

* PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY
ALLERGIES OR DIETARY RESTRICTIONS

* 20% SERVICE CHARGE FOR PARTIES OF 6 OR
MORE. MAXIMUM 2 FORMS OF PAYMENT PER TABLE



* CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE THE RISK OF
FOODBORNE ILLNESS.

CRISPY CHICKEN WINGS

6PC—1 FLAVOR	\$11
10 PC—2 FLAVORS	\$17
18 PC—2 FLAVORS	\$24

CHOOSE YOUR FLAVOR
LEMON PEPPER, BBQ
BUFFALO, EXTRA HOT BUFFALO
SWEET & SPICY THAI CHILI,
MANGO HABANERO, SOY GARLIC

ADDITIONAL
SAUCE
\$1 EACH

COBB SALAD \$13
ROMAINE LETTUCE, ICEBERG LETTUCE, CUCUMBER,
TOMATO, GORGONZOLA, BACON, RED ONION, HERBS,
HARD BOILED EGG, CARROT, BREADCRUMBS, RANCH
DRESSING

CAESAR SALAD \$12
ROMAINE LETTUCE, PARMESAN, TOMATO, CAESAR
DRESSING, SOURDOUGH CROUTONS

SALADS

BABY GREEN SALAD \$12
BABY ARUGULA, BABY KALE, DRIED CRANBERRIES,
GORGONZOLA, CANDIED PECAN, RASPBERRY
VINAIGRETTE

ASIAN CHOPPED SALAD \$14
CABBAGE SLAW, ORANGE, HERBS, PEPPER, CARROT,
RED ONION, CRISPY WONTON, PLUM DRESSING

ADD CHICKEN \$5 ADD SHRIMP \$9 ADD AVOCADO \$5

FLATBREADS

PEPPERONI	\$12	WILD ROASTED MUSHROOM	\$14	SAUSAGE AND CHILI	\$14	BBQ CHICKEN	\$15	SHRIMP AND GARLIC	\$15
-----------	------	-----------------------	------	-------------------	------	-------------	------	-------------------	------

SMALL SHARE PLATES

GARLIC BUTTER AND SOY SAUCE EDAMAME \$9 TRUFFLE OIL, GREEN ONION, SESAME SEED	CRISPY BRUSSEL SPROUTS \$10 BALSAMIC GLAZE, SLIVERED ALMONDS, FRESNO CHILI, HERBS, SESAME SEEDS
CRISPY BATTERED CAULIFLOWER \$12 BUFFALO, SWEET CHILI, OR SOY GARLIC	SPICY TUNA TARTARE TACOS (3) \$9 WONTON SHELLS, CHILI AIOLI, CILANTRO, ONION, GREEN ONION, SESAME SEED
CRISPY ONION RINGS \$11 BBQ OR RANCH	TRUFFLE MAC AND CHEESE \$11 CHEESE BLEND, TRUFFLE OIL, BREADCRUMBS
CRISPY CALAMARI \$19 MARINARA OR SWEET CHILI SAUCE	

SHOESTRING FRIES

SHOESTRING FRIES	\$7
TRUFFLE & PARMESAN FRIES	\$10
LOADED FRIES	\$10
GARLIC AND PARMESAN FRIES	\$10
TRUFFLE HONEY & SWEET POTATO FRIES	\$9

BIGGER PLATES

FIVE55 BURGER \$9
SMASHED BURGER, POTATO BUN,
AMERICAN CHEESE, LETTUCE
CARAMELIZED ONION, TOMATO
HOUSE SPREAD, PICKLES
ADD EXTRA BEEF PATTY \$2
SUB IMPOSSIBLE PATTY \$2

CRISPY CHICKEN SANDWICH \$12
HAWAIIAN BUN, CRISPY CHICKEN
BREAST, CHEESE SAUCE, PICKLES,
SLAW, SPICY MAYO, BACON

BBQ PULLED PORK SANDWICH \$13
POTATO BUN, BRAISED PORK, PICKLED
SLAW, BBQ SAUCE, ONION RING, BACON

BBQ BACON WAGYU
CHEESEBURGER \$14
HAWAIIAN BUN, TOMATO, BACON, WHITE
CHEDDAR, ONION RING, BBQ SAUCE,
GARLIC AIOLI

IMPOSSIBLE SANDWICH \$12
SOURDOUGH, IMPOSSIBLE PATTY, BABY
GREENS, TOMATO, AVOCADO PUREE,
PICKLED ONION

BUTTERMILK CHICKEN TENDERS (4) \$14
DREDGED CHICKEN, FRIES
SERVED WITH BBQ & RANCH

FIVE55 HOTDOG \$8
BACON JAM, MUSTARD, MAYO, KETCHUP,
SAUTEED ONIONS & PEPPERS, PICKLED
FRESNO

PORK BELLY IN BAO BUNS \$12
SOY GARLIC GLAZED PORK BELLY, STEAMED
BUNS, CUCUMBER, PICKLED FRESNO CHILI,
GREEN ONION

FISH AND CHIPS \$16
BATTERED TILAPIA, FRIES, TARTAR SAUCE

SHRIMP QUESADILLA \$12
GARLIC, CHIPOTLE LIME CREMA,
AVOCADO PUREE, GREEN ONION

CRISPY FISH TACOS (3) \$11
TILAPIA, SPICY MAYO, SLAW, AVOCADO,
CHIPOTLE LIME CREMA, SALSA

DESSERTS

CRÈME BRULEE \$13
TAHITIAN VANILLA, BERRIES

SORBET \$5
PLEASE ASK YOUR
SERVER FOR OUR
SEASONAL FLAVORS.

