

BRUNCH MENU

FOOD

Chicken Sausage & Cheddar Grits 13

two fried eggs, blistered tomatoes, grilled corn, bacon, greens, beer blanc sauce

Fried Chicken & Green Chili Cornbread Waffles 18

bacon red-eye gravy, maple syrup, fried egg

Fire-Roasted Vegetable Hash & Eggs 12

squash, corn, carrots, black beans, quinoa, mozzarella, poached egg, adobo sauce, crispy tostadas

Stuffed French Toast 12

mixed berries, whipped mascarpone, candied pecans

Smothered Breakfast Burrito 13

smashed browns, egg, adobo sauce, provolone, bacon

Regular Breakfast 13

double-smoked bacon, smashed potatoes, two eggs any style

BEVERAGE

Just About Bottomless 15

with purchase of entrée

Mimosa

fresh squeezed o.j., sparkling wine, Pavan Liqueur

Beermosa

fresh squeezed o.j., Telegraph White Ale, crème de peche, lavender simple

Michelada

Little Bo Pils, lime juice, housemade bloody mix, togarashi

Bloody Mary

housemade bloody mix, bacon sea salt rim, chicken wing

Recess (Happy Hour) Drinks

Check out our Recess Menu

01	A	B	C	D	—
02	A	B	C	D	—
03	A	B	C	D	—
04	A	B	C	D	—
05	A	B	C	D	—
06	A	B	C	D	—
07	A	B	C	D	—
08	A	B	C	D	—
09	A	B	C	D	—
10	A	B	C	D	—
11	A	B	C	D	—
12	A	B	C	D	—
13	A	B	C	D	—
14	A	B	C	D	—
15	A	B	C	D	—
16	A	B	C	D	—
17	A	B	C	D	—
18	A	B	C	D	—
19	A	B	C	D	—
20	A	B	C	D	—
21	A	B	C	D	—
22	A	B	C	D	—
23	A	B	C	D	—
24	A	B	C	D	—
25	A	B	C	D	—
26	A	B	C	D	—
27	A	B	C	D	—
28	A	B	C	D	—
29	A	B	C	D	—
30	A	B	C	D	—
31	A	B	C	D	—
32	A	B	C	D	—
33	A	B	C	D	—
34	A	B	C	D	—
35	A	B	C	D	—
36	A	B	C	D	—
37	A	B	C	D	—
38	A	B	C	D	—
39	A	B	C	D	—
40	A	B	C	D	—
41	A	B	C	D	—
42	A	B	C	D	—
43	A	B	C	D	—
44	A	B	C	D	—
45	A	B	C	D	—
46	A	B	C	D	—
47	A	B	C	D	—
48	A	B	C	D	—
49	A	B	C	D	—
50	A	B	C	D	—

FOR FUN ONLY - NO TA TEST

School Your Cravings & Make the Grade!

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for Every Visit

Enroll Now

PSonTap.com

GET SOCIAL!



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RECESS

(aka Happy Hour)

Monday - Friday
3-7PM

HASHTAGS

SHOW US YOUR BRUNCH PICS
Tag Us & Follow Us

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#PS805
#PSonTap

*No Don't Forget Recess!
(Happy Hour)*

AUTHOR MONDAY-FRIDAY


TITLE 3-7pm

DATE DUE	BORROWER'S NAME	ROOM NUMBER
	\$5-10 Food	
	\$5-6 Handles	
	\$5 Well	
	\$15 Half Liter of Wine	

MENU COMPOSITION

Dinner

805 PUBLIC SCHOOL



- PS 310
CULVER CITY, CA
- PS 805
WESTLAKE VILLAGE, CA
- PS 214
DALLAS, TX
- PS 818
SHERMAN OAKS, CA
- PS 702
LAS VEGAS, NV
- PS 213
LOS ANGELES, CA
- PS 303
DENVER, CO
- PS 972
ADDISON, TX
- PS 404
ATLANTA, GA

DRAUGHTS...

Lagunitas IPA

by **Lagunitas Brewing Company** 8
Petaluma, CA. Well-rounded IPA with caramel malt barley and tangy hops. 6.2% abv.

Mama's Little Yella Pils

by **Oskar Blues Brewery** 7
Longmont, CO. Czech-style Pilsner that pours a clean golden hue with mild spicy floral hops. 5.3% abv.

