

ABOUT MENUS
SPECIALS & EVENTS

LOCATION

PHOTOS



DINNER MENU

[Brunch](#) | [Happy Hour](#) | [Dinner](#)

THE PRECURSORS

SAUTEED CAVOLO NERO SALAD

Sauteed black kale, burrata, baby heirloom tomatoes, citrus supremes

ROASTED ZUCCHINI SALAD

Butter lettuce, shaved parmesan, oro blanco vinaigrette with sauteed spring peas

SOUP OF THE DAY

SPREADS AND DIPS

Hummus, roasted red pepper and artichoke tapenade dips served with pita chips

BRUSCHETTA

Traditional chopped roma tomato, basil, garlic and shaved parmesan on top of toasted baguette (we are not shy with the garlic)

GREEK NACHOS

Spiced pita chips baked with feta cheese, kalamata olives, roasted eggplant topped with tomato, cucumber and house-made tzatziki yogurt dip

FLATBREAD WHITE PIZZA

Mozzarella cheese, artichoke heart, roasted onion, olives brushed with garlic olive oil

THE SANDWICHES

AMERICANO

Slowly braised short rib, garlic butter, horseradish cream sauce

CROQUE MONSIEUR

Pressed Gruyere and Parmacotto Ham Sandwich Baked with Bechamel Sauce

ITALIANO

Baked, breaded chicken breast, sauteed broccoli rabe, port salut cheese, spicy aioli (no bread)

VEGGIE GRILL

Pressed pita stuffed with roasted red pepper, eggplant and zucchini served with cilantro aioli

THE SUBSTANTIAL

THE WANNABE TACOS

Butter lettuce leaf, topped with a blend of roma tomato, basil, garlic, cannellini beans and toasted dukkah (veganese)

OXTAIL TACOS

Slow-braised shredded oxtail topped with spiced chimichurri and heirloom tomato with small coleslaw – over order, they're that good

RIBLETS

Pork Ribs slow braise, house blend of seasoning

THE BOUNTY

ANTIPASTA ROAST

Seasonal vegetables with lemon, garlic, olive oil and a touch of chili flakes

PAPITAS BRAVAS

Roasted pee-wee potatoes, olive oil, garlic served with spiced red aioli

HAUS SLAW

Napa and purple cabbage with cilantro, scallion vinaigrette

MAC & CHEESE

Four cheese blend with pancetta (optional) and a side of Sriracha

SNACKS N STUFF

ARE YOU NUTS?

Selection of mixed spicy/sweet chipotle nuts

OLIVES

Mixed marinated green and black olives

PEPPADEW PEPPER POPPERS

Stuffed with goat cheese and chives, prosciutto and provolone

STUFFED MUSHROOMS

A blend of gorgonzola, breadcrumbs, herbs and spices

THE MIX N' MATCH STANDARD

Served with; crackers, olives, nuts, tiny tart pickles, dried fruit, fig jam, truffle honey and baguette. Your choice of 4 to 9 selections of the cheeses and charcuterie (see chalkboard)

THE FINALE

THE PUDDIN' of the day served with Chocolate Chip Cookies for dippin'

LE POUR 'SMORES

The graham, the chocolate, the housemade marshmallow

THE CHOCOLATE CHIP COOKIES five for a dolla'

CHOCOLATE IN DEGREES

Agostoni single estate bominicana 75%

Single origin ecuador 74%

Single origin per 70%

Consultant Chef — Helen Cavallo

213 327-0304 | 1820 Industrial Street | Downtown Los Angeles, CA 90021