

T H E
L O N D O N
B A R & L O U N G E



LIGHT BITES

CHIPS & GUACAMOLE 20

TORTILLA SOUP 14
Avocado, Sour Cream, Cilantro

CRISPY ROCK SHRIMP TEMPURA 16

TRUFFLE FRIES 18
Parmesan Cheese

SPICY TUNA ROLL 21
Cucumber, Avocado

TACOS 14
Branzino, Cabbage Slaw
or
Short Rib, Cojtija Cheese, Corn Tortilla

BAO 16
Fried Chicken, House-Made Ranch, Cole Slaw

DAILY CHEESE SELECTION 17
Yuzu Marmalade, Olives, Baked Baguette

OLYMPIA PROVISIONS CHARCUTERIE 22
Grilled Bread, Mustard

FRESH MOZZARELLA 15
Pesto & Marinated Olives



MORE LIGHT BITES

CHEESEBURGER, AMERICAN CHEESE 24
Caramelized Onion, Russian Dressing

CLASSIC CAESAR SALAD 17
Parmesan Dressing, Croutons
add Chicken or Shrimp 8

BABY SPINACH SALAD, AVOCADO 24
Sautéed Shrimp, Mango, Sesame Oil

ALBACORE TUNA MELT, FONTINA CHEESE 18
Olive Tapenade, Dandelion Greens

ROASTED TURKEY CLUB 22
Avocado, Bacon, Toasted Sourdough

THE LONDON CHOPPED SALAD 26
Salmon or Chicken, Ranch Dressing

MUSSELS A LA PERSILLADE 18
Garlic and Parsley

LARGE PLATES

FISH OF THE DAY 32
Zucchini stuffed with Vegetable, Sabayon

PRIME NEW YORK STEAK 16 OZ. 48
Béarnaise or Bordelaise Sauce

BROWN RICE BOWL 32
Fried Egg, Vegetables, Salmon, Miso Aioli
Choice of Salmon, Chicken or Short Rib



BEVERAGES

SOFT DRINKS 6

COKE
DIET COKE
SPRITE
GINGER ALE
GINGER BEER

COFFEE

CAPPUCCINO, ESPRESSO, LATTE 6
MOCHA 8
HOUSE COLD BREWED "SINGLE ORIGIN"
BRAZILIAN MONOARABICA 8
CHOCOLATE 48%, STEAMED WHOLE MILK OR ALMOND 6

TEA SELECTION 8

ENGLISH BREAKFAST
EARL GREY
VANILLA ROOIBOS
MATCHA GREEN TEA LATTE

MINERAL WATER 10

ICELANDIC
SAN PELLEGRINO SPARKLING

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THE ART OF THE COCKTAIL

Our mixologists are committed to crafting cocktails that display rich, vibrant, and unique flavor profiles using only the freshest local juices, fruits, botanicals, and purées. Libations along with cocktails representing today's culinary approach to the art of the cocktail. Cheers!

17

LONDON CALLING

Silent Pool Gin, Hibiscus Liqueur, Grapefruit, Lemon, Agave

NO TIME TO DIE

Beluga Noble Vodka Up with Jalapeno infusion, Honey, Ginger, Lime

DON ELLINGTON

*Bulleit Bourbon, Fresh Orange Juice, Lemon, St Germain, Egg White**

GINGER JUBILEE

Kikori Japanese Whiskey, Ginger, Lemon, Mint, Fever-Tree Soda Water

ENGLISH PLUM FIZZ

Casamigos Blanco Tequila, Plum Liqueur, Lime

SMOKE & SPICE

El Silencio Mezcal, Apple Spice Syrup, Coffee Bitters, Lemon

HIGH JINX

Dickel Rye, Plantation Pineapple Rum, Honey, Lime

LAISY DAISY

*Tanqueray 10 Gin, Ketel One Grapefruit & Rose, Lime, Chamomile, Rosé Wine, Egg White**

**Substitute Egg White with Aguafaba*

VINTAGE COCKTAILS

15

GRAPEFRUIT COSMO

(A twist on the 1985 South Beach original)

Belvedere Pink Grapefruit Vodka, Triple Sec, White Cranberry Juice, Fresh Grapefruit Juice, Fresh Lime Juice, Simple Syrup

LEMON DROP

(1970s San Francisco, Created after the Candy)