Dales Pale Ale

by **Oskar Blues Brewery** 7
Longmont, CO. Hoppy nose and assertive, but balanced, flavors of pale malts and citrusy floral hops. 6.5% abv.

GFB Blonde Ale

by **Green Flash Brewing** 7
San Diego, CA. A light, refreshing, crushable blonde ale with hints of honey and orange peel with a mellow malt character. 4.8% abv.

Kellerweis

by **Sierra Nevada** 8
Chico, CA. Open fermentation Bavarian-style wheat ale with a fruity aroma and notes of clove and banana bread. 4.8% abv.

Tangerine Express

by **Stone Brewing** 8
Escondido, CA. Tropical IPA brewed with fresh fruit purees of tangerine and pineapple and big citra and mosaic hops. 6.7% abv.

California Amber

by **Ballast Point Brewing Company** 8
San Diego, CA. Rich, copper ale inspired by traditional ESBs with American hops and 4 types of malts. 5.5% abv.

White Rascal

by **Avery Brewing** 7
Boulder, CO. Belgian-style white ale spiced with coriander and Curaçao orange peel. 5.6% abv.

Hop Nosh IPA

by **Uinta Brewing** 7
Salt Lake City, UT. Vibrant Hops and assertive bitterness with notes of lime, grapefruit, pine and caramel malts. 7.3% abv.

Prima Pils

by **Victory Brewing Company** 7
Downington, PA. German-style Pilsner with herbal, earthy noble hops and German malt. 5.3% abv.

BOTTLES & CANS...

Tripel Karmeliet

by **Brouwerij Bosteels** 10
Buggenhout, Belgium. Belgian Tripel that is strong but delicate, hints of orange peel, vanilla and banana. 8.4% abv.

Sculpin

by **Ballast Point** 8
San Diego, CA. A crisp, clean IPA with floral and apricot notes. 7% abv.

Delirium Tremens

by **Brouwerij Huyghe** 10
Belgium. Belgian Strong Ale. An initial sweetness followed by a peppery finish. 8.5% abv.

Pear Cider

by **Anthem** 8
Salem, OR. Gluten-Free Cider brewed with pears, crisp acidity and a soft mouth feel. 6.5% abv.

True Blonde Ale

by **Ska Brewing Co.** 7
Durango, CO. Light malts and local honey help create a crisp, thirst quenching Blonde Ale. 5% abv.

Coconut Porter

by **Maui Brewing Co.** 7
Maui, HI. Rich hand toasted coconuts with smooth dark malt and spicy cascade hops. 6% abv.

Tank 7

by **Boulevard Brewing Co.** 10
Kansas City, MO. Saison with fruit forward aromatics, grapefruit hop notes and a peppery dry finish. 8.5% abv.

STUDY GROUP

(SPLIT WITH FRIENDS...)

Tricerahops

by **Ninkasi Brewing Co.** 14
Eugene, OR. DIPa with earthy, floral hop aromas that are complemented by a light malt body and higher alcohol volume. 8% abv.

Special Release

by **Stone Brewing Co.** MP
Escondido, CA. A selection from the seasonal or special collection of Stone Brewing.

Peanut Butter Milk Stout

by **Belching Beaver Brewery** 20
Vista, CA. Rolled oats and lactose sugar create a slightly sweet, very smooth, roasty and peanut buttery stout. 5.3% abv.

Extra Credit

Varies by Location MP
Limited release bottle selected by our very own beer expert. Ask your server for details.

Special Release

by **The Bruery** MP
Placentia, CA. A selection from the seasonal or special collection of The Bruery.

FOR THE TABLE...

Crispy Buffalo Cauliflower

8
bleu cheese aioli, buffalo sauce

Fiery Calamari

13
dusted with togarashi, ginger aioli

The Cutting Board

16
chef selection of cured meats, artisan cheeses

Bacon Cheddar Tots

8
sriracha ketchup

Crispy Naked Wings

12
buffalo sauce, bleu cheese

Chorizo Mac & Cheese

11
emmental, cheddar, kale, sea salt & vinegar crunch

Parmesan Truffle Frites

7
ginger aioli

Edamame Hummus

8
tahini, furikake, sesame seeds, grilled flat bread

Ahi Tuna Poke

12
pickled cucumbers, cilantro, green onions, passion fruit, taro chips

SOUP & SALADS...

