

SUPPER IN YOUR SEATS

3 COURSE MENUS

THE 101

49 per person

fattoush salad with cucumbers, cherry tomatoes, fried pita and crumbled feta

...

spiced vegetable tagine with saffron cous cous,

harissa, dried apricots and almonds

or

chicken under a brick with pecorino pudding,

spinach and meyer lemon salmoriglio

...

ricotta cheese cake with

berries and citrus zest

THE ANGELENO

59 per person

heirloom tomatoes with radicchio, paprika

vinaigrette, black olives and crushed

marcona almonds

...

strozzapreti pasta with heirloom tomato,

eggplant, capers and garlic breadcrumbs

or

slow-roasted salmon with sweet corn, summer

beans, buttermilk and cherry tomatoes

...

cornmeal shortcake with strawberries and mint

THE MULHOLLAND DRIVE

69 per person

watermelon and peach salad with wild arugula,

thai basil and shaved ricotta salata

...

grilled shrimp with yellow tomato

gazpacho, avocado and green harissa

or

braised beef short rib with pappal pomodoro,

lemon ricotta, black olives and pine nuts

...

bittersweet chocolate torta with

cocoa nibs and caramel hazelnuts

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FAMILY-STYLE DINING

MOROCCAN FEAST FOR TWO 115

three hummus: fava bean, chickpea, and beet · zatar lavash · spiced carrot salad · shaved summer squash with preserved lemon · labneh with toasted seeds, parsley, and mint · chicken tagine with apricots, saffron couscous, almonds, and harissa · brown butter date bar with pistachios and candied orange

VEGETARIAN MOROCCAN FEAST FOR TWO 105

three hummus: fava bean, chickpea, and beet · zatar lavash · spiced carrot salad · shaved summer squash with preserved lemon · labneh with toasted seeds, parsley, and mint · grilled market vegetables · brown butter date bar with pistachios and candied orange

BBQ IN YOUR BOX FOR TWO 120

sweet tea-brined fried chicken · st. louis-style pork ribs · braised beef brisket · cornbread & rolls · tomato & watermelon salad · coleslaw · long-cooked greens · summer berry buckle with pecan streusel

SEAFOOD EXTRAVAGANZA FOR TWO 130

maryland crab cakes with old bay aioli · lobster and shrimp rolls with meyer lemon and soft herbs spiced steamed shrimp with cocktail sauce · succotash salad · coleslaw · potato salad · vanilla cheesecake with strawberries and blackberries

SUPPER IN YOUR SEATS

À LA CARTE

STARTERS

fattoush salad with cucumbers, cherry tomatoes, fried pita and crumbled feta 15
heirloom tomatoes with radicchio, paprika vinaigrette, black olives and crushed marcona almonds 18
watermelon and peach salad with wild arugula, thai basil and shaved ricotta salata 18
grilled goat cheese toast with prosciutto, dandelion, saba and roasted grapes 19
seafood ceviche with tomato, avocado and aji Amarillo 22
cheese and salumi with olives, almonds, mostarda and grilled toast 22

MAIN COURSES

spiced vegetable tagine with saffron cous cous, harissa, dried apricots and almonds 26
strozzapreti pasta with heirloom tomato, eggplant, capers and garlic breadcrumbs 29
chicken under a brick with pecorino pudding, spinach and meyer lemon salmoriglio 34
grilled halibut with farro + black rice, spicy greens, lime and pickled nectarines 39
slow-roasted salmon with sweet corn, summer beans, buttermilk and cherry tomatoes 39
grilled shrimp with yellow tomato gazpacho, avocado and green harissa 42
braised beef short rib with pappal pomodoro, lemon ricotta, black olives and pine nuts 44
tenderloin steak with crushed fingerling potatoes, roasted shallot and chive crème fraîche 49 | 14 oz. rib eye available 68

