

WINGS

\$16 // 6 PIECE

\$30 // 12 PIECE

STEP 1— CHOOSE YOUR STYLE

fried crispy wings ~ OR ~ fried masa crusted tenders 

STEP 2— CHOOSE YOUR SAUCE

house-made buffalo    ~ OR ~

cali gold bbq ~ OR ~ kansas city bbq ~ OR ~

smoked with bbq seasoning dry-rub (no sauce) ~ OR ~

plain (no sauce)

STEP 3— CHOOSE YOUR DIP

blue cheese ~ OR ~ buttermilk ranch ~ OR ~

vietnamese nouc mam 

SHAREABLES

AGED CHEDDAR BISCUITS  \$12

b & b pickles ~ honey scallion butter

ADD PROSCIUTTO \$5

HOUSE BAKED PRETZEL  \$15

pub cheese ~ honey mustard

made fresh daily ~ limited quantity

CHIPS & DIP   \$18

yuca chips ~ sour cream & onion dip ~ pickled chilies

CRISPY PORK RIBS [4/8 EACH]  \$20 / \$36

teriyaki ~ red chili ~ pickled pepper slaw

LOCAL ROCKFISH CEVICHE  \$16

roma tomato ~ serrano ~ lime ~ red onion ~ cilantro ~ avocado ~

corn tortilla chips

GAME DAY NACHOS OR LOADED CALIFORNIA FRIES    \$22

pickled sweet & spicy peppers ~ black beans ~ avocado ~

cheddar jack cheese ~ cheese sauce ~ cilantro crema ~

pico de gallo ~ corn tortilla chips ~ OR ~ battered fries

ADD ONS OFF THE WOOD GRILL // CHICKEN: \$8 // HANGER STEAK: \$14 //

SHRIMP: \$12 // GROUND WAGYU TACO BEEF \$6

ROASTED MUSHROOM SONORAN QUESADILLA   \$18

flour tortilla ~ mushrooms ~ roasted poblano peppers ~

4 cheese blend ~ pico de gallo ~ cilantro crema ~

ADD ONS OFF THE WOOD GRILL // CHICKEN: \$8 // HANGER STEAK: \$14 //

SHRIMP: \$12 // GROUND WAGYU TACO BEEF \$6

TAVERN STYLE FLATBREAD

4 CHEESE  \$18

mozzarella ~ cheddar ~ parmesan ~

monterey jack ~ san marzano tomato sauce

HOUSE SAUSAGE   \$23

italian sausage ~ vidalia onion ~

pickled spicy & sweet peppers ~ mike's hot honey ~

san marzano tomato sauce

WHITE VEG  \$20

broccolini ~ maitake ~ shiitake ~ caramelized onions ~

mozzarella ~ parmesan ~ black truffle crema

B.B.B. SMOKED CHICKEN \$24

hobbs bacon ~ grilled corn ~ pickled red onion ~ green onion ~

mozzarella ~ parmesan ~ kansas city bbq sauce

SALADS

CAESAR SALAD \$18

little gems ~ herb brioche croutons ~ parmesan ~ caesar dressing

ADD // BOQUERONES: \$5

COBB SALAD  \$19

little gems ~ iceberg ~marinated cherry tomatoes ~ candied hobbs bacon ~

hard boiled egg ~ avocado ~ gorgonzola ~ green onion ~ red wine vinaigrette

CALI CRUNCH SALAD  \$19

spring mix ~ napa cabbage ~ carrots ~ daikon ~ smashed cucumber ~

fried wonton ~ soy cured egg ~ creamy sesame ginger dressing

ADD ONS OFF THE WOOD GRILL // CHICKEN \$8 // HANGER STEAK \$14 //

SHRIMP \$12 // ATLANTIC SALMON \$12

SANDWICHES

SANDWICHES COME ON OUR HOUSE—MADE PARKER HOUSE BUNS & WITH A SIDE OF POTATO CHIPS

SUBSTITUTE // BATTERED FRIES ADD \$4 // SIDE SALAD ADD \$5 // COLE SLAW ADD \$4

THE PRO BURGER \$20

6 oz wagyu chuck patty ~ aged cheddar ~ crispy onions ~

bourbon bacon & onion jam ~ bearnaise aioli

THE OG BURGER \$18

6 oz chuck patty ~ new school american cheese ~ shaved iceberg ~

vidalia onion ~ b & b pickles ~ pro sauce

SOUTHWEST BURGER \$18

6 oz chuck patty ~ pepper jack cheese ~ fried b & b pickles ~

grilled vidalia onions ~ cali-gold bbq

M.L.T  \$18

roasted maitake mushroom ~ iceberg lettuce ~ roma tomatoes ~

honey mustard ~ herb aioli

CHICAGO DOG \$14

hot dog ~ mustard ~ chicago-style relish ~ celery salt ~ martin's poppy seed potato bun

CHICKEN TINGA TACOS [2 EACH] \$16

salsa roja ~ pickled red onion & pepper slaw ~ cotija ~ cilantro crema

@toitilleria_el_nixtamal fresh corn tortillas

DRY AGED STEAK

14 OZ FLANNERY BONE — IN NEW YORK 12 DAY DRY — AGED \$68

tomato & cucumber salad - pickled peppers - bearnaise aioli

SIDES

PICKLES   \$5

PICKLED PEPPER SLAW   \$13

sweet & spicy peppers ~ red & green cabbage ~ green onion

HOUSE SALAD   \$12

spring mix ~ carrot ~ cucumber ~ cherry tomato ~ red wine vinaigrette

CAVATELLI MAC & CHEESE  \$15

cheddar & smoked gouda ~ garlic parmesan bread crumbs ~ chives

CHARRED BROCCOLINI   \$13

lemon garlic vinaigrette ~ parmesan

POTATO CHIPS   \$8

chili spice ~ sour cream & onion dip

BATTERED FRIES  \$12

crispy & thick cut ~ buttermilk ranch

A SINGLE AGED CHEDDAR BISCUIT  \$4

honey scallion butter



~gluten free



~vegetarian



~spice level

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions. please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. guests must use their own discretion to make informed choices based on their individual dietary needs; however, please make us aware if you have any food allergies.

a 20% service charge will be added to all parties of 6 or more.

the 5% livable wage fee will be added to all parties.

a 20% service charge will be added to all tabs left open.