

Soup & Salads

Roasted Tomato Soup (M) \$9  
Italian Herbs, EVOO

Little Gem Caesar (Veg) \$16  
Tomato, Grana Padano, Lemon Caesar Dressing,  
Toasted Brioche  
Add Chicken \$8 | Salmon \$12 | Shrimp \$12

Burrata + Tomato Salad \$9  
Burrata, Grilled Stone Fruit, Heirloom Tomato,  
Balsamic Glaze, Crispy Prosciutto, Basil

Mediterranean Salad (Veg) \$9  
Heirloom Tomato, Smoked Feta Fondue, Persian Cucumber  
Shaved Onion, Marinated Olives, Crispy Garbanzo  
Lemon Vinaigrette  
Add Chicken \$8 | Salmon \$12 | Shrimp \$12

Asparagus + Arugula Salad (M) \$9  
Crispy Prosciutto, Pickled Shallots, Lemon-Basil Aioli  
Shaved Grana Padano  
Add Chicken \$8 | Salmon \$12 | Shrimp \$12

Sandwiches

Choice of Fries or Salad

Studio 12 Burger \$21  
Lettuce, Tomato, Beer Braised Onions, White Cheddar  
Lemon-Basil Aioli, Brioche Bun | Add Avocado \$3

Turkey BLT \$18  
Toasted Sourdough, Smoked Turkey Breast, Bacon  
Lettuce, Tomato, Lemon Aioli | Add Avocado \$3

Where's The Beef Burger? (M) \$23  
Impossible Patty, Secret Sauce, Vegan Cheese  
Beer Braised Onion, Lettuce  
Tomato, Toasted Bun | Add Avocado \$3

Cali Chicken Sandwich \$19  
Herb Chicken Breast, Lettuce, Tomato, White Cheddar  
Avocado, Secret Sauce

Desserts

Ice Cream 1 Scoop \$5 | 2 Scoops \$9  
Chocolate, Vanilla, Mint Chip, Raspberry Sorbet

Dark Chocolate + Almond Capriotada \$9  
Chantilly Cream

Lemon Meringue Our Way \$9  
Sweet Meringue Cookies, Lemon Curd, Local Berries

Espresso Tiramisu \$9  
Locally Sourced Berries, Chocolate Fondue

V: Vegan | Veg: Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shell-  
fish or eggs may increase your risk of foodborne illness\*

Small Bites

Crispy Wings \$18  
Buffalo, Honey Sriracha, BBQ

Jumbo Crab Cakes \$24  
Lump Blue Crab, Pepper Sofrito, Saffron Aioli

Short Rib Taquitos \$20  
Guajillo Braised Short Ribs, Avocado Crema,  
Queso Fresco, Housemade Salsa, Lettuce

Aguachile Ceviche \$22  
Shrimp, Sea Bass, Cherry Tomato, Red Onion, Cucumber  
Cilantro, Avocado, Crispy Tortilla

Mushroom Flatbread (Veg) \$18  
Foraged Mushrooms, Red Onion, Arugula,  
Burrata, Pesto | Add Shrimp \$4

California Cheese + Charcuterie + Wine \$30  
Two glasses of House Wine, Grilled Bread, Accoutrements  
-Bottle of House Wine \$15

Entrees

Shrimp Bucatini Alfredo \$28  
Sopressata, Grilled Fennel, Mushrooms, Tomato  
Arugula, Grana Padano

Roasted Half Chicken \$34  
Citrus Marinated Chicken, Patatas Bravas, Charred Broccolini

Vegetable Paella (M) \$26  
Bomba Rice, Mushroom Blend, Seasonal Vegetables

Sides

Fries \$6.5

Side Salad \$6

Fruit \$6

Asparagus \$8

Charred Broccolini \$8

Patatas Bravas \$8



Lounge Menu

Available 11AM-Close

# Libations

All Cocktails are made with Freshly Squeezed Lemon and Lime Juices

## Signature Cocktails

|                                                               |    |
|---------------------------------------------------------------|----|
| Margarita de Jamaica                                          | 17 |
| Arette Blanco, Combier, Jamaica Syrup, Lime                   |    |
| Airport Old Fashioned                                         | 18 |
| Michter's, Amaro Montenegro, Royal Combier, Angostura, Orange |    |
| Pineapple Haze                                                | 18 |
| Rayu Mezcal, Pineapple Gum, Lime, Angostura Hazy IPA Float    |    |

## Non-Alcoholic

|                                                                  |    |
|------------------------------------------------------------------|----|
| Guava the Great                                                  | 14 |
| Lyre's N/A Dark Cane Spirit, Guava, Agave, Lemon, Lime           |    |
| Snozzberry 75                                                    | 14 |
| Lyre's N/A London Dry Spirit, Lemon, Snozzberry Shrub, Club Soda |    |

## Craft Draft

All Beers are 16oz or 20oz pours

|                                   |         |
|-----------------------------------|---------|
| Mango Cart Wheat Ale 4%           | 11   13 |
| Golden Road Brewing               |         |
| Mayberry IPA 6.5%                 | 13   15 |
| El Segundo Brewing                |         |
| Las Palmas Pale Ale 5.8%          | 11   13 |
| Boomtown Brewing                  |         |
| Relax (it's just a hazy IPA) 6.8% | 13   15 |
| Golden Road Brewing               |         |
| Seafarer Kolsch 4.8%              | 11   13 |
| Three Weavers Brewing Co.         |         |
| Cloud City Hazy IPA 6.5%          | 13   15 |
| Three Weavers Brewing Co.         |         |

