

Our menu is designed to be a sharing, social experience – Enjoy!

APPETIZERS

Ahi Poke Sushi Grade, Mango, Avocado, Jalapenos, Sesame Vinaigrette **\$15**

Bangkok Hummus Roasted Mushrooms, Teriyaki, Grilled Pita **\$10**

Lamb Hummus Cherry Tomatoes, Red Onions, Bell Peppers, Mint **\$11**

Tuna Tar Tar Jalapenos, Scallions, Avocado Mousse **\$12**

Chicken Eggrolls Fresh Corn, Red Bell Peppers, Onions, Mozzarella **\$9**

Calamari Spicy Marinara **\$11**

Crab Cake Avocado, Corn Mango Salsa **\$11**

Bison Sliders (3) Creamy Blue Cheese, Caramelized Onions **\$12**

Mac & Cheese **\$9** *add Chicken \$5 add Shrimp \$7*

BRUSCHETTAS (3)

Fig Pistachio Red Wine Pomegranate Figs, Pistachio Butter **\$9**

Fresh Burrata Sundried Tomato Pesto, Balsamic **\$9**

Granny Apple Honey Goat Cheese, Black Currants, Walnuts **\$9**

Jumbo Lump Crab Ginger Dressing, Shallots, Walnuts, Avocado **\$11**

SKEWERS (3)

Lamb Mint Marinade, Roasted Scallions, Red Fresno Pepper Sauce **\$10**

Fillet Mignon Roasted Cherry Tomatoes, Pearl Onions, Red Wine Demi **\$11**

Vietnamese Shrimp Spicy Marinade, Micro Salad, Cilantro **\$11**

Chicken Spicy Peanut Sauce **\$9**

GREENS *add Chicken \$5 add Shrimp \$7*

Autumn Butter Lettuce, Grilled Corn, Candied Walnuts, Roasted Pumpkin Seeds,
Dried Cranberries, Tomatoes, Homemade Small Croutons **\$11**

Arugula Caprese Tomatoes, Burrata, Basil, Lemon Oil, Balsamic Reduction **\$11**

Market Balsamic Strawberries, Goat Cheese, Walnuts **\$10**

SUSHI ROLLS

Tropical Lump Crab, Salmon & Tuna, Fresno Peppers, Mango, Cucumbers **\$16**

Spicy Salmon Spicy Mayonnaise, Avocado, Carrots **\$13**

Crunchy Tuna Sashimi Grade, Cucumber, Sake Tempura Crunch & Eel Sauce **\$13**

Caterpillar Jumbo Shrimp Tempura, Avocado, Spicy Mayonnaise, Cucumber **\$13**

Spicy Tuna Sashimi Grade, Jalapenos, Cucumber, Daikon Sprouts **\$13**

MAINS

Thai Noodle Marinated Fillet Mignon or Chicken, Avocado, Mango, Peanuts **\$16**

King Salmon Roasted Mushroom Risotto, Chardonnay Bur Blanc **\$16**

Pan Roasted Chicken Breast Sweet Potato Puree, Sauté Spinach, Caramelized
Onions, Arugula Chips **\$16**

NY Steak Center Cut, Herb Fries, Brussel Chips, Brandy Demi Glaze **\$20**

Grilled Rib Eye Mashed Potatoes, Onion Crisps, Red Peppercorn Demi **\$18**

** All Syrups Are Freshly Made In House **

TEN OUNCE MARTINIS \$10

Elderflower Gimlet

Botanical Gin, St. Germaine Elderflower Liqueur

Sidecar

Cognac, Cointreau, Raw Sugar, Fresh Lemons, Limes & Oranges

Ward 8

Small Batch Bourbon, Homemade Grenadine, Fresh Lemon & Orange, Cherry

Pear

Vodka, Pear Puree, Ginger Syrup, Lemon Juice

Blueberry Lychee

Vodka, Fresh Lychee & Blueberries, Lime Juice

Lavender Cosmo

Citrus Vodka, Cointreau, Lavender Syrup, Lime & Cranberry Juice

Grapefruit

Vodka, Orange Liqueur, Fresh Grapefruit Juice, Lemon Juice, & Sugared Rim

Raspberry Lemon Drop

Vodka, Raspberry, Fresh Lemon Juice

Ginger Cucumber

Vodka, Muddled Cucumber, Ginger Syrup, Lemon Juice

Mojito-Tini

Vodka, Muddled Mint, Lime, Raw Sugar

SPECIALTY COCKTAILS \$8

The Dirty Hipster

Scotch, Drambuie, Cherry Liqueur, Ginger Beer, Fresh Basil

Moscow Mule

Vodka, Fresh Lime Juice, Angostura Bitters & Ginger Beer

Rio Mojito

Rum, Lime, Muddled Mint & Demerrara Syrup

Juniperativo

Gin, Fresh Lime Juice, Homemade Grenadine, Muddled Mint

Forbidden Fruit

Anejo Tequila, Prickly Pear, Fresh Lime, Cointreau

Homemade Sangria

Cabernet Sauvignon & Orange Rum, with Fresh Diced Oranges, Apples, Pineapples, Dash of Cinnamon

