



SEASONAL, LOCAL & FRESH.

BRUNCH

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Waffle Sliders - housemade pork sausage / fried egg / cheddar / bacon 9

Breakfast Burrito - potato / caramelized onion / bell pepper / egg 9
choice of bacon or sausage / charred salsa

Smoked Salmon Bagel - red onion / capers / cream cheese 11

Hay Stack - pile of fries / 1/2 lb. burger patty/ cheddar / fried egg 10
chopped onion (Try it smothered with gravy add 2)

Biscuits and Gravy - homemade biscuits / sausage gravy 8

Mushroom Omelet - caramelized onions / herbed ricotta 11
roasted red peppers

BRUNCH DRINK SPECIALS

All you can drink Mimosas, Bloody Mary's and Hefeweizen (8oz.)
until 1 p.m. with purchase of an entree - 10



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BEAUNE 1^{ER} CR

LUNCH

THE SIX STARTERS

- White Corn Soup - tarragon oil 7
- Mesclun Greens - hazelnut / d'anjou pear / balsamic vinaigrette 8
- Woodfired Shrimp - romesco / wilted arugula 10
- Prince Edward Island Mussels - downtown brown / spinach / grilled bread 12
- Heirloom Tomato Salad - burrata / avocado / sungold tomato / balsamic / basil 13
- Mac n' Cheese - six cheeses / breadcrumbs 8

THE SIX SMALL PLATES

- Grilled White Corn - poblano butter 6
- Roasted Asparagus - prosciutto / manchego 7
- Marinated Beets - burrata / hazelnuts / watercress 6
- Wax beans - triple blanched garlic / fried onions 6
- Baby Carrots - carrot top gremolata / herbed ricotta 7
- Fried Peewee Potatoes - arugula / smoked paprika aioli 7

THE SIX PIZZAS

- Roasted Fig - crispy prosciutto 13
- Wild Spinach - ricotta / garlic tapenade 12
- Margarita - red sauce / fresh basil 11
- Mushroom - mushroom tapenade / mozzarella / truffle oil 13
- Italian - rosa grande pepperoni / house made fennel sausage / caramelized onion 13
- Chef Special - ask your server!

THE SIX SALADS

- Grilled Albacore - grated egg / crushed potato / shaved red onion / asparagus 15
- Cobb - roasted chicken / avocado / tomato / maytag blue / bacon / egg / balsamic vinaigrette 13
- Regular Joe - cheddar / bacon / cucumber / red onion / croutons / ranch and tossed 12
- Mediterranean Chicken - sweet peppers / chickpeas / feta cheese / olives / pine nuts / mint 13
- Antipasto - prosciutto / genoa salami / cherry peppers / manchego / olive / red wine vinaigrette 13
- Shrimp - butter leaf / diced stone fruit / crispy prosciutto / red onion 15

THE SIX SANDWICHES

- Marinated Cucumber - whole wheat / carrot cream cheese / tomato / red onion / sprouts 9
- Grilled Cheese - tomato gazpacho / manchego / mushroom / watercress / grilled ciabatta 10
- Ham and Swiss - tomato / red onion / garlic aioli 10
- Albacore Tuna Salad - olive / celery / onion / dill / lemon 10
- Smoked Salmon - red onion / avocado / cucumber / whole wheat 12
- Grilled Chicken - brioche bun / basil aioli / tomato / butter lettuce / bacon 10

THE SIX BURGERS

- available with free range turkey or grass fed free range beef
- Six Burger - tomato / maytag blue / red onion rings / butter lettuce / thousand island 10
- Wild Mushroom Burger - homemade steak sauce / swiss cheese 10
- Classic Burger - lettuce / tomato / onion / mayo 10 add cheddar 1
- Bacon Burger - cheddar / housemade bbq sauce / onion rings 11
- Banh Mi - glazed pork / pickled diakon and carrot / cucumber / serrano / sirachi 10
- Sloppy Joe Sliders - fried pickles 12

THE SIX SIDES 6

- Air Baked Fries
- Hand Cut Fries
- Sweet Potato Fries
- Small Salad
- Onion Rings
- Parmesan Truffle Fries (+2)



DINNER

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THE SIX ENTREES

- Niman Ranch Skirt Steak - house made steak sauce/ fried peewee potatoes / arugula 21
- Six Burger - brioche bun / tomato / maytag blue / onion rings / butter lettuce / thousand island / fries 16
- Idaho Trout - almond pesto / wax beans / sun gold tomato / white corn soubise 20
- Roasted Organic Jidori Chicken Breast - quinoa / swiss chard / stone fruit jam 19
- Grilled Albacore Salad - crushed potato / asparagus / shaved red onion / grated egg 16
- Salmon - roasted baby carrots / shaved fennel salad / grapefruit / watercress 21

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- Parmesan Truffle Fries (+2)

Executive Chef Daniel Somoza | Sous Chef Fidel Ruiz

At THE SIX we use sustainable, locally sourced products * vegetarian or can be made vegetarian



THE SIX

10668 West Pico Blvd
Los Angeles, CA 90064

Info: 310 837-6662
fax: 310 837-5788

www.thesixrestaurant.com

LIBATIONS

BEVERAGES
& BEER

THE SIX DRAUGHT BEERS

- Allagash White (ME) 6
- Downtown Brown (CA) 6
- Great White (CA) 6
- Haywire Hefeweizen (CA) 6
- Delirium Tremens 8.5% (BE) 8
- New Rotating Seasonal Brew on Tap, ask your server!