Ketel One Citroen Vodka, Triple Sec, Fresh Lemon Juice, Simple Syrup

PIMMS CUP

Pimms No.1, Fresh Lemon Juice, Simple Syrup, 7up, Cucumber

MOSCOW MULE

(1941, Cock and Bull British Bar. A True Los Angeles Cocktail)

Ketel One, Fresh Lime Juice, Fever-Tree Ginger Beer

MOJITO

(Developed in the 1500s by Famed Explorer Sir Francis Drake)

Cruzan Rum, Muddled Fresh Mint, Fresh Lime Juice, Topped with Fever-Tree Club Soda

NEGRONI

(Florence 1919, named for Count Negroni)

Bulldog Gin, Campari, Sweet Vermouth

BLOOD AND SAND

(Named for the Rudolph Valentino Movie 1922)

Johnnie Walker Red Label Scotch, Cherry Heering, Sweet Vermouth, Fresh Orange Juice

OLD FASHIONED

(1860s Louisville Kentucky)

Bulleit Bourbon, Simple Syrup, Angostura Bitters

DESIGNATED DRIVER

LONDON SOUR 8

Seedlip 108, Apple Juice, Lemon, Rosemary, Thyme

SIR FRANCIS DRAKE 8

Blueberries, Fresh Mint, Fresh Lime Juice Simple Syrup

PANOMA 94 8

Seedlip Spice 94, Grapefruit, Lime, Fever-Tree Soda



BEER

DRAFT BEER 9

Allagash White

Ballast Point Grapefruit Sculpin IPA

Lagunitas Little Sumpin' Ale

Boomtown "Delusions of Grandeur" Hazy IPA

Deschutes "Da Shootz!" Lager

Scrimshaw Pilsner

CALIFORNIA CRAFT 10

Almanac Beer Co. "VIBES" Hoppy Pilsner

Boomtown Brewery "Limelight" IPA

Northcoast Brewing "Old Rasputin"

Imperial Stout

Santa Monica Brewing Co.

Blonde Ale, Golden Porter, XPA

BARRELL AGED 15

Allagash Curieux, Aged Bourbon Cask Ale

NON-ALCOHOLIC 8

Heineken 0.0

IMPORTED 9

Amstel Light

Corona

Modelo

Heineken

Stella Artois

Guinness

DOMESTIC 8

Blue Moon

Bud Light

Michelob Ultra

Sam Adams



WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

<i>Prosecco, Cavicchioli, Italy</i>	14
<i>Domaine Chandon Sparkling Brut, Ca.</i>	16
<i>Domaine Chandon Sparkling Rosé, Ca.</i>	16
<i>Moët & Chandon Impérial Brut, France</i>	29
<i>Moët & Chandon Impérial Rosé, France</i>	35
<i>Veuve Clicquot, Reims, France</i>	32

ROSÉ WINE

<i>Hecht & Bannier, Côtes de Provence, France</i>	15
<i>Whispering Angel, Côtes de Provence, France</i>	17

WHITE WINE

<i>Pinot Grigio, Santi Sortesele, Italy</i>	14
<i>Sauvignon Blanc, Daou, Paso Robles, Ca.</i>	14
<i>Sauvignon Blanc, Whitehaven, New Zealand</i>	16
<i>Sancerre, Pascal Jolivet, Loire Valley, France</i>	19
<i>Chardonnay, BÖEN, Ca.</i>	15
<i>Chardonnay, Newton "Unfiltered" Napa, Ca.</i>	26

RED WINE

<i>Pinot Noir, Ritas Earth Cuvée, Russian River Valley, Ca.</i>	16
<i>Pinot Noir, Cloudy Bay, New Zealand</i>	22
<i>Sangiovese, Sassoregale, Tuscany, Italy</i>	15
<i>Malbec, Terrazas Reserva, Mendoza, Argentina</i>	15
<i>Shiraz, Mollydooker "The Boxer", Australia</i>	21
<i>Bordeaux, Clarendelle, inspiré par Haut Brion, France</i>	16
<i>Cabernet Sauvignon, "Bonanza" by Chuck Wagner, Ca.</i>	16
<i>Cabernet Sauvignon Coppola, "Directors Cut", Napa Valley, Ca.</i>	19
<i>Cabernet Sauvignon, Daou "Reserve", Paso Robles, Ca.</i>	29