



# the Happy Hour

## Food Menu

<p><b>Kale &amp; Quinoa Salad</b>   Tuscan Kale, Red Onions, Heirloom Quinoa, Roasted Corn, Toasted Pine Nuts, Crumbled Feta, Fresh-Made Green Goddess. <b>11</b></p> <p><b>Kitchen Sink</b>  Shredded Romaine, Baby Heirloom Tomatoes, Roasted Bell Peppers, Red Onions, Roasted Corn, Kalamata Olives, Diced Chicken Breast, Baby Mozzarella, Cucumber, Champagne Vinaigrette. <b>12</b></p> <p><b>Shrimp Scampi</b>  Wild Caught Shrimp, Grilled Asparagus, White Wine Garlic Butter Sauce. <b>10</b></p> <p><b>Spicy Edamame</b>    Garlic, Honey Sriracha Sauce. <b>8</b></p> <p><b>Spicy Broccolini</b>    Garlic, Chili Flakes, Grated Parmesan. <b>6</b></p> <p><b>Seasoned Crispy Brussels Sprouts</b>   the Sherman Brussels Vinaigrette, Jalapeño, Honey, Star Anise, Cinnamon. <b>5</b></p> <p><b>Spicy Tots</b>   Crispy Tater Tots, Honey Sriracha, Herbs. <b>5</b></p>	<p><b>Gremolata Fries</b>  Lemon Juice, Lemon Zest, Garlic, Parsley. <b>5</b></p> <p><b>Honey Balsamic Wings</b>   Crispy Wings Served with Spicy Balsamic Reduction. <b>10</b></p> <p><b>Mac &amp; Cheese</b>  Cavatappi, Parmesan, Quebec Cheddar, Smoked Gouda, Béchamel Sauce. <b>9</b></p> <p><b>With: Bacon 11   Short-Rib 12   Lobster 13</b></p> <p><b>Short Rib Tacos</b> Espresso Braised Short Ribs, Cilantro with Onion &amp; Choice of Salsa. <b>11</b></p> <p><b>the Sherman Burger*</b>  Short Ribs, Chuck, Brisket, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Bread. <b>12</b></p> <p><b>Sliders</b>  3 Beef Siders, King's Hawaiian Mini Buns, Sharp Cheddar, Sambal Aioli. <b>10</b></p>
---	---



<p><b>LUNCH</b> Monday - Sunday: 11:30am - 4pm</p>	<p><b>HAPPY HOUR</b> Monday - Friday: 3pm - 6pm</p>	<p><b>DINNER</b> Monday - Sunday: 4pm - 11pm</p>	<p><b>BRUNCH</b> Saturday &amp; Sunday: 11am - 3pm</p>
--	---	--	--

[www.theshermanla.com](http://www.theshermanla.com)



@theShermanLA #theShermanLA

18% Gratuity included for parties of 6 or more | Please let your server know if you have any allergies | Processed in a commercial kitchen which also process gluten, nut and dairy products. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



### BOTTLED BEER 4

- Budweiser 5% ABV
- Bud Light 4.2% ABV
- Michelob Ultra 4.2% ABV
- Firestone 805 4.7% ABV
- Modelo Especial 4.4% ABV

### DRAFT BEER 5

- Stella Artois 5% ABV
- Shocktop Belgium White 5.2% ABV
- Guinness 4.2% ABV
- Golden Road Hef 4.6% ABV
- Golden Road Wolfpup IPA 4.5% ABV

### COCKTAILS & MARTINIS

- Well Cocktails 5
- Old Fashioned 7
- Margarita 7
- Moscow Mule 7
- House-Made Sangria 7
- Seasonal Martini 7
- Fresh Muddled Mojito 7

### HOUSE WINE 5

- Chardonnay La Terre, CA
- Carbernet La Terre, CA

# the Happy Hour Drinks Menu

ALCOHOL WILL NOT BE SOLD TO ANY PERSON UNDER THE AGE OF 21.

18% Gratuity included for parties of 6 or more. Please let your server know if you have any allergies.

[www.theshermanla.com](http://www.theshermanla.com)



@theShermanLA #theShermanLA