Crock of Soup

7
ask about our seasonal selection

Kale Caesar

Starter 6 **Entrée** 11
Add Roasted Chicken 5 Add Pan-Seared Salmon 7

Thai Noodle Shrimp Salad

16
soba, shrimp, cucumber, mango, mint, cilantro, peanuts, sweet chili vinaigrette

Roasted Chicken & Quinoa Salad

17
arugula, feta, tomatoes, red onions, toasted walnuts, champagne vinaigrette

BLT Steak Salad

19
romaine, bibb, applewood smoked bacon, tomatoes, pickled beets, smoky tomato jam, bleu cheese dressing

Crispy BBQ Chicken Salad

15
tomatoes, avocado, bacon, grilled corn, white cheddar, egg, buttermilk herb dressing, whiskey bbq sauce

HAND TOSSED PIZZA...

Margherita

11
fresh mozzarella, roasted tomatoes, garlic, basil, chili flakes

Chicken Sausage, Spinach & Goat Cheese

15
béchamel, roasted tomatoes, provolone, chili flakes

House Pepperoni

14
mozzarella, provolone, jalapeños, uncured pepperoni, chili flakes

SANDWICHES & BURGERS...

choice of brown bag fries, poblano carrot slaw or red quinoa

Crispy Chicken Sandwich

15
shaved brussels kale slaw, tomato, sweet carrot habanero aioli, pickle, mustard bbq, brioche bun

BBQ Bison Burger

17
grass fed, whiskey bbq sauce, emmental, pepper bacon mushroom topping

PB&J Burger

13
crunchy peanut butter, blackberry habanero jam, applewood smoked bacon

Skirt Steak Tacos

14
avocado salsa, pickled onions, cilantro, queso fresco

PLATES...

Beer Battered Fish & Chips

18
cod, rémoulade sauce, sriracha ketchup

Bangers & Mash

17
two grilled chicken & herb sausages, bacon brussels mash, caramelized onion au jus

Pan-Seared Salmon

with **Harissa Vinaigrette** 21
zucchini, asparagus, orange supremes, herb salad

Steak Frites

28
grilled skirt steak, parmesan truffle fries, ginger aioli

Shrimp & Grits

19
smoky bacon and greens, blistered tomatoes, grilled corn, beer blanc sauce

Roasted Poblano with Quinoa

16
black beans, squash, mozzarella, adobo sauce, lime crema, avocado salsa, pickled onions, crispy tortillas

EXTRAS... 6

Brown Bag Fries

mustard bbq, sriracha ketchup

Shaved Poblano Carrot Slaw

golden raisins, cilantro, sweet habanero vinaigrette

Loaded Mashed Potatoes

bacon, white cheddar, green onions

Brussels Sprouts

kimchi, bacon, yuzu gremolata

Red Quinoa Salad

cucumber, red onion, cherry tomatoes, feta, mint, parsley, lemon vinaigrette

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(Happy Hour)*


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FOR THE TABLE...

Crispy Buffalo Cauliflower

7
bleu cheese aioli, buffalo sauce

Fiery Calamari

12
dusted with togarashi, ginger aioli

The Cutting Board

16
chef selection of cured meats, artisan cheeses

Bacon Cheddar Tots

7
sriracha ketchup

Crispy Naked Wings

12
buffalo sauce, bleu cheese

Chorizo Mac & Cheese

10
emmental, cheddar, kale, sea salt & vinegar crunch

Parmesan Truffle Frites

7
ginger aioli

Edamame Hummus

8
tahini, furikake, sesame seeds, grilled flat bread

Ahi Tuna Poke

11
pickled cucumbers, cilantro, green onions, passion fruit, taro chips

SOUP & SALADS...

Crock of Soup

6
ask about our seasonal selection

Kale Caesar

Starter 6 **Entrée** 11
Add Roasted Chicken 5 Add Pan-Seared Salmon 7

Thai Noodle Shrimp Salad

14
soba, shrimp, cucumber, mango, mint, cilantro, peanuts, sweet chili vinaigrette

Roasted Chicken & Quinoa Salad

16
arugula, feta, tomatoes, red onions, toasted walnuts, champagne vinaigrette

BLT Steak Salad

17
romaine, bibb, applewood smoked bacon, tomatoes, pickled beets, smoky tomato jam, bleu cheese dressing

Crispy BBQ Chicken Salad

14
tomatoes, avocado, bacon, grilled corn, white cheddar, egg, buttermilk herb dressing, whiskey bbq sauce

HAND TOSSED PIZZA...

