

SUPPER IN YOUR SEATS

3 COURSE MENUS

THE 101

49 per person

red and green little gems with cucumbers, meyer lemon, cherry tomatoes, and basil buttermilk

...

strozzapreti pasta with tomato, pancetta, parmesan cream, and garlic breadcrumbs
(can be prepared vegetarian)

or

chicken under a brick with sweet corn succotash and cherry tomato brown butter

...

ricotta cheesecake with strawberries and blackberries

THE ANGELENO

59 per person

moroccan chopped salad with radicchio, kale, chickpeas, golden raisins, and charmoula

...

grilled asparagus with soft polenta, wild mushrooms, and gremolata

or

salmon with freekeh, sugar snap peas, pea shoots, and green goddess

...

cornmeal shortcake with strawberries and mint

THE MULHOLLAND DRIVE

69 per person

smashed carrots and marinated beets with tahini yogurt, dandelion, and toasted seeds

...

seabass with fennel purée, tangerines, and green olives in harissa

or

tenderloin steak with olive oil potatoes, watercress, capers, and dijon mustard

...

bittersweet chocolate torta with honey cream and toffee

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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 · chocolate torta with pistachios and candied citrus zest

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 · chocolate torta with pistachios and candied citrus zest

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

red and green little gems with cucumbers, meyer lemon, cherry tomatoes, and basil buttermilk 13

moroccan chopped salad with radicchio, kale, chickpeas, golden raisins, and charmoula 17

smashed carrots and marinated beets with tahini yogurt, dandelion, and toasted seeds 18

seared albacore with whipped white beans, black olives, and calabrian chile vinaigrette 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

grilled asparagus with soft polenta, wild mushrooms, and gremolata 28

strozzapreti pasta with tomato, pancetta, parmesan cream, and garlic breadcrumbs (*can be prepared vegetarian*) 29

chicken under a brick with sweet corn succotash and cherry tomato brown butter 34

salmon with freekeh, sugar snap peas, pea shoots, and green goddess 39

seabass with fennel purée, tangerines, and green olives in harissa 42

grilled pork chop with sweet potatoes, charred rapini, and ancho chile romesco 42

tenderloin steak with olive oil potatoes, watercress, capers, and dijon mustard 52 / 14 oz. rib eye available 68

DESSERTS

cookies + milk 13

cornmeal shortcake with strawberries and mint 15

ricotta cheesecake with blueberries and lemon curd 15

bittersweet chocolate torta with honey cream and toffee crumble 15

brown butter date bar with pistachios and candied orange 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 Nagues, 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