

BRUNCH

- Breakfast Corn Dog** 🌿 Breakfast Sausage, Pancake Batter, Maple Syrup, Spicy Honey Butter. 12
- House-Made Granola & Yogurt** 🌿 GF Bananas, Fresh Berries, Greek Yogurt. 13
- Avocado Toast** 🌿 V Telera Bread, Grilled Asparagus, Blistered Tomatoes, Pickled Onions, Cracked Pepper. Add: Cured Salmon \$5 13
- Lox and Bagel** Red Onion, Tomato, Arugula, Cream Cheese, Capers. 17
- Buttermilk Pancakes** 🌿 Fresh Berries, Whip Cream, Syrup. 14
- Bananas Foster French Toast** 🌿 Vanilla Bean Ice Cream, Caramel Syrup, Powdered Sugar. 16
- Breakfast Sandwich** Water Bagel, Fried Egg, Bacon, Cheddar Cheese, Avocado, Lemon Basil Aioli, Potatoes O'Brien. 15
- Breakfast Club** Sourdough Toast, Honey Bourbon Bacon, Iceberg Lettuce, Tomatoes, Avocado, Scrambled Eggs, Cheddar Cheese, Potatoes O'Brien. 16
- Vegan Breakfast Burrito** V Soyrito, Black Bean Purée, Potatoes O'Brien, Pico de Gallo, Avocado, Salsa Verde, Salsa Roja. 15
- Breakfast Burrito** Eggs, Honey Bourbon Bacon, Potatoes O'Brien, Cheddar, Avocado, Salsa Verde, Salsa Roja, Crema. Add: Short Rib 2 | Substitute Honey Bourbon Bacon with Sausage 15
- Sherman Slam** 2 Eggs Any Style, 3 Slices Bacon, Potatoes O'Brien, House English Muffin, Jelly. | Substitute Bacon with Sausage 14
- Sherman Omelette** GF Andouille Sausage, Roasted Bell Peppers, Green Onion, Gremolata, Potatoes O'Brien, Arugula Salad, Cheddar & Jack Cheese. 15
- Smoked Salmon Egg White Omelette** Green Onions, Roasted Grape Tomatoes, Dill, Potatoes O'Brien, Arugula Salad. 16
- Huevos Rancheros Benedict** Poached Eggs, Short Rib, House-Made English Muffin, Potatoes O'Brien, Arugula Salad, Black Bean Purée & Cholula Hollandaise. 17
- Blue Crab Eggs Benedict** Lump Blue Crab Cakes, Dill Hollandaise, Potatoes O'Brien, Arugula Salad. 19
- Shrimp and Grits** Yellow Grits, Cajun Shrimp, Andouille Sausage. 15
- Chicken Chilaquiles** Black Bean Purée, Escabeche Vegetables, Mexican Crema, Cilantro, Salsa Verde, Salsa Roja, Queso Fresco. 16

TACOS

- Short Rib Tacos** GF Espresso Braised Short Ribs, Cilantro with Onion & Choice of Salsa. 16
- Shrimp Tacos** 🌿 GF Peri Sauce Marinated Shrimp Topped with Pickled Vegetable Mix & Choice of Salsa. 15

SALSA

- Verde** 🌿 Tomatillo Salsa
- Roja** 🌿 Chipotle Salsa
- Sherman Pico** 🌿 Tomato, Onion, Cilantro
- Jalapeño Crema** 🌿 Jalapeño & Sour Cream Salsa
- Pickled Onion Jalapeño & Carrot** 🌿

SALADS

- Add: Grilled Chicken 6 | Shrimp 7 | Salmon 10
- Classic Caesar** 🌿 House Caesar Dressing, Shaved Parmesan, Garlic Croutons. 14
- Skirt Steak Salad** GF Mixed Greens, Balsamic Seared Red Onions, Pine Nuts, Baby Tomatoes, Roasted Red Peppers, Blue Cheese, Lemon Oil. 19
- Blackened Salmon Salad** GF Arugula, Radicchio, Baby Tomatoes, Grilled Corn, Red Onions, Feta Cheese, Avocado, Green Goddess Dressing. 21
- Beet Salad** 🌿 GF Arugula, Fresh Ricotta Cheese Spread, Hazelnuts, Grapefruit, Daikon Sprouts, Fig Balsamic Reduction. 16
- Iceberg Wedge Salad** GF Baby Tomatoes, Red Onions, Cucumber, Honey Bourbon Bacon, Hard Boiled Egg, Blue Cheese Dressing. 16

