avocado | poblano chiles | mixed greens | habanero cilantro dressing | ranch dressing | crema

East of Eden
Big Bowl: $16.62 | Lil' Bowl: $10.62 VG
crispy falafel | scarlet quinoa | harissa | eggplant | baby kale | pepperoncini | tahini | Israeli salad | turmeric dressing

SoCal Caesar Salad w/Yucca Croutons
Big Bowl: $13.62 | Lil' Bowl: $9.62 VG
crisp romaine lettuce | fried yucca croutons | parmesan | add chicken breast: $5

Sonoma Salad
Big Bowl: $14.62 | Lil' Bowl: $9.62 VG GF
baby greens | Fiji apple | blue cheese | raisins | walnuts | Sonoma dressing (champagne vinegar, mustard, lemon, EVOO, blue cheese) | add chicken breast: $5

Kids Meals

12 years old & younger. All kid's meals come with a complimentary children's drink.
Sub **gluten free** bread: $1

Waffle $8.62

Kid's Eggs * & Toast $7.62

Kid's Pancakes $7.62

Kid's Bacon & Eggs * $9.62 GF

Cheeseburger & Fries or Broccoli $9.62

Kid's Hot Dog $7.62

Grilled Cheese & Fries or Broccoli $8.62

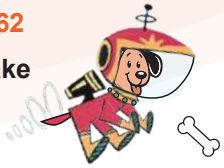
Kid's Quesadilla $7.62
flour tortilla w/melted cheese

Chicken Tenders & Fries or Broccoli $9.62

Pasta w/Butter & Parmesan Cheese $7.62

Kid's Mini Milkshake $5.62

Kid's Mini Vegan Milkshake $9.62



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Veggie Dishes

*Items marked with a ★ can be made **vegan**, please ask your server.*

★ **IMPOSSIBLE Breakfast Tacos** $16.62 VG GF
Impossible meat | scrambled eggs * | pico | jack & cheddar cheese | avocado | johnny blaze sauce | sub vegan eggs and vegan cheese: $5

Falafel Plate $16.62 VG
Best Falafel in L.A., really!
hummus | baba ganoush | harissa | pita bread | pepperoncini | fresh ground crispy fried falafel

★ **Veggie Omelet** $16.62 VG GF
eggs * | spinach | mushroom | onion | fire-roasted peppers | jack cheese | avocado | hash browns | sub vegan eggs and vegan cheese: $5

Sonoma Salad
Big Bowl: $14.62 | Lil' Bowl: $9.62 VG GF
baby greens | Fiji apple | blue cheese | raisins | walnuts | Sonoma dressing (champagne vinegar, mustard, lemon, EVOO, blue cheese) | add chicken breast: $5

SoCal Caesar Salad w/Yucca Croutons
Lil' Bowl: $9.62 | Big Bowl: $13.62 VG
crisp romaine lettuce | fried yucca croutons | parmesan cheese | caesar dressing | add chicken breast: $5

★ **Falafel Freshwich** $17.62 VG
Israeli salad | lettuce | roasted eggplant | pepperoncini | tahini | tumeric dressing

★ **No Animal Burger & Fries** $18.62 VG
The absolute best veggie patty, ever!
homemade veggie patty | melted vegan cheese | avocado | lettuce | tomato | onion | jalapeño pickles | F62 sauce (Fred's version of 1,000 island) | homemade potato bun

★ **IMPOSSIBLE Sloppy Joe & Fries** $18.62 VG
Impossible meat | chipotle ketchup | vegan cheese | red peppers | onion | homemade potato bun

★ **Beyond Burger & Fries** $22.62 VG
Beyond meat patty | onion | melted vegan cheese | jalapeño pickles | avocado | lettuce | tomato | F62 sauce (Fred's version of 1,000 island) | homemade potato bun

Coffee Shop Grilled Cheese $16.62 VG
Tillamook cheddar cheese | golden sourdough bread | French fries or cup of tomato basil soup | make it "crunchy": add jalapeño chips & a side of F-bomb sauce: $2 | add tomatoes: $2 | add bacon: $3

Boss Mac n' Cheese $14.62 VG
broccoli | mushrooms | sun-dried tomato | Oaxacan spice blend | cheddar, jack & parmesan cheese | herbed golden crumble

Locally sourced.
Out of this world flavor.