DESSERTS

cookies + milk 14
cornmeal shortcake with strawberries and mint 15
ricotta cheese cake with blueberries and lemon curd 15
bittersweet chocolate torta with honey cream and toffee crumble 15
peach and blackberry buckle with pecan streusel 15
three cheese with dried fruit and nuts 17

SUSHI

nigiri plate 10 pieces 45
kikka fantasy platter for two 45

cherry blossom platter for four 88
deluxe dragon rainbow platter for six 150

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PICNIC BOXES

THE HOLLYWOOD VEGAN 38

grilled summer vegetables with chimichurri
farro with cucumbers and cherry tomatoes
chickpea purée and beet hummus
toasted crostini, olives, and almonds
farmers market fruit and berries

THE ALL-AMERICAN 38

fried chicken with buttermilk dressing
potato salad with mustard and scallions
summer bean and cherry tomato chow chow
cornbread and honey butter
cornmeal shortcake with strawberries and mint

THE WESTSIDE STORY 38

grilled chicken breast with almond sofrito
fregola with chickpeas, carrots, and spinach
marinated beets with horseradish and parsley
baguette with tapenade
chocolate chip cookie

THE BURTON WAY 40

slow-roasted salmon with cucumber yogurt
quinoa with turmeric, kale, and snap peas
tomato and watermelon salad
root veggie chips
ricotta cheesecake with blueberries and lemon curd

THE MAPLE DRIVE 44

slow-roasted beef tenderloin with horseradish cream
early girl tomato salad with red onion and basil pesto
fingerling potatoes and wild mushrooms with salsa verde
triple cream cheese with dried figs and walnuts
caramel chocolate brownie

*Please note that our picnics are served cold to room temperature.

HOLLYWOOD BOWL FOOD + WINE

HOLLYWOOD
BOWL
FOOD + WINE

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WINE LIST

SPARKLING WINES

Bouzy	Paul Bara, Brut Rosé NV
Chigny-Les-Roses	J. Lassalle, Cachet d'Or, Premier Cru NV
Prosecco	Sommeriva NV
Reims	Krug, Grand Cuvée NV
Reims	Dom Perignon '06
Reims	Ruinart, Brut Rosé NV

ROSÉ WINES

Grenache Rosé	La La, Santa Barbara County '17
Côtes de Provence Rosé	Mas de Cadenet, Sainte Victoire '16
Sangiovese Rosé	Cassanova della Spinetta, Il Rosé di Cassanova '16

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WHITE WINES

Chardonnay

Chardonnay	Camp, Sonoma County '16
Chardonnay	Melville, Sta Rita Hills '13
Chardonnay	Mathiasson, Linda Vista Vineyard, Oak Knoll '16
Chardonnay	Brewer Clifton, Sta.Rita Hills '16
Chardonnay	Patz & Hall, Sonoma Coast '14
Chardonnay	Peay, Sonoma Coast '15
Chardonnay	Kistler, Les Noisitiers, Sonoma Coast '14

Chablis	Roland Lavanutreau '16
Chablis	1er Cru, Domaine Collet, Vaillons '14
Meursault	Jean-Phillipe Fichet, Gruyaches '13

Sauvignon Blanc

Sauvignon Blanc	Storm, Santa Ynez Valley '15
Sauvignon Blanc	The Ojai Vineyard, McGinley Vineyard, Santa Ynez '15
Sauvignon Blanc	Cade, Napa Valley '16
Sauvignon Blanc	Vignobles Dauny, Terres Balanthes '17

Sancerre	Daniel Chotard '17
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WHITE WINES

Chenin Blanc, Vermentino and other mineral driven whites

Saumur (Chenin Blanc)	Chateau de Brézé, Clos du Midi '16
Vouvray (Chenin Blanc)	Champalou '16
Roussanne/Grenache Blanc	Sans Sousi, Santa Ynez Valley '16
Viognier	Shokrian Estate, Los Alamos '15
Pinot Grigio	La Viarte, Colli Orientale di Friuli '16
Albillo/Macabeo Blend	Navaherreos, Blanco de Bernabeleva '16
Grüner-Veltliner	Wgt Tegernseerhof, Superin, Federspeil '16
Riesling	Brooks, Willamette Valley, Oregon '15
Riesling	Tatomer, Kick-On Ranch, Santa Barbara County '15
Riesling	Clemens Busch, Estate, Trocken, Germany '15

