



**German Pretzel**

Lathered with butter & flakey salt.  
Served with house made beer cheese sauce.

\$12

**French Fries**

\*Add freshly grated parmesan \$3

\$7

**Sweet Heat Brussels**

Crispy brussel sprouts coated with sambal chili glaze and togarashi.

\$17

**Caesar Salad**

Crunchy romaine hearts, house made caesar dressing, toasted breadcrumbs, & freshly grated parmesan.

\$17

\*Add grilled chicken \$7 • \*Add steak \$13 • \*Add avocado \$3

**Bourbon Glazed Carrots**

Topped with roasted pistachios and fine herbs.

\$17

**Roasted Cauliflower Flourettes**

Fried shallots, arugula, & aji verde

\$17

**Mac n' Cheese**

Elbow noodles tossed with our mornay sauce of aged white cheddar, monterey jack, & parmesan cheese. Topped with breadcrumbs & chives.

\$17

\*Add grilled chicken \$7

**Chicken Strips & Fries**

Crispy buttermilk fried chicken strips served with house BBQ sauce & fries.

\$19

**White Cheddar Cheeseburger**

SRF wagyu beef patty, aged white cheddar cheese, seasoned tomato, house pickles, garlic confit aioli, & Maggi caramelized onions on a toasted sesame seed bun.

\$20

**Bourbon Bacon Cheeseburger**

SRF wagyu beef patty, aged white cheddar cheese, beer battered onion rings, smokey bacon, & our house made BBQ sauce on a toasted sesame seed bun.

\$21

Our burgers are served with fries & can be substituted for a Beyond Burger patty at no additional cost.

\*Make it a double \$8

**Steak Sandwich**

Fire grilled steak, arugula, red wine chimichurri, & black garlic aioli on toasted brioche. Served with fries.

\$27

**ADD ONS**

Avocado	\$3	BBQ Sauce	\$1
Grilled Chicken	\$7	Garlic Aioli	\$1
Herb Ranch	\$1	Bacon	\$2

**DESSERTS**

**Bourbon Sundae**

Whiskey infused vanilla bean ice cream, Ghirardelli chocolate sauce, sweet whipped cream, roasted peanuts, & luxardo cherry.

\$15

**Cereal Milk Tres Leches**

Chef's family recipe with a nostalgic twist infusing cereal into the milk, then adding it on top of house made chantilly for a crunch!

\$15

Our chefs prepare all food daily using only the freshest local produce, and the highest quality ingredients sourced for the finest restaurants in Los Angeles. We hope you enjoy your experience with us. Bon appétit!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

15% gratuity will be added to all closing bills.