



XO ON BEVERLY
7475 BEVERLY BLVD. LOS ANGELES, CA 90036 | PH. 323.903.0016

○ Bites

CHICKEN AND BLACK SOY STUFFED WONTONS <i>Garlic and Chili Butter</i>	\$10.00
STEAMED BUNS: SEARED SHRIMP OR CRISPY DUCK LEG <i>Pickled Jalapenos, Cucumber, Plum Sauce</i>	\$16.00
CALIFORNIA SUMMER ROLL <i>Krab and Avocado Salad, Rice Paper Wrap</i>	\$9.00
EDAMAME HUMMUS <i>Toasted Black Sesame, Young Vegetable Crudite</i>	\$9.00
TEMPURA FRIED VEGETABLE FRITTERS <i>Yuzu Chili Ranch Dressing</i>	\$9.00
FRENCH FRIES WITH TOASTED NORI <i>Garlic Aioli Dip</i>	\$9.00

○ Salads

BURMESE STYLE SALAD <i>Cherry Tomato, Crunchy Seeds, Tea Leaf Vinaigrette</i>	\$12.00
SESAME CHICKEN SALAD <i>Savoy Cabbage, Pickled Shallot, Sesame Soy Vinaigrette</i>	\$14.00
XO CAESAR SALAD <i>Little Gem Lettuces, XO Caesar Dressing, Pan Fried Croutons</i>	\$12.00
MARINATED HEARTS OF PALM AND JICAMA <i>English Cucumber, Shiso and Mint Pesto</i>	\$9.00

○ Noodles and Rice

CHILLED SESAME NOODLES <i>Persian Cucumber, House-made Pickles</i>	\$12.00
FRIED 7-GRAIN RICE SELECT CHICKEN SHRIMP PORK BELLY <i>Cage-Free Egg, Wok Roasted Spring Onion, Young Carrots</i>	\$15.00
STIR FRIED PANCIT NOODLES SELECT CHICKEN SHRIMP PORK BELLY <i>Shiitake Mushrooms, Savoy Cabbage, Fried Shallots</i>	\$16.00
KIMCHEE MAC AND CHEESE <i>Aged Cheddar and Beer Sauce</i>	\$10.00
AHI TUNA POKE SALAD <i>Tamari and Citrus Marinated Rice Noodles</i>	\$16.00
CHICKEN PHO-TZA BALL SOUP <i>Coriander Scented Matzoh Ball, Cilantro and Thai Basil</i>	\$9.00

○ Vegetables and Fruit

WOK ROASTED KABOCHA SQUASH <i>Caramelized Garlic, Sweet and Sour Sauce</i>	\$9.00
SMOTHERED CORN ON THE COB <i>Smoked Bacon, Red Tamarind Curry</i>	\$10.00
ROASTED FINGERLING POTATOES <i>Rotisserie Drippings and Szechuan Peppercorns, Banana Ketchup</i>	\$9.00
SEASONAL FRUIT BOWL <i>Wild Flower Honey and Smoked Sea Salt</i>	\$7.00

○ Rotisserie

ADOBO RUBBED PORK BELLY PORCHETTA	\$19.00
½ JIDORI CHICKEN SCENTED WITH LEMONGRASS	\$19.00
<i>Your choice of one Sauce: Banana Ketchup, Ginger Scallion Salsa, Green Coconut Curry</i>	

○ Brunch Plates

CLASSIC BREAKFAST <i>2 Cage Free Eggs Any Style, Smoked Bacon, Whole Grain Toast or Fruit</i>	\$12.00
FALL VEGETABLE BENEDICT <i>Mixed Brassicas, Buttery English Muffin, Ponzu Béarnaise</i>	\$11.00
LEMON RICOTTA PANCAKES <i>Housemade Apple Preserves, Buttermilk Caramel, Candied Ginger</i>	\$10.00
CRISPY FRIED CHICKEN THIGH <i>Scallion Waffles, Sweet and Sour Smoked Chili Jam</i>	\$14.00
CAROLINA GOLD RICE GRITS <i>62 Degree Egg, Roasted Delicata Squash, Ginger Scallion Salsa</i>	\$10.00
QUARTER POUND CHEESEBURGER <i>Charred Spring Onion Compote, Kochujang Mayonnaise, French Fries</i>	\$13.00

