

Winter 2016

# S+W american table and bar

## SNACKERS

**Daily Oysters** classic condiments  
**House-made Salt & Vinegar Chips** black bean & avocado dip  
**Skillet Cornbread** sharp cheddar, bacon, honey maple butter, pepper jam  
**Waffle Cut Fries** blue cheese, fried onions, hot sauce  
**Shrimp Cocktail** bourbon cocktail sauce, blackened aioli  
**Smoked Trout & Crab Dip** hot sauce bread crumbs, grilled bread  
**Deviled Eggs** wing sauce, blue cheese, celery  
**"PBR" Hush Puppies** buttermilk ranch, honey butter  
**Crispy Hot Chicken Livers** grilled bread, apple mustard, arugula  
**Crispy Alligator Tail** creole dip  
**Smoked Pork Meatballs** grits, pot licker gravy, chili jam

## SALADS

**Field Greens** avo, heirloom tomato, red onion, radish, corn, creamy cilantro lime dressing  
**Chopped** kidney beans, pepperoncino, blue cheese, egg, olives, salami, bacon, oregano vin  
**Roasted Beets** mizuno, tangerine, pistachio, cucumber-dill dressing, goat cheese  
**Spinach Salad** bacon, egg, mushroom, cornbread croutons, honey mustard  
**Crab Louie** butter lettuce, avo, cherry tom, bacon, pickled egg, tarragon dressing  
**\*\*add hanger steak / grilled chicken / grilled shrimp / grilled salmon / ahi**

## SHARED PLATES

**BBQ Shrimp & Grits Skillet** braised greens, hot sauce  
**Scallops** peas, pickled chilies, pancetta, lemon aioli  
**Smoked Pork Belly** baked potato salad, cider glazed brussels, sunny egg  
**Fried Mac & Cheese Poutine** bbq pork, cheddar gravy, chowchow, egg

### FULLY DRESSED STEAKS

**Beef Filet** 8oz, crab fritter, sweet corn grits, cauli, remoulade, worcestershire demi  
**Cowboy Ribeye** 14oz, spicy voodoo rub, smashed potatoes, creamy mushroom pan gravy  
**Grilled New York** 12oz, roasted mushroom, green beans, béarnaise, whisky jus

### NAKED STEAKS

**Filet Mignon** 8oz  
house seasoning  
**Ribeye** 14oz  
voodoo rub  
**New York Strip** 12oz  
house seasoning

## LARGER PLATES

**Cheeseburger** fresh-ground, onion jam, 'merican cheese, slab bacon, egg, special sauce  
**Prime Rib French Dip Sandwich** jersey roll, charred onion & horseradish, jus  
**Crispy Chicken Sandwich** buttermilk fried chicken, spicy slaw, avo & hot sauce  
**Garlic Roasted Lamb** charred peppers & arugula, coleslaw, hot mustard  
**BBQ Salmon** succotash, grits, crispy sweet potato  
**Blackened Ahi** country fried rice, shellfish sauce, hot mustard  
**Smoked Shortrib** swiss cheese fondue, turnip greens, onion rings, bbq jus  
**Pork Chop** candied sweet potato, charred onion gravy, okra, egg  
**Chicken Fried Yardbird** johnnycakes, chow chow, house hot sauce, maple butter  
**Bacon Wrapped Meatloaf** pimento cheese mash, sweet peas & carrots, pot licker gravy  
**Baby Backs** house slaw, fries, napkins  
**Spicy XO Bolognese** papperdelle, slow egg, pecorino

## SIDES

**Biscuits & Gravy** country gravy, pickled mushrooms, fried egg  
**Double Dutch Fries** herbs, roasted garlic aioli  
**Tots** honey mustard, aioli  
**Onion Rings** curry ketchup, pimento cheese  
**Mac & Cheese** pimento cheese, bacon bread crumbs  
**Grilled Green Beans** almandine aioli, pickled chilies  
**Brussels** cider gastrique, slab bacon, goat cheese

*\*Subject to change depending on availability*

**EAT. drink. REVEL.**

117 PIER AVE | HERMOSA BEACH, CA 90254 | 310.318.5555

\*eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.  
please alert your server to any food allergies

COCKTAILS

**O-REN ISHII**

vodka, matcha, orgeat, yuzu, mint

**CARRIE BRADSHAW DIED IN MEXICO**

habanero infused tequila, orange liqueur, passionfruit, lillet rouge

**ALIMONY**

rum, watermelon, campari, grapefruit, falernum

**APHRODITE'S SECRET**

pisco, egg white, elderflower, lemon, butterfly pea flower, rhubarb

**BASIC BEE**

gin, strawberry, lemongrass, thai basil, honey

**SEX FOR BREAKFAST**

rye, apple brandy, benedictine, smoked maple

**DK PUNCH**

(serves 2-3 or one ambitious mofo)

rum, cognac, pineapple, all spice, banana

DRAUGHT BEER

Northcoast **Schrimshaw** Pilsner 4.7% ABV (Fort Bragg, CA)

Mother Earth Vista **Boo Koo IPA** 6.5% ABV (Vista, CA)

Anderson Valley **Boont Amber** Ale 5.80% (Boonville, CA)

Victory **Golden Monkey** Tripel 9.5% ABV (Downington, PA)

BEER CANS+BOTTLES

21st amendment **El Sully Mexican Lager** 4.8% ABV (San Francisco, CA)

Avery **White Rascal Wit** 5.6% ABV (Boulder, CO)

Hitachino **Real Ginger Ale** 8.0% ABV (Japan)

Mission **Hard Root Beer** 7.5% ABV (San Diego, CA)

Oskar Blues **Dale's Pale Ale** 6.5% ABV (Lyons, CO)

Ommegang **Rosetta Flanders Oud Bruin** 5.6% ABV (Cooperstown, NY)

Modern Times **Blackhouse Coffee Stout** 5.8% ABV (San Diego, CA)

NON ALCOHOLIC BEVERAGES

Lemonade, Coke, Diet Coke, Coffee, Hot Tea, Sparkling or Still Water

WINE

**Sparkling by the Glass**

Prosecco (Glera), **Gancia**, Italia

Rose Sparkling, **Scarpetta**, Italia

**White by the Glass**

Sauvignon Blanc, **Drylands**, Kiwi-land

Pinot Grigio, **Borgo Conventi**, Veneto, Italia

Chardonnay from France, **Albert Bichot**, St Veran, France

Chardonnay, **Raeburn**, Russian River Valley, Cali, U.S.A.