THE SIX SPECIALTY BOTTLES

- Racer 5 IPA (CA) 6
- Old Speckled Hen (EN) 6
- Maudite (QUE) 6
- Sierra Nevada Stout (NE) 6
- Sam Smith Nut Brown Ale (EN) 8
- Lindemans Framboise Lambic Raspberry 25 oz. (BE) 14

THE RELIABLE SIX

- Tecate 4
- Peroni 6
- Fat Tire 6
- Blue Moon 6
- Amstel Light 5
- Heineken Light 5

THE SIX WHITES

- Brancott Sauvignon Blanc (NZ) 8 / 28
- Charles Krug Sauvignon Blanc (CA) 10 / 32
- Baron Fini Pinot Grigio (IT) 9 / 30
- Layer Cake Virgin Chardonnay (CA) 9 / 30
- Chalk Hill Chardonnay (CA) 14 / 50
- Columbia-Crest Riesling (WA) 8 / 28

THE SIX REDS

- Veramonte Pinot Noir Reserva (CH) 9 / 30
- Joseph Phelps "Fogdog" Pinot Noir, Biodynamic (CA) 14 / 50
- Cupcake Merlot (CA) 6 / 23
- Jacob's Creek Reserve Shiraz (AU) 8 / 28
- XYZin Zinfandel 10 y.o. Vines (CA) 9 / 30
- Edie Brown Cabernet Sauvignon (CA) 10 / 32

CURIOUSLY DIFFERENT

- Erath Pinot Blanc (OR) 9 / 30
- Chateau Bonnet Bordeaux Blanc (FR) 8 / 28
- Verdemar Bodegas Montecillo Albarino (SP) 8 / 28
- Graffigna Malbec (AR) 8 / 28
- Seven Daughters Red Blend (CA) 9 / 30
- Summerland Grenache (CA) 9 / 30

SEASONAL, BUBBLES & CAPTAINS

- Mimosa or Wolf Blass Brut Cuvee' (AU) 7 / 25
- Mumm Napa Brut Rose' (CA) 12 / 40
- Cline Mourvedre Rose' non sparkling (CA) 7 / 25
- Mount Veeder Winery Cabernet Sauvignon (CA) 14 / 50
- Gary Farrell Pinot Noir (CA) 60
- Pierr-Joet Brut "Belle Epoque" (FR) 150

THE STANDARD BEVERAGES

- Vienna Roast Coffee (Blue Bottle House) & Decaf 2.75
- Fresh Brewed Ice Tea 2.75
- Lemonade / Arnold / Cranberry / OJ 3
- Evian, Flat or Bandoit, Sparkling 6
- Sodas 2.5
- Tazo Assorted Hot Teas 2.75

OUR STORY

THE STORY BEHIND THE SIX

The Society of Six was an influential community of six artist in Northern California during the 1920's prohibition era. At their Oakland-based cabin known as "The Chow House," these six closely-knit artists launched into lively discussions about California impressionism while they enjoyed home-cooked meals and home brewed beers and wines.

The Six was inspired by the "Society of Six" and in its honor we have created this traditional, rustic American experience to share unpretentious cuisine that is appealing to everyone. We have brought to our neighborhood a cozy atmosphere that is affordable and accessible to families, today's busy executive, and locals.

The Six's creative, artisanal approach to dining and spirits is found everywhere in The Six. The restaurant's bar is crafted from recycled wine crates and the sign in front of the restaurant has been designed using restored sheet metal. Our Edison light fixtures hang from rustic iron pot racks lighting up a twelve seat communal table that was handcrafted for The Six. Classic iron cast skillets and rustic wood planks, often used to serve our delicious locally sourced fare, pay homage to the ways of our inspiration. The ambiance is perfect for dinners who want to embrace the spirit of the Chow House.

The cuisine at The Six is handcrafted by Chef Daniel Somoza. Our food is sourced from the farm and brought directly to the table; using fresh, seasonal ingredients from local sourced markets. Our streamlined menu emphasizes the concept of "six"; choose from six exciting starters, six savory entrees, six red wines, six white wines, six draughts and six specialty dishes. Our wine is from the finest artisanal vineyards. These rich, delightful wines join our "six" favorite micro brews on draught...And since we are Los Angeles natives with a passion for our city, we wanted to showcase our love of old Hollywood, complete with portraits of our six favorite icons hanging on the back wall above our favorite table...which is, of course, Table 6.

Thanks,
Jake & Will, Managing Partners of the Six

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SPECIAL THANKS

To BackwardHeroes.com for their design and support!

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