

# POST BANGIN' BRUNCH

June 3<sup>rd</sup> 2018

## HAND-CRAFTED COCKTAILS - 12.5

- BLOOD & SMOKE - bloody mary w/ bacon-infused chopin', celery seed, sriracha salt, coppa
- REINA ALBAHACA - sangria w/ bertagnolli grappino, noval black, orange, garnacha, basil
- AVILA'S HEIR - margarita w/ corralejo reposado, serrano, orange, yuzu
- VIC VEGA - gimlet w/ boyd and blair, coconut, almond, bergamont
- CORDIAL AGREEMENT - chams-elysees w/ no. 3, dolin genepy, pomegranate oleo saccharum, bubbles
- EL FUERTE - mezcal sour w/ el mero mero, tepache, honey, mbp falernum
- ALPINI M.U.L.E - mule w/ boyd & blair, 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
- CARAMELIZED BANANA BREAD PUDDING, TOASTED WALNUTS, BRANDY BUTTER SCOTCH - 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, citrus, honey, buttermilk - 7

## 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, porkbelly, 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 MUSHROOM, 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, BRAISED PORK IN CHILE DE ARBOL W/ HOMINY, CRISPY BLUE CORN TORTILLA - 12
- BRIOCHE + RICOTTA FRENCH TOAST, SPRING CHERRIES, W/ HIBISCUS SYRUP - 15

## JUICES - 4

- ORANGE (fresh squeezed)
- APPLE
- GRAPEFRUIT
- CRANBERRY
- TOMATO
- PINEAPPLE
- LEMONADE

## BUNDABERG - 5.5

- GINGER BEER
- ROOT BEER
- GUAVA SODA

## REPUBLIC OF TEA - 8.5

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

## ILLY COFFEE - 4.5

- REGULAR
- DECAF

## INTELLIGENTSIA TEA - 4

- CHAMOMILE
- ENGLISH BREAKFAST
- JASMINE GREEN

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\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness.

## 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 Reservé - 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
JÁNSZ 'estate' - brut rose, pipers river, tasmania, australia nv	9	16.5
GOSSET 'brut excellence' champagne, champagne, france, nv	14.5	27.5
CHATEAU GASSIER 'esprit' rose, cotes de provence ste. victoire, france, 16	7.5	14.5
DOMAINE MAURICE SHOECH gewurtztraminer, grand cru kaefferkopf, 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, 16	5.5	9.5
BARNETT 'sangiaco vineyard' chardonnay, carneros, sonoma, 16	8.5	15.5
STONESTREET 'estate - high elevation vyds' 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
OLIANAS 'perdixi' isola de nuraghi IGT - cannonau blend, sardinia, italy, 14	9	16.5
MAESTRACCI 'clos reginu' grenache blend, corsica, france, 16	5.5	9.5
BADENHORST 'family red' shiraz blend, swartland, south africa, 15	11.5	21.5
LIMERICK LANE 'estate' zinfandel, russian river valley, 15	8.5	15.5
OLIVARES 'estate - finca hoya de santa ana' monastrell, jumilla, spain, 15	5.5	9.5
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
BODEGA COLOME 'estate' malbec, valle calchauqui, salta, argentina, 13	8.5	15.5
FEUDO DISISA 'vuaria' nero d'avola, monreale, sicily, italy, 10	11.5	21.5
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

ALLAGASH WHITE witbier -9.5 / 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