Margherita

11
fresh mozzarella, roasted tomatoes, garlic, basil, chili flakes

Chicken Sausage, Spinach & Goat Cheese

15
béchamel, roasted tomatoes, provolone, chili flakes

House Pepperoni

12
mozzarella, provolone, jalapeños, uncured pepperoni, chili flakes

SANDWICHES & BURGERS...

choice of brown bag fries, poblano carrot slaw or red quinoa

Crispy Chicken Sandwich

14
shaved brussels kale slaw, tomato, sweet carrot habanero aioli, pickle, mustard bbq, brioche bun

BBQ Bison Burger

16
grass fed, whiskey bbq sauce, emmental, pepper bacon mushroom topping

PB&J Burger

13
crunchy peanut butter, blackberry habanero jam, applewood smoked bacon

Skirt Steak Tacos

13
avocado salsa, pickled onions, cilantro, queso fresco

PLATES...

Beer Battered Fish & Chips

16
cod, rémoulade sauce, sriracha ketchup

Bangers & Mash

15
two grilled chicken & herb sausages, bacon brussels mash, caramelized onion au jus

Pan-Seared Salmon

with **Harissa Vinaigrette** 18
zucchini, asparagus, orange supremes, herb salad

Steak Frites

25
grilled skirt steak, parmesan truffle fries, ginger aioli

Shrimp & Grits

17
smoky bacon and greens, blistered tomatoes, grilled corn, beer blanc sauce

Roasted Poblano with Quinoa

14
black beans, squash, mozzarella, adobo sauce, lime crema, avocado salsa, pickled onions, crispy tortillas

EXTRAS... 6

Brown Bag Fries

mustard bbq, sriracha ketchup

Shaved Poblano Carrot Slaw

golden raisins, cilantro, sweet habanero vinaigrette

Loaded Mashed Potatoes

bacon, white cheddar, green onions

Brussels Sprouts

kimchi, bacon, yuzu gremolata

Red Quinoa Salad

cucumber, red onion, cherry tomatoes, feta, mint, parsley, lemon vinaigrette

Dinner

FOR THE TABLE...

Crispy Buffalo Cauliflower 8
bleu cheese aioli, buffalo sauce

Fiery Calamari 13
dusted with togarashi, ginger aioli

The Cutting Board 16
chef selection of cured meats, artisan cheeses

Bacon Cheddar Tots 8
sriracha ketchup

Crispy Naked Wings 12
buffalo sauce, bleu cheese

Chorizo Mac & Cheese 11
emmental, cheddar, kale, sea salt & vinegar crunch

Parmesan Truffle Frites 7
ginger aioli

Edamame Hummus 8
tahini, furikake, sesame seeds, grilled flat bread

Ahi Tuna Poke 12
pickled cucumbers, cilantro, green onions, passion fruit, taro chips

SOUP & SALADS...

Crock of Soup 7
ask about our seasonal selection

Kale Caesar
Starter 6 Entrée 11
Add Roasted Chicken 5 Add Pan-Seared Salmon 7

Thai Noodle Shrimp Salad 16
soba, shrimp, cucumber, mango, mint, cilantro, peanuts, sweet chili vinaigrette

Roasted Chicken & Quinoa Salad 17
arugula, feta, tomatoes, red onions, toasted walnuts, champagne vinaigrette

BLT Steak Salad 19
romaine, bibb, applewood smoked bacon, tomatoes, pickled beets, smoky tomato jam, bleu cheese dressing

Crispy BBQ Chicken Salad 15
tomatoes, avocado, bacon, grilled corn, white cheddar, egg, buttermilk herb dressing, whiskey bbq sauce

HAND TOSSED PIZZA...

Margherita 11
fresh mozzarella, roasted tomatoes, garlic, basil, chili flakes

Chicken Sausage, Spinach & Goat Cheese 15
béchamel, roasted tomatoes, provolone, chili flakes

House Pepperoni 14
mozzarella, provolone, jalapeños, uncured pepperoni, chili flakes

SANDWICHES & BURGERS...

choice of brown bag fries, poblano carrot slaw or red quinoa

Crispy Chicken Sandwich 15
shaved brussels kale slaw, tomato, sweet carrot habanero aioli, pickle, mustard bbq, brioche bun

BBQ Bison Burger 17
grass fed, whiskey bbq sauce, emmental, pepper bacon mushroom topping

PB&J Burger 13
crunchy peanut butter, blackberry habanero jam, applewood smoked bacon

Skirt Steak Tacos 14
avocado salsa, pickled onions, cilantro, queso fresco

PLATES...

