

PASS THE BREAD

- BACON CHEDDAR BUTTERMILK BISCUITS, maple butter - 6
 FLEUR DE SEL PRETZEL, David's nuclear horseradish mustard - 5
 GRILLED NAAN FLATBREAD, harissa yogurt sauce - 4
 WARM BLUEBERRY CORNBREAD, smoked jalapeno honey butter - 6

CHEESES

- CHALLERHOCKER (cow), walter rass, switzerland - 12
 SBRINZ (cow), andreas gut, switzerland - 14
 KENNE (goat), jennifer kirkham, tomales, ca - 12
 BREBIRROUSSE D'ARGENTAL (sheep), fromi, france - 12
 IN-HOUSE GOAT RICOTTA (goat), herb oil, manhattan beach - 12
 IDYLL (cow) peter dixon, vermont - 13
 FORME AU HOLLEAUX BLUE (COW), RODOLPHE LE MEDNIER, FRANCE - 12

CURED MEATS

- DUCK PROSCIUTTO, smoking goose, indiana - 13
 LA QUERCIA 'TAMWORTH' PROSCIUTTO, raised by russ kremer, ozarks, missouri - 13
 COPPA, red table meat co., minneapolis, minnesota - 11
 STAGBERRY SALAME, smoking goose, indiana - 10
 SALBANDO, red table meat co., minneapolis, minnesota - 12
 CABACERO DE IBERICO DE BELLOTA PURA, EXTREMADURA, SPAIN - 11
 3YR AGED ACORN TAMWORTH PROSCIUTTO, RUS KREMER, OZARKS, MO - 20
- THE WORLD'S BEST PORK! AN ACORN FORAGING, BLACK HOVED HOG!
 THE FIRST AMERICAN PROSCIUTTO WE HAVE TASTED TO COMPARE TO JAMON IBERICO!

EAT YOUR VEGETABLES...

- BLISTERING BLUE LAKE GREEN BEANS, thai basil, chili sauce, crispy pork, peanuts - 12
 HOMEMADE SPAGHETTI, swiss chard pesto, pickled wild mushrooms, golden fertile egg - 17
 POMEGRANATE COUSCOUS, lavender feta, marcona almonds, persimmon, mint - 9
 BROCCOFLOWER, lemon, chili flake, parmesan - 13
 ROASTED BRUSSEL SPROUTS, fontina, candied walnuts, brown butter, honey-thyme gastrigue - 14
 HOUSEMADE FRENCH FRIES, long, house cut, and double blanched to a crispy golden crunch,
 HEIRLOOM TOMATO & YELLOW WAX BEAN SALAD, GEM LETTUCE, HONEY SOAKED PEACHES, BLUE CHEESE DRESSING, WALNUTS - 13
 served with MBpost fry sauce - 8

SEAFOOD...EAT FOOD...

- STEAMED MUSSELS, green curry, Chinese sausage, coriander rice - 16
 BLUE CRAB GNOCCHI, sweet corn, shiro-miso butter, preserved lemon - 19
 SHRIMP SAFFRON TORTELLINI, ham hock braised fennel+green garlic, black pepper - 18
 JAPANESE HAMACHI SASHIMI, tomato ponzu compressed melons, heirloom tomato, ohba shiso +
 SEARED ALASKAN HALIBUT, ROASTED CHERRY TOMATOES & EGGPLANT, CUCUMBER LEDNE, CRUMBLER OLIVES - 22
 SEARED MAINE DIVER SCALLOPS, GRILLED CORN, BERZANO PEPPER, PORK BELLY, BOURBON GASTRIQUE - 20
 puffed barley - 17

MEAT ME LATER...;

- WHITE OAK GRILLED SKIRT STEAK, grilled broccolini, red chimichurri - 21
 MEYER FARM 12 oz "NEVER EVER" BEEF RIBEYE, black truffle butter - 39
 PORK & RICOTTA MEATBALLS, grist & toll polenta, red sauce, grilled country bread - 15
 DARK RYE PAPERDELLE, boar sugo braised in white wine, oregano, sardinian bianco sardo - 17
 CHAR-SIU LAMB BELLY, 48 hour braised, then glazed w/ plum sauce, served w/ ginger bok choy + jasmine rice + sesame - 19
 GRILLED CHICKEN LEG & THIGH SPICED w/ PANCA CHILE, GARNET YAM & POTATO SALAD, HUAINCAINA DRESSING, PICKLED FRESNOS, CELERY - 14

A SPOON FULL OF SUGAR...