BURGERS & SANDWICHES

- Quinoa Burger** 🌿 Quinoa Patty, Sharp Cheddar, Vine Ripened Tomatoes, Wild Arugula, Basil Aioli, Multigrain Buns, Gremolata Fries. 18
- the Sherman Burger** 🌿 Short-Ribs, Brisket, Chuck, Sharp Cheddar, Sambal Aioli, Vine Ripened Tomatoes, Wild Arugula, Red Onion Marmalade, King's Hawaiian Buns, Gremolata Fries. 19
- Salmon Burger** Fresh Salmon Mix Burger with a Light Panko Crust on a Brioche Bun with Lettuce, Tomato, Avocado, Caper Aioli Served with Gremolata Fries. 19
- Add a gluten-free bun to any burger for an additional \$2
- the Sherman Club** 🌿 Lemon Basil Aioli, Cajun Grilled Chicken, Pepper Jack Cheese, Wild Arugula, Avocado, Honey-Bourbon Bacon, Vine Ripened Tomatoes, Ciabatta Roll, Cajun Fries. 18
- Hot Chicken Sandwich** 🌿 Wildebeest Sauce, Coleslaw, Tomatoes, Blue Cheese Dressing, Brioche Bun, Cajun Fries. 18
- Add a gluten-free bun for an additional \$2

KIDS

- Popcorn Chicken** 9
Chicken Poppers Served with Ranch & Fries.
- Grilled Cheese** 🌿 9
Hawaiian Bread, Mild Cheddar, Tater Tots.
- Kids Pasta** 🌿 9
Parmesan Cheese, Marinara or Butter Sauce.
- Mac & Cheese** 🌿 9
Cavatappi, Mild Cheddar, Mozzarella.
- Sliders** 9
Beef Sliders with Cheddar Cheese & Fries.
- Kids Pancakes** 10
3 Pancakes, Bacon, Maple Syrup.
- Add Chocolate Chips
- Kids French Toast** 10
Powdered Sugar, Bacon, Maple Syrup.
- Kids Bacon and Egg** 10
Potatoes O'Brien, Toast, Jelly.



FAVORITES

- Soup of the Day** Ask Your Server for Today's Selection. 10
Cup of Soup 6
- Steak Frites** 🌿 GF Skirt Steak, Red Chimichurri, Salt and Pepper Fries. 30
- Charcuterie Board** Spicy Calabrese, Prosciutto, Capocollo, Camembert, Pecorino Romano, Seasonal Nuts and Fruit, Jam. 24
- Mac & Cheese** 🌿 Cavatappi, Parmesan, Quebec Cheddar, Smoked Gouda, Béchamel Sauce. 15
With: Bacon 17 | Short-Rib 17 | Lobster 19
- Spicy Popcorn Chicken** 🌿 Wildebeest Sauce, Carrots, Celery, Blue Cheese Dressing. 11
- Artichoke Dip** 🌿 GF Black Tuscan Kale, Swiss, Parmesan, Tortilla Chips. 14
- Crispy Calamari** 🌿 Arrabbiatta Sauce, Lemon Aioli, Lemon, Lime. 16
- Engren Amber Batter Fish & Chips** 20
Cod Fish, Wedge Fries, Tartar Sauce, Malt Vinegar.

DESSERTS



- Molten Chocolate Chip Cookie** 🌿 13
Chocolate Sauce, Vanilla Ice Cream.
- Sticky Toffee Pudding** 🌿 13
Toffee Sauce, Candied Walnuts, Vanilla Ice Cream.
- Pumpkin Spice Donut Holes** 🌿 11
Cream Cheese Frosting.
- Apple Cobbler** 🌿 14
Brown Sugar Crumble, Vanilla Ice Cream, Caramel Sauce.

