

STARTERS

BAJA SHRIMP CEVICHE.....	18
tamarind, aguachile, persian cucumber, red onion, lime yogurt crisp poppadum	
SALMON POKE.....	18
mixed greens, edamame, seaweed salad, pickled cucumbers pickled ginger, house ponzu	
ENDIVE SALAD	14
red grape, feta cheese, toasted walnut, sumac apple vinaigrette	
ITALIAN CHOP SALAD	16
sweet and bitter lettuces, salami, provolone, green olives, pepperoncini red onion, pistachio, red wine vinaigrette	
GRAIN BOWL.....	17
assorted heirloom grains, purple cabbage, goat cheese, roasted squash honey crisp apple, grilled green beans, pecans, orange tahini vinaigrette	
GRILLED FARMER'S MARKET VEGETABLES	15
almond romesco, black garlic vinaigrette, tzatziki	

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GRILLED ASPARAGUS.....	10
CRISPY POTATOE CROQUETTES.....	9
HOUSE FRIES.....	7

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	
BAJA FISH TACOS.....	16
smoked chili crème fraiche, house guacamole, shredded cabbage	
KOREAN FRIED CHICKEN SANDWICH	20
buttermilk crispy chicken, gochujang glaze, pickled green tomato kewpie sriracha mayo	
FENNEL PEPPER DUSTED SUSTAINABLE SALMON	28
yukon gold potato croquette, baby garden vegetables, herb crema	
GRILLED HERB CHICKEN	28
creamy leek and gold lentils, roasted brussel sprout leaves, mushroom chicken jus	

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			