



B R E A K F A S T

FRUIT PLATE pb	10
YOGHURT natural or coconut pb, granola, berries	10/12
ACAI BOWL goji berries, coconut pb	12
BUTTERMILK PANCAKES blueberries, maple syrup	12
EGGS ANY STYLE, toast*	12
QUESADILLA scrambled eggs, mushroom, pico de gallo, guacamole v	14
AVOCADO ON TOAST poached eggs, chili v*	16

S I D E S

TOAST MUSHROOMS ROAST TOMATO BAKED BEANS	4
SPINACH HASH BROWNS BACON SAUSAGE CHICKEN SAUSAGE	5
SMOKED SALMON AVOCADO	6

P A S T R I E S

CROISSANT CHOCOLATE CROISSANT BLUEBERRY MUFFIN	6
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Please inform your server if you have any allergies or require information on ingredients used in our dishes.
v = vegetarian | pb = plant based | gf = gluten free * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



BRUNCH 9AM - 3:30PM

EGGS ANY STYLE toast*	12
YOGURT natural or coconut pb granola, berries	10/12
BUTTERMILK PANCAKES blueberries, maple syrup	12
QUESADILLA scrambled eggs, mushroom, pico de gallo, guacamole v	14
SMOKED SALMON scrambled eggs, sourdough	14
AVOCADO ON TOAST poached eggs, chili v	16

SMALLS 11:30AM - 3:30PM

SHISHITO PEPPERS miso glaze pb	10
TFC FRIED CHICKEN or CAULIFLOWER pb hot sauce	14 / 12
GUACAMOLE crudites, taro crisps pb	16
CALAMARI FRITTI chili, lemon aioli	16

APPETIZERS

MEATBALLS tomato sauce, parmesan	14
BURRATA tomato, basil v	16
BUTTER LETTUCE avocado, sherry vinaigrette pb	18
AHI TUNA POKE avocado, cucumber, fresno, brown jasmine rice*	23

MAINS

LBH BURGER American cheese, tomato, lettuce pickles, fries*	18
IMPOSSIBLE BURGER tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries pb	18
CHOPPED SALAD chicken, cheddar, bacon, beets, egg, baby gem, avocado	22
SALMON spinach, aioli*	32
SKIRT STEAK eggs, fries	34

WOOD-FIRED PIZZAS

BUFFALO MOZZARELLA tomato, basil, oregano v	18
SPICY SALAMI tomato, mozzarella, mushroom	22
PLANT BASED SAUSAGE asparagus, vegan mozzarella pb	22
BLACK TRUFFLE zucchini blossom, goat cheese	38

SIDES

SPINACH pb BRUSSELS pb GREEN SALAD pb SWEET POTATO FRIES pb FRENCH FRIES pb	all 8
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WELCOME BACK

LUNCH COMBO 10
DINNER SPECIAL 15
COOKIES 5

SMALLS

RAW VEGETABLE ROLLS tamari, spicy seeds	10
MEATBALLS tomato sauce, parmesan	14
TFC FRIED CHICKEN or CAULIFLOWER pb hot sauce	14/12
GUACAMOLE crudites, taro crisps pb	16
CALAMARI FRITTI chili, lemon aioli	16
BURRATA tomato, basil v	16
CEVICHE octopus, shrimp, lime, cilantro, blue corn chips	18

SALADS

add burrata 8 | chicken 8 | salmon 10

BUTTER LETTUCE avocado, sherry vinaigrette pb	18
CHOPPED SALAD chicken, cheddar, bacon, beets, egg, romaine, avocado	22
AHI TUNA POKE avocado, cucumber, fresno, brown jasmine rice *	23

SANDWICHES

LBH BURGER American cheese, tomato, lettuce, pickles, fries *	18
CLUB CHICKEN WRAP bacon, lettuce, tomato, egg, chili, dijonnaise, fries	18
IMPOSSIBLE BURGER tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries pb	18

GRILL AND MAINS

MAC AND CHEESE scamorza, parmesan v	18
HEIRLOOM ROMANESCO coconut green curry pb	18
FISH TACOS fried cod, chipotle aioli, coleslaw, salsa verde	22
CHICKEN PAILLARD rocket, cherry tomatoes, olives, aged balsamic	24
SALMON spinach, aioli *	32
SKIRT STEAK / FILET MIGNON fries, bearnaise *	34 / 48
WHOLE BASS turmeric, herbs, lime	42

WOOD-FIRED PIZZAS

BUFFALO MOZZARELLA tomato, basil, oregano v	20
SPICY SALAMI tomato, mozzarella, mushroom	22
PLANT BASED SAUSAGE asparagus, vegan mozzarella pb	22
BLACK TRUFFLE zucchini blossom, goat cheese v	38

SIDES

all 8

SPINACH pb | BRUSSELS pb | GREEN SALAD pb | SWEET POTATO FRIES pb | FRENCH FRIES pb



DESSERTS

CHOCOLATE CHIP COOKIES	5
ETON MESS, berries	14

ICE CREAM AND SORBET 4 per scoop

CHOCOLATE VANILLA	
STRAWBERRY COCONUT-LIME pb	

PORT AND DESSERT WINE

SANDEMAN Tawny Port 10 year	14
NONINO Grappa chardonnay	15
OJAI LATE HARVEST RIESLING Santa Ynez	16

HOUSE SPECIAL

ESPRESSO MARTINI Amass Vodka, coffee liqueur, espresso	16
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KIDS COMBO

all 12

TEENY BREAKFAST scrambled eggs, pancakes, bacon, berries (available for breakfast only)