- THE "ELVIS", a wonderful mess of chocolate pudding, peanut butter mousse, bacon brittle - 9
 APPLE HAND PIE, guava, camembert, butterscotch - 7
 SALTED CARAMEL SOFT SERVE, tres leche cake, candied pecans - 7
 AUTUMN ALMOND CAKE, ORANGE MARHALADE, ORANGE ICE CREAM - 7

A LIL' SUMIN' SUMIN'
 to enjoy with your cheese & charcuterie

Assorted pickles - 3
 (kirby / cauliflower / carrot / cipollini)
 Marinated olives - 6
 (luques / picholine / castelvetrano)
 Honey selection - 4
 (comb / truffle / susan's m.b.)
 LOCAL HONEY! ↴

For updates: 'Like' Manhattan Beach Post on Facebook & follow us on Twitter @eatMBpost

To 'cyber stalk' Chef David follow him @ChefDLefevre

... and for South Bay's most eligible biscuit: 'Like' Bacon Cheddar Buttermilk Biscuits on Facebook

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POST BANGIN' BRUNCH

Nov. 3RD 2018

HAND-CRAFTED COCKTAILS - 12.5

BLOOD & SMOKE - bloody mary w/ bacon-infused chopin vodka, celery seed, sriracha salt, coppa
REINA ALBAHACA - sangria w/ bertagnolli grappino grappa, noval black, orange, garnacha, basil
AVILA'S HEIR - margarita w/ corralejo reposado tequila, serrano, orange, yuzu
DAWA ANANA - dawa w/ boyd and blair vodka, honeydew melon, manzanilla sherry, shiso
EL FUERTE - mezcal sour w/ el mero mero mezcal, tepache, honey, mbp falernum
ALPINI M.U.L.E - mule w/ boyd & blair vodka, aperol, ginger beer, kiwi, black pepper

BREADS & SWEETS

BACON CHEDDAR BUTTERMILK BISCUITS, maple butter - 6
GRILLED SOURDOUGH TOAST, sweet butter and strawberry preserve - 3
STICKY BUN, pecan and brown sugar - 8
PEACH COBBLER BREAD PUDDING, BRANDY BUTTERSCOTCH - 9

SUMTHIN' SUMTHIN'S

NUESKE'S BACON, rosemary, brown sugar, and chili - 9
WEISER FARM POTATOES, lemon buttermilk ranch - 7
BEST OF THE MARKET FRUIT, TENERELLI FARMS NECTARINES, HONEY, BASIL, BUTTERMILK SOFT-SERVE - 8

WHAT CAME FIRST?...CHEF SAYS GOLDEN FERTILE EGGS

WHITE OAK GRILLED 8 OZ STEAK & SUNNY SIDE UP EGG, broccolini, red chimichurri - 21
BENEDICT, bacon cheddar biscuit, arugula, la quercia tamworth prosciutto, hollandaise - 16
CORNERED BEEF CHEEK HASH, fried egg, sherry vinegar, gremolata - 12
BIBIMBAP, pork belly, mushroom, bean sprouts, gochujang, sunny egg - 13
CHIMICHANGA, green chile pork, golden fertile egg, oaxaca cheese, potato - 14
MUSHROOM & EGG SCRAMBLE, TOASTED COUNTRY BREAD, MATTALE MUSHROOMS, SWISS CHARD - 14

WEEKEND PARCELS

TRUFFLE HONEY LACED FRIED CHICKEN, kohlrabi slaw - 18
CHOPPED SALAD, baby artichokes, garbanzos, tomatoes, kalamata, parmesan, salami - 12
HOUSE-MADE PORK & SHRIMP DUMPLINGS, citrus ponzu, chili oil, chicharron - 14
BLUEBERRY GRIDDLE CAKE, candied lemons, pudwill farm blueberries, vanilla maple - 12
FALAFEL SANDWICH, roasted peppers, cucumbers, spicy yogurt, mint - 13
POZOLE ROJA, CHILE DE ARBOL BRAISED PORK SHOULDER, HOMINY, CRISPY BLUE TORTILLA - 12
BRIOCHE & RICOTTA FRENCH TOAST, STRAWBERRIES, HIBISCUS SYRUP - 15

JUICES - 4

ORANGE (fresh squeezed)
APPLE
GRAPEFRUIT
CRANBERRY
TOMATO
PINEAPPLE
LEMONADE

BUNDABERG - 5.5

GINGER BEER
ROOT BEER
GUAVA SODA

ILLY COFFEE - 4.5

REGULAR
DECAF

REPUBLIC OF TEA - 8.5

BLACKBERRY SAGE - 500ml
PASSION GREEN - 500ml
GINGER PEACH - 500ml

INTELLIGENTSIA TEA - 4

CHAMOMILE
ENGLISH BREAKFAST
JASMINE GREEN

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Afternoon Delight

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3 YR AGED ACORN TAMWORTH PROSCIUTTO, RUSS KREMER, OZARKS, MO - 20

ON THE LIGHTER SIDE...

