

LUNCH

Caesar	18
house-made dressing, romaine lettuce, anchovy, soft boiled egg, dijon, capers, croutons, parmigiano reggiano	
add chicken 6 shrimp 12	
Chopped Salad	21
iceberg lettuce, bacon, chive, tomato, blue cheese, avocado, cucumber, tossed with a poppyseed dressing	
add chicken 6 shrimp 12	
Chips & Guacamole	15
red onion, tomatoes, cilantro, blistered jalapeno, served with tortilla chips	
Acai (V)	15
6oz of acai sorbet topped with banana, strawberry, blueberry, and granola	
add peanut butter scoop 2	
Hummus	16
house-made hummus, tahini, garlic, olive oil, lemon, served with warm naan bread	
Chicken Tenders	19
(4) served with buffalo or ranch dipping sauce	
Shrimp Ceviche	20
shrimp, lime juice, avocado mousse, cucumber, pico de gallo, served with tortilla chips	
Chicken Katsu Slider	26
chicken breast, cucumber, mixed greens, tossed in unagi, gochujang aioli, served on a roll	
Turkey BLT	24
turkey breast, bacon, lettuce, tomato, avocado, mayo, served on white bread	
I O Burger	19
smash burger, smoked cheddar, bacon, caramelized onions, shallots, bbq sauce on a brioche bun, served with side salad or fries	
add extra patty 4 avocado 3	
Buffalo Chicken Wrap	21
buffalo chicken, mixed greens, tomato, ranch, served with a side salad or fries	
Godfrey Wings	17
(9), sweet chili garlic glaze, fried onion, scallion	

SPECIALTY ROLLS

MONDAY-FRIDAY 4PM-10PM | SAT-SUN 11AM-10PM

I O Spicy Tuna Roll	18
ahi tuna, spicy mayo, cucumber, masago, scallion	
Creamy Crab Roll	18
avocado, jalapeno, cream cheese	
911 Roll	19
spicy tuna, habanero, jalapeno, serrano, chili oil	
Caterpillar Roll	19
eel, cucumber, avocado	
California Roll	18
avocado, crab, cucumber, furikake	
Torched Salmon Roll	20
cucumber, avocado, lemon, serrano, unagi sauce	

CLASSIC ROLLS

MONDAY-FRIDAY 4PM-10PM | SAT-SUN 11AM-10PM

	HAND	CUT
Tuna	11	13
Salmon	11	13
Crab	11	13
Avocado	11	11
Cucumber	9	11

NIGIRI | SASHIMI

MONDAY-FRIDAY 4PM-10PM | SAT-SUN 11AM-10PM

	2 PIECES	4 PIECES
Tuna	10	16
Salmon	10	16
Eel	11	17
Hamachi	11	17

Tuna Poke Bowl	15
cucumber, radish, avocado, nori, edamame, carrot, spicy mayo	

DESSERT

Brownie A La Mode	14
salted caramel, chocolate ganache, vanilla ice cream	
Daily Sorbet	8
(1) scoop	
Local Vanilla Ice Cream	8
(1) scoop	



GODFREY
HOLLYWOOD

io_hollywood

6/29/22

gf = gluten free v = vegan vo = vegan option available

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

LUNCH

SPECIALTY COCKTAILS

Frozen Margarita 19
choice of blood orange, passion fruit,
kiwi, raspberry or strawberry

Frose 19

The A-Lister 19
mezcal, yuzu juice, black lime-tajin rim

Smokey Paradise 19
rum, mezcal, cranberry, aperol

Down To Earth 19
ketel one vodka, pineapple juice,
yellow chartreuse

PCH 19
malibu lime, cucumber, basil, mint, lime

Peachy Keen 19
gin, sake, peach purée

White Cherry Ice 19
sake, tequila, fresh cherry, lime juice

The Impressionist 19
vodka, lemon, hibiscus syrup,
top with cava brut

Konichiwa 19
tyku cucumber sake, muddled cucumber,
yuzu juice, cava brut

Sugar Plum 19
roku gin, pink grapefruit, plum sake

Tequila Jell-O Shot 8

WHITE WINE

10 Span 15
chardonnay, central coast

Wither Hills 17
sauvignon blanc, new zealand

Selbach Riesling 17
michelberg, piesporter

RED WINE

Comtesse Marion 17
pinot noir, france

Zorzal 17
malbec, argentina

Drumheller 15
cabernet, washington

Tres Chic Rose 17
france

SPARKLING

	GLASS	BOTTLE
Campo Viejo	15	65
cava rose		

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cava brut reserva		

Domaine Chandon	15	
brut rose		

Moët & Chandon		200
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CANS 9

Santa Monica, bw inclined ipa
Santa Monica, bw modern wit
Stella
Modelo
Budweiser
Guinness
Bud zero
Kirin
High Noon Seltzer



GODFREY
HOLLYWOOD

io_hollywood

DINNER

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Chopped Salad	21
iceberg lettuce, bacon, chive, tomato, blue cheese, avocado, cucumber, tossed with a poppyseed dressing	
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Edamame	9
garlic, soy, sesame oil, chili flake, and lemon juice	
Chips & Guacamole	15
red onion, tomatoes, cilantro, blistered jalapeno, served with tortilla chips	
Shrimp Ceviche	20
shrimp, lime juice, avocado mousse, cucumber, pico de gallo, served with tortilla chips	
Hummus	16
house-made hummus, tahini, garlic, olive oil, lemon, served with warm naan bread	
Brussel Sprouts	17
halved brussel sprouts, fried and tossed in wasabi mayo and finished with togarashi	
New York Strip	40
house cut new york strip, unagi sauce, scallion, served with a side of rice	
Salmon	30
miso glaze, sesame seeds, nori, served with a side of rice	
Chicken Katsu Slider	26
chicken breast, cucumber, mixed greens, tossed in unagi, gochujang aioli, served on a roll	
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