CHEESE QUESEDILLA fries or fruit

MAC'N'CHEESE

CHICKEN TENDERS fries or fruit

MINI BEEF BURGERS (CHEESE) fries or fruit

CHEESE PIZZA tomato sauce, mozzarella v

DRINKS

choose 1

LEMONADE

ORANGE JUICE

WHOLE MILK

DESSERT

choose 1

CHOCOLATE CHIP COOKIE

MINI MESS

STRAWBERRY SORBET

COCONUT SORBET

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SMOOTHIES

served until 11:30am daily

all 12

TURMERIC SHAKE, coconut oil, banana, mango, hemp seed

MORNING BOOST oat, blueberries, avocado, spinach, evoo

FRESHLY SQUEEZED

all 6.5

ORANGE | GRAPEFRUIT

COFFEE

HOUSE ESPRESSO by Grind, Shoreditch, London 5

FILTER by Grind, Shoreditch, London 5.50

CAPPUCCINO | LATTE | MACCHIATO | FLAT WHITE | CORTADO 5.50

COLD BREW 7

MATCHA | TURMERIC LATTE 6

TEA

all 5.5

ENGLISH BREAKFAST | EARL GREY | FRESH MINT

CHAMOMILE | GREEN | JASMINE | GINGER

MILK ALTERNATIVES oat | soy

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SPARKLING AND CHAMPAGNE

	gl	btl
TASI PROSECCO Brut	15	60
MOET & CHANDON Brut Imperial	26	104
VEUVE CLIQUOT "Yellow Label"	28	104
VEUVE CLIQUOT ROSE Brut		137
RUINART Blanc de Blancs (1/2 btl)		110
RUINART ROSE (1/2 btl)		120
PERRIER JOUET BLASON ROSE, BRUT 06		200
VEUVE CLICQUOT La Grande Dame		300

WHITE

	gl	btl
GRILLO house, sicily, it 17		12/48
GAVI la scolca, piedmont, it 18 s		14/56
SAUVIGNON BLANC margerum, sybarite, los olivos, ca 19		16/64
CHARDONNAY moniker, mendocino, ca 17 o,s		17/68
SANCERRE pascal jolivet, loire, fr 18 s		18/72
VERMENTINO aia vecchia, italy 18		50
CHARDONNAY luli, santa lucia highlands 17 s		55
ALBARINO bokisch, lodi 18 s		55
PINOT GRIS cristom, willamette valley 17 s		60
GRUNER VELTLINER habit, santa ynez 18 o,s		75
CHABLIS schaller, burgundy 18 s		80
VERMENTINO palmina, santa ynez 17 o		80
CHARDONNAY flowers, sonoma coast 16 o,s		140
PULIGNY-MONTRACHET latour, burgundy 16 s		225

RED

	gl	btl
NERO D'AVOLA house, sicily, it 17		12/48
PINOT NOIR brea, santa barbara 16 o,s		15/60
ETNA ROSSO ciauria, sicily 18 o,s		17/68
CABERNET SAUVIGNON ancient peaks, paso robles, ca 17		17/68
SYRAH four brothers, santa barbara 16 s		18/72
ROSSO DI MONTALCINO argiano, tuscan 16 s		60
BARBERA D'ALBA paolina ca del baio, piedmont 17		65
PINOT NOIR four graces, willamette valley 17 o,s		70
BORDEAUX chateau de la croix, medoc, france 15 o75		
GRENACHE a tribute to grace, santa barbara 16		80
ZINFANDEL frank family, napa 16		90
CHÂTEAUNEUF-DU-PAPE chateau vaudieu, rhone 16		115
BAROLO giovanni manzone, piedmont 14 o,s		135
GAJA promis, supertuscan, tuscan, it 16		140
CABERNET SAUVIGNON jordan, napa,ca 15 s		145
CABERNET SAUVIGNON stags leap, artemis, napa 16 s		150
PINOT NOIR sinskey, 3 amigos, carneros 14 b		165
BRUNELLO DI MONTALCINO pian delle vigne 12		185
TIGNANELLO antinori, tuscan 16		250
VOSNE-ROMANEE grivot, burgundy, fr 13		400
OPUS ONE napa, ca 15		550
PICHON-LONGUEVILLE comtesse de lalande, bordeaux 10		725

ROSE

	gl	btl
LADY A provence igp 18 b		15/60
CHÂTEAU LÉOUBE provence 18 o		18/72
VIN GRIS pinot noir, carneros 18 b		85



HOUSE TONICS

all 16

SOHO MULE 42 below, lime, ginger, soda

ISLAND NEGRONI Banks 5 rum, Lady A rose, Cocchi Rosa, Campari

PICANTE DE LA CASA Cazadores Reposado, fresno, cilantro, lime, agave

EASTERN STANDARD Grey Goose or Bombay Sapphire, lime, cucumber, mint

HOUSE SPECIALS

all 16

ONCE UPON A TIME IN MALIBU Amass vodka, pineapple, ginger, thaibasil, lime, soda, orange twist

COASTLINE FIZZ Angels Envy bourbon, passion fruit honey, lemon, grapefruit soda, mint

LARGE FORMAT

60

LADY A PUNCH Lady A rosé, Lo-Fi vermouth, peach

NON-ALCOHOLIC

PRETTY BOY FLOYD passion fruit, lime, fresno chili, cucumber, sumac 8

DRAUGHT

all 9

PERONI Italy, 5.1% abv

GUINNESS Ireland, 4.2% abv

ALPINE NELSON IPA CA, 7% abv

BOTTLED

all 9

PERONI Italy, 5.1% abv

PACIFICO Mexico, 4.5% abv

GUINNESS Ireland, 4.5% abv can

CALIDAD CA, 4.5% abv can

HOUSE graperfruit radler CA, 4.0% abv can

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