

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 Espelette	\$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 (GF)	\$20
Extra Virgin Olive Oil Balsamic Glaze Fleur de Sel Thyme Basil	
Asian Chicken Salad with Ginger Soy Dressing	\$20
Lettuce Carrot Cabbage Scallion Cashew Wonton Sesame	
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 and Burrata \$20 \$30
House Pomodoro Prawns Spring Onion Imported Burrata

ENTREES

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

DESSERTS

Brulée 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

i|O COCKTAILS

menu

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

Biscotti For The After Party

Siren's Tale Vodka, Biscotti liquor, Cold Brew, Licor 43, Amaro

Colada Bliss

1800 Coconut Tequila, Mezcal, Lime ,Pineapple, Ancho Reyes,
Mint

\$10 Signature Mocktails

Diego's Strawberry Lemonade

Fresh Strawberries, Lemon, Simple Syrup, Water
*add Vodka +\$6

Late Lavender Noon

Cold Brew, Almond Milk, Lavender Syrup

SPARKLING WINE

Luca Paretto

Prosecco Brut Reserva

CHAMPAGNE

Duval-Leroy Brut

Reims, France

Moët & Chandon, Brut

Reims France

WHITE WINE

Pino Grigio

DOC Friuli Grave, Italy '23

Sauvignon Blanc

New Zealand '23

Chardonnay

Santa Barbara, CA '22

Sancerre

Loire Valley, France "22

ROSÉ

Vieuvite Rose

Cinsault, Cote-de-Provence,
France '21

RED WINE

Pinot Noir

Willamette Valley, OR '22

Cabernet Sauvignon

Mendocino County '19

Tempranillo

Rioja, Spain 22

Cotes-Du-Rhone

Syrah-Cab, France '22

Bordeaux

Merlot, France '20

PREMIUM SAKE 300ML

Countless Visions-Nigori

Unfiltered
30

Manotsuru Bulzai-Ginjo

Dry
28

BOTTLES | CANS

Santa Monica

BW Inclined IPA | 7%
10

Firestone Walker 805

Local Blonde Ale | 4.7%
9

Stella Artois

Belgium Lager | 5%
10

Modelo

Mexican Lager | 4.4%
9

High Noon Seltzer

Vodka Hard Seltzer | 4.5%
9

Budweiser I Bud Light

Domestic | 5% | 4.2%
9

Heineken 0.0

Import
9

Blue Moon

Belgian white | 5%
10

Kirin Ichiban

Import | 5%
10