

## White Wines By The Glass

Capità 'Fuchs de vidal - reserva' cava brut nature  
Barcelona, Spain, NV 3oz - 7 / 6oz - 12.5

Jansz 'Estate' - brut rose, pipers river  
Tasmania, Australia, NV 3oz - 9 / 6oz - 15.5

Gosset 'Brut Excellence' Champagne  
Champagne, France, NV 3oz - 14.5 / 6oz - 27.5

Chateau Gassier 'Le pas du moine' Rose, cotes de provence  
Ste. Victoire, France 2016 3oz - 8 / 6oz - 14.5

Rainer Sauer 'Escherndorf - Estate' Silvaner Trocken  
Franken, Germany 2014 3oz - 6.5 / 6oz - 11.5

Maurice Schoech 'Kaefferkopf - Grand Cru' Gewurtztraminer  
Alsace, France 2014 3oz - 10.5 / 6oz - 19.5

Royal Tokaji 'The Oddity - Estate' Furmint  
Tokaj, Hungary 2015 3oz - 5.5 / 6oz - 9.5

Preston 'Dry Creek - Organic' Sauvignon Blanc  
Sonoma County, California 2018 3oz - 7 / 6oz - 12.5

Spy Valley 'Envoy- Johnson Vineyard' Sauvignon Blanc  
Waihopai Valley, New Zealand 2015 3oz - 9 / 6oz - 16.5

Ovum 'Eola Springs Vineyard' Muscat  
Eola-Amity Hills, Orgeon 2016 3oz - 7.5 / 6oz - 13.5

Contino 'Estate' Rioja Blanco - Viura Blend by CVNE  
Rioja, Spain 2015 3oz - 14 / 6oz - 25.5

Fantinel 'Tenuta Sant'Helena' Pinot Grigio  
Friuli, Italy 2017 3oz - 8 / 6oz - 14.5

De Wetshof 'Limestone Hill - Estate' Chardonnay  
Robertson, South Africa 2017 3oz - 6.5 / 6oz - 9.5

La Follette 'Sangiaco Green Acres Vineyard' Chardonnay  
Carneros, Sonoma 2016 3oz - 9 / 6oz - 16.5

Martinelli 'Bella Vigna' Chardonnay  
Sonoma Coast, Sonoma 2016 3oz - 13 / 6oz - 24.5

## Draught Beer

Hefeweizen by Two Coast German Hefeweizen, 5.1% ABV - 9.5

Champagne Velvet by Upland Pilsner 5.5% ABV - 10.5

Willoats by L.A. Ale Works Oatmeal Stout, 6.5% ABV - 9.5

Guava Party by Ximix Berliner Weisse, 5% ABV - 9.5

Little Bear by Strand IPA 6.0% ABV - 8.5

## Illy Coffee

Regular -4.5

Decaf -4.5

## Intelligentsia Tea

Chamomile -4

English Breakfast -4

Jasmine Green -4

## Red Wines By The Glass

Casas del Bosque 'Reserva' Pinot Noir  
Casablanca Valley, Chile 2016 3oz - 6 / 6oz - 10.5

Folktale 'arroyo seco' Pinot Noir  
Monterey County 2017 3oz - 8 / 6oz - 15.5

Rebholz, Tradition- Estate Spatburgunder,  
Pfalz, Germany 2011 3oz - 12 / 6oz - 22.5

Albert Bichot "'Clos Rousseau" 1er Cru' Pinot Noir  
Santenay, France 2015 3oz - 15 / 6oz - 28.5

Douloufakis 'Dafnios' Liatiko  
Crete, Greece 2015 3oz - 5.5 / 6oz - 9.5

Crotin 'La Martina' Barbera d'Asti  
Piemonte, Italy 2016 3oz - 7.5 / 6oz - 14.5

Badenhorst 'Family Red' Shiraz Blend  
Swartland, South Africa 2015 3oz - 11.5 / 6oz - 21.5

Altesino 'Estate' Brunello di Montalcino DOCG  
Altesino, Montalcino, Italy 2014 3oz - 13.5 / 6oz - 25.5

Silene 'Crozes Hermitage' Syrah by J. L. Chave Selection  
Rhône, France 2016 3oz - 10.5 / 6oz - 19.5

Olivares 'Estate - Finca Hoya de Santa Ana' Monastrell  
Jumilla, Spain 2016 3oz - 5.5 / 6oz - 9.5

San Giusto A Rentennano Chianti Classico DOCG  
Gaiole in Chianti, Siena, Italy 2015 3oz - 11.5 / 6oz - 21.5

Vina Real 'Oro - Reserva' Rioja - Tempranillo  
Rioja, Spain 2011 3oz - 10.5 / 6oz - 19.5

Bodega Colome 'Estate' Malbec, Valle Calchauqui  
Salta, Argentina 2015 3oz - 8.5 / 6oz - 15.5

Gibbs 'Carpenter Vineyard' Cabernet Sauvignon  
Napa Valley 2016 3oz - 9 / 6oz - 16.5

Aperture 'Soil Specific - Mountain Fruit' Cabernet Sauvignon  
Alexander Valley 2016 3oz - 14.5 / 6oz - 26.5

