



WESTWOOD – IN-THEATER MENU

Thursday, April 17, 2014

HOT NOSH BITES & STARTERS

Potato Knishes

Caramelized Onion, Black Pepper, Yukon Gold Potato, Black Truffle Mustard 8

Warm Biscuits

Black Forest Ham & Cheddar Cheese, Whipped Sweet Barrel Aged Maple Butter 8

Golden Polenta Corn Bites

Red Tomato Marmalade 8

Crispy Beans

Tempura Farmers Market Green Beans, Szechuan Salt 7

Pretzels

Warm Soft German Pretzels, Cheddar & Jalapeno Nuggets & Crisps, Honey Mustard 10

Empanadas

Braised Pork Belly & Swiss Chard, Orange Honey Sauce 12

Pork “Wings”

Braised Kurobuta Pork “Wings,” Chili Sauce 14

Spicy Salmon Tartare

Thai Chili Cones, Kimchi Cucumber and Daikon Pickles 16

Potato Boats

Smoked Salmon, Bellwether Farms Crème Fraiche, with Osetra Caviar 30

SAMMIES & SUPPER

Caesar Spears

Organic Roasted Chicken, Romaine Lettuce Hearts, Parmesan Cheese, Crouton Crisps 12

Mahi Mahi Fish Tacos

Grilled Mahi Mahi, Avocado Cilantro Sauce, Cabbage Slaw 13

Chinese Bao

Eggplant, Pickled Cucumbers and Carrots, Hoisin Sauce, Crispy Beans 14

Fried Chicken

Brioche French Toast, Warm Maple Syrup 16

Roast Beef French Dip

Onion Jam, Swiss Cheese, Horseradish Sauce, Rosemary Potato Nuggets 16



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THEATERS®

Kimchi Cubano Sandwich

Honey Ham, Turkey, Provolone, Kimchi, Salt & Vinegar Chips 15

Reuben Sandwich

Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing on Marble Rye, Potato Knish 17

Lobster Roll

Poached Santa Barbara Lobster, Pink Chili Dressing, Old Bay Seasoned Potato Chips 18

Angus Burger*

Applewood Smoked Bacon, Sharp Cheddar, Tomato, Curly Leaf Lettuce, Truffle French Fries 16

Mediterranean Flatbread

Kenter Greens, Lamb Carpaccio, Feta, Olives, Fennel, Caramelized Onions, Lemonette 16

Pizza Bianco

Quatro Formaggi – Ricotta, Tallegio, Mozzarella, Parmigiano Reggiano 14

Margherita Pizza

Buffalo Mozzarella, Marinara Sauce, Coleman's Farms Basil 13

**Our beef is all-natural, free-range, grass and grain fed and are 100% antibiotic and hormone free.*

SPREADS, DIPS & PETIT FEASTS

Garden of Crudit 

Farmers Market Vegetables - Sweet Pea Dip, Rosemary Crackers 12

Naan-Chos

Grilled Naan, Red Pepper Hummus, Sweet Pea Guacamole, Smoked Gouda Topping 14

A Taste from The Cheese Store of Beverly Hills

3 Artisanal cheeses, Fig Jam, Marcona Almonds, Dates, Crackers & Crisps 17

Charcuterie

Chefs Selection of Cured Meats, Grissini Sticks, Grilled Baguette, Olives, Stout Mustard 18

POPCORN, CHIPS, & FRIES

Popcorn of the Day 7

Potato Chips with Sea Salt 5


Truffle Fries 9



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THEATERS®

SWEETS

Helms Treats 	
Warm	
Toffee Coffee Chocolate Chip Cookie	4
Triple Gingerbread Cookie	4
OMG Cookie – Almond, Chocolate & Love	4
Frozen	
Cup - Apple Pie ala Mode Ice Cream Cup	5
Bars - Chocolate & Orange Bar dipped in Chocolate Candy Coating	5
Cheesecake Crunch Bar with Raspberry Swirl Sorbet dipped in Almond Crumble	5

CANDY

Frosted Fruit Slices – Grape and Raspberry	6
Sour Twizzler Vines	6
iPic Hard Candy	6
Gummy Bears	6
Psychedelic Gummy Bears	6
Sour Candies	7
Mixed Chocolate Malt Balls	7
M&M Sweet & Salty Mix	7
Chocolate Covered Raisins	7
Purple M&Ms	9
Jelly Belly Beans	9
Chocolate and Toffee Covered Pistachios	9