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RED WINES

Pinot Noir and other light-bodied reds

Pinot Noir	Brooks, Runaway, Willamette Valley '15
Pinot Noir	Selected Works, Kick-On Ranch, Los Alamos '16
Pinot Noir	Amy & Peter Made This, Radian Vineyard, Sta. Rita Hills '14
Pinot Noir	Tyler, Santa Barbara County '15 (sus)
Pinot Noir	J.K. Carriere, Provacateur, Willamette Valley '15
Pinot Noir	Lioco, Laguna, Sonoma Coast '14
Pinot Noir	Raen, Royal St. Robert, Sonoma Coast '16
Pinot Noir	Chanin, Los Alamos
Pinot Noir	Roar, Sierra Mar Vineyard, Santa Lucia Highlands '15
Pinot Noir	Kosta Browne, Sonoma Coast '15
Gamay	Domaine des Nuges, Fleurie '13
Aloxe Corton	Nicolas Rossignol '12
Bourgogne Rouge	David Duband '15

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RED WINES

Cabernet and Bordeaux Blends

Cabernet Sauvignon	Matchlock, Paso Robles '16
Cabernet Sauvignon	Hunt & Harvest, Napa Valley '15
Cabernet Sauvignon Blend	Habit, Santa Ynez Valley '13
Cabernet Sauvignon Blend	Blackbird Vineyards, Arise, Napa Valley '14
Cabernet Sauvignon Blend	Scribe, Outpost East, Atlas Peak, Napa Valley '14
Cabernet Sauvignon	Napa Valley '13
Cabernet Sauvignon	O'Shaughnessy, Howell Mountain '12
Cabernet Sauvignon	Darioush, Napa Valley '14
Cabernet Sauvignon	Altagracia (Araujo), Eisele Vineyard, Napa Valley
Cabernet Sauvignon	Peter Michael, Les Pavots, Knights Valley '13
Cabernet Sauvignon	Continuum (by Tim Mondavi), Napa Valley '14
Cabernet Sauvignon Blend	Lail, J. Daniel Cuvée, Napa Valley '14
Cabernet Sauvignon Blend	Araujo, Eisele Vineyard, Napa Valley '12
Graves	Chateau Respide-Médeville '12
Pauillac	Chateau Pichon-Longueville, Reserve de la Comtesse '12
Zinfandel	Brown, Estate, Napa Valley '15

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RED WINES

Grenache, Syrah & Rhone Varieties

Grenache	G, Santa Barbara County '16
Syrah Blend	Funk Zone, Santa Barbara County '16
Syrah	Jorian Hill, Santa Barbara County '13
Syrah	Hocus Pocus, Santa Barbara County '15
Syrah	Holos Bolus, Sta.Rita Hills '15
Syrah	Storm, Slide Hill Vineyard, Edna Valley '14
Vin de Pays	Domaine de la Damase, Grenache '15
Côte-Rôtie	Olivier Merlin '15
Châteauneuf-du-Pâpe	Domaine du Vieux Télégraphe, La Crau '13

Italian Reds

Barolo	E.Pira, Via Noava '12
Rosso di Montalcino	Ciacci Piccolomini d'Aragona '15
Toscana	Ornelaia, Bolgheri Superiore '14
Sangiovese	Cassanova della Spinetta, Il Nero di Cassanova '13
Valpolicella	Tommaso Bussola, Superiore TB '13

Spanish & South American Reds

Rioja	Bodegas Ontañon, Ecologica '14
Garnacha	Navaherreros, Bernabeleva '15
Ribera del Duero	PSI '15
Spanish Red Blend	Carro, Yecla '15