

STARTERS

BAJA SHRIMP CEVICHE.....	18
tamarind, aguachile, persian cucumber, red onion, lime yogurt crisp poppadum	
HAMACHI CRUDO	18
tomato ponzu, pickled jimmy nardellos, togarashi	
FRESH BURRATA	18
white truffle oil, organic honey, petite lettuces, heirloom baby tomatoes roasted garlic crostini	
WILD ARUGULA	16
asian pear, goat cheese, pine nuts, red onion, champagne vinaigrette	
SWEET GEM	16
goat cheese, roasted beets, lemon champagne vinaigrette	
GRILLED FARMER'S MARKET VEGETABLES	15
almond romesco, black garlic vinaigrette, tzatziki	
GRAIN BOWL.....	17
assorted heirloom grains, purple cabbage, goat cheese, roasted squash, honey crisp apple, grilled green beans, pecans, orange tahini vinaigrette	

SIDES

GRILLED ASPARAGUS.....	10
CRISPY POTATOE CROQUETTES.....	9
CRUSHED POTATOES	9

MAINS

SO-CAL BURGER	23
aged cheddar, pickles, caramelized onion, special sauce, brioche, fries	
MUSHROOM & QUINOA BURGER.....	20
black garlic aioli, white cheddar, arugula, pickled red onion, brioche, fries	
DOMINICKS MUSHROOM GEMMELI PASTA.....	24
mushroom broth, shaved pecorino, lemon oil	
GRILLED JIDORI CHICKEN	28
gold lentil and leek braise, roasted brussel sprout leaves, chicken jus	
FENNEL PEPPER DUSTED SUSTAINABLE SALMON	28
yukon gold potato croquette, baby garden vegetables, herb crema	
BONE-IN FILET	58
bone marrow-horseradish, bone marrow-sea salt butter, smashed fingerling potatoes, seasonal vegetables	
FARM RAISED BAJA STRIPED SEA BASS	34
edamame rice, thai slaw, tomato ponzu	

DESSERTS

S'MORES	10	KEY LIME TART	10
graham cracker crumble, gianduja ganache, toasted meringue		graham cracker crumble, berries, mint	
CHURRO BASKET	10	BLACK MARKET GELATO / SORBET	10
spiced chocolate, dulce de leche, raspberry		loews santa monica exclusive flavor: caramelized banana	
SEASONAL COBBLER.....	10		
bourbon-vanilla gelato			