Beer Battered Fish & Chips 18
cod, rémoulade sauce, sriracha ketchup

Bangers & Mash 17
two grilled chicken & herb sausages, bacon brussels mash, caramelized onion au jus

Pan-Seared Salmon with Harissa Vinaigrette 21
zucchini, asparagus, orange supremes, herb salad

Steak Frites 28
grilled skirt steak, parmesan truffle fries, ginger aioli

Shrimp & Grits 19
smoky bacon and greens, blistered tomatoes, grilled corn, beer blanc sauce

Roasted Poblano with Quinoa 16
black beans, squash, mozzarella, adobo sauce, lime crema, avocado salsa, pickled onions, crispy tortillas

EXTRAS... 6

Brown Bag Fries
mustard bbq, sriracha ketchup

Shaved Poblano Carrot Slaw
golden raisins, cilantro, sweet habanero vinaigrette

Loaded Mashed Potatoes
bacon, white cheddar, green onions

Brussels Sprouts
kimchi, bacon, yuzu gremolata

Red Quinoa Salad
cucumber, red onion, chery tomatoes, feta, mint, parsley, lemon vinaigrette

MENU COMPOSITION

To Go



PUBLIC SCHOOL 805

Public School 805
120 E. Promenade Way
Westlake Village,
CA 91362
805-379-3909

online ordering available at
www.psontap.com/ps805

For Delivery Service

GrubHub.com

DoorDash.com

Lunch

FOR THE TABLE...

Crispy Buffalo Cauliflower 7
bleu cheese aioli, buffalo sauce

Fiery Calamari 12
dusted with togarashi, ginger aioli

The Cutting Board 16
chef selection of cured meats, artisan cheeses

Bacon Cheddar Tots 7
sriracha ketchup

Crispy Naked Wings 12
buffalo sauce, bleu cheese

Chorizo Mac & Cheese 10
emmental, cheddar, kale, sea salt & vinegar crunch

Parmesan Truffle Frites 7
ginger aioli

Edamame Hummus 8
tahini, furikake, sesame seeds, grilled flat bread

Ahi Tuna Poke 11
pickled cucumbers, cilantro, green onions, passion fruit, taro chips

SOUP & SALADS...

Crock of Soup 6
ask about our seasonal selection

Kale Caesar
Starter 6 Entrée 11
Add Roasted Chicken 5 Add Pan-Seared Salmon 7

Thai Noodle Shrimp Salad 14
soba, shrimp, cucumber, mango, mint, cilantro, peanuts, sweet chili vinaigrette

Roasted Chicken & Quinoa Salad 16
arugula, feta, tomatoes, red onions, toasted walnuts, champagne vinaigrette

BLT Steak Salad 17
romaine, bibb, applewood smoked bacon, tomatoes, pickled beets, smoky tomato jam, bleu cheese dressing

Crispy BBQ Chicken Salad 14
tomatoes, avocado, bacon, grilled corn, white cheddar, egg, buttermilk herb dressing, whiskey bbq sauce

HAND TOSSED PIZZA...

Margherita 11
fresh mozzarella, roasted tomatoes, garlic, basil, chili flakes

Chicken Sausage, Spinach & Goat Cheese 15
béchamel, roasted tomatoes, provolone, chili flakes

House Pepperoni 12
mozzarella, provolone, jalapeños, uncured pepperoni, chili flakes

SANDWICHES & BURGERS...

choice of brown bag fries, poblano carrot slaw or red quinoa

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BBQ Bison Burger 16
grass fed, whiskey bbq sauce, emmental, pepper bacon mushroom topping

PB&J Burger 13
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avocado salsa, pickled onions, cilantro, queso fresco

PLATES...

