Menu Conceived and Created by
Angelo Sosa

Chef Angelo Sosa brings his creative passion for food to Los Angeles with his newest menu concept here at SmithHouse Tap & Grill.

After graduating with high honors from the Culinary Institute of America in 1997, Angelo has worked for and alongside such critically acclaimed chefs as Christian Bertrand, Jean-Georges Vongerichten, Masaharu Morimoto, and Alain Ducasse.

With SmithHouse, Angelo brings his genius, passion and joy to Century City. The menu is certain to surprise diners with intense flavors and creative innovations that still feel & taste familiar. "The food is approachable, and made with care and love. I want the diner to experience an emotion when they eat my food; to feel the way that I did, to fall in love with the concept as I did."

-angelo sosa

SPECIALTY COCKTAILS

Created by

Jason Bran - Damian Windsor - Simon Ford

$12

Pimm's-A-Peel
pimm's no.1, citrus, verbena, cucumber, ginger beer

Mayan Mistress
zacapa, lemon, orange, vanilla, passionfruit

Copa Enrique
don julio blanco, jalepeno sauce, cucumber, lime, salt

Officer's Ration
tanqueray gin, lime, grapefruit, honey, soda

Black N' Bulleit
bulleit bourbon, cassis, blackberries, orange

Smitty's Cider
absolut orient apple vodka, apple juice, lime, spiced syrup

The Bitter Lady
plymouth gin, campari, lemon, honey, egg white

Canataloupe Caprioska
absolut wild tea vodka, cantaloupe, lime

Aviation
bombay dry gin, maraschino, crème yvette, lemon

French 75
plymouth gin, champagne, lemon

Moscow Mule
absolut vodka, ginger beer, lime juice

Manhattan
bulleit rye, carpano antica, angostura bitters

Old Fashioned
bulleit bourbon, angostura bitters

Sidecar
hennessy vs cognac, cointreau, lemon

SmithHouse tap & grill

Sparkling Wines & Champagne
Listed from milder to stronger

	Glass	Bottle
Brut, Mumm "Prestige " Napa Valley, California, NV Split		8
Brut Rose, Nicolas Feuillatte "Cuvée Palmes d'Or", Champagne, France, 2003		325
Brut, Veuve Clicquot "Yellow Label", Champagne, France, NV		95
Brut, Perrier Jouët Grand Brut, Champagne, France, NV		85
Brut, Dom Pérignon, Champagne, France, 2002		275

White/Rosé Wines
Listed from milder to stronger

Riesling, Blufeld, Mosel Saar Ruwer, Germany, 2009	8	30
Pinot Grigio, Santa Margherita, Alto Adige, Italy, 2010		47
Pinot Grigio, Esperto, Delle Venezie, Italy, 2009	8	30
Sancerre, Pascal Jolivet, Loire, France, 2009		59
Sauvignon Blanc, Brancott, Marlborough, New Zealand, 2010	9	35
Rose, Chateau d'Esclans, Côtes de Provence, "Whispering Angel", Provence, France, 2010	12	46
Chardonnay, Kim Crawford "Unoaked," New Zealand, 2009	9	35
Chardonnay, "Bramito del Cervo", Umbria, Italy, 2008		50
Chardonnay, Santa Barbara Wine Company, Santa Barbara, California, 2009		43
Chardonnay, Davis Bynum, Russian River Valley, California, 2009	15	58
Chardonnay, Cake Bread Cellars"Reserve", Napa Valley Carneros, California, 2009		75
Chardonnay, Ferrari-Carano "Tré Terre", Russian River Valley, California, 2008		76

Red Wines
Listed from milder to stronger

Pinot Noir, "Votre Santé", Sonoma Coast, California, 2009	9	35
Pinot Noir, Chateau St Jean, Sonoma County, California, 2008		47
Pinot Noir, Rodney Strong, Russian River Valley, Sustainably Grown, California, 2009	12	46
Pinot Noir, Fog Dog, Sonoma Coast, California, 2008		50
Chianti Classico, Antinori "Pèppoli", Tuscany, Italy, 2008		75
Rosso di Montalcino, Banfi, Tuscany, Italy, 2009		52
Shiraz, Penfolds "Thomas Hyland", South Australia, 2009		42
Zinfandel, XYZin "10 Year Old Vines", California, 2008		40
Merlot, Rutherford Hill, Napa Valley, California, 2008		48
Merlot, Simi, Sonoma County, California, 2007	12	46
Malbec, Graffigna,"Grand Reserve", San Juan, Argentina, 2008		60
Malbec, Trapiche, "Broquel", Mendoza, Argentina, 2009	12	46
Cabernet Sauvignon, Hayman & Hill "Reserve Selection", Napa Valley, California, 2008	10	38
Cabernet Sauvignon, Heitz Cellar, Napa Valley, California, 2006		110
Cabernet Sauvignon, Summerland, Paso Robles, California, 2007	12	46
Cabernet Sauvignon, Atlas Peak Vineyards, Napa Valley, California, 2006		65
Cabernet Sauvignon, Joseph Phelps, Napa Valley, California, 2008		95
Red Blend, Antinori, Bolgheri, "Tenuta Guado al Tasso Il Bruciato", Tuscany, Italy, 2008		70
Red Blend, Joseph Phelps, "Insignia", Napa Valley, California, 2008		275
Red Blend, Opus One, Napa Valley, California, 2007		280
Meritage, Rodney Strong "Symmetry", Alexander Valley, California, 2007		125

