



All items served To-Go

## LUNCH & DINNER 11am to 9pm

### SMALL PLATES

HOUSE MADE CHIPS & GUACAMOLE v	12
Chips   Guacamole   Salsa	
FRIED CHICKEN WINGS	14
Hot Nashville Spice   Pickles   Ranch	
LBC GARLIC-FETA FRIES v	11
Fries   Feta Cheese   Garlic   Parsley	
CHICKEN QUESADILLA	14
Chicken Breast   Cheese   Salsa   Sour Cream	
CRISPY BRUSSELS SPROUTS & BACON	12
Brussels Sprouts   Bacon   Lemon Aioli	

### SALAD & SOUP

CHICKEN NOODLE SOUP	10
TOMATO BISQUE v	10
SMOKED SALMON & ARUGULA SALAD	18
Smoked Salmon   Wild Arugula   Feta   Walnuts   Dried Cranberry   Capers Red Onion   Raspberry Vinaigrette	
CLASSIC CAESAR SALAD v	15
Chopped Romaine   Garlic Croutons   Parmesan Cheese   Creamy Caesar	
COBB SALAD	18
Turkey   Avocado   Bacon   Hard Boiled Egg   Chopped Romaine   Garlic Croutons   Cheddar Cheese   Bleu Cheese   Bleu Cheese Dressing	

### BREAKFAST 6am-10:30am

THE LONGSHOREMAN BREAKFAST	19
Scrambled Eggs   Potato Tots   Bacon   Croissant	
BREAKFAST SANDWICH	18
Multigrain Roll   Fried Egg   Bacon   Arugula   Chipotle Aioli   Cheddar   Potato Tots	
BREAKFAST BURRITO	17
Scrambled Eggs   Black Beans   Potato Tots   Sausage   Cheddar	
STEEL CUT OATMEAL & SEASONAL CUT FRUIT v	14
SEASONAL CUT FRUIT & YOGURT PARFAIT v	14
Fresh Berries   Greek Yogurt   Honey   Granola	
SMOKED SALMON PLATE	16
Red Onions   Capers   Hardboiled Egg   Cream Cheese   Croissant	

## SANDWICHES & WRAPS

GRILLED CHEESE & TOMATO BISQUE v	15
Grilled Mayo Sourdough   Caramelized Onions   Aged White & Yellow Cheddar	
GRILLED BIRRIA STREET TACOS	16
Slow Braised Beef Barbacoa   Cheese   Cilantro   Onion   Salsa   Chips	
LBC STREET HOT DOGG	16
Bacon Wrapped Hot Dog   Charred Jalapeño   Grilled Onion & Peppers Avocado   Ketchup   Mustard   Garlic-Feta French Fries	
CAPTAIN'S BURGER	17
Brisket Patty   California Aged White Cheddar   Bacon Rum Drunk Onions Wild Arugula   Chipotle Aioli   Brioche Bun	
VEGGIE BURGER v	17
Beyond Patty   California Aged White Cheddar   Rum Drunk Onions Wild Arugula   Chipotle Aioli   Brioche Bun	
NASHVILLE CHICKEN SANDWICH	16
Crispy Chicken Breast   Dill Pickles   Cabbage Slaw   Brioche Bun	
TURKEY CLUB SANDWICH	16
Toasted Multi Grain Roll   Bacon   Avocado   Pepper Jack Cheese Wild Arugula   Chipotle Aioli	

MEDITERANIAN WRAP	19
Smoked Salmon   Whole Wheat Wrap   Cream Cheese   Red Onion Capers   Arugula   Tomato   Fruit	
KETO CHICKEN SALAD LETTUCE WRAP	16
Grilled Chicken Breast   Mayonnaise   Red Onion   Celery   Romaine	

## MAINS

FISH & CHIPS	16
Beer battered Cod, French Fries, Tartar Sauce	
PEPPERONI FLATBREAD	16
Marinara Sauce   Mozzarella Cheese   Pepperoni	
TERIYAKI CHICKEN & RICE	16
Teriyaki Chicken   Steamed Rice   Broccoli   Sesame	
PENNE AL POLLO	17
Chicken   Sun-Dried Tomatoes   Peas   Pomodoro Cream Sauce	

POMODORO & SPINACH RAVIOLI v	18
Ravioli Ricotta Cheese & Spinach Ravioli   Pomodoro Sauce   Garlic	
BUDDHA BOWL v	16
Steamed Rice   Broccoli   Carrots   Peas   Corn   Chick Peas   Sesame   Walnut   Tahini	