DRINKS & SODAS - TBD

Jones - Energy Drinks	6
Mexican Coke	4



SPARKLING

BRUT, Chandon
Napa | NV 187 ml 12 split

PROSECCO, La Marca
Veneto | NV 9 flute/36 bottle

BRUT, Veuve Clicquot Yellow Label
Reims | NV 18 flute/85 bottle

glass/carafe/bottle

WHITE

WHITE BLEND, Ferrari Carano Bella Luce
Sonoma County | 2012 9/13/34

ARNEIS, Seghesio Family
Russian River | 2012 11/15/42

RIESLING, Bex
Nahe | 2012 9/13/34

PINOT GRIGIO, Santa Margherita
Valdadige | 2013 14/19/52

SAUVIGNON BLANC, Chalk Hill Estate
Sonoma County | 2012 13/18/49

CHARDONNAY, MacRostie
Sonoma Coast | 2012 14/19/52

ROSE

PINOT NOIR, Rose Toad Hollow
Sonoma County | 2012 10/14/38

RED

PINOT NOIR, Coppola Votre Sante
Sonoma County | 2012 9/13/34

CABERNET SAUVIGNON,
Irony, Small Lot Reserve
North Coast | 2012 11/15/42

BARBERA D'ASTI, Michele Chiarlo
Piemonte | 2011 11/15/42

PINOT NOIR, Robert Sinskey
Carneros, Napa Valley |
2010 18/25/68

VALPOLICELLA RIPASSO, Le Salette
'Baby Amarone,' Veneto |
2011 15/19/55

TENUTA-DELL'ORNELLAIA, Le Volte
Tuscany | 2011 18/25/68

CABERNET SAUVIGNON,
Chateau Montelena
Napa Valley | 2011 21/28/79

ROSSO DI MONTALCINO,
Poggio San Polo 'Baby Brunello,'
Tuscany | 2011 18/25/68

**AN EVENT
TO REMEMBER**
CELEBRATE AT TANZY

ASK OUR SALES MANAGER FOR DETAILS

Luncheons • Business Meetings • Bar Mitzvahs
Cocktail Parties in the Cocoon Lounge
Fundraisers • Special Occasions

SEASONAL FARMSTAND DRINKS HANDCRAFTED BY OUR JUICE DJ

Sparkling Italian Mineral Water 6
Ginger-People Ginger Beer 7
Prosecco 9

STRAWBERRY LEMONADE

Harry's Berries strawberries, Melissa's rhubarb,
Single Estate Highlands agave
6

CAN'T BEET THIS

Roasted and Raw organic beets,
whole root ginger, toasted green cardamom
6

GARDEN GREENS

Bloomsdale spinach, Tuscan kale,
cucumber, kiwi, porcini
6

CALI COLADA

Fresh young coconut water,
grilled pineapple, California pistachios
6

KUMQUAT QUENCH

Fallbrook Kumquats,
Chef's-Stash saffron, organic carrots
6

SORBETTI MARTINIS LUSCIOUS ITALIAN COCKTAILS

House infused vodka, hand squeezed juice,
sorbetto, prosecco
11

UNDER THE TUSCAN SUN

Carrot-saffron vodka, honey sour,
lemon sorbetto

STRAWBERRY FIELDS

Harry's Berries strawberry vodka,
rhubarb sour, strawberry sorbetto

COCO PAZZO

Grilled pineapple vodka, roasted pistachio
vodka, vanilla-lavender sour, coconut sorbetto

FRESH AND SAVORY BLOODIES NOT JUST FOR WEEKEND BRUNCH

TANZY MARY

Basil infused vodka
9

MARIA D'AMALFI

San Marzano tomatoes, clam juice, porcini
broth, house infused lemon vodka
11

THE CLASSICS

14

NEGRONI

Gin, Campari, house vermouth

VESPER

Lavender gin, vodka, Cocchi Americano

DIRTY MARTINI

Parmesan-peppercorn-fennel infused
vodka, house cured olive tapenade

MARGARITA

100% de agave tequila, homemade
limoncello, agave, hand squeezed lime

MOJITO

Strawberry, rhubarb, basil, balsamic,
rum, prosecco

TEQUILA SUNRISE

100% de agave tequila, organic agave,
hand squeezed orange juice, single
orchard pomegranate

OLD FASHIONED

Black-walnut infused rye, candied figs
and walnuts, housemade orange bitters

MANHATTAN

Bourbon, house vermouth, Tanzy bitters,
Luxardo cherries

CHOCOLATE MARTINI

From scratch venchi di torino
chocolacello, tiramisu infused vodka

TAP BEERS

PERONI

Lager, Lombardy, Italy 5

AMSTEL LIGHT

Light Beer, Holland 5

STELLA ARTOIS

Pale lager, Belgium 6

ANGEL CITY

Eureka Wit white ale, Los Angeles 6

BALLAST POINT

Sculpin IPA, San Diego 7

FIRESTONE

Black IPA, Buellton 7

STONE

Seasonal, San Diego 7

DESCHUTES

Black Butte porter, Oregon 6

BOTTLE BEERS

COORS

5

COORS LIGHT

5

SAM ADAMS BOSTON LAGER

5

CORONA EXTRA

6

CHIMAY BLUE LABEL

10

AMIATA CONTESSA IPA

9

CRISPIN CIDER

8

BITBURGER N.A.

5