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cod, rémoulade sauce, sriracha ketchup

Bangers & Mash 15
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Shrimp & Grits 17
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Roasted Poblano with Quinoa 14
black beans, squash, mozzarella, adobo sauce, lime crema, avocado salsa, pickled onions, crispy tortillas

EXTRAS... 6

Brown Bag Fries
mustard bbq, sriracha ketchup

Shaved Poblano Carrot Slaw
golden raisins, cilantro, sweet habanero vinaigrette

Loaded Mashed Potatoes
bacon, white cheddar, green onions

Brussels Sprouts
kimchi, bacon, yuzu gremolata

Red Quinoa Salad
cucumber, red onion, chery tomatoes, feta, mint, parsley, lemon vinaigrette

CATERING

FOR THE TABLE... (serves 6-8)

Edamame Hummus 38
served with grilled flat bread

Crispy Naked Wings 48
buffalo sauce & creamy bleu cheese

Chorizo Mac & Cheese 42
emmental, cheddar, kale, sea salt & vinegar crunch

Crispy Buffalo Cauliflower 48
bleu cheese aioli & buffalo sauce

SALADS... (serves 6-8)

Shaved Poblano Carrot Slaw 22
golden raisins, cilantro, sweet habanero vinaigrette

Red Quinoa 36
cucumber, feta, tomatoes, herbs

Kale Caesar Salad 54
add roasted chicken 15 add steak 24

Roasted Chicken & Quinoa 68
arugula, feta, tomatoes, red onions, toasted walnuts, champagne vinaigrette

Thai Noodle Shrimp Salad 68
soba, shrimp, cucumber, mango, mint, cilantro, marcona almonds, sweet chili vinaigrette

ENTRÉES... (serves 6-8)

Roasted Poblano with Quinoa 68
black beans, squash, mozzarella, adobo sauce, lime crema, avocado salsa, crispy tostadas

Skirt Steak Tacos 78
avocado salsa, pickled onions, cilantro, queso fresco, kale caesar

Bangers & Mash 68
chicken & herb sausages, caramelized onion au jus

Grilled Skirt Steak 105
yukon mashed potatoes

SWEETS... (serves 6-8)

Cookies 30
ask for today's flavor

PS 310
CULVER CITY, CA

PS 618
SHERMAN OAKS, CA

PS 303
DENVER, CO

PS 805
WESTLAKE VILLAGE, CA

PS 702
LAS VEGAS, NV

PS 972
ADDISON, TX

PS 214
DALLAS, TX

PS 213
LOS ANGELES, CA

PS 404
ATLANTA, GA



GROUP DINING MENU

LUNCH \$22 per person

UPON ARRIVAL

serves 2-3

The Cutting Board \$15
chef selection of cured meats, artisan cheeses

Hummus \$10

Bacon Cheddar Tots \$8

Crispy Buffalo Cauliflower \$8



STARTERS

choice of

Kale Caesar Salad

Crock of the Day

ENTRÉES

choose 3

Crispy Chicken Sandwich

shaved brussels kale slaw, tomato, sweet carrot
habanero aioli, mustard bbq, brioche bun

Roasted Poblano with Quinoa

black beans, squash, mozzarella, adobo sauce,
lime crema, guacamole, crispy tostadas

Thai Noodle Salad

soba, pulled chicken, shrimp, cucumber, mango, mint,
cilantro, marcona almonds, sweet chili vinaigrette

Seasonal Salmon add \$4

Steak Frites add \$4

grilled skirt steak, fries



DESSERTS

Cookie Sundae add \$3



GROUP DINING MENU

DINNER \$29 per person

UPON ARRIVAL

serves 2-3

The Cutting Board \$15

chef selection of cured meats, artisan cheeses

Hummus \$10

Bacon Cheddar Tots \$8

Crispy Buffalo Cauliflower \$8



STARTERS

choice of

Kale Caesar Salad

Crock of the Day



ENTRÉES

choose 3

Bangers & Mash

grilled chicken & herb sausages, bacon brussels mash, caramelized onion au jus

Roasted Poblano with Quinoa

black beans, squash, mozzarella, adobo sauce, lime crema, guacamole, crispy tostadas

Seasonal Salmon

Crispy Chicken Sandwich

shaved brussels kale slaw, tomato, sweet carrot habanero aioli, mustard bbq, brioche bun

Steak Frites add \$4

grilled skirt steak, fries



DESSERTS

Cookie Sundae add \$3



GROUP DINING MENU

BRUNCH \$22 per person

UPON ARRIVAL

serves 2-3

Bacon Cheddar Tots \$8

Ahi Tuna Poke \$12

Hummus \$10

The Cutting Board \$15

chef selection of cured meats, artisan cheeses



STARTERS

choice of

Kale Caesar Salad

Crock of the Day



ENTRÉES

choose 3

Chicken Sausage & Grits

two fried eggs, blistered tomatoes, grilled corn, bacon, greens, beer-blanc sauce

