



OPENAIRE

LUNCH

STARTERS

MARKET CRUDITÉS	SEASONAL VEGETABLES, SPANISH PAPRIKA HUMMUS	18
CUCUMBER SALAD	SOFT HERBS, RED ONION, YUZU, LEMON, HARISSA	17
AHI TUNA TARTARE*	AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	29
FRENCH FRIES	KETCHUP	12
SWEET POTATO FRIES	MAPLE-CHIPOTLE YOGURT	12

BOWLS

SELECT GRAIN		
Quinoa	Brown Rice	Sukiyaki Rice
SELECT PROTEIN		
Salmon*	Chicken	Braised Beef Seared Tofu
THE OA	EDAMAME, ASPARAGUS, PICKLED RED ONION, CRISPY RICE NOODLES	24
EAST LA	BLACK BEANS, GUACAMOLE, COTIJA CHEESE, MOLCAJETE SAUCE, PICO DE GALLO	24
CURRY	BELUGA LENTILS, ROASTED CARROT, CHERRY TOMATOES	22
SPRING ROASTED BEETS	MUSHROOMS, CHICKPEAS, BROCCOLINI	22

SANDWICHES, ETC.

PICKLED VEGETABLES, MIXED GREENS SALAD OR POTATO SALAD SUB FRENCH FRIES OR SWEET POTATO FRIES +4		
TUSCAN KALE CAESAR SALAD	BUBU ARARE, OLIVE OIL CROUTONS, AGED PARMESAN CHEESE, CLASSIC DRESSING	18
+Salmon* 11 + Chicken 9		
TURKEY CLUB WRAP	BACON, AVOCADO, LETTUCE, TOMATO, HERB AIOLI	21
ITALIAN SANDWICH	SALAMI, HAM, PROVOLONE CHEESE, GIARDINIERA, HERB AIOLI, HOAGIE ROLL	21
FISH TACOS*	CABBAGE SLAW, TOMATO, AVOCADO, CILANTRO, GOCHUJANG CREMA, LIME	23
ROASTED CHICKEN SANDWICH	FONTINA CHEESE, HEIRLOOM TOMATO, BASIL AIOLI, CIABATTA BREAD	22
AUGIE’S FRIED CHICKEN SANDWICH	COLESLAW, TOMATO, PICKLES, PEPPER SAUCE, BRIOCHE BUN	23
FRENCH DIP SANDWICH	THINLY SLICED RIB EYE STEAK, GOUDA & PROVOLONE CHEESES, PICKLED ONION,	27
MUSHROOMS, HORSERADISH CREAM, HOAGIE ROLL, AU JUS		
CHEESEBURGER*	AMERICAN CHEESE, CARAMELIZED ONION, LETTUCE, TOMATO,	23
PICKLES, BURGER SAUCE, BRIOCHE BUN		
VEGGIE BURGER	QUINOA, CHICKPEAS, MUSHROOMS, BEET, RADISH, LETTUCE, TOMATO, BRIOCHE BUN	22
PORTOBELLO MUSHROOM SANDWICH	GOAT CHEESE, PICKLED RED ONION, ROASTED PEPPERS,	20
HERB AIOLI, HOAGIE ROLL		

SOMETHING SWEET

CARROT SWISS ROLL	COCONUT CREAM CHEESE FROSTING, CARROT-GINGER GELÉE, CANDIED WALNUTS, OLIVE OIL	15
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE	VALRHONA DULCEY ICE CREAM	16
CITRUS PAVLOVA	VANILLA MOUSSE, CARA CARA ORANGE, BLOOD ORANGE SORBET	15
COCONUT VANILLA PANNA COTTA	SEASONAL FRUITS, MANGO TAPIOCA & SORBET	15

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

OLD SCHOOL	20	WHITE NEGRONI	18
Maker’s Mark Bourbon, Carpano “Antica Formula” Sweet Vermouth, Cynar, Luxardo Maraschino, Angostura & Orange Bitters		Beefeater Gin, Dry Vermouth, Amaro Montenegro	
GO GO GOCHUJANG	19	THE BIRD	18
Catedral Mezcal or Aviation Gin, Lime, Gochujang Syrup, Tajin		Appleton “Signature Select” Rum, Fresh Pineapple, Campari, Italicus Rosolio Di Bergamotto, Pineapple & Lime Juices	
MIDNIGHT MARGARITA	21	LA WOMAN	18
Corazón Blanco Tequila, Cointreau, Lime, Agave Syrup, Activated Charcoal, Sea Salt Foam		Beefeater Gin, Cointreau, Peach Puree	
SHATTERED	18	PALOMA	19
Don Julio Silver Tequila, Aperol, Cointreau, Yuzu, Agave Syrup		Catedral Mezcal, Lime Juice, Grapefruit Juice, Simple Syrup, Club Soda	
ESPRESSO MARTINI	21	SPIRIT-FREE COCKTAILS	
Grainger’s Vanilla Vodka, Espresso, Mr. Black Liquor, Simple Syrup		STORMY WEATHER	16
JAPANESE VESPER	22	Pentire Non-Alcoholic Caribbean Spiced Spirit, Ginger Syrup, Angostura Bitters, Fever Tree Ginger Beer	
Ono Sake, Wheatley Vodka, Dry Vermouth, Orange Bitters		CITRUS BLISS	16
KISS & TELL	19	Pentire Non-Alcoholic London Botanical Spirit, Blood Orange Syrup, Lemon, Bitters, Club Soda	
Beefeater Gin, Creme de Violets, St. Germaine, Lemon Juice, Simple Syrup			

BEERS

CAN (16 oz.) 12	CAN (12 oz.) 10	DRAFT 12
Trademark Brew “Viking” Blonde	Clara “Pacifico” Pilsner Style Lager	Skyduster “Super Dry” Lager
Eureka “Normandie & Western” PA	Stone Buenaveza Salt & Lime, Lager	Smog City “Little Bo Pils” Pilsner
Harland Brewing “ Hazy IPA”	Modern Times “Orderville” Hazy IPA	Crown & Hops “Dopest” Hazy IPA
	Best Day Brewing “Kölsch-Style” NA	

WINES BY THE GLASS

SPARKLING	
MV Champagne, Lanson "Black Label" Brut Champagne	25
MV Crémant de Alsace, Hubert Meyer Brut, France	17
Miguel Torres “Estelado” Sparkling Brut Rose, Maule Valley, Chile	16
WHITE	
2022 Chardonnay, Jordan, Russian River Valley	21
2020 Cuvee, Gerard Bertrand, Languedoc Roussillon	18
2019 Blend, Cusumano Salealto, Sicily	23
2022 Riesling, Hubert Meyer, Alsace	15
2021 Sauvignon Blanc, J. De Villebois, Pouilly-Fumé	20
2023 Sauvignon Blanc, “Lieu Dit” Santa Ynez Valley	19
ORANGE & PINK	
2023 Orange of Pinot Gris, Horse & Plow “The Gardener”, Carneros	18
2023 Rosé of Grenache, Domaine De Cala “Prestige”, Provence	16
RED	
2023 Cabernet Sauvignon, Cultivar, North Coast, Napa, California	19
2022 Cabernet Sauvignon, Mac & Billy “M”, Paso Robles	18
2019 Leo Steen, Cabernet Sauvignon, Tin Cross Vineyard	24
2023 Grenache/Syrah/Mourvedre, Frequency, Santa Barbara County	18
2023 Pinot Noir, Maison Noir “Other People’s Pinot”, Willamette Valley	19
2019 Sangiovese, Querciabella, Chianti Classico	18
2022 Red Blend, Cordant, Paso Robles	18