BEIGNETS \$11
CHOCOLATE
SAUCE

COOKIE AND ICE CREAM \$7
WARM CHOCOLATE CHIP
COOKIE, VANILLA ICE CREAM,
CHOCOLATE

EVERYTHING BROWNIE \$14
HOT BROWNIE, VANILLA ICE
CREAM, CHOCOLATE SAUCE,
CHANTILLY CREAM, CARAMEL

CARAMEL STUFFED
CHURRO \$11
CINNAMON SUGAR,
CHANTILLY CREAM

BARTENDERS' MINI-TINIS

PINK LADY	\$13
JiJi Gin, Lemon Juice, Grenadine, Egg White	
PEACH FUZZ	\$11
Smirnoff Peach Vodka, Peach Schnapps, Lemon Juice, Egg White	
MINI PIERRE	\$14
Pierre Ferrand, Apricot Liqueur, Strawberry Puree, Pineapple Juice	

SPECIALTY COCKTAILS

JAPANESE OLD FASHION	\$13
Japanese Iwai Whiskey, Bitters, Dash of Sugar	
IT TAKES TWO TO MANGO	\$13
Toradol Tequila, Triple Sec, Mango Puree, Fresno Chili, Lime Juice	
MAS	\$13
Mezcal, Scotch, Lillet Blanc, Lemon Juice, Agave	

JiJi HOUSE	\$12
JiJi Gin, St. Germain, Lillet Blanc, Lemon Juice, Simple Syrup	

LYCHEE MARGARITA	\$11
Toradol Tequila, St. Germain, Lemon Juice, Lychee Jelly	

A.B.J	\$11
Butter and Mint Washed Iwai Whiskey, Apple Bourbon Syrup, Apple Juice, Lemon Juice	

J'S PASSION PUNCH	\$14
Jack Daniels or Jameson, Pineapple Juice, Lemon Juice, Orange, Passion Fruit, Simple Syrup	

THE GREEN TING	\$12
JiJi Gin, Lime Juice, Mint, Cucumber, Simple Syrup	

S.M.C	\$11
Brazilian Rum, Lime Juice, Mango and Strawberry Puree	

APRICOT DAIQUIRI	\$13
Bacardi Rum, Apricot Liqueur, Pineapple and Lime Juice, Simple Syrup	

DESSERT COCKTAILS

ESPRESSO MARTINI	\$12
Smirnoff Vanilla Vodka, Kahlua, Starbucks Cold Brew, Simple Syrup	

THE ADULT FLOAT	\$12
Smirnoff Vodka, Kahlua, Vanilla Vodka Foam	

BAR / LOUNGE / RESTAURANT

DRINK

FIVE 55

MENU

DRAFT BEERS \$8

AMALGAMATOR BEACHWOOD BREWING, IPA	STELLA, Pilsner
GOLDEN ROAD BREWING MANGO CART, Wheat Ale	SEAFARER KOLSCH, Ale
R&B BREWING CO, Park Star Oatmeal Stout	MODELO, Lager
BLUE MOON, Belgian Wheat Ale	SAM ADAMS, Lager
CALI HONEY PIZZA PORT, Blonde	SMOG CITY, White Ale
BOOCHCRAFT STRAWBERRY LEMONADE, Kombucha	STONE BREWING CO, IPA

BOTTLED BEERS \$6

BUD LIGHT, Lager	CORONA, Lager	MICHELOB ULTRA, Lager
------------------	---------------	-----------------------

PLEASE INQUIRE WITH YOUR SERVER FOR AVAILABLE SELECTIONS AS OUR VARIETIES ROTATE DAILY.

RED WINE

	GLS/BTL
ALAMOS, MALBEC, MENDOZA, ARGENTINA	\$8 / 28
NO FINE PRINT, CABERNET SAUVIGNON, CA	\$12 / 36
A BY ACACIA, PINOT NOIR, CA	\$9 / 28
19 CRIMES, CALIFORNIA RED BLEND, AUSTRALIA	\$13 / 39
ST. JEAN CHATEAU, MERLOT, SONOMA COUNTY, CA	\$9 / 28
PAUL HOBBS CROSSBARN, PINOT NOIR, SONOMA COUNTY, CA	\$13 / 39

WHITE WINE

	GLS/BTL
MATUA, SAUVIGNON BLANC, MARBOROUGH, NEW ZEALAND	\$8 / 28
THE PINOT PROJECT, ROSE, VIAS, FRANCE	\$9 / 28
TOMMASI, PINOT GRIGIO, VENETO, ITALY	\$12 / 36
CLEAN SLATE, REISLING, MOSEL, GERMANY	\$10 / 30
ST. JEAN CHATEAU, CHARDONNAY, CA	\$9 / 28

