

PLATES TO SHARE

Chicken Wings

Choice of hot sauce (GF), sriracha bbq (GF), dry rub or Thai sauce. Served with bleu cheese or ranch dressing [10]

Spinach & Artichoke Dip

Crispy flatbread [9]

Caprese Flatbread

Naan bread [9]

Fig & Prosciutto Flatbread

Prosciutto, parmesan, fig jam, naan bread [11]

Brussel Sprouts

Fried pork belly, miso glaze, red onion, pepitas, serrano, poached egg, lime cream, onion [12]

Loaded Sweet Fries

CrissCut sweet potato fries, dry rub chicken, Oaxaca cheese, bbq gravy, onion marmalade, sour cream, cilantro [14]

Lab Fries

Cotija cheese, pork al pastor, pineapple salsa, serrano, avocado cream [13]

SALADS

Grilled Salmon Salad

Romaine hearts, tomatoes, pumpkin seeds, cotija cheese, egg, radish, crispy corn strips, avocado-cilantro dressing [16]

Caesar Salad

Romaine hearts, house-made croutons, pepper-parmesan dressing [10]

Steak Salad

Flank steak, green papaya, candied cashews, cucumbers, carrot, red bell pepper, sweet chili-lime vinaigrette, [15]

Quinoa & Kale Salad

Roasted vegetables, feta cheese, crispy shallots, lemon-thyme vinaigrette [10]

Grilled Add Ons:

Chicken [4] Steak [7]
Salmon [6] Shrimp [6]

SMALL PLATES

Daily Soup [7]

Avocado Toast

Grilled sourdough, garlic aioli, sweet chili sauce, radish sprouts, chili arbol, pepita furikake [10]

Bacon Jerky

Honey, peanuts, cayenne, grape jelly sauce [9]

Spiced Edamame

Hoisin sauce, sesame oil, spicy furikake [8]

Poke

Spicy tobiko mayo, crispy wonton, seaweed salad, crispy shallots [12]

Ricotta & Yellow Squash Fritters

Pomodoro sauce [9]

ENTRÈES

Steak Sandwich

Romesco sauce, shaved red onion, garlic aioli, watercress, Manchego cheese, baguette [14]

IPA Chicken Sandwich

Chicken, bacon, smoked cheddar, lettuce, tomato, caramelized onions, garlic aioli, beer mustard, Dutch crunch bread [13]

Shawarma Tacos

Marinated chicken, hummus, garlic tahini sauce, chickpea fries, pickled vegetables, pita [15]

Baja Fish Tacos

Beer battered fish, cabbage, tomato salsa, sour cream, pico de gallo, cilantro, lime, corn tortillas [9]

Shrimp a la Plancha

Skewered shrimp, gigante beans, Spanish chorizo, snow peas, poblano peppers, cherry tomatoes, saffron aioli [18]

Croque Madame

Fried egg, tomato jam, béchamel sauce, ham, Swiss cheese, crème, sourdough [11]

The Lab Burger

Angus beef, bacon, caramelized onions, cheddar, lettuce, tomato, garlic aioli, brioche [15]

Mac & Cheese

Elbow pasta, cheese sauce, mozzarella, pepper jack, toasted bread crumbs [10]

 Gluten Free

 Vegetarian

 Vegan

Happy Hour / Monday - Friday, 4PM - 6PM

\$5 Cocktails On Tap / Draft Beer / Wine, Half-Price Small Plates

COCKTAILS ON TAP

[GLASS / PITCHER]

Moscow Mule

New Amsterdam Vodka,
ginger beer [9/50]

Negroni

New Amsterdam Gin, sweet
vermouth, bitters [10/55]

Margarita

Camarena Silver Tequila, lime
juice, simple syrup [11/60]

Peach Palmer

New Amsterdam Vodka,
peach brandy, lemonade &
iced tea [9/50]

Coco Piña Daquiri

RumHaven Coconut Rum,
New Amsterdam Pineapple
Liquor, limeade [9/50]

Old Fashioned

John Barr Reserve,
simple syrup, bitters [11/60]

PEET'S COFFEE

True Cold Brew Coffee

East African Baridi coffee
steeped slowly, without heat,
to create a bold and smooth
beverage [6]

Nitro Cold Brew

Infused with nitrogen for
a smooth, creamy finish [7]

DRAFT BEER

[PINT / PITCHER]

Dark & Stout

Left Coast, Voodoo Stout [7/35]
10oz. Dark roasted barley 8.5%

Guinness Draught [8/28]

Rich and creamy 4.2%

Cider

Angry Orchard, Apple Cider [7/25]

Crisp apple cider 5.5%

Hefe & Wheat

Blue Moon [6/22]

Citrus aroma wheat 5.4%

Garage, Mango-Hefeweizen [6/22]

Mango, hints of apricot, orange,
lemons 5.5%

IPA

Angel City, Trojan IPA [6/22]

Medium body, hops 6.1%

Sierra Nevada,

Hazy Little Thing IPA [7/25]

Hop-heavy, unfiltered 6.7%

Elysian Space Dust [7/25]

Double IPA 8.2%

Sculpin Grapefruit IPA [8/28]

Hops with grapefruit 7%

Lagunitas, IPA [7/25]

Caramel malt, hops 6.2%

Blonde & Pilsner

Angel City, Trojan Blonde [6/22]

Floral aroma ale 5.6%

Angel City, Trojan Pilsner [6/22]

Crisp lager, hop-forward finish 5.6%

Miller Light [6/22]

Great taste, less filling 4.2%

Firestone Walker,

805 Blonde [6/22]

Subtle touch of hops 4.7%

Coors Light [5/18]

Golden Crisp 4.2%

Lager

Angel City, Lager [7/25]

Delicate, slightly sweet honey
grapefruit lager 4.8%

Heineken, H41 Wild Lager [7/25]

Full body, complex but clean,
crisp taste 5.2%

Seasonal

Sam Adam's Seasonal [7/25]

BOTTLES & CANS

Stella Artois [7]

European pale lager 5.2%

Corona [6]

Mexican pilsner lager 4.5%

Pacifico [6]

Mexican pilsner 4.5%

Modelo [6]

International pale lager 4.4%

Budweiser [6]

American-style lager 5.0%

Bud Light [6]

American-style light lager 4.2%

WINE

[GLASS / BOTTLE]

Dark Horse Chardonnay, CA

Divine, buttery notes with a
smooth finish [8/32]

Dark Horse Cabernet

Sauvignon, CA

Big, lush waves of jammy fruit
and black cherry [8/32]

LaMarca Prosecco, Italy

Ripe lemon, green apple,
grapefruit [10/45]

Starborough, Sauvignon Blanc,

New Zealand

Tropical fruit accents highlighted
by lively acidity [8/32]

Rosehaven Rosé, California

Strawberry, cotton candy,
citrus notes [8/32]

Storypoint Pinot Noir,

Sonoma, California

Heavy on fruit and body,
flavors of blueberry, cassis,
dark cherry [9/36]

SOFT DRINKS

Coke, Sprite, Diet Coke,

Root Beer, Lemonade,

Iced Tea [3]