Vegan Dishes

*All plant based, all **vegan**!*

Katie's Burrito $16.62 V
our "No Animal" patty | spinach | mushroom | onion | pico de gallo | avocado | vegan cheese | flour tortilla | choice of salsa verde or salsa roja

Avocado Toast $10.62 V
homemade ciabatta | avocado | olive oil | chili powder | lemon | sea salt | parsley | harissa | add egg * over easy or scrambled: $3 | add scrambled vegan egg: $5 | add smoked salmon: $6

Carrot Ginger Bisque V
Cup: $6.62 | Bowl: $10.62

Aunt Idy's Vegan Ramen '62 $17.62 V
slowly simmered shoyu vegan broth | Sun ramen noodles | Menma (bamboo shoots) | braised cabbage | shiitake mushrooms | marinated soft tofu & scallions | can be made gluten free

Tofu Chilaquiles $14.62 V
tofu | tortilla chips | black beans | tomatoes | cilantro | spicy yellow tomato habanero sauce

Guacamole & Chips $10.62 V
tortilla chips | guacamole| salsa roja

Vegan Chicken Tenders $15.62 V
vegan chicken tenders | French fries | vegan bbq sauce

Hippie Sandwich $16.62 V
avocado | alfalfa sprouts | melted vegan cheese | tomato | toasted wheat bread | French fries

Vegan Grilled Cheese & Carrot Ginger Bisque $17.62 V
vegan cheese | grilled ripe tomato | local sourdough

Impossible Burrito $19.62 V
Impossible meat | spinach | bell peppers | onion | pico de gallo | avocado | vegan cheese | salsa verde

Impossible Tacos $16.62 V
Impossible meat | napa cabbage | Fresno chilies | red onions | salsa verde

Impossible Perfect Nachos $19.62 V
Impossible meat | tortilla chips | black beans | vegan cheese | pico de gallo | guacamole

SOMETHING SWEET

Vegan Cali Date Shake $16.62
coconut bliss vegan ice cream | Medjool dates | almond milk

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DINNER DELIGHTS

Grilled New York Strip Steak $26.62
topped with chimichurri sauce | with choice of 2 dinner sides

Turkey Meatloaf $18.62
smokey the turkey meatloaf topped with molasses chipotle glaze, served with choice of 2 dinner sides

Chicken & Waffle $16.62
panko chicken tenders | golden waffle | spiced maple syrup | sub bbq brisket for chicken: $4 | add a side of bacon: $3.50

Chicken Enchiladas $16.62 GF
grilled achiote chicken | jack cheese | shredded lettuce | cotija cheese | corn tortillas | tomatillo sauce | crema

Rojo Chicken $16.62
grilled achiote chicken breast | with choice of 2 dinner sides

Noo Deli $17.62 GF
vermicelli glass noodles with Thai town veggies | bean sprouts | cilantro | spicy lemongrass broth | served with sriracha & hoisin sauce | add chicken: $3.50

Aunt Idy's Vegan Ramen '62 $17.62 V
slowly simmered shoyu vegan broth | Sun ramen noodles | Menma (bamboo shoots) | braised cabbage | shiitake mushrooms | marinated soft tofu & scallions | can be made gluten free

Uncle Sam's Shoyu Turkey Ramen '62 $20.62
slow-simmered flavor enhanced rich shoyu turkey broth | Sun ramen noodles | Chashu turkey & thinly-sliced turkey breast | braised cabbage | shiitake mushrooms | marinated soft-boiled egg * | scallions | can be made gluten free

DINNER SIDES

French Fries $6
Onion Rings, Sweet Potato Fries, Tater Tots, Seasoned Curly Fries $7
50/50 $7
Side Salad $6
Side of Baked Mac n' Cheese $9
w/an herbed golden crumble

Sautéed or Steamed Spinach $6
Sautéed or Steamed Vegetables $7
Mashed Potatoes & Gravy $5
Guacamole $6
Avocado $4