## Bottle Beer

Vibes by Almanac 16oz Hoppy Pilsner, 5.2% ABV - 14.5

Weihenstephaner 500ml hefeweizen, 5.4% - 14.5

Made West Pale Ale, 5.6% ABV - 8.5

Chief Peak by Topa Topa Brewing IPA 7.0% ABV - 8.5

Arrowmatic by Arrow Lodge 8% ABV - 13.5

Houblon Chouffe 330ml Belgian India Pale Ale, 9.0% ABV-15.5

Panga Drops by Nicaragua Craft 8oz keller pils 6.2%ABV - 6.5

Brouwerij Boon Oude Geuze, 7.0% ABV - 20

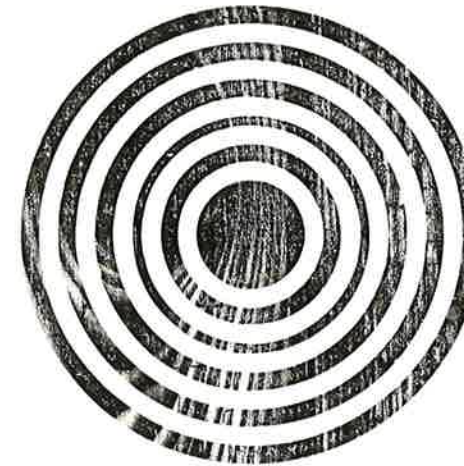
Cinq Cents by Chimay 330ml Tripel, 8.0% ABV - 19

Three Philosophers by Ommegang Quad, 9.7% ABV - 17.5

Lunar Kitten by LA Ale Works, 7.5% ABV - 14

Kuri Kuro by Hideji 330ml Imperial Stout, 9.0% ABV - 22

Stream Crossing by The Bruery/Green Cheek 750ml, 7.2% ABV - 28



Hand-Crafted!  
**COCKTAILS**

### Blood & Smoke

Bloody Mary w/ bacon- infused vodka, celery seed, sriracha salt, coppa - 12.75

### Avila's Heir

Margarita w/ Corralejo Reposado Tequila, serrano, orange, yuzu - 12.75

### Alpini M.U.L.E.

Mule w/ Boyd & Blair Vodka, aperol, ginger beer, kiwi, black pepper - 12.75

### Reina Albahaca

Sangria w/ bertagnolli grappino grappa, noval black, orange, garnacha, basil - 12.75

### El Fuerte

Mezcal sour w/ El mero mero, tepache, honey, mbp falernum - 12.75

### Dawa Anana

dawa w/ boyd and blair Vodka, honeydew melon, manzanilla sherry, shiso - 12.75

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DANGEROUS  
BOMBING

EST  
2016

1142 Manhattan Ave. | Manhattan Beach, CA 90266 | 310.545.5405 | eatmbpost.com





## Breads & Sweets

### Bacon Cheddar Buttermilk Biscuits

Our world famous buttermilk biscuits, made in-house with Nueske's applewood smoked bacon, aged cheddar and whipped maple butter. 6

### Pecan Sticky Buns

Served hot, our sticky buns are a dark brown laquered treat dotted with pecans and cinnamon spiced brown sugar caramel. 8

### Grilled Sourdough Toast

Thick cut, grilled and served with a taste of our seasonal preserve. 3

### Caramelized Peach Bread Pudding

Brioche bread pudding, roasted peach, candied walnuts, and a brandied butterscotch sauce. 9

### Ricotta and Brioche French Toast with Bourbon Peaches

Soaked in rich custard, with Arnett Farm yellow peaches simmered with Buffalo Trace bourbon, cinnamon, and orange zest, and topped with candied pecans. 15

### Apricot Skillet Cake

Sweet tart Arnett Farm apricots warmed in thyme and ginger, topped with Susan's honey butter. 13

## What Came First? . . . Chef Says Golden Fertile Eggs

### Cheesy Soft Scrambled Eggs

Soft scrambled eggs cooked with roasted maitake mushrooms, swiss chard and fontina cheese, served over thick cut toast. 15

### MB Post Biscuit Eggs Benedict

Soft poached egg served over bacon cheddar buttermilk biscuits, arugula greens, and La Quercia "Tamworth" proscuitto and silken hollandaise sauce. 16

### Skirt Steak and Sunny Side Up Egg

Grilled over white oak and sliced against the grain for tenderness, topped with smoked paprika chimichuri and broccolini. 21

## Hangover Enablers

### Breakfast Chimichanga

All natural Beeler's pork shoulder braised in chile verde with oaxacan string cheese, potatoes, and scrambled egg wrapped in flour tortillas and fried crispy. 15

### Pretty Korean for a White Guy Bibimbap

Hot Cocotte of crispy jasmine rice served with roast pork belly, wilted spinach, shiitake mushrooms, bean sprouts, fermented hot chili paste and sunny sideup egg. 13

### Corned Beef Hash

Potatoes cooked crispy and mixed with housecured corned beef cheek, sunnyside up egg and gremolata. 12

### Pozole Roja

Chile de arbol and Beeler's all natural pork shoulder, spiced with cinnamon and slow braised, served with crispy corn tortilla, hominy, cilantro and crema. 12

### Nueske's Applwood Smoked Bacon

Warmed over our woodfire grill, served with a rosemary and a brown sugar chili syrup. 9

## Summin' Summin's On the Side

### Best of the Farmers Market Fruit

Hand-selected fresh fruit, sliced and drizzled with Susan's honey, basil, and buttermilk soft serve. 7

### Weiser Farm's Breakfast Potatoes

Alex Weiser's Red Bliss potatoes cooked crunchy and served with a lemon buttermilk dipping sauce. 7

## Nooner Fuel

### Truffle Honey Laced Fried Chicken

Lemon-brined and buttermilk dipped cuts of organic fried chicken breast, served with kohlrabi slaw, and laced with truffle honey. 18

### Chopped Salad

Romaine lettuce, baby artichokes, red table salbado salame, garbanzo beans, cherry tomato, kalamata olives, parmesean cheese. 12

### House-Made Pork & Shrimp Dumplings

Har Gow style shrimp and pork dumplings with citrus ponzu sauce, chili oil, and chicharron. 14

### Falafel Sandwich

Chick pea spiced fritters with housemade pita, roasted peppers, cucumbers, spicy yogurt, mint. 13