i|O COCKTAILS

menu

SIGNATURE COCKTAILS | $20

Don't Ly-cheeca
Sotol, Juliette Peach, Lychee, Lime Juice, Syrup

Aloe There!
Siren's Tale Vodka, Aloe, Mango Syrup, Cucumber, Mint

El Chapo
Mezcal, Chartreuse, Maraschino Liqueur, Lime Juice

Golden Hour
Trois Rivieres Rum, Aperol, Passion Fruit Puree Lime Juice, Agave Syrup

Le Influencer
24 K Tequila Blanco, Lillet, Orange and Lime Juice, Agave, Strawberries

Mama's Mojito
1800 Coconut Tequila, Orgeat, Mint, Simple Syrup

Mezcal Old-Fashioned
Premium Mezcal, Demarara Sugar, Bitters

Peaches 'n Passion
Old Scout Whiskey, Juliette Peach, Passionfruit Puree, Egg

Waterlily
Empress Gin, Lavender Syrup, Lemon, Honey, Rose Water

The Godfrey Signature Cocktail
Malfy Gin, Cucumber, Basil Leaf, Honey, Lime, Cold Seltzer

Colada Bliss
1800 Coconut Tequila, Mezcal, Lime Juice, Pineapple, Ancho Reyes, Mint

Biscotti For The After Party
Siren's Tale Vodka, Biscotti liquor, Cold Brew, Licor 43, Amaro

Hugo Spritz
St. Germain, Soda Water, Prosecco, Lemon Twist

Patron Margarita Tower ... $80
Ranch Water | Paloma | Passion Fruit Margarita | La Fresa Mula
Individual Margarita... $20

MOCKTAILS | $12

Diego's Strawberry Lemonade Refresher
Fresh Strawberries, Lemon, Simple Syrup, Water

Late Lavender Noon
Cold Brew, Almond Milk, Lavender Syrup

ADD WELL TEQUILA OR VODKA TO ANY MOCKTAIL +$8

WINES

SPARKLING	GLASS	BOTTLE
Luca Paretti	$16	$70

CHAMPAGNE		
Duval-Leroy Brut	$22	$90
Moet & Chandon, Brut		$180

ROSÉ		
Vivite Rosé	$16	$62

WHITE	GLASS	BOTTLE
Serenissima	$16	$62
Misty Cove	$16	$62
Palmer Stone	$18	$70

RED	GLASS	BOTTLE
Lorelle PN	$16	$62
Bliss Cabernet Sauvignon	$16	$62
El Jeffe Grande Tempranillo	$16	$62
Clos des Lumieres	$16	$62

BOTTLES & CANS

Santa Monica $11	**Firestone Walker 805** $11	**Stella Artois** $11	**Modelo** $11
Budweiser I Bud Light $9	**Heineken 0.0** $9	**Blue Moon** $11	**Kirin Ichiban** $11

i|O ALL DAY
menu

SMALL PLATES

Hummus | Hummuș Sumac | Marinated Olives | Toasted Greek Pita (Vg) $15

House Guacamole | Jalapeño | Cilantro | House Sriracha | Rainbow Chips (Vg) $16

House Chicken Wings | BBQ, Buffalo or Lemon Pepper | House Ranch $18

Crispy Calamari | House Tartare Sauce | Lemon | Espelettes $18

*__Ahi Tuna Crudo"Tacos"__ | Sesame | Avocado | Jalapeño | Ponzu | Wonton | Kaiware $19

Cauliflower Beignets | Greek Yogurt | Sumac | Lemon (V) $16

*__Peruvian Ceviche__|Shrimp | Scallops | Mango-Aji Marinade | Pickled Red Onion | Rainbow Chips $18

MARKET GREENS

Heirloom Tomato | Imported Burrata Salad (V) $20
Extra Virgin Olive Oil | Balsamic Glaze | Fleur de Sel | Thyme | Basil

Asian Chicken Salad $20
Lettuce | Carrot | Cabbage | Scallion | Cashew | Wonton | Sesame | Ginger Soy Dressing

California Cobb with Chicken (GF) $20
Market Greens | Tomato | Egg | Bacon | Crumbled Blue | Avocado | Sherry-Dijon Dressing

Artisan Chicken Caesar $20
Brioche Croutons | Shaved Reggiano | White Anchovies | House Caesar Dressing

OFF THE OVEN

SIGNATURE PIZZA 10" OR 16"

Spicy Pepperoni $16 | $26
House Pomodoro | Mozzarella | Pepperoncini

Caprese $16 | $26
House Pomodoro | Pecorino Romano | Tomato and Basil

Black Truffle Mushroom and Burrata $22 | $32
House Pomodoro | Black Truffle | Imported Burrata

ENTREES

Angry Fried Chicken Sando $25
House Slaw | Cayenne Marinade | Pickles | Ranch | Brioche| Fries or Salad

***Hollywood Signature Burger** $26
8 oz Chuck-Brisket Blend Patty | Gruyere | Shallot Jam | Tomato | Greens | Brioche | French Fries
Bacon or Avocado + $3

Cali Club Sandwich $25
Roasted Chicken | Rustic Sourdough | Applewood Bacon | Lettuce | Tomato | Mayonnaise | Avocado | French Fries

Maine Lobster Roll $32
Maine Lobster | Scallion | Garlic | Lemon | Butter
French Fries

Classic Steak-Frites $40
12 oz. Prime New York Steak | Garlic-Herb Butter | Parmesan French Fries

Creamy Nduja Pasta $28
Papardelle | Pommodoro | Garlic | Pecorino | Cherry Tomatoes | Soft Salami Sauce

Drunken Tiger Shrimp Tacos $28
Tequila Flambée | Tomatillo Salsa | Lime Créma | Avocado Mash | House Sriracha

DESSERTS $14

NY Style Cheesecake | Caramel Sauce **5-Layer Chocolate Cake | Whipped Cocoa Chantilly** **Red Velvet Ice Cream Sandwich**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. (GF) Gluten Free (V) Vegetarian (Vg) Vegan*

20% gratuity will be added to parties of 6 and more