Jalapeño Twist

Tequila, Orange Liqueur, Muddled Jalapeño, Lemon Juice, Ginger Syrup, Orange Juice, Splash of Soda

DESSERTS

Chocolate Fondue \$13

Chocolate Truffle Cake \$8

NY Style Cheesecake \$8

Chocolate Martini \$10

Nuts & Berries Martini \$10

CAFE \$4

Latte

Cappuccino

Assortment Herbal Teas

BEER ALWAYS ON TAP...

Green Flash West Coast IPA – California 6

Chimay White – Belgium 8

Franziskaner – Germany 7

Unibroue Trois Pistoles - Quebec 6

Stone Arrogant Bastard Ale – California 7

North Coast Scrimshaw - California 6

Have Your Holiday Party

here with us!

323.964.9494

Bugatta.com

Event Coordinator **James Blackley**

Restaurant Manager **Omer Azar**

TBC Corporate Executive Chef **Sean Poplar**

18% Gratuity on parties of 5 or more
Brought in dessert \$25 each
Corkage fee \$20 per bottle – wine only – 4 btl max

*If you have any food allergies please notify your server *

*Visit our other restaurant at
BarbarellaBar.com*

HAPPY HOUR MENU

4 – 7 PM DAILY

Appetizers

Chicken Eggrolls (2)	6	Bison Sliders (2)	8
Chicken Satay (3)	7	Fillet Mignon Skewers (2)	7
Calamari Fritte	7	Granny Apple Bruschetta (2)	6
Tuna Tar Tar	8	Autumn Salad	8
Bangkok Hummus	6	Market Salad	7

Draft Beer

Franziskaner Hefe-Weisse 4	Stone Arrogant Bastard Ale 5
North Coast Scrimshaw Pilsner 4	Chimay White 5
West Coast Green Flash IPA 4	Unibroue Trois Pistoles 4

House Wine \$6

Ten Ounce Martinis

Happy Hour \$6

Blueberry Lychee

Stoli Vodka, Fresh Lychee & Blueberries, Lime Juice

Elderflower Gimlet

Botanical Gin, St. Germain Elderflower Liqueur, Lime Juice

Pear

Vodka, Pear Puree, Ginger Syrup, Fresh Lemon Juice

Lavender Cosmo

*Citrus Vodka, Cointreau, Homemade Lavender Syrup,
Lime & Cranberry Juice*

Raspberry Lemon Drop

Vodka, Raspberry, Fresh Lemon Juice

Ginger Cucumber

Vodka, Muddled Cucumber, Ginger Syrup, Lemon Juice

Grapefruit

*Vodka, Orange Liqueur, Fresh Grapefruit Juice,
Lemon Juice, & Sugared Rim*

Ward 8

*Small Batch Bourbon, Homemade Grenadine,
Fresh Lemon & Orange, Cherry*

Mojito-Tini

Vodka, Muddled Mint with Lime, Raw Sugar

Sidecar

*Cognac, Cointreau, Raw Sugar, Fresh Lemons,
Limes & Oranges*

Specialty Cocktails

Happy Hour \$6

The Dirty Hipster

Scotch, Drambuie, Cherry Liqueur, Ginger Beer, Fresh Basil

Moscow Mule

Vodka, Fresh Lime Juice with Angostura Bitters & Ginger Beer

Rio Mojito

Rum, Lime, Muddled Mint & Demerrara Syrup

Juniperativo

Gin, Fresh Lime Juice, Homemade Grenadine, Muddled Mint

Forbidden Fruit

Anejo Tequila, Prickly Pear, Fresh Lime, Cointreau

Jalapeño Twist

*Tequila, Orange Liqueur, Muddled Jalapeño, Lemon Juice,
Ginger Syrup, Orange Juice, Splash of Soda*

Homemade Sangria

*Cabernet Sauvignon & Orange Rum, with Fresh Diced Oranges,
Apples, Pineapples, Dash of Cinnamon - Marinated for 32 Hours*



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