

SUPPER IN YOUR SEATS

À LA CARTE

STARTERS

- chopped romaine with cucumbers, chickpeas, bulgur, sumac and parsley 18
- heirloom tomato and watermelon salad with feta, red onion and wild arugula 20
- farmers market panzanella, roasted peppers, eggplant, dandelion and balsamic 19
- grilled shrimp with yellow tomato gazpacho, avocado and green harissa 34
- goat cheese toast with prosciutto, figs, roasted grapes and saba 22

MAIN COURSES

- soft polenta, wild mushrooms, swiss chard, mascarpone and gremolata 28
- cavatappi pasta with heirloom tomatoes, pancetta, parmigiano reggiano and garlic breadcrumbs
(can be prepared vegan) 31
- chicken under a brick with potato-tomato gratin and preserved lemon salsa 36
- slow roasted scottish salmon with summer squash, saffron couscous and mint pistou 41
- california seabass with tomato rice, sopressata, opal basil and piri piri 44
- braised beef short ribs with cornbread pudding, cherry tomatoes and feta salsa verde 50
- tenderloin steak with rapini, cannellini beans and tapenade on grilled toast 55/ 14 oz. ribeye available 68

DESSERTS

- cookies + milk 15
- cornmeal shortcake with peaches, blackberries and sweet cream 16
- basque cheesecake with strawberries and graham crumble 15
- bittersweet chocolate torta with honey cream and crushed toffee 15
- olive oil cake with pistachios, rose water and candied citrus 15
- three cheese with dried fruit and nuts 20

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SUSHI

nigiri plate 10 pieces 55

10 assorted nigiri (tuna, salmon, albacore, shrimp, eel)

endless love for two 60

salmon & avocado roll – 4 pieces

spicy shrimp roll – 4 pieces

spicy tuna roll – 4 pieces

tuna roll – 4 pieces

sunset blvd for four 100

rainbow roll – 4 pieces

spicy tuna & avocado roll – 8 pieces

spicy shrimp & avocado roll – 8 pieces

assorted nigiri sushi – 8 pieces

hollywood bowl platter for six 150

caterpillar roll – 8 pieces

tuna rainbow roll – 8 pieces

shrimp avocado roll – 8 pieces

salmon rainbow roll – 8 pieces

dragon vegetarian roll – 8 pieces

seared albacore rainbow roll – 8 pieces

SUPPER IN YOUR SEATS

3-COURSE MENUS

THE 101

55

chopped romaine, cucumber, chickpeas, bulgur,
sumac and parsley

...

cavatappi pasta with heirloom tomatoes,
pancetta, parmigiano reggiano and garlic
breadcrumbs

(can be prepared vegan)

or

chicken under a brick with potato-tomato gratin
and preserved lemon salsa

...

basque cheesecake with strawberries and
graham crumble

THE ANGELENO

64

farmers market panzanella, roasted peppers,
eggplant, dandelion and balsamic

...

soft polenta, wild mushrooms, swiss chard,
mascarpone and gremolata

or

slow-roasted scottish salmon with summer
squash, saffron couscous and mint pistou

...

cornmeal shortcake with peaches, blackberries
and sweet cream

THE MULHOLLAND DRIVE

72

heirloom tomato and watermelon salad with
feta, red onion and wild arugula

...

california sea bass with tomato rice, sopressata,
opal basil and piri piri

or

tenderloin steak with rapini, cannellini beans and
tapenade on grilled toast

...

bittersweet chocolate torta with honey cream
and crushed toffee

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FAMILY-STYLE DINING

MOROCCAN FEAST FOR TWO 115

three hummus: fava bean, chickpea and beet • zaatar 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 • olive oil cake with pistachios, rose water and candied citrus zest

VEGETARIAN MOROCCAN FEAST FOR TWO 105

three hummus: fava bean, chickpea and beet • zaatar lavash • spiced carrot salad • shaved summer squash with preserved lemon • labneh with toasted seeds, parsley and mint • grilled market vegetables, saffron couscous, almonds and harissa • olive oil cake with pistachios, rose water and candied citrus zest

BBQ IN YOUR BOX FOR TWO 130

sweet tea-brined fried chicken • st. louis-style pork ribs • braised beef brisket • cornbread & rolls • tomato & watermelon salad • coleslaw • long-cooked greens • magpie's original fried soft serve pie

SEAFOOD EXTRAVAGANZA FOR TWO 145

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 • cornmeal shortcake with peaches, blackberries and sweet cream

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PICNIC BOXES

THE HOLLYWOOD VEGAN 40

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

THE ALL-AMERICAN 44

fried chicken with buttermilk dressing
potato salad with mustard and scallions
summer succotash salad
bread rolls and honey butter
cornmeal shortcake with strawberries and
vanilla whipped cream

THE WESTSIDE STORY 42

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 46

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

THE MAPLE DRIVE 52

slow-roasted beef tenderloin with horseradish cream
rapini with garlic, shallot and chile
early girl tomato and red onion salad with pesto
roquefort, dried fig and walnuts
caramel chocolate brownie

*All picnics are served cold to room temperature.

HOLLYWOOD BOWL FOOD + WINE

HOLLYWOOD
BOWL
FOOD + WINE