

INGO'S TASTY DINER

Los Angeles' Farm to Table Diner - From the Farmer's Market to Your Face!

FROM OUR BAR

- Basil Gimlet**, fresh citrus vodka, torn basil, kaffir lime 11
Negroni, Sipsmith London dry, Carpano Antica, Cappelletti 12
The Good Doctor*, St. George green chile vodka, green juice, lime 11
Ingo's Old Fashioned, Kevin's blend Angel's Envy bourbon, house bitters, hand cut ice 12
Buck &Rider*, Rittenhouse rye, China China, Aperol, lemon 11
Eight Square Miles, blanco tequila, pamplemousse, grapefruit, thyme 11
All Dressed Up, Fords gin, Leopold Brothers cherry, lemon, cava 11
9lb Hammer, Overproof Rhum, Harry's berries, ginger beer 11
Sangria Blanco, pinot grigio, fresh apple, lemon 7 / 30

**served straight up!*

- Deviled Eggs**, goat cheese, pickled beets, and herbs 4 / 6
Pimento Cheese Dip with farmers market vegetables 4
Guacamole with fresh red corn chips 5
Tuna Tartare, sushi-grade tuna, avocado mash, and housemade tortilla chips 14
Crispy Brussels Sprouts, marcona almonds, and goat cheese dipping sauce 10
Spicy Char-Grilled Broccoli, garlic, pequin chile, and saffron yogurt 9
English Peas, mint, tarragon, pickled onion, house ricotta crostini 11
Spigarello, calabrian chili, garlic, vinegar, bread crumbs 9
Chopped Salad, rotisserie chicken, kale, crispy barley, bacon, egg, tomato, avocado, and yogurt dressing 14
The Diner's Caesar Salad, sweet gem romaine, torn sourdough croutons, and parmesan 12
Radicchio Salad, castelvetrano olive, pistachio, citrus, and Spanish vinaigrette 14
Blue Ribbon Cheeseburger, Strauss grass-fed beef, sharp Wisconsin cheddar, pickle, and aioli with fries 13
Paris Texas Burger, Strauss grass-fed beef, apple BBQ sauce, La Quercia pancetta, cheddar, lettuce, and pickle 14
White Fish Club Sandwich, fresh Loup de Mer, our housemade tartar sauce, lettuce, tomato, pickle 15
Meatballs, Burrata and some Spaghetti, hand-cranked pasta, pomodoro, parmesan, and torn basil 16
Rotisserie Mary's Chicken, stewed chickpeas, and Tuscan kale 19
Marin Sun Farms Pork Chop, grilled, root vegetable mash, and hearty greens 23
Pan Roasted Campbell River Salmon, herbed corona beans, and raw vegetable slaw 25
Sautéed Snapper, forbidden rice, root vegetables, and spinach 25
Jordan's Rotisserie Leg of Lamb, harissa yogurt, and cabbage salad 26
Grilled Filet of Grass-Fed Beef, asparagus, root vegetable mash, old balsamic, and jus 32
Grass-Fed Beef Rib Chop for Two, porcini rub, roasted potato yanks, and arugula salad 46

SIDES

- Farm Lettuces with Vinaigrette and Avocado** 6
Kennebec French Fries 6
Raw Farmers Market Cole Slaw 3
Roasted Potato Yanks 6
Root Vegetable Mash 3
Housemade English Muffin 3

DESSERTS

- Small-Batch Cookie "Basket"** 7
Grateful Spoon Gelato 4
mint chocolate chunk
vanilla
pistachio

ON DRAFT

- North Coast Brewing Scrimshaw, Pilsner, Fort Bragg CA 44% 7
Great Divide Brewing Co. Colette Farmhouse Ale, Farmhouse Saison Ale, Bolder CO 7.3% 8
Green Flash Brewing West Coast IPA, San Diego CA 8.1% 8
The Lost Abbey Judgement Day, Belgian Style Quadrupel, San Marcos CA 10.5% 9
Reverend Nat's Revival Hard Apple Cider, Portland OR 6.0% (500 ml bottle - gluten free!) 8

SPARKLING

- Mercat Cava Brut, Spain 8/23
Belasco de Baquedano Sparkling Malbec Rosé, Argentina 9/30
Waris-Hubert Grand Cru Blanc de Blancs, France 68
Caraccioli Brut, Santa Lucia Highlands 68
Louis Roederer Brut Millesime Rosé, France 93 (Yes 4 Real!)

WHITE

- Alondra Chardonnay, Mendocino 8/23
Hendry Barrel Fermented Chardonnay, Napa Valley 13/31
Sandhi "Rita's Crown" Chardonnay, Santa Rita Hills 75
Chateau Montelena Chardonnay, Napa Valley 78
Oro en Paz Las Lomas Vineyard Semillon, Lake County 12/28
Sarapo Nonita Lot 1 Sauvignon Blanc, Sonoma County 9/24
Domaine du Pre Semele Sancerre, France 15/35
Dr Klapper "Spätlese Halbtrocken" Riesling, Santa Barbara 12/30
Mathiasson White Blend, Napa Valley 60
League of Rogues Rosé, San Luis Obispo 8/22

RED

- Sostener Pinot Noir, Santa Lucia Highlands 11/28
Patricia Green Reserve Pinot Noir, Willamette Valley 15/37
Storm Vineyards "John Sebastiano" Pinot Noir, Santa Rita Hills 70
Domaine Serene Evenstad Reserve Pinot Noir, Willamette Valley 95
Boneshaker Zinfandel, Lodi 11/25
Robert Craig Howell Mt Zinfandel, Howell Mountain 70
Beckman Purisima Mountain Vineyard Syrah, Santa Ynez 14/35
Piedrasassi Rim Rock Vineyard Syrah, San Luis Obispo 90
Hobo Cabernet Sauvignon, Alexander Valley 9/26
Notary Public Cabernet Sauvignon, Santa Ynez 14/33
Owen Roe "Dubrul" Cabernet Sauvignon, Yakima Valley 89
Barnett Family Cabernet Sauvignon, Spring Mountain 115
Banshee Mordecai Red Blend, California 13/34

COOL BEVERAGES

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| Mexican Coke (btl) 3 ⁵⁰ | Arnold Palmer* 3 ⁵⁰ |
| Diet Coke, Sprite (can) 2 ⁵⁰ | French Press Mr. Espresso Coffee 3 |
| Club Soda 2 | Steven Smith Teamaker Hot Tea 2 ⁵⁰ |
| Tonic 2 | Perrier 3 |
| Ginger Ale 2 | Aqua Panna 4 |
| Lemonade* 3 | Fresh Squeezed Grapefruit 3 |
| Cold Brewed Iced Tea (black or green) 3 ⁵⁰ | Fresh Squeezed Orange Juice 3 |

Chief Mixologist and Spirits Director: Kevin Dunn