Fire-Roasted Vegetable Hash & Eggs

squash, corn, carrots, black beans, quinoa, mozzarella, poached egg, adobo sauce, crispy tostadas

Thai Noodle Salad

soba, pulled chicken, shrimp, cucumber, mango, mint, cilantro, marcona almonds, sweet chili vinaigrette

Seasonal Salmon

Fried Chicken & Green Chili Cornbread Waffles

bacon red-eye gravy, maple syrup, fried egg



DESSERTS

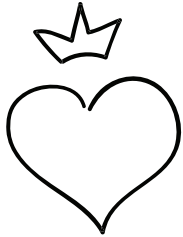
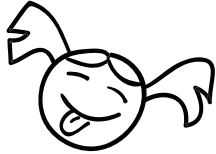
Cookie Sundae add \$3

TEACHER'S LOUNGE

\$5 per drink

Mimosa · Beermosa · Michelada
Bloody Mary

$$2 + 2 = 4$$



A B C
X Y Z



Kid's Menu - \$8

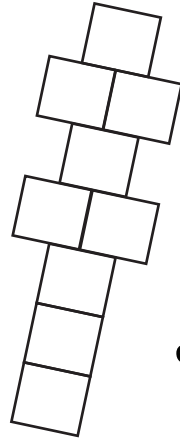
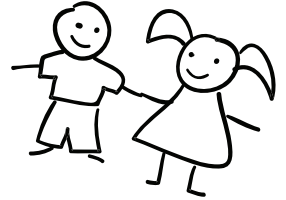
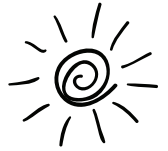
Cheeseburger
american cheese & fries

Cheese Pizza

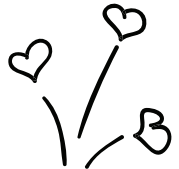
Crispy Chicken Basket
with fries & ketchup for dipping

Cheesiest Mac

Fish & Chips

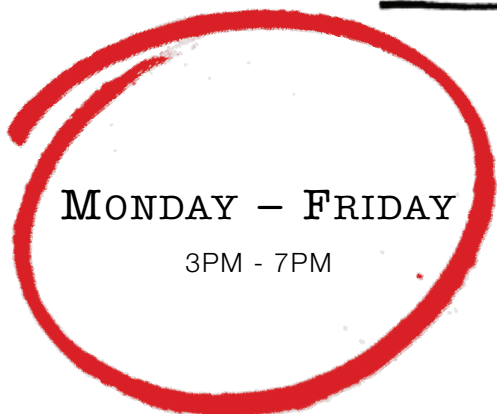


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RECESS

DRINKS



MONDAY - FRIDAY

3PM - 7PM

\$5 Well Drinks

\$5 House Wine by the Glass

\$20 Half Liter Dean's List*

* A portion of proceeds are donated to the Michael J. Fox Foundation for Parkinson's Research.

Mohua Sauvignon Blanc

Filus Malbec

\$5 HANDLES

Little Bo Pils
Smog City Brewing

Kellerweis
Sierra Nevada Brewing Co.

Red Nectar
Humboldt Brewing Co.

All Time Special Saison
M. Special Brewing Co.

\$6 HANDLES

White Ale
Telegraph Brewing Co.

IPA
MadeWest Brewing

Davy Brown Ale
Figueroa Mountain Brewing

EATS

Crispy Buffalo Cauliflower ~~7~~ 5
bleu cheese aioli, buffalo sauce

Edamame Hummus ~~9~~ 5
tahini, furikake, grilled flat bread

Bacon Cheddar Tots ~~7~~ 5
sriracha ketchup

PB&J Burger Bites ~~13~~ 10
crunchy peanut butter, habanero jam, applewood smoked bacon

Chorizo Mac & Cheese ~~1~~ 8
emmental, cheddar, kale, sea salt & vinegar crunch

Ahi Tuna Poke ~~11~~ 8
pickled cucumbers, green onion, cilantro, passion fruit, taro chips

Crispy Naked Wings ~~12~~ 9
buffalo sauce, bleu cheese

Parmesan Truffle Frites ~~7~~ 5
preserved lemon aioli

Margherita Pizza ~~11~~ 9
buffalo mozzarella, roasted tomatoes, garlic, basil