SPARKLING WINE

	GLS/BTL
VEUVE CLIQUOT YELLOW LABEL, CHAMPAGNE	\$33 / 175
CREMANT DE BORGOGNE, BRUT ROSE, BAILLY, FRANCE	\$16 / 48
LA MARCA, PROSECCO, PROSECCO, ITALY	\$13 / 375ML
MIONETTO, PROSECCO, PROSECCO, ITALY	\$13 / 375ML
WYCLIFF, SPARKLING WINE, CA	\$13 / 35

HAPPY

FIVE 55

HOUR

FOOD

SMASHED CHEESEBURGER w/ SIDE OF FRIES

Toasted Potato Roll, Smashed Beef Patty,
Cheese, Pickles, Griddled Onion,
House Spread, Lettuce, Tomato \$9
Extra Patty \$2

IMPOSSIBLE SANDWICH w/ SIDE OF FRIES

Sourdough, Impossible Patty, Baby Greens,
Tomato, Avocado Puree, Pickled Onion \$12

GRILLED CHEESE w/ TOMATO DIPPING SAUCE

Sourdough, Garlic Aioli, 4 Cheese Blend \$11

SHOESTRING FRIES

TRUFFLE PARMESAN FRIES \$6

GARLIC PARMESAN FRIES \$6

TRUFFLE HONEY SWEET POTATO FRIES \$6

SALADS

CHOPPED SALAD \$7

Chopped Lettuce, House Ranch, Tomato,
Cucumber, Onion, Croutons, Gorgonzola, Bacon

BABY GREEN SALAD \$7

Baby Arugula and Kale, Raspberry Vinaigrette,
Candied Pecans, Dried Cranberries

DESSERT

COOKIE AND ICE CREAM \$7

Warm Chocolate Chip Cookie, Vanilla Ice Cream,
Chocolate Sauce

CHEF'S SPECIALTY DESSERT \$7

Subject to Availability.
Please Ask Your Server

WINES BY THE GLASS \$6

RED

PINOT NOIR, Canyon Road, CA
CABERNET, Canyon Road, CA

WHITES

SAUVIGNON BLANC, Canyon Road, CA
PINOT GRIGIO, Canyon Road, CA
CHARDONNAY, Canyon Road, CA
SPARKLING WINE, Wycliff, CA

HAPPY HOUR COCKTAILS \$9

MARGARITA

Tequila, Triple Sec, Lime Juice

BELLINI

Peach Schnapps, Sparkling Wine

THE GREEN TING

JiJi Gin, Lime Juice, Mint, Cucumber, Simple Syrup

THE JAPANESE OLD FASHION

Japanese Iwai Whiskey,

ALL BOTTLED DOMESTIC BEER FOR \$5.55 & \$1.00 OFF ALL DRAFT BEERS

HAPPY

FIVE 55

HOUR

FOOD

SMASHED CHEESEBURGER w/ SIDE OF FRIES

Toasted Potato Roll, Smashed Beef Patty,
Cheese, Pickles, Griddled Onion,
House Spread, Lettuce, Tomato \$9
Extra Patty \$2

IMPOSSIBLE SANDWICH w/ SIDE OF FRIES

Sourdough, Impossible Patty, Baby Greens,
Tomato, Avocado Puree, Pickled Onion \$12

GRILLED CHEESE w/ TOMATO DIPPING SAUCE

Sourdough, Garlic Aioli, 4 Cheese Blend \$11

SHOESTRING FRIES

TRUFFLE PARMESAN FRIES \$6

GARLIC PARMESAN FRIES \$6

TRUFFLE HONEY SWEET POTATO FRIES \$6

SALADS

CHOPPED SALAD \$7

Chopped Lettuce, House Ranch, Tomato,
Cucumber, Onion, Croutons, Gorgonzola, Bacon

BABY GREEN SALAD \$7

Baby Arugula and Kale, Raspberry Vinaigrette,
Candied Pecans, Dried Cranberries

ALL BOTTLED DOMESTIC BEER FOR \$5.55 & \$1.00 OFF ALL DRAFT BEERS

DESSERT

COOKIE AND ICE CREAM \$7

Warm Chocolate Chip Cookie, Vanilla Ice Cream,
Chocolate Sauce

CHEF'S SPECIALTY DESSERT \$7

Subject to Availability.
Please Ask Your Server

WINES BY THE GLASS \$6

RED

PINOT NOIR, Canyon Road, CA
CABERNET, Canyon Road, CA

WHITES

SAUVIGNON BLANC, Canyon Road, CA
PINOT GRIGIO, Canyon Road, CA
CHARDONNAY, Canyon Road, CA
SPARKLING WINE, Wycliff, CA

HAPPY HOUR COCKTAILS \$9

MARGARITA

Tequila, Triple Sec, Lime Juice

BELLINI

Peach Schnapps, Sparkling Wine

THE GREEN TING

JiJi Gin, Lime Juice, Mint, Cucumber, Simple Syrup

THE JAPANESE OLD FASHION

Japanese Iwai Whiskey,