**Rosé by the Glass**

Pinot Noir + St. Laurent, **Wagner Stempel**, Rheinhessen, Germany

**Red by the Glass**

Pinot Noir, **Lost Angel**, Republic of Cali, U.S.A.

Pinot Noir, **En Route**, Russian River Valley, Republic of Cali, U.S.A.

Malbec, **Cuma**, Salto, Argentina

Zinfandel, **Predator**, Lodi, Cali, U.S.A.

Syrah/Zin/Malbec, **Ancient Peaks**, Paso Robles, Cali, U.S.A.

Cabernet from France, **Chateau Ducasse**, Southpaw Bank, France

Cabernet Sauvignon, **Edge**, Napa Valley, Cali, U.S.A.

**White & Sparkling by the Bottle**

Champagne (chardonnay, pinot noir) **Nicki Feuillatte**, France

Sauvignon Blanc, **Acumen**, Napa Valley, Cali, U.S.A.

Sauvignon Blanc, **Cade**, Napa Valley, Cali, U.S.A.

Viognier, **Favia**, Napa Valley, U.S.A.

Chardonnay, **Jordan**, The "Other" Valley, Cali, U.S.A.

**Red by the Bottles**

Pinot Noir, **Center of Effort**, Edna Valley, Cali, U.S.A.

Pinot Noir, **Sandhi**, Santa Barbara, Cali, U.S.A.

Pinot Noir, **Bethel Heights**, Eola-Amity Hills, Oregon, U.S.A.

Pinot Noir, **Crossbarn** by Paul Hobbs, Sonoma Coast, Cali, U.S.A.

Pinot Noir, **Cheval Sauvage**, Santa Maria Valley, Cali, U.S.A.

Pinot Noir, **Seasmoke** "Southing", Santa Maria Valley, Cali, U.S.A.

Syrah, **Plumpjack**, Napa Valley, Cali, U.S.A.

Zin/Cab Sauv/Cab Franc, **Coup de Grace**, Lodi, Cali, U.S.A.

Cabernet/Merlot from France, **Chateau Lescalle**, Between da Rivers, France

Cab Sauv / Cab Franc / Merlot, **Leviathan**, Republic of Cali, U.S.A.

Cabernet Sauvignon, **Inglenook** "Cask", Napa Valley, Cali, U.S.A.

Cab Sauv / Cab Franc / Merlot, **Overture by Opus One**, Napa Valley, Cali, U.S.A.

**BLIND PILOT - MP**

ask for more info on our rotating whiskey flight

**THE 'MERICAN CLASSIC**

choose a Whisk(e)y and it's style

-Old Fashioned

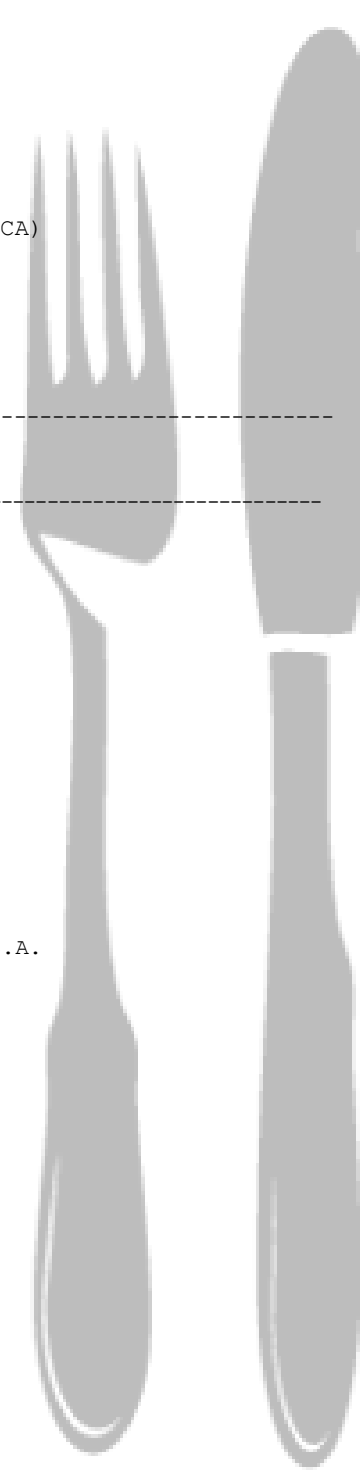
-Manhattan

-Sazerac

-Goldrush

-Mule

**BOILERMAKERS - SHOT + BEER:**  
**ONCE UPON A TIME IN MEXICO**  
El Sully + Casa Noble  
**THE TOURIST**  
Real Ginger + Suntory Hibiki TOKI  
**DEAD MAN**  
Dale's Pale Ale + Smooth Ambler 10yr  
**FEAR AND LOATHING**  
Blackhouse Coffee Stout + Whistle Pig  
Blackhouse Single Barrel



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