POMEGRANATE COUS COUS, lavender feta, marcona almonds, persimmon, mint - 9
CHOPPED SALAD, baby artichokes, garbanzos, tomatoes, parmesan, kalamata, salami - 12
HEIRLOOM TOMATO & YELLOW WAX BEAN SALAD, CEM LETTUCE, HONEY SOAKED PEACHES, BLUE CHEESE DRESSING, WALNUTS - 13

BEST THINGS SINCE IN-HOUSE SLICED BREAD...

FALAFEL SANDWICH, roasted red peppers, cucumber, spicy yogurt, mint - 13
BRAISED PORK SHOULDER TACOS, pickled onion & jalapeno, pineapple, avocado sauce - 9
CROQUE MADAME, nueskes ham, gruyere, sunny egg, frisee - 15
FRIED CHICKEN SANDWICH, charred brioche, spicy mayo, B&B pickles, butter lettuce - 13
GRILLED SHRIMP GRD, PEPPADAW HUMMUS, CUCUMBER, TOMATO, TZATZIKI - 13

EAT YOUR VEGETABLES...

BLISTERING BLUE LAKE GREEN BEANS, thai basil, chili sauce, crispy pork, peanuts - 12
BROCCOFLOWER, lemon, chili flake, parmesan - 13
HOUSE CUT FRENCH FRIES, DOUBLE BLANCHED TO A GOLDEN CRUNCH, M.B.P. FRY SAUCE - 8

MID-DAY DELIVERIES...

TRUFFLE HONEY LACED FRIED CHICKEN, kohlrabi slaw - 18
WHITE OAK GRILLED SKIRT STEAK, grilled broccolini, red chimichurri - 21
PORK & SHRIMP DUMPLINGS, citrus ponzu, sesame, chili oil, chicharones - 14
JAPANESE HAMAACHI SASHIMI, TOMATO PONZU, COMPRESSED MELON, HEIRLOOM TOMATOES, CHIBA ESHISU & PUFFED BARLEY - 17

A SPOON FULL OF SUGAR...

THE "ELVIS", a wonderful mess of chocolate pudding, peanut butter mousse, bacon brittle - 9
AUTUMN ALMOND CAKE, ORANGE MARMALADE, ORANGE ICE CREAM - 7

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A LIL' SUMIN' SUMIN'
to enjoy with your cheese & charcuterie

Assorted pickles - 3
(kirby / cauliflower / carrot / cipollini)
Marinated olives - 6
(nicoise / picholine / castelvetrano)
Honey selection - 4
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HAND-CRAFTED COCKTAILS - 12.5

DAWA ANANA - dawa w/ boyd & blair vodka, honeydew melon, honey, sherry, shiso
 EL FUERTE - mezcal sour w/ el mero mero mezcal, tepache, honey, mbp falernum
 AVILA'S HEIR - margarita w/ corralejo reposado tequila, serrano, mandarin, yuzu
 ALPINI M.U.L.E. - mule w/ boyd & blair vodka, aperol, ginger, kiwi, black pepper
 LETTER OF MARK - rum punch w/ plantation rum, s&c falernum, hibiscus, allspice, sage
 SYMPHONY No.3 IN E MAJOR - gin & tonic w/ no.3 gin, yuzu, wildflower honey tonic, chinchona bark
 BADA BING! - right hand w/ plantation dbl aged rum, campari, vermouth, coffee, cinnamon, yuzu
 MANHATTAN AVENUE - manhattan w/ templeton rye, vanilla, caramel, bacon dust
 VIC VEGA - gimlet w/ boyd & blair vodka, coconut, almond, bergamot
 BARREL-AGED OLD FASHIONED W/ JAMES E. PEPPER '1716, ANGIOSTURA, RAW SUGAR, OAK - 15
 SOUTHERN HOSPITALITY- BOURBON PUNCH W/ EAGLE RARE 104R, GRILLED PEACH, HONEY, VANILLA - 15

WINES BY THE GLASS (whites)

