

## **BREAKFAST STARTS**

pao de queijo | brazilian ‘chewy n gooey’ cheezy poofs, whipped bacon maple butter | 5

‘ooey gooey’ cinnamon roll | apricots, bacon crumble, spiced walnuts | 7

fried green olives | swaddled in house fennel sausage à almonds | 7

golden toast crunch | peanut butter, caramelized banana | 10

## **BRUNCH CARNAGE**

twenty spot munchie box | waffle bacon burger, “50/50” with wiz, mexican coke float | 20

the l.b.c. | waffle, fried chicken, bacon maple butter, pistachio, apricot jam | 19

‘ab’ corned beef hash | shredded potatoes, poached eggs and herb sauce | 16

huevos ranchero con chilaquiles | house made chorizo, fried eggs, avocado, refried beans, pico  
| 17

pain perdu | jamon serrano, poached eggs, smoked cheddar, spring greens, roasted tomato  
pistou | 14

‘mc\_abigaile’ breakfast sando combo #1 | american cheese, house fennel sausage, sauce, egg,  
tots 15

the dirty bird benedict | fried chicken, harissa hollandaise, sage biscuit, maple syrup | 19

chinatown steak & eggs | garlic fried rice, fried egg, curried beef sate, peanuts | 15

lemon pancakes | strawberry, pistachio, spiced honey | 14

dry aged patty melt | caramelized onions, smoked fiscalini cheddar, whiskey pickles, fries | 18

## **HEALTHIER THINGS**

soft baked eggs | spinach, roast tomato ragout, gigante beans, basil, parmesan cream | 11

spring vegetable frittata | new potatoes, asparagus, foraged mushrooms, pecorino | 13

baby heirloom tomato salad | baby romaine, avocado, sweet onion, red wine–herb vin | 13

vietnamese ‘pho’ poached organic chicken salad | veggie mix, fresh herbs, almond, chili-lime  
vin | 12

buddha belly feast | jasmine rice, eggplant, tofu, chilies and almond | 14

## **SIDES**

tots | togarashi, rooster ketchup 5soft scrambled eggs | 5

smoked bacon | 5

## **FIRST BITES & SNACKS**

pao de queijo | brazilian 'chewy n gooey' cheezy poofs, butter, spice honey | 5

rosemary n'sage potato chips | sea salt | 5

escargot 'poppers' | made with lots of butter & love | 9

tempura blue lake green beans | grana padano, salsa romesco | 9

fried green olives | fennel sausage, almonds, parmesan | 8

## **CHARCUTERIE & CHEESE**

bocadillo bites | jamon serrano, piquillo, queso manchego, EVOO | 11

burrata | roasted brussels and maple carrots, hazelnuts, balsamic pomegranate | 16

charcuterie and cheese board | bigwood blue, manchego, st. andre, selection of angel salumis:

berkshire lomo, salami nostrano, salame rosa, duck salume | 22

## **RUFFAGE, SALADS, & VEGGIES**

crispy goat cheese & wild arugula | salt roasted beets, barley, pepitas, honey sherry dressing |  
14

vietnamese 'pho' poached organic chicken salad | veggie mix, fresh herbs, almond, chili-lime  
vin | 12

roasted medjool dates & kale salad | prosciutto, goat cheese, almonds, pomegranate | 14

foraged wild mushroom | creamy polenta, grana padano, truffle oil | 13

roasted brussels | bacon, goat cheese, apple vinaigrette | 11

grilled asparagus | crispy prosciutto, poached egg, truffle aioli | 12

## **SWIMMERS**

salmon club | fennel salt cured smoked salmon, bacon saffron aioli, heirloom tomato | 15

scallops & slab bacon | red wine risotto, crispy leeks | 22

626 prawns | X.O. pea tendrils, garlic chips | 15

plancha baby octopus | portuguese sausage, quail egg, bacon aioli, mojo verde | 14

hamachi sashimi | cucumber radish sunomono, cherry tomato, pickled red onions, ruby red grapefruit | 13

## **CARNAGE**

braised shortrib | spiced carrot puree, lemon garlic kale | 19

crispy pork loin 'bi bim bap' | garlic rice, asian greens, fried egg | 19

P.I.G. "pop tarts" | smoked pork confit, bacon, gruyere, wrapped in golden pastry crust | 15

fried chicken (jidori f.r.) | togarashi, papaya slaw, house made hot sauce, preserved lemon gribiche | 15

chipotle pork meatballs | creamy polenta, tomato gravy, cotija queso | 11

roasted bone marrow | chimmichurri, sea salt, confit garlic brioche Toast | 11

moroccan lamb kibbeh | spiced tomato fondue, celery & mint salsa, tzatziki, feta, toasted pita | 14

tin tin – noodle | spicy sesame pork, thai basil, poached egg | 9

buddha's brother | garlic fried rice, fried egg, curried beef sate, peanuts | 15

poutine | braised lamb belly, fried organic egg, caramelized onion, fries | 15

## **PLATS PRINCIPAUX**

lomo saltado | beef tenderloin, tomato, rice, yellow aji, cilantro, potato | 21

meyers farm 'prime' flat iron steak | sweet onions, heirloom tomatoes, watercress, umeboshi vin | 23

prime ribeye steak | truffle parmesan fries, roasted eggplant, tomatillo, wild mushroom n' bacon ragout | 30

dry aged brewery burger | gruyere, truffle aioli, arugula, heirloom tomato, caramelized onion, fries | 19

Happier 'meal' | BIG MIC better than its older cousin, fries, apple pie, Mexican coke or sprite | 20

## **VEGAN OPTIONS**

baby heirloom tomato salad | baby romaine, avocado, sweet onion, red wine-herb vin | 13  
buddha belly feast | jasmine rice, eggplant, tofu, chilies and almond | 13

