

Starters

Warm Rustic Bread Served with Cultured Butter <i>*Wheat, Dairy / *Vegetarian</i>	8
Vegetable Chicken Soup with Pasta <i>*Wheat & Eggs</i>	9
Truffle French Fries Rosemary Salt, Truffle Dust, Aioli <i>*Dairy, Eggs & Wheat / *Vegetarian</i>	14
Hummus & Farmers Market Crudites Hummus with Za'atar, EVOO, Pita <i>*Sesame / *Vegan</i>	15
Burrata Local Burrata, EVOO, Pistachio, Opal Basil Arugula, Grilled Rustic Bread <i>*Wheat, Nuts & Dairy / *Vegetarian</i>	15
Meatballs 3 Beef & Pork Meatballs, Marinara, Parmesan, Grilled Rustic Bread <i>*Dairy & Wheat</i>	18
Greens	
Starter Salad Greens, Carrots, Cucumbers, Tomatoes, Croutons, Choice of Dressing <i>*Wheat / *Vegetarian</i>	8
Wedge Iceberg Lettuce, Avocado, Red Onion, Tomatoes, Bacon, Blue Cheese Dressing <i>*Dairy</i>	14
Caesar Salad Gem Lettuces, Parmesan, Croutons, <i>*Dairy, Eggs, Fish & Wheat / Vegetarian</i> <i>+ Chicken Breast 8 + Sauté (5) Shrimp 11 + Marinated Skirt Steak 12</i>	14
Chicken Cobb Salad Grilled Chicken, Mixed Greens, Cherry Tomatoes, Bacon, Hard Boiled Eggs, Avocado, Blue Cheese, Choice of Dressing <i>*Dairy and Eggs</i>	18
Local Harvest Greens Earth Garden Greens, Ricotta Salata, Cucumber, Tomato, Radish, Oregano Dressing <i>*Dairy / *Vegetarian</i> <i>+ Chicken Breast 8 + Sauté (5) Shrimp 11 + Marinated Skirt Steak 12</i>	14

Handheld

Grass-fed Beef Cheeseburger Half Pound, Cheddar, Chili Aioli, Lettuce, Tomato, Pickled Onions, Dill Pickles <i>+Bacon 4 +Avocado 5</i> <i>*Dairy, Wheat and Eggs</i>	19
Quinoa & Black Bean Burger Chipotle Peppers, Cilantro, Onion, Celery, Paprika, Lettuce, Tomato, Vegan Mayo, Salt & Pepper Bun <i>*Wheat, Nuts & Dairy / *Vegetarian</i>	18
Chicken Club Sandwich Grilled Chicken Breast, Avocado, Bacon, Lettuce, Tomato, Rustic Bread, Mayo, Fries <i>*Wheat and Eggs</i>	18
Skirt Steak Sandwich Marinated and Grilled Grass-Fed Skirt Steak with Cilantro Lime Mayo, Cotija, Pickled Onions, Roasted Red Pepper on Toasted Artisan Bread <i>Dairy, Wheat and Eggs</i>	24

Larger Bites

Margherita Pizza Mozzarella di Bufala, Basil, Extra Virgin Olive Oil <i>*Wheat & Dairy / *Vegetarian</i>	20
Spicy Pepperoni Pizza Pepperoni Toscano, Mozzarella, Fresno Chile & Truffle Honey <i>*Wheat & Dairy</i>	22
Rigatoni Bolognese Beef and Pork Ragu, Cream, San Marzano Tomato Sauce, Pecorino <i>*Wheat, Dairy & Egg</i>	24
Pacific Halibut Sauté 8 oz Northern Coast Halibut, Herbed Farro, Tomatoes, Salsa Verde <i>*Fish & Wheat</i>	36
Pacific Shrimp & Bucatini Pasta Artichokes, Roasted Garlic, Tomatoes, Lemon, Crème Fraiche <i>Wheat, Dairy, Egg & Shellfish</i>	28
Mary's Chicken Roasted ½ Chicken, Lentils, Rainbow Chard, Sage pan jus <i>*Wheat, Dairy</i>	28

Sweet Spot

Salted Caramel Cheesecake Raspberries, Raspberry sauce	12
Apple Crumb Cake <i>Butterscotch Sauce</i> <i>* Nuts / GF</i>	12
Sher-a-Cookie Baked to Order Chocolate Chunk Cookie, With Vanilla Gelato, Peanut Butter Finger Crumble, Whipped Cream (Allow 20 mins to cook) <i>*Wheat, Dairy, Nuts and Eggs</i>	15
Sorbet & Gelato Flavors of the Week <i>Sorbet – No Eggs, No Dairy, Gluten Free, All Natural</i> <i>Gelato – Gluten Free, No Eggs</i>	10

At California Kitchen + Cocktails we like to celebrate our state’s agricultural richness and biodiversity. We thoughtfully partner with local farms and growers to bring you the freshest and best ingredients possible.

Some of our friends include but are not limited to:
Earth Crafted Gardens, J.G. Berries, Suncoast Farms, Valdivia Farms, Tutti Frutti, Weiser Farms, Gioia Cheese, Cypress Grove, Harris Ranch, Pitman Farms, Santa Monica Seafood, Natures Produce, Vesta

**Denotes common allergens & Dietary Information*

***Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness*

In accordance with our labor union contract, all dine-in checks will include a 20% service charge.