

Little Beach House Malibu sample menu



Smalls

Raw vegetable rolls, tamari, spicy seeds (plant based) \$12
TFC fried chicken \$14 or cauliflower (plant based) hot sauce \$12
Guacamole, crudites, taro crisps (plant based) \$18

Starters

Green vegetable soup, cannellini beans, tarragon (plant based) \$10
Meatballs, tomato sauce, parmesan \$14
Burrata, tomato, basil (vegetarian) \$16
Calamari fritti, chili, lemon aioli \$17

Salads and sandwiches

Butter lettuce, avocado, sherry vinaigrette (plant based) \$18
Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonaise, fries \$20
LBH burger, american cheese, tomato, lettuce, pickles, fries* \$21
Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado \$22
Ahi tuna poke, avocado, cucumber, fresno, brown jasmine rice* \$24
Impossible burger, tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (plant based) \$24
Add burrata \$8, chicken \$8 or salmon \$10

Grill and mains

Mac and cheese, scamorza, parmesan (vegetarian) \$18
Heirloom romanesco, coconut, green curry (plant based) \$20
Rigatoni, beef bolognese \$22 or vegan bolognese (plant based) \$24
Chicken paillard, arugula, cherry tomatoes, olives, aged balsamic \$26
Salmon, spinach, aioli* \$32
Club steak \$34 or filet mignon fries, bearnaise* \$44
Whole bass, turmeric, herbs, lime \$42

Wood-fired pizzas

Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$20
Spicy salami, tomato, mozzarella, mushroom \$22
Plant based sausage, artichoke, vegan mozzarella (plant based) \$24
Black truffle, zucchini blossom, goat cheese (vegetarian) \$44

Sides

Spinach (plant based) \$8
Brussels (plant based) \$8
Green Salad (plant based) \$8
Sweet Potato Fries (plant based) \$8
French Fries (plant based) \$8

Please let us know if you have any allergies or dietary requirements.
Our dishes are made in-house and may contain trace ingredients.

House Tonics

Soho mule, 42 below, lime, ginger, soda \$16

Island negroni, banks 5 rum, lady a rose, cocchi rosa, campari \$16

Picante de la casa, cazadores reposado, fresno, cilantro, lime, agave \$16

Eastern standard, 42 below or bombay sapphire, lime, cucumber, mint \$16

House specials

Once upon a time in malibu, amass vodka, pineapple, ginger, thaibasil, lime, soda, orange twist \$16

Coastline fizz, angels envy bourbon, passion fruit honey, lemon, grapefruit soda, mint \$16

Large format

Lady a punch, lady a rosé, lo-fi vermouth, peach \$60

Non-alcoholic

Pretty boy floyd, passion fruit, lime, fresno chili, cucumber, sumac \$8

Draught beer

Peroni, Italy, 5.1% Abv \$9

Boomtown Nose Job IPA, California, 7% Abv \$9

bottled & canned beer

Peroni, Italy, 5.1% Abv \$9

Guinness, Ireland, 4.5% Abv Can \$9

Calidad, California, 4.5% Abv Can \$9

House Graperfruit Radler, California, 4.0% Abv Can \$9

Sparkling

Tasi Prosecco Brut	glass \$15	bottle \$60
Moet & Chandon Brut Imperial	glass \$26	bottle \$104
Veuve Cliquot "Yellow Label"	glass \$28	bottle \$104
Veuve Cliquot Rose Brut		bottle \$137
Ruinart Blanc De Blancs		half bottle \$110
Ruinart Rose		half bottle \$120

White

Grillo House, Sicily, Italy 2017	glass \$12	bottle \$48
Gavi La Scolca, Piedmont, Italy 2018 (sustainable)	glass \$14	bottle \$56
Sauvignon Blanc Margerum, Sybarite, Los Olivos, California 2019	glass \$16	bottle \$64
Chardonnay Moniker, Mendocino, California 2017 (organic, sustainable)	glass \$17	bottle \$68
Sancerre Pascal Jolivet, Loire, France 2018 (sustainable)	glass \$18	bottle \$72
Pinot Gris Cristom, Willamette Valley 2017 (sustainable)		bottle \$60
Gruener Veltliner Habit, Santa Ynez 2018 (organic, sustainable)		bottle \$75
Chablis Schaller, Burgundy 2018 (sustainable)		bottle \$80
Puligny-Montrachet Latour, Burgundy 2016 (sustainable)		bottle \$225

Red

Nero D'avola House, Sicily, Italy 2017	glass \$12	bottle \$48
Pinot Noir Brea, Santa Barbara 2016 (organic, sustainable)	glass \$15	bottle \$60
Etna Rosso Ciauria, Sicily 2018 (organic, sustainable)	glass \$17	bottle \$68
Cabernet Sauvignon Ancient Peaks, Paso Robles, California 2017	glass \$17	bottle \$68
Syrah Four Brothers, Santa Barbara 2016 (sustainable)	glass \$18	bottle \$72
Rosso Di Montalcino Argiano, Tuscany 2016 (sustainable)		bottle \$60
Barbera D'alba Paolina Ca Del Baio, Piedmont 2017		bottle \$65
Pinot Noir Four Graces, Willamette Valley 2017 (organic, sustainable)		bottle \$70
Bordeaux Chateau De La Croix, Medoc, France 2015 (organic)		bottle \$75
Grenache A Tribute To Grace, Santa Barbara 2016		bottle \$80
Zinfandel Frank Family, Napa 2016		bottle \$90
Barolo Giovanni Manzone, Piedmont 2014 (organic, sustainable)		bottle \$135
Gaja Promis, Supertuscan, Tuscany, Italy 2016		bottle \$140
Cabernet Sauvignon Jordan, Napa, California 2015 (sustainable)		bottle \$145
Cabernet Sauvignon Stags Leap, Artemis, Napa 2016 (sustainable)		bottle \$150
Pinot Noir Sinskey, 3 Amigos, Carneros 2014 (biodynamic)		bottle \$165
Brunello Di Montalcino Pian Delle Vigne 2012		bottle \$185
Tignanello Antinori, Tuscany 2016		bottle \$250
Vosne-Romanee Grivot, Burgundy. France 2013		bottle \$400
Cabernet Sauvignon Stags Leap, Fay, Napa 2017		bottle \$475
Opus One Napa, California 2015		bottle \$550
Pichon-Longueville Comtesse De Lalande, Bordeaux 2010		bottle \$725

Rose

House Provence IGP 2017 (biodynamic)	glass \$12	bottle \$48
Lady A Provence Igp 2018 (biodynamic)	glass \$15	bottle \$60
Château Léoube Provence 2018 (organic)	glass \$18	bottle \$72
Vin Gris Pinot Noir, Carneros 1208 (biodynamic)		bottle \$85

Please let us know if you have any allergies or dietary requirements 125ml available upon request.
Vintages may vary upon availability.