Dessert Wines & Ports
Listed from sweetest to least sweet

Ice Wine, Inniskillin, Niagara Peninsula, VQA, Ontario, Canada, 2008, 375ml	btl	110
Ruby Port, Sandeman "Founders Reserve, Vintage Character", Douro, Portugal, NV12	gls	12
Tawny Port, Presidential "10 year", Douro, Portugal, NV	gls	12

SmithHouse tap & grill

Corkage Fee: 10

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appetizers

Golden Pineapple Ribs 8
St. Louis spare ribs slow cooked & lacquered in a sweet pineapple BBQ sauce

Tuna Pastrami 9
Old fashion house-made mustard with sweet & sour pickles

Beer Fondue 7
Swiss & cheddar cheese with soft rye pretzel

Fried Green Tomato Rings 6
Crispy green tomatoes with Old Bay salt

Lettuce Cups …choice of beef | chicken | tuna | tofu 8
Asian spiced dressing with sweet & sour pickles

Onion Rings 5
Sweet onion rings in buttermilk batter

Nachos Camacho …chicken or chili add $3 9
Bangin' guacamole with cheddar sauce & cilantro

Let's Wing-ette 9
Red-hot glaze cooled with Asian ranch

Stout Beef Chili 8
Black bean & pico de gallo verde

Green Gazpacho 8
Green tomato & extra virgin olive oil

salads

California Cobb | *vegetarian option available* 12
Applewood smoked bacon, chopped egg, avocado, crisp lettuce & creamy blue cheese

Off the Waldorf …chicken add $3 11
Mixed greens with candied walnuts with crisp apple and sweet & sour grapes

Hey Caesar …chicken add $3 9
Creamy garlic dressing, herbed croutons & shaved parmesan

Sesame Chicken Salad 12
Slices of orange with sesame oil & enoki mushrooms

SmithHouse Wedge 12
Braised pork belly with pickled shallots and blue cheese

sides

Herbed Fries	4	Sesame Spinach	4
Sweet Corn Puree	5	Charred Bok Choy	4
"Baked Potato"	6	Mac Daddy	6
Sweet Potato Puree	4		

SmithHouse tap & grill

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18% gratuity will be added to parties of 8 or more

sandwiches

Tuna Reuben Melt 14
Tuna pastrami with Asian pickled cabbage, house-made mustard and swiss cheese, on rye

Vietnamese Steak Banh Mi 14
Vietnamese spiced steak with pickled carrots and cilantro, on baguette

Grilled Tilapia Sandwich 14
Sriracha mayo & spiced onion jam

General Tso's Chicken Club 13
Spicy orange glaze with chili mayo & shredded lettuce

Vegan Bliss Wrap 12
Alfalfa sprouts with creamy miso-avocado dressing & roasted red pepper & watermelon

burgers

Cheddar Crunch Burger 13
Vintage Blend with cheddar crumble

THE SMITHHOUSE 14
Vintage Blend with marrow & parmesan crust

French Onion Burger 13
Vintage Blend topped with sweet onion jam, gruyere cheese & herbed mayo, on brioche

Edamame Burger 12
Green Goodness dressing tops this vegetarian powerhouse

Turkey & Gravy Burger 13
Cranberry Jam

Vintage Burger 12
Our signature Vintage Blend burger

entrees

Mussels Frites 15
Herbed fries & truffle oil

Broiled ½ Chicken 16
Sautéed sesame spinach with side of Mac Daddy

Slow Baked Salmon 18
Sweet Corn Puree with charred bok choy & lemon-yuzu butter

NY Strip Frites 26
Ginger-soy glaze with sweet potato puree & five spiced walnuts

Garlicky Noodles 13
Garlic with chicken broth

Filet Mignon 34
Smoked BBQ sauce along side herbed fries

dessert

Pretzel Cheesecake 8
Passion fruit glaze - Pretzel crust

Corn Brulee 7
Creamy corn - Blueberry compote

Red Velvet 6
A rich and creamy classic

Root Beer Float 9
32oz of draft rootbeer - vanilla ice cream

Curtis's Elephant Ears 6
Fried dough - Sugar & cinnamon

Bread Pudding 8
Carmelized whiskey bananas
- Vanilla ice cream

Warm Chocolate Cake 7
Toffee & caramel, - Vanilla ice cream

SmithHouse
tap & grill

we proudly serve sustainable fish and all natural meat from humanely treated animals

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