

Little Beach House Malibu sample menu



Smalls

- Raw vegetable rolls, tamari, spicy seeds \$10
- Meatballs, tomato sauce, parmesan \$14
- TFC fried chicken, hot sauce \$14 or TFC fried cauliflower, hot sauce (plant based) \$12
- Guacamole, crudites, taro crisps (plant based) \$16
- Burrata, tomato, basil (vegetarian) \$16
- Calamari fritti, chili, lemon aioli \$16
- Ceviche, octopus, shrimp, lime, cilantro, blue corn chips \$18

Salads

- Butter lettuce, avocado, sherry vinaigrette (plant based) \$18
- Chopped salad, chicken, cheddar, bacon, beets, egg, romaine, avocado \$22
- Ahi tuna poké, avocado, cucumber, fresno, brown jasmine rice \$23
- add burrata \$8, chicken \$8 or salmon \$10

Sandwiches

- LBH burger, american cheese, tomato, lettuce, pickles, fries \$18
- Club chicken wrap, bacon, lettuce, tomato, egg, chili, dijonaise, fries \$18
- Impossible burger, tomato, lettuce, pickle, mustard mayonnaise, sweet potato fries (plant based) \$18

Grill and mains

- Mac and cheese, scamorza, parmesan (vegetarian) \$18
- Heirloom romanesco, coconut, green curry (plant based) \$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, fries, bearnaise \$34 or filet mignon, fries, bearnaise \$48
- 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, asparagus, vegan mozzarella (plant based) \$22
- Black truffle, zucchini blossom, goat cheese (vegetarian) \$38

Sides

- Sweet potato fries \$8
- Green salad \$8
- French fries \$8
- Brussels \$8
- Spinach \$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, thai-basil, 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

Draught beer

Peroni, Italy, 5.1% abv \$9

Guinness, Ireland, 4.3% abv \$9

Alpine nelson IPA california, 7% abv

Bottled beer

Peroni Italy, 5.1% abv \$9

Pacifico, Mexico, 4.5% abv \$9

Guinness, Ireland, 4.3% abv \$9

Calidad, california, 4.5% abv can \$9

House grapefruit radler, california, 4.0% abv can \$9

Non-alcoholic

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

Smoothies

Turmeric, shake, coconut oil, banana, mango, hemp seed \$12

Morning boost, oat, blueberries, avocado, spinach, evoo \$12

Freshly squeezed

Orange