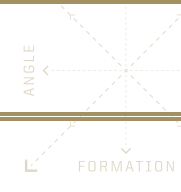


NW X NORTH-WESTERLY WINDS

SPRG SMMR FALL WNTR



THE CHURCHILL • LOS ANGELES



EVENING COMMONS



100° 140° 180° 220° 260° 300° 340° 380° 720° 760° 800°

STARTERS & SALADS		ENTREES		PIZZA	
OYSTER HALF SHELLS Market selection of the freshest oysters with horseradish mignonette	3 each	WHOLE ROASTED ROCK FISH Roasted fennel, olives, corno di toro peppers, eggplant purée	29	PEPPERONI Tomato sauce, aged mozzarella, house made pepperoni	13
MARKET SOUP Changes daily	8	ROASTED LOCAL HALIBUT Bouillabaisse, saffron mayo	20	WILD MUSHROOM Wild mushrooms, fontina, truffle oil, oregano	14
CHOPPED SALAD Romaine, treviso, pancetta, olives, fresh mozzarella, heirloom tomatoes, sherry vinaigrette	14	ROASTED JIDORI FARMS CHICKEN Herb roasted heirloom potatoes, lemon-chili broccolini, jus	19	PROSCIUTTO Tomato sauce, prosciutto, arugula, parmesan	14
ARUGULA CITRUS SALAD Wild arugula, market citrus, avocado, lamb chopper cheese, citrus vinaigrette	11	NIMAN RANCH FLAT IRON STEAK Marrow butter, duck fat fries, red wine jus	19	MARGARITA Tomato sauce, fresh mozzarella, basil	12
LITTLE GEM SALAD Radish, house made bacon, frozen bleu cheese, tomato, buttermilk dressing	13	NIMAN RANCH RIB EYE Farmers vegetable ragoût, grilled lemon	38	SAUSAGE 3 CHEESE Italian sausage, three cheeses, corno di toro peppers, Crows Pass Farm onions	13
GRILLED LOCAL OCTOPUS SALAD Market beans, frisée, smoked chorizo, warm sherry dressing	15	SPAGHETTI Clams, pork belly, chili broth	18	PORK BELLY RICOTTA Market greens, pork belly, ricotta, lemon	14
CURED & AGED A selection of our house made salami and artisanal cheese with house made breads, pickles and mustard	15 each 26 for both	POTATO GNOCCHI Braised rabbit, blistered tomatoes, sheep's milk ricotta	19	ARTICHOKE Marinated artichokes, pistachios, burrata, olives	15
STEFFANO BURRATA Crostoni, peperonata, roasted garlic	12	CHURCHILL BURGER Meyer beef, Grafton cheddar, house bacon, caramelized onion, house made condiments, duck fat fries	13	<i>DRINKS</i>	
SEARED SEA SCALLOPS Honey grilled stone fruit, romaine-sorrel butter	12	<i>FARMER MARKET SIDES</i>		MEXICAN COKE, ROOT BEER (BOTTLED)	4
DUCK CONFIT Butternut squash hash, roasted grapes-shallots	14	KENNEBEC FRIES	7	HOUSEMADE LEMONADE (NO FREE REFILLS)	3
MARKET ARTICHOKE Garlic-herb bread crumbs, garlic purée, botarga, lemon	12	GRILLED ASPARAGUS	7	COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA (FREE REFILLS)	3
MAC & CHEESE Fine cheese & organic cream, herb-parmesan bread crumbs - <i>Add broccolini, house made bacon or chorizo - 3</i>	10	WINDROSE FARMS CARROTS AND MC GRATH FARMS BEETS	7	PERRIER OR ACQUA PANNA	6
<i>Add chicken breast to any salad</i>	5	ROASTED HEIRLOOM POTATOES	7	COFFEE BY INTELLIGENTSIA	2.50
		WILD ARUGULA, LEMON, PARMESAN	7		

C O C K T A I L S

OLD FASHIONED

Woodford Reserve, Peychauds bitters, simple syrup and a squeeze of fresh orange. Served on the rocks with a burst of burnt orange zest.

12

AVIATION

Nolets Gin, St Germain, fresh lemon juice, egg white, and Peychauds bitters shaken for a nice froth and served up.

12

CHURCHILL TEA

Jasmine-infused sake, Ketel One Oranje Vodka, Honey, Peach Bitters and green tea served over ice with a fresh orange slice.

12

PIKE

Sweet bell pepper muddled with basil, galanga syrup and lime juice, shaken over ice with Cazadores Reposado tequila and served on the rocks with a mescal rinse

12

BROCKMAN

Hangar One Frasier River Raspberry Vodka and muddled blackberries, mixed with fresh mint, tarragon, simple syrup and fresh lemon juice and served over ice with a dash of soda.

12

REVOLVER

Fire roasted pepper infused Herra Dura Blanco tequila, hibiscus reduction, agave nectar, lime, cassis, xocolati mole shaken and served on the rocks with a jalapeño slice .

12

CLEMENTINE

Chamomile infused Bulleit Rye, fresh lemon juice, honey syrup, Dolin Bianco, and Regans orange bitters. Served up in a coupe with a lemon twist.

12

MANDEVILLE

Bacardi 8 rum, Kraken vanilla spiced rum, Falernum, grapefruit, lime, Cointreau, and Angostura. Served on the rocks with a lime.

12

W N T R

S P R G

S M M R

F A L L

DEC JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV



The Churchill Togo

Breakfast 6am-12noon

Beverage

(Cappuccino, latte, espresso, coffee, blueberry banana smoothie or mixed berry smoothie, fresh squeezed juice, bottled water)

Breakfast Burrito

Scrambled egg, breakfast hash, grilled chorizo, heirloom tomato salsa, Grafton cheddar, house made tortilla

Breakfast Pizza

Pancetta, soft farm egg, parmesan fonduta, truffle oil, arugula

Breakfast Panni

Heirloom tomato, pesto, over medium egg (add prociutto \$2.00)

Parfait

Market fruit, Ojai honey, house yogurt

Farmers Market Fruit

Perfectly ripe farmers market fruit

Seasonal Pastry's

English muffin, blue berry scone, pumpkin muffin, olive oil coffee cake, croissant

Lunch-Dinner 12noon-2am

Beverage

(Mexi coke, bottled root beer,
iced tea, lemonade, coffee, cappuccino, latte, espresso)

Daily Special

At chefs choice from the market

Panini

Jidori Farms chicken, vegetable pickle, fontina

Panini

Olive marinated albacore, white beans, spicy greens, lemon aioli

Pizza

Tomato sauce, fresh mozzarella, basil

Pizza

Wild mushrooms, fontina, truffle oil

Chopped Salad

Romaine, treviso, pancetta, olives, fresh mozzarella, heirloom tomatoes, sherry
vinaigrette

Little Gem Salad

Radish, frozen blue cheese, tomatoes, blue cheese dressing

Churchill Fries

Kenabeck fries

Sweets
\$ 3.00

Churro
Spicy chocolate sauce

Brownie
Smoked pecans, organic chocolate, sherry soaked currants

Homemade Ice Cream Cones
Changes daily

Warm Cookies
Changes daily