○ Desserts

FALL FRUIT CROSTATA <i>Chrysanthemum Honey, Chantilly Cream</i>	\$10.00
THAI TEA CREME BRULEE <i>Made with Duck Egg, Mangoes Glazed in Palm Sugar</i>	\$10.00
WARM CORN FLOUR CREPES <i>Coconut Tapioca, Toasted Coconut Hazelnut</i>	\$10.00
CLASSIC BANANA SPLIT <i>Choice of Ice Cream, Toasted Walnuts, Chocolate Sauce</i>	\$12.00
DAILY SELECTION OF ICE CREAM AND SORBET <i>Price per scoop</i>	\$4.00

Please let our staff know if you have allergies or dietary restrictions. We will do our best to accommodate you.



XO ON BEVERLY
7475 BEVERLY BLVD. LOS ANGELES, CA 90036 | PH. 323.903.0016

Wine by the Glass

White

Hunt and Harvest 2016 Sauvignon Blanc, Napa Valley 8
Tendu 2015 Vermintino Blend, California 10
Story Point Chardonnay 2014, Sonoma 10
Zocker Gruner Vetliner 2015, Edna Valley 12

Rosé

Matthiasson Rose 2016, California 12

Red

Tendu Aglianico/Montepulciano blend 2015, California 10
Hobo Winery 2016 Folk Machine Pinot Noir 11
Hunt and Harvest 2013 Cabernet Sauvignon, Napa Valley 12

Wine by the Bottle

White Wine

Raork Wine Company 2016 Sauvignon Blanc, Santa Ynez Valley 55
Matthiasson 2016 Chardonnay, Linda Vista Vineyard, Oak Knoll 59
Trefethen 2016 Dry Reisling, Oak Knoll 60
Curran 2016 Albarino 2016, Santa Barbara 44

Rose

Domaine De Cala 2016 Rose, Provence 40
Fluer de Mer 2016 Rose, Cote de Provence 45
Curran 2016 Grenach Gris 2016, Santa Ynez 48

Red

Helmet Wines 2015 Red Wine, Central Coast 42
Lo-Fi 2015 Cabernet Franc Coquelicot Vineyard, Santa Ynez Valley 61
Morgan 2015 "12 Clones" Pinot Noir 2015, Santa Lucia Highlands 54
Rangeland 2013 Cabernet Sauvignon, Paso Robles 75
Dry Creek Vineyard 2013 "The Mariner" Meritage, Sonoma 65

Sparkling Wine Glass/Bottle

Scholium Project 2015 Sparkling Wine, Blowout, California 10 | 50
Johan Vineyards 2015 Sparkling Rose Petillant Naturele, Estate, Willamette Valley 11 | 52
Hoxie Wine Spritzer Blanc Lemon Linden Blossom, Missouri 9
Lanson Brut Champagne Black Label NV 79

Sake by the Glass

Mizubasho Ginjo 10

Sweet up front. Soft and dry on finish. Fruity and aromatic.

Kaori Tsuru Junmai Daiginjo 11

Super Floral, Sweet, Smooth, Balanced Acid

Makiri Junmai Ginjo Extra Dry 14

Dry, Balanced Acid, Lightly Floral

Goriki Muroka Junmai Ginjo "Draft" 14

Natural Yeast, Umamai, Complex, Earthy, Amber Coloring

Kurasawa Nigori 9

Complex, Sweet, Citrus Quality, Natural Fermentation, Low ABV

Beer and Cider

Scrimshaw Pilsner

North Coast Brewing, Fort Bragg, California 8

Belgian Ingenue

Boomtown Brewery, Los Angeles 10

Nosejob IPA

Boomtown Brewery, Los Angeles, California 10

Oaklore Brown Ale

Evans Brewing, Irvine, California 9

Dark Seas Russian Imperial Stout

North Coast Brewing, Fort Bragg, California 12

Brother Thelonius Abby Ale

North Coast Brewing, Fort Bragg, California 10

Sunshine & Opportunity Saison

Almanac Beer Co, San Francisco, California 10

Golden State Gingergrass Cider

Golden State Cider, Sebastapol, California 8

Beer by the Bottle

Tiger Lager, Asia Pacific Breweries, Singapore 7

Anderson Valley Gose, Anderson Valley Brewing Co, Boonville, California 7

Hoppy Table Beer, Allagash Brewing Co, Portland, Maine 9