

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 Rivières 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

Luca Paretti

GLASS | BOTTLE

\$16 | \$70

CHAMPAGNE

Duval-Leroy Brut

\$22 | \$90

Moët & Chandon, Brut

| \$180

ROSÉ

Vivite Rosé

\$16 | \$62

WHITE

Serenissima

GLASS | BOTTLE
\$16 | \$62

Misty Cove

\$16 | \$62

Palmer Stone

\$18 | \$70

RED

Lorelle

GLASS | BOTTLE
\$16 | \$62

Bliss Cabernet Sauvignon

\$16 | \$62

El Jeffe Grande Tempranillo

\$16 | \$62

Clos des Lumieres

\$16 | \$62

Mouton-Cadet

\$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 Falafel Sumac Olives Toasted Greek Pita (Vg)	\$15
House Guacamole Jalapeño Cilantro House Sriracha Rainbow Chips	\$15
House Chicken Wings BBQ, Buffalo or Lemon Pepper House Ranch	\$18
Crispy Calamari House Tartare Sauce Lemon Espelettes	\$18
Ahi Tuna Crudo Sesame Avocado Jalapeño Ponzu Kaiware	\$18
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	\$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	\$18
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

Garlic Shrimp & Burrata \$20 | \$30
House Pomodoro | Tiger Prawns | Spring Onion | Imported Burrata

ENTREES

Deli Baguette Sando	\$23	Maine Lobster Roll	\$30
Salami Mortadella Burrata Arugula Cornichon Tomato French Fries		Maine Lobster Scallion Bacon Garlic Lemon Butter Sauce French Fries	
*Hollywood Signature Burger	\$24	Classic Steak-Frites	\$45
8 oz Chuck-Brisket Blend Patty Gruyere Shallot Jam Tomato Greens Brioche French Fries		12 oz. Prime New York Steak Garlic-Herb Butter Parmesan French Fries	
<i>Bacon or Avocado + \$3</i>		Creamy Nduja Pasta	\$28
Cali Club Sandwich	\$25	Papardelle Pomodoro Garlic Pecorino Cherry Tomatoes Soft Salami Sauce	
Roasted Chicken Rustic Sourdough Applewood Bacon Lettuce Tomato Mayonnaise Avocado French Fries		Drunken Tiger Shrimp Tacos	\$25
		Tequila Flambée Tomatillo Salsa Lime Créma Avocado Mash House Sriracha	

DESSERTS

Brûlée Cheesecake | Berries

Brioche Bread Pudding | Vanilla Ice Cream

Apple Tarte Tatin | Salt Caramel Ice Cream

\$12

**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*