	3oz	6oz
CAPITÀ 'fuchs de vidal - reserva' cava brut nature, barcelona, spain, nv	7	12.5
JANSZ 'estate' - brut rose, pipers river, tasmania, australia, nv	8.5	15.5
GOSSET 'brut excellence' champagne, champagne, france, nv	14.5	27.5
CHATEAU GASSIER 'esprit' cotes-de-provence rose, ste. victoire, france, 16	7.5	14.5
RAINER SAUER 'escherndorf - estate' silvaner trocken, franken, germany, 15	6.5	11.5
MAURICE SHOECH 'kaefferkopf - grand cru' gewurtztraminer, alsace, france, 14	10.5	19.5
ROYAL TOKAJI 'the oddity - estate' furmint, tokaj, hungary, 15	5.5	9.5
DÉ MARTINO 'estate - organic' sauvignon blanc, casablanca valley, chile, 15	6.5	12.5
CAPE POINT 'estate' sauvignon blanc, cape point, south africa, 16	9	16.5
ANTIQUUM FARM 'daisy - estate' pinot gris, willamette valley, oregon, 16	8.5	15.5
CONTINO 'estate' rioja blanco - viura blend by CVNE, rioja, spain 15	14	25.5
HATTON DANIELS 'RouMars - ceccini vyd' marsanne blend, unfiltered, contra costa, 15	9.5	17.5
DE WETSHOF 'limestone hill - estate' chardonnay, robertson, south africa, 17	5.5	9.5
BARNETT 'sangiaco vineyard' chardonnay, carneros, sonoma, 16	8.5	15.5
STONESTREET 'high elevation - estate' chardonnay, alexander valley, sonoma, 15	13	24

WINES BY THE GLASS (reds)

CASAS DEL BOSQUE 'reserva' pinot noir, casablanca valley, chile, 15	6	10.5
FOLKTALE 'arroyo seco' pinot noir, monterey county, 15	8	15.5
BETHEL HEIGHTS 'aeolian' pinot noir, eola-amity hills, oregon, 13	11.5	21.5
JACQUES GIRARDIN 'clos rousseau - 1er' savigny-les-beaune - pinot noir, france, 15	13	24.5
DOULOUFAKIS 'dafnios' liatiko, crete, greece, 15	5.5	9.5
CROTIN 'la martina' barbera d'asti, piemonte, italy, 16	7.5	14.5
BADENHORST 'family red' shiraz blend, swartland, south africa, 15	11.5	21.5
OLIVARES 'estate - finca hoyo de santa ana' monastrell, jumilla, spain, 15	5.5	9.5
LIMERICK LANE 'estate' zinfandel, russian river valley, 15	8.5	15.5
TRANSCENDENCE 'rancho ysidro vineyard' syrah, ballard canyon, santa barbara, 14	8	14.5
VINA REAL 'oro - reserva' rioja - tempranillo, rioja, spain, 11	10.5	19.5
SILENE 'crozes hermitage' syrah by J.L. CHAVE SELECTION, rhone, france, 16	10	18.5
BODEGA COLOME 'estate' malbec, valle calchauqui, salta, argentina, 13	8.5	15.5
GIBBS 'carpenter vineyard' cabernet sauvignon, napa valley, 15	8.5	15.5
APERATURE 'soil specific' cabernet sauvignon blend, alexander valley, 16	14.5	26.5

DRAUGHT BEER

INGENUE by BOOMTOWN belgian white -10.5 / HELLES by COMMON SPACE helles lager -8.5
 ATTICUS by STRAND india pale ale -8.5 / TURNING ONE by TRUSTWORTHY saison -13.5
 WILLOATS by L.A. ALE WORKS oatmeal stout -8.5

BOTTLE BEER

CHAPMAN pilsner -8.5 / MIDNIGHT FRISBEE by LA ALEWORKS 16oz joosey dank ipa -13.5
 MADE WEST by STONE pale ale -8.5 / GAVROCHE 330ml french red ale -16.5
 HOUBLON CHOUFFE 330ml belgian india pale ale -15.5 / OMMEGANG ABBEY ALE dubbel -11.5
 LITTLE BEAR by STRAND india pale ale -9.5 / WEIHENSTEPHANER 500ml hefe weizen -14.5
 JAMES & JULIE by ALLAGASH 375ml sour brown -36.5 / YETI by GREAT DIVIDE 22oz imperial stout -22.5
 Le MERLE by NORTH COAST 750ml saison -23.5 / La TRAPPE 750ml quadrupel trappist ale -29.50