## Specialty Cocktails

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Guava Tiki                                                                | 18 |
| Captain Morgan, Guava, Agave, Lime, Angostura Diplomatico Reserva Float   |    |
| Semi Classic Vesper                                                       | 20 |
| Grey Goose, Bombay Sapphire, Lillet Blanc                                 |    |
| Smokey n Sour                                                             | 18 |
| Basil Hayden's Bourbon, 1776 Rye, Simple, Lemon Angostura                 |    |
| Absolut(e) Mule                                                           | 16 |
| Absolut, Lime, Fever Tree Ginger Beer                                     |    |
| Rosemary Rosé                                                             | 18 |
| Hendrick's, Lillet Rosé, Rosemary Syrup, Citrus Fever Tree Aromatic Tonic |    |

### Barrell Whiskey Tasting Flight

50

Bourbon | Seagrass | Dovetail | Amida  
3/4 oz pours

|                                   |         |
|-----------------------------------|---------|
| Sonrisa Mexican Lager 4.2%        | 11   13 |
| Common Space Brewery              |         |
| Fresh PILs of LA 5%               | 11   13 |
| Common Space Brewery              |         |
| Purgatory Hefeweizen 4.8%         | 11   13 |
| Absolution Brewing Co.            |         |
| Cardinal Sin Red Ale 5.7%         | 11   13 |
| Absolution Brewing Co.            |         |
| Palmera Jasmine Rice Pilsner 5.7% | 11   13 |
| Los Angeles Ale Works             |         |
| Lunar Kitten West Coast IPA 7.5%  | 13   15 |
| Los Angeles Ale Works             |         |

### Flight to LA 13

Any 4 Draft Beers of your Choice (4oz Pours)

## Bottled Beers

### Domestic

|                                              |   |
|----------------------------------------------|---|
| Coors Light, Mic Ultra, Budweiser, Bud Light | 8 |
| Sam Adams, Blue Moon                         | 9 |

### Export

|                                               |    |
|-----------------------------------------------|----|
| Heineken, Modelo, Corona Light, Stella Artois | 9  |
| Guinness (16oz Can)                           | 10 |

### Seltzer

|                          |   |
|--------------------------|---|
| Truly                    | 8 |
| Cliché Wine Hard Seltzer | 9 |

By Dave Phinney & Joe Wagner

### Non Alcoholic

|              |   |
|--------------|---|
| Heineken 0.0 | 9 |
|--------------|---|

## House Wines by the Glass

Pinot Noir, Sauv Blanc, Chardonnay, Sparkling 12

### Reds by the Glass

|                              |    |
|------------------------------|----|
| Talbott Kali Hart Pinot Noir | 16 |
| Monterey, CA                 |    |
| Cherry Pie Pinot Noir        | 17 |
| California, Tri-County       |    |
| Meiomi Pinot Noir            | 18 |
| California Coast, CA         |    |
| Sterling Vintner's Cabernet  | 13 |
| Central Coast, CA            |    |
| Eberle Cabernet              | 17 |
| Paso Robles, CA              |    |
| Frei Brother's Cabernet      | 19 |
| Alexander Valley, CA         |    |
| J. Lohr Merlot               | 13 |
| Central Coast, CA            |    |
| Troublemaker Red Blend       | 14 |
| Central Coast, CA            |    |
| Altos Terrazas Malbec        | 13 |
| Mendoza, Argentina           |    |

### Whites by the Glass

|                                |    |
|--------------------------------|----|
| Wairau River Sauv Blanc        | 14 |
| Marlborough, New Zealand       |    |
| Brander Sauv Blanc             | 16 |
| Los Olivos, CA                 |    |
| Le Pich Sauv Blanc             | 19 |
| Napa and Sonoma County, CA     |    |
| Snoqualmie Chardonnay          | 14 |
| Columbia Valley, WA            |    |
| Fess Parker Chardonnay         | 16 |
| Santa Barbara County, CA       |    |
| Sonoma Outrer Chardonnay       | 18 |
| Alexander Valley, CA           |    |
| Pighin Friuli Pinot Grigio     | 13 |
| Guilia, Italy                  |    |
| Chateau Ste. Michelle Riesling | 12 |
| Washington, CA                 |    |

### Rosé by the Glass

|                                      |    |
|--------------------------------------|----|
| Fleurs de Prairie Rosé               | 14 |
| Languedoc, France                    |    |
| Curran Grenache Gris Rosé            | 14 |
| Santa Ynez Valley, Santa Barbara, CA |    |

### Sparkling by the Glass

|                               |    |
|-------------------------------|----|
| Monetto Prosecco              | 13 |
| Veneto, Italy, Brut           |    |
| Domaine Carneros by Tattinger | 21 |
| Napa, CA, Brut                |    |
| Monetto Prosecco Rosé         | 13 |
| Veneto, Italy, Brut           |    |
| Bailly Lapierre Rosé          | 14 |
| Bourgogne, France, Brut       |    |

\*Please ask server for bottle selections\*