SWEET TREATS

Banana Loaf $7.62 V
delicious, moist, soft banana bread

Bossa Nova Waffle $14.62 VG
vanilla bean ice cream | dulce de leche | whipped cream

Strawberry Beret $14.62 VG
vanilla bean ice cream | strawberries | whipped cream | choice of waffle, pancake or Mr. Frenchy

Peach Cobbler a la mode $12.62 VG
peaches baked within a delicious flaky dough

Brownie Sundae $12.62 VG
homemade brownie | dark chocolate | sea salt | caramel drizzle | vanilla bean ice cream

Homemade Matcha Cookie $4.62
a la mode: Add $3

Hot Cookie Bomb $7.62 VG
chewy chocolate chip cookie topped w/vanilla bean ice cream, whipped cream, and drizzled w/chocolate sauce

CAKES

Chocolate Cake w/Strawberry Cream Cheese Frosting $8.62 VG
devil's chocolate cake w/strawberry cream cheese frosting

24 Carrot Cake $8.62 VG
delicious carrot cake w/cream cheese frosting

Whole Cake $44.62 VG
when a slice just won't do | made to order

PIES

Cherry | Apple | Blueberry VG
Slice: **$7.62** | a la mode: **$10.62** | Whole: **$39.62**

Order a whole pie or cake made fresh to order.

Place your order 48 hours in advance.

Strawberry Nutella Punk Tart $8.62 VG
fresh strawberries wrapped within a thin layer of Nutella

Blueberry Punk Tart $8.62 VG
fresh blueberries

Apple Punk Tart $8.62 VG
caramelized apples

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BRUNCH

SAT & SUN 9AM-3pm

Smoked Brisket Hash $17.62
smoked brisket | poached eggs * | fingerling potatoes | onions | spinach | cherry tomatoes | chili hollandaise

F62 Biscuits & Gravy $16.62
poblano cheddar biscuit | chorizo gravy | scrambled eggs * | pico de gallo

Shakshuka Eggs $16.62
cast-iron skillet eggs * | harissa | Castilian sausage | olive tapenade | Moroccan tomato sauce | toast

Avocado Benny $17.62 VG
poached eggs * | avocado | sea salt | ripe tomato | English muffin | chili hollandaise | fingerling potatoes | add smoked salmon: $6

West Coast Scramble $17.62
3 eggs * | roasted red peppers | Tillamook cheddar | jack cheese | chicken sausage | jalapeño | tater tots | chipotle ketchup | sub vegan eggs & vegan cheese: $3

HAPPY HOUR

2pm-7pm Mon-Fri

Enjoy 25% off all Beer, Wines, Bloody Marys & Mimosas!

Bloody Marys

Sunday Bloody Sunday $12.62 VG
Try our housemade bloody mix that's spicy and savory | + shochu "vodka" for just enough of a kick to get you back on that horse | or make it a Michelada (Tecate) | add bacon: $2 | Virgin Bloody Sunday: $7.62

Mimosas

Pitcher: $38.62 **Glass**: $9.62
Hibiscus | Blood Orange | Mango | White Peach:
Pitcher: add $4 **Glass**: add $1

Lemonade Spritzer $9.62
lemonade | sprite | mango puree

Wines

Sparkling

Jaume Sierra Cristalino - Cava, Spain
Glass: $9.62 Bottle: $37.62
Fresh, toasty nose, beautiful citrus, green apple and mineral flavors, supple, lively mouth-feel, and a clean, crisp finish make it the ultimate celebratory wine.

White

Sauvignon Blanc, Sea Ridge, Marlborough, NZ
Glass: $9.92 Bottle: $37.62
Unmistakably Marlborough. Fresh, vibrant. Bright aromatics of passionfruit, grapefruit and fresh-cut herbs, and a refreshing finish.

Pink

Sables d'Azur Rosé, Côtes De Provence
Glass: $9.62 Bottle: $37.62
Red berries and sweet citrus fruits. The palate is sharp, fresh, and well-balanced with an ending with peach notes.

