OAK GRILLED SHRIMP SALAD
Woodfire grilled shrimp, artisan greens, orange segments, avocado, toasted pepitas, shaved red onion, radish, queso fresco, corniader vinaigrette 15

CHICKEN APPLE WALNUT SALAD
Grilled and chilled chicken breast, Drake Farms herbed goat cheese, full apples, dried cranberries, honey dijon vinaigrette 12.75

BAOCA BLUE DELUXE
Simmy’s angus beef patty, topped w/ blue cheese, candied bacon, lettuce, tomato, garlic aioli, frizzled shallots, Breadbar bun 13

15 MINUTE (BUT WORTH THE WAIT) WINGS
spicy and sweet sauce with homemade blue cheese dressing to cool ‘em down. 11.75

LIL’ SIMMZY’S BURGER
Lil’ Simmzy’s own angus beef patty, yellow American cheese, garlic aioli, lettuce, tomato, pickles, red onion, potato bun 9.75

GRILLED CALIFORNIA CHICKEN SANDWICH
Chicken breast served with pepper jack cheese, shredded romaine, tomatoes, guacamole, garlic aioli, potato bun 10.25

OAK CHARRED SIMMZY’S BURGER
Simmy’s own angus beef patty, Tillamook cheddar cheese, chow chow onions, lettuce, sliced tomato, garlic aioli, Breadbar bun 10.25

QUESADILLA FOLDOVER
Carmelized Oaxacan cheese, topped with seasonal grilled vegetables, queso fresco, jalapeno vinaigrette 8.75

ROMAINE CAESAR SALAD
Romaine lettuce, croutons, parmesan cheese, fearless caesar dressing 7.75

Upgrade: Chicken Breast 4, Shrimp 6, Rock Cod 5

BLUE CHEESE HAYSTACK
shoestring fries with blue cheese dressing, garlic and a touch of spicy sauce 7.5

SERVED ON OUR HOUSE-MADE FLOUR TORTILLAS...unless stated otherwise

HAWAIIAN STYLE POKE
Guacamole, green cabbage slaw, wasabi cream, grilled pineapple, aoy ginger marinade, corn tortillas 6

BONFIRE GRILLED ROCK COD
Fresh wild caught Oregon rock cod, corn tortillas, avocado, grilled tomato salsa, pickled radish, spiced lime crema, lime wedge 6

OAK GRILLED SHRIMP
Corn salsa and cabbage slaw, jalapeno vinaigrette 5

OAK GRILLED CHICKEN
Salsa verde, queso fresco, pickled onion 4.25

CARNE ASADA
Arbol sauce, queso fresco, pickled onion, poblano chiles 4.25

BEVERAGES
Locally Owned

TRACTOR SODA CO
All ingredients are sourced from certified organic farmers. 100% non-GMO. Only organic cane sugar.
Check out what flavors are on our rotating taps ................................. 2.75

ICE TEA .................................................. 2.5

LEMONADE ............................................. 2.5

PACIFIC ROCK COD
OUR ROCK COD IS WILD CAUGHT AT LONG LINE BOATS
IN THE PACIFIC SOUTHERN DIVES

SHOESTRING FRIES
Garlic aioli 3.5

SWEET POTATO FRIES
Ranch dressing 4.5

MIXED BAG
Garlic aioli & ranch dressing 4

GRILLED CORN
Lime crema, queso fresco, cilantro, powdered chile – half cob 2

ARTISAN GREENS
with choice of dressing 5.75

424-277-0283 | 850 S. SEPULVEDA K-200, EL SEGUNDO, CA 90245
IN THE GREEN ROOM
Bourbon, orange coriander syrup, witte beer 8

THREE HOUR TOUR
Dark rum, tiki juice, house falernum, lime juice 8

MOSCOW MULE
Vodka, ginger beer, candied ginger 8

COCKTAILS

BLOODY SIMMZY
Tomatillo puree, housemade bloody mix, tequila, bacon garnish 8

SUMMER BREEZE
Sauvignon blanc, st. germaine, blackberry puree 8

LA ROSA
Hibiscus tequila, triple sec, salted citrus foam 8

LOCALLY WORLD FAMOUS SANGRIA
white wine infused with peach and topped off with fresh apple & orange slices
white 6.5 / sunset 7 / sunburst 7.5

TEIRA WOODS VINEYARD SAUVIGNON BLANC
Sonoma County 7.5

STEMMARI PINOT GRIGIO
Sicily 6.5

ADAM PROSECCO
Italy 8

WINE

TRIENNES ROSE
France 9.5

1846 BY NOTTINGHAM CELLARS CHARDONNAY
Arroyo Seco 10

TRANSCENDENCE CHARDONNAY
Santa Barbara 13

SEXTANT WINES
Santa Lucia Highlands 12

BAKER LANE COLOR SYRAH
Sebastopol 7.5

VIAMONTE LARRA E MALBEC
Argentina 7

PEREGRINE RANCH ZINFANDEL
Sonoma 8.5

BLISS CABERNET
Mendocino 6.5

BOTTLED & DRAFT BEER

See our Beer Board above the register for our local draft selection!

KEEP THE TAP FLOWING
ask us how to purchase our
“BEER ME” WOODEN TOKENS

“I measure liberty by the selection of drink.” – Rev. Nat West