## DESSERTS

THREE SCOOPS ICE CREAM	9
Strawberry   Vanilla   Chocolate	
BROWNIE SUNDAE	10
Chocolate   Sliced Almond   Vanilla Ice Cream	
MILK & COOKIES	9
Chocolate Chip Cookie   Oatmeal Raisin Cookie   2% Milk	

## WINE

### WHITE & ROSE WINES

	5oz	9oz	Bottle
FEATURED WHITE WINE	9	14	36
CHARDONNAY	11	16	44
IRONY, Chardonnay, Napa Valley, California			
SAUVIGNON BLANC	11	16	44
SILVER GATE, California			
ROSE	11	16	44
AVA GRACE, California			

### RED WINES

	5oz	9oz	Bottle
FEATURED RED WINE	9	14	36
PINOT NOIR	11	16	44
CELLAR No.8, California			
MERLOT	11	16	44
RAYWOOD, Central Coast, California			
MALBEC	11	16	44
TRAPICHE, Argentina			
CABERNET SAUVIGNON	16	22	64
JUSTIN, Paso Robles, California			
ZINFANDEL	12	17	48
BALARD LANE, California			

### SPARKLING WINES

	Bottle
RUFFINO PROSECCO	12 (187ml)
CAMPO VIEJO, CAVA BRUT RESERVA, Spain	40
VUEVE CLICQUOT Gold Label Vintage 2012	195

## BEER

### DRAFT BEER

	8 each
PILSNER - LITTLE BO PILS - SMOG CITY - 4.4% ABV	
BELGIAN STYLE WIT - BLOOD ORANGE WIT - REFUGE - 5.0% ABV	
HAZY IPA - MADEWEST, 7.0% ABV	
WEST COAST IPA - LBC IPA - BEACHWOOD - 7.1% ABV	
STOUT - MODERN TIMES, BLACK HOUSE - 5.8% ABV	
NUT BROWN ALE - ALESMITH - 5.0% ABV	

### BOTTLE & CAN BEER

	8 each
MADEWEST PILSNER, Ventura - 5.6% abv	
HAYABUSA LAGER Beachwood, Long Beach - abv 5.3%	
BUENAVEZA MEXICAN LAGER Stone, San Diego - abv 4.7%	
PIZZA PORT SWAMI'S, IPA, San Diego - 6.8% abv	
DELICIOUS IPA Stone, San Diego - abv 7.7%	
SMOG CITY, WHITE ALE "FROM L.A. WIT LOVE" - 4.8% abv	
FOAM TOP BLONDE ALE Beachwood, Long Beach - abv 5.5%	
MODELO   CORONA   HEINEKEN   BUDWEISER MICHELOB ULTRA   BUD LIGHT	

## MINIMALIST COCKTAILS

Three ingredient simplicity

### THE ORIGINAL FAMILIES

Each of these historic cocktails inspired endless modern & classic variations. Enjoy the original or ask for one of their relatives

THE OLD FASHIONED c. early 19 <sup>th</sup> century, New York	16
Bourbon   Angostura Bitters   Turbinado Sugar	
THE MANHATTAN c. late 19 <sup>th</sup> century, New York	16
Rye   Carpano Antica Vermouth   Angostura Bitters	
THE HIGHBALL c. late 19 <sup>th</sup> century, England	16
Scotch   Soda	
THE NEGRONI c. early 20 <sup>th</sup> century, Italy	16
Dry Gin   Campari   Carpano Antica Vermouth	



## HAPPY HOUR

Daily 2pm-6pm

**FOOD:** All Small Plates \$10

### WELL DRINKS \$7

1.5oz Spirit with Choice of Pepsi, Sierra Mist, OJ, Pineapple, or Cranberry  
Vodka | Gin | Rum | Tequila | Whiskey

### MOSCOW MULE \$8

Vodka | Ginger Beer | Fresh Lime

### WINE

Grove Ridge, California

CABERNET or CHARDONNAY

5oz	9oz	Bottle
\$7	\$12	\$25

### BEER

\$7 each

HAYABUSA LAGER abv 5.3%

Beachwood Brewery, Long Beach

BUENAVEZA MEXICAN LAGER abv 4.7%

Stone Brewery, San Diego

DELICIOUS IPA abv 7.7%

Stone Brewery, San Diego