SIDES

- 1 Egg GF 2
- 2 Eggs GF 4
- Bacon 5
- Sausage 4
- English Muffin with Butter 🌿 3
- Potatoes O'Brien 🌿 V 5
- Fruit Salad GF 🌿 V 7
- Seasoned Crispy Brussels Sprouts GF 🌿 V 8
- Gremolata Fries GF 🌿 V 7
- Spicy Tots 🌿 GF 🌿 V 7
- Spicy Broccolini 🌿 GF 🌿 9

the Drinks

WINES

SPARKLING			
Santa Marina Prosecco, Italy	11	40	
Honey Bubbles Moscato, CA	12	44	
Fleuraison Brut Rose, France	12	44	
CHARDONNAY			
House Chardonnay	10	32	
Harken, CA	12	44	
SAUVIGNON BLANC			
Seaglass, CA	12	41	
Kim Crawford, NZ	13	44	
PINOT GRIGIO			
Montefresco, Italy	11	37	
ROSE			
Day Owl, CA	12	42	
Les Jamelles Rose, France	12	44	

PINOT NOIR

Leese-Fitch, Lodi	11	37
Meiomi, CA	14	52

CABERNET

House Cabernet	10	32
Robert Hall, Paso Robles	14	52
Les Jamelles, France	13	46

MALBEC

Don Rodolfo, Argentina	11	40
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RED BLEND

CARE Grenache Syrah, Spain	12	44
The Prisoner, Napa		81
Justin Isosceles, CA		141

MALVASIA

Verbo, Italy	14	54
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MARTINIS

the Fresh '75 Hendrick's Gin, Muddled Cucumber, Fresh Lime, Prosecco Float.	15
the Trolley Car Herradura Blanco Infused with Pineapple, Strawberry & Basil, Grand Marnier Drizzle.	14
the Sherman King St. Vodka, Slightly Dirty, Extra Cold, House-made Jalapeño Blue Cheese Olives.	14
the Duke Monkey Shoulder, Honey Infused with Ginger, Lemon, Angostura Bitters.	15

COCKTAILS

the Spicy Mule Sailor Jerry Spiced Rum, Fresh Lime & Blackberries, Habanero, Ginger Beer.	13
the La Reina Margarita El Jimador Reposado, Orange Liqueur, Fresh Lime & Pineapple, Tajin Rim.	14
the 405 Titos Vodka, Fresh Strawberry, Lime & Mint, Bubbly Water.	14
the Downtown Michter's Rye, Honey, Orange Bitters, Locally Farmed Honeycomb.	14
the Sepulveda Spritzer Crop Organic Vodka Infused with Raspberries, Orange & Cucumber, Prosecco Float.	14
the Addison Herradura Blanco, Aperol, Fresh Lime, Pineapple.	14
the Sangria Red & White Available.	13

BEER

BOTTLES

Budweiser 5% ABV	7
Bud Light 4.2% ABV	7
Michelob Ultra 4.2% ABV	7
Firestone 805 4.7% ABV	8
Modelo Especial 4.4% ABV	8
Tarantula Hill Blonde 5.2% ABV	8
East Bros. Oatmeal Stout 5.4% ABV	8
Blake's Triple Jam Cider 6.5% ABV	8
Abnormal Hazy Dreams 6.9% ABV	8
Old Rasputin Imperial Stout 9% ABV	8
Harland Japanese Lager 5% ABV	8
Delirium Tremens 8.5% ABV	13

DRAFTS

Stella Artois 5% ABV	8
Smog City Little Bo Pils 4.4% ABV	8
San Fernando O'Melveny 7.5% ABV	9
Tarantula Hill Liquid Candy Hazy 7.5% ABV	9
Enegren Valkyrie Amber 6.2% ABV	8
Guinness 4.2% ABV	8
Golden Road Hef 4.6% ABV	8
Elysian Space Dust IPA 8.20% ABV	9
Sherman Rotating Tap (Ask your server)	

PREMIUM DRAFTS

Smog City Snugglebug Sour (10oz) 4.5% ABV	9
Allagash Curieux (10oz) 11% ABV	14

NOTHING BRINGS PEOPLE *Together* LIKE *Good Beer*

HOLIDAY COCKTAILS

Peppermint Irish Coffee Jameson Irish Whisky, Peppermint Schnapps, Coffee, Whipped Cream & Crushed Peppermint.	15
Black Walnut Old Fashioned Bulleit Bourbon, Simple Syrup, Black Walnut Bitters.	15

SPECIALS

Mimosa (with your choice of juice) Pear, Orange, Mango, Guava.	11
Blackberry Champagne Mule Tito's Vodka, Ginger Beer, Sparkling Wine, Lime Juice, Blackberries, Mint & Sugar Rim.	14
Tequila Sunrise Mimosa El Jimador Tequila, Sparkling Wine, Orange Juice & Grenadine.	14
Bloody Caesar Tito's Vodka, Clamato Juice, Lemon Juice, Tabasco, Worcestershire, Salt, Pepper & Celery Salt.	14
Pitcher of Sangria	30

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