

POST BANGIN' BRUNCH

AUGUST 5TH 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
- VIC VEGA - gimlet w/ boyd and blair vodka, coconut, almond, bergamont
- 84 DRAGON - scotch airmail w/ great king st, apricot, vanilla, cardamom, bubbles
- 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
- DELONIX REGIA - TARRAGON MOSITO w/ STARB, RHUBARB, STRAWBERRY, AMARO

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 CORBUER 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, DARK CHERRIES, GAVOTA STRAWBERRIES, SABA, BUTTERMILK - 10

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 proscuitto, hollandaise - 16
- CORNED 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, MAITAKE 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
- POZUE ROSA, CHILE DE ANJOL BRAISED PORK, HOMOINY, CRISPY BLUE TORTILLA - 12
- BRICHE & RICOTTA FRENCH TOAST; SPRINK CHERRIES, HIPHOSUS 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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BOTTLE O' BUBBLES

GRAMONA Grand Cuvee, Cava Brut, catalonia, spain, 09	48
ARGYLE, Brut Rose, willamette valley, oregon, 10	70
PIERRE GERBAIS, Cuvee de Reserve, Extra Brut, champagne, france, nv	85
BRUNO PAILLARD, Premiere Cuvee, reims, champagne, france, nv	98
PIERRE MORLET, Grande Reserve - Premiere Cru, Brut, champagne, france, 07	125
DELAMOTTE, Brut Rose, cote des blanc, champagne, france, nv	145
DOM RUINART, Blanc de Blancs, Grand Cru, Brut, champagne, france, 02	250

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
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
PRESTON 'estate - organic' sauvignon blanc, dry creek valley, sonoma, 15	6.5	12.5
CAPE POINT 'estate' sauvignon blanc, cape point, south africa, 16	9	16.5
PEDRALONGA 'estate - biodynamic' albariño, rias baixas, galicia, spain, 15	7.5	14.5
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
DOULOUPAKIS 'dafnios' liatiko, crete, greece, 15	5.5	9.5
BADENHORST 'family red' shiraz blend, swartland, south africa, 15	11.5	21.5
OLIVARES 'estate - finca hoya 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
FEUDO DISISA 'vuaria' nero d'avola, monreale, sicily, italy, 10	11.5	21.5
BODEGA COLÓME 'estate' malbec, valle calchauqui, salta, argentina, 13	8.5	15.5
DU CROPIO 'dom giuva' ciro rosso classico superiore - gaglioppo, calabria, italy, 13	8.5	15.5
GIBBS 'carpenter vineyard' cabernet sauvignon, napa valley, 15	8.5	15.5
APERATURE 'soil specific - mountain fruit' cabernet sauvignon, alexander valley, 15	14.5	26.5

DRAUGHT BEER

INGENUE by BOOMTOWN belgian white -10.5 / KOLSCH ENOUGH by HOPSAINT kölsch -9.5
 ATTICUS by STRAND india pale ale -8.5 / VERDUGO saison, Burbank 6.7% ABV -13.5
 WILLOATS by L.A. ALE WORKS oatmeal stout -9.5

BOTTLE BEER

VICTORY PRIMA PILS pilsner -8.5
 WEIHENSTEPHANER 500ml hefe weizen, -14.5
 OSCAR BLUES DALE'S PALE pale ale -8.5
 OMMEGANG ABBEY ALE dubbel - 11.5
 HOUBLON CHOUFFE 330ml belgian india pale ale -15.5
 GAVROCHE 330ml french red ale -16.5
 ARROGANT BASTARD by STONE 22oz american strong ale -15.5
 MONGO by PORT 22oz dbl india pale ale -19.5
 NUT BROWN by ALESMITH 22oz english-style ale -16.5
 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



Afternoon Delight

Aug 5th 2018

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
- MYCELLA BLUE (cow), michael stub holm, denmark - 11
- IN HOUSE RICOTTA (goat), herbed olive oil - 12
- KENNE (goat), jennifer kirkman, tomales, CA - 12
- BREBIROUSSE D'ARGENTIAL (sheep), fromi, france - 12
- IDYLL (cow) peter di. on, vermont - 13
- SPRINZ (cow), 24 MONTH, SWITZERLAND - 14**

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

- Assorted pickles - 3
(kirby / cauliflower / carrot / cipollini)
- Marinated olives - 6
(nicoise / picholine / castelvetro)
- Honey selection - 4 **LOCAL HONEY**
(comb / truffle / susan's m.b.)
- Mustard selection - 2
(pink peppercorn / stout / redwine)

CURED MEATS

- DUCK PROSCIUTTO, smok ng 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 - 19**
- 3YR AGED ACORN TAMWORTH PROSCIUTTO, RAISED BY RUSS KREMER OZARKS MO - 20**
- ON THE LIGHTER SIDE... **THE FIRST AMERICAN PROSCIUTTO WE'VE TASTED TO COMPARE TO JAMON IBERICO!**
- POMEGRANATE COUS COUS, lavender feta, marcona almonds, blood oranges, mint - 9
- CHOPPED SALAD, baby artichokes, garbanzos, tomatoes, parmesan, kalamata, salami - 12
- HEIRLOOM TOMATO + YELLOW WAX BEAN SALAD, GEM LETUCE, HONEY SOAKED APRICOTS, 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 GYRO, 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 GOLDEN CRUNCH, MBP 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 HAMACHI SASHIMI, TOMATO PONZU, COMPRESSED MELONS, HEIRLOOM TOMATOES, OHBA SHISO + PUFFED BARLEY - 17**

A SPOON FULL OF SUGAR...

- THE "ELVIS". a wonderful mess of chocolate pudding, peanut butter mousse, bacon brittle - 9
- WARM BEIGNETS, CHOCOLATE SAUCE, PASSION FRUIT SABAYON, COCON NIBS - 7**

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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VIC VEGA - gimlet w/ boyd & blair vodka, coconut, almond, bergamont
DELONIX REGIA - tarragon mojito w/ starr rum, rhubarb, strawberry, amaro
MANHATTAN AVENUE - manhattan w/ templeton rye, vanilla, caramel, bacon dust
ALPINI M.U.L.E - mule w/ boyd & blair vodka, aperol, ginger beer, kiwi, black pepper
84 DRAGON - scotch airmail w/ great king st, apricot, vanilla, cardamom, bubbles
EL FUERTE - mezcal sour w/ el mero mero mezcal, tepache, honey, mbp falernum

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