## **COCKTAILS**

Simons18 | The most refreshing cocktail ever created? Yes, please. Cucumber-infused Russian standard Vodka is the backbone and laced with honey in this bright, gingery libation | 13

1301 | Our hand selected single barrel of Knob Creek Bourbon is the base of this courageous, spirit-forward libation. With notes of vanilla, spice, and oak, this bad mamajama ain't for the weak | 14

The Henderson Ketel One + Acai + blackberry + rosemary = easy math for a great time! | 13

Keenan76 | Heavenly and sweet embody this St. Germain driven cocktail. The citrus forward gin will make you a fan. Oh, and did I mention it's topped off with a little bubbly? Well, it is | 11

Callahan | I love whiskey. This is my drink | 12

Regina G. | A vibrant prickly pear punch meets a hennessey sangria that is balanced by citrus, clove, and everything too cool for school | 13

## **THE BREWERY AT ABIGAILE**

Vienna | Lager 4.6% ABV | 6

Midnight Mass | Black IPA 5.6% ABV | 6

Sugar Spice and Everything Nice | Brown Ale 5.1% ABV | 6

Punchbowl | IPA 8% ABV 65 IBU | 7

Barrel-Aged Sugar Daddy | Belgian Strong Ale 13% ABV | 10

## **CRAFT BREWERIES**

Smog City Brewing Little Bo Pils | Torrance, CA 4.4% ABV | 6

Ballast Point Grunion Pale Ale | San Diego, CA 5.5% ABV | 7  
Breckenridge Nitro Vanilla Porter | Littleton, CO 5.4% | 8  
Hanger 24 Orange Wheat | Redlands, CA 4.6% ABV | 7  
Modern Times Fortunate Islands Wheat IPA | San Diego, CA 5% ABV | 7  
Modern Times Monster Park Imperial Stout | San Diego, CA 12% ABV | 9  
Monkish Farmish Saison | Torrance, CA 5.7% ABV | 7  
Figueria Mountain Davy Brown Brown Ale | Buellton, CA 6.0% ABV | 7  
The Bruery Autumn Maple | Placentia, CA 10% ABV | 9

### **BOILERMAKER = beer + shot**

Maple Leaf | The Bruery Autumn Maple + Crown Royal Regal Apple Canadian Whisky | 15  
Heavenly Hops | Brewery at Abigaile Punchbowl IPA + Abigaile Special Blend/Angel's Envy  
Bourbon | 16  
Madre Mexico | Smog City Brewing Lil Bo Pils + Olmeca Repo | 12  
Pra Caramba | Hanger 24 Orange Wheat + Veev Acai Vodka | 13

### **BUBBLES**

Opera Prima Sparkling Wine | La Mancha, Spain | 8 glass / 31 bottle  
Gancia Prosecco | Canelli, Italy | 9 glass / 33 bottle  
Chandon Sparkling Wine | California | 12 glass/ 42 bottle  
Billecart-salmon brut champagne | France | 125 bottle  
Veuve Yellow Label Champagne | France | 160 bottle  
Veuve Rose Champagne | France | 175 bottle  
Dom Perignon Champagne '06 | Epernay, France | 350 bottle  
Armand de Brignac "Ace of spades" Champagne | Montagne de Reims, France | 500 bottle

### **WHITES**

Clean slate Riesling '13 | Germany | 9 glass / 33 bottle  
Graffigna Pinot Grigio '13 | Tullum Valley, Argentina | 9 glass / 33 bottle

Brancott Sauv Blanc '14 | Marlborough, NZ | 9 glass / 32 bottle  
The Crossings Sauvignon Blanc '14 | Marlborough, NZ | 9 glass / 32 bottle  
Drylands Sauvignon Blanc '14 | Marlborough, NZ | 12 glass / 44 bottle  
Lander Jenkins Chardonnay '13 | Napa Valley, CA | 9 glass / 37 bottle  
Napa Cellars Chardonnay '13 | Napa Valley, CA) \$10 / \$40  
Charles Smith Viognier '11 | Columbia Valley, WA | \$98  
Cordon Chardonnay '12 | Santa Maria Valley, CA | \$59  
The Calling Chardonnay '12 | Russian River, CA | \$61  
Varner 'Bee Block' Chardonnay '13 | Santa Cruz Mountains, CA | \$105  
Arnot-Roberts Chardonnay '13 | Santa Cruz Mountains, CA | \$110

## **REDS**

Brancott Pinot Noir '13 | Marlborough, NZ | 9 glass / 32 bottle  
Carmel road pinot noir '13 | monterey | 10 glass / 35 bottle  
Hook & Ladder Pinot Noir '13 | Sonoma County, CA | 15 glass / 52 bottle  
Nobilo "icon" Pinot Noir '13 | New Zealand | 51 bottle  
Davis bynum Pinot Noir '13 | Russian River Valley, CA | 54 bottle  
Summerland "Proprietors Reserve" Pinot Noir '12 | Santa Rita Hills, CA | 130 bottle  
Sea Smoke 'Southing' Pinot Noir '13 | Santa Rita Hills | 225 bottle  
Bodegas Triton "Entresuelos" Tempranillo '11 | Spain | 8 glass / 34 bottle  
Terraz| s Malbec '13 | Argentina | 9 glass / 39 bottle  
Michael David "Petite, Petit" , Petite Sirah Blend '12 | Lodi | 12 glass / 38 bottle  
Liberty school Cabernet Sauvignon '12 | Paso robles, CA | 39 bottle  
Finca Pedernal Malbec'08 | Argentina | 105 bottle  
Alto Moncayo "Aquilon" Garnacha '12 | Campo de Borja, Spain | 235 bottle  
Bodega 'El Nido' Cab/Monastrell '12 | Spain | 265 bottle