Red

Pinot Noir Blend "Cycles Gladiator", Mendocino/Central Coast, California
Glass: $10.62 Bottle: $40.62
Bright with aromas of bing cherry and strawberry with notes of tea leaves, hibiscus and savory spice, expressive and vibrant red fruit and a smooth, elegant finish

V = vegan VG = vegetarian = gluten free

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For parties of 8 or more an 18% optional service charge will be added to the check for the sole benefit of staff. Please let us know if you would like to change this. Thank you.

Shakes n' Malts

Made with Vanilla Bean Ice Cream

Choose your favorite flavors!

Chunky Monkey $13.62
banana | chocolate | peanut butter

Caramel Crunch $13.62
caramel | chocolate | Heath Bar pieces

PB&J $12.62
strawberry | peanut butter

Matcha Shake $11.62

Rocky Road $13.62
chocolate | marshallows | walnuts

S'mores $13.62
chocolate | marshmallows | graham crackers

Vegan Cali Date Shake $16.62
coconut bliss **vegan** ice cream | Medjool dates | almond milk

Build Your Own!

Build Your Own Shakes & Malts!

All made with Vanilla Bean Ice Cream $9.62
Added flavors are $2 ea

Chocolate | Strawberry | Coffee | Mocha | Oreo | Peanut Butter | Nutella | Banana | Chai | Matcha | Caramel | Peppermint | Medjool Dates

TOPPINGS BAR
$1.00 ea

Heath Bar | M&Ms | Peanut M&Ms | Graham Cracker | Reese's Pieces | Caramel Sauce | Marshmallows

VEGAN TOPPINGS

Oreo Pieces | Chocolate Sauce | Chocolate Sprinkles | Rainbow Sprinkles

VEGAN MILKSHAKES
$14.62 ea

Made with Coconut Bliss **vegan** ice cream and almond milk.

All of the above flavors are **vegan** except Nutella, Chai and Caramel.

Drinks

Lemonade Spritzer $9.62
lemonade | sprite | mango puree

Coke $4.62
regular | diet | zero | cherry | vanilla

Mexican Coke | Fanta $5.62

Sprite | Barq's Root Beer $4.62

Root Beer Float $7.62

Iced Tea | Arnold Palmer | Lemonade $4.62

Agua de Piedra
Sparkling Water $5.62

Juice $5.62
orange | grapefruit

Juice $4.62
pineapple | apple | cranberry

Milk $4.62
regular | chocolate

Bottomless Coffee $5.62
hot or iced

Café Latte $7.62

Mocha Latte $8.62

Cappuccino $8.62

Vanilla Latte $8.62

Caramel Cinnamon Latte $8.62

Chai Latte $8.62

Dirty Chai Latte $9.62

Matcha Latte $8.62

Americano $5.62

Hot Spiced Apple Cider $6.62

Hot Tea $5.62
English breakfast | earl grey | mint | chamomile | green

Hot Chocolate $7.62

Alternative Milk Choices:
almond | soy | oat: add $1
extra shot: add $3

Beers

OLDIES BUT GOODIES

Tecate $5.62
4.5%, 12oz can

PBR Tall Boy $7.62
4.75%, 16oz can

Stella Artois $7.62
5%, 11oz bottle

Corona Premier $7.62
5%, 12oz bottle

Modelo Especial $5.62
4.4% ABV, 12oz can

Guinness Stout $7.62
5.6% ABV, 11.2oz bottle

FRESH & LOCAL

Olde Gold Premium Lager $6.62
Long Beach, 4.1% ABV, 12oz can

Smog City Little Bo Pils $10.62
Torrance, 4.4% ABV, 16oz can

HOPPED UP

Sierra Nevada Hazy Little Thing IPA $8.62
Chico, CA, 6.7%, 12oz can

Stone IPA $8.62
Escondido, CA 6.8% ABV, 12oz can

FUN & FRUITY

Austin Original Dry Cider $8.62
Austin, TX, 5% ABV, 12oz can

NO BOOZE, PLENTY OF FLAVOR

Best Day Kosch NA Lager $7.62
0.5% ABV, 12oz can

Pitchers: $28.62
25% off Beer, Wine & Cocktails during Happy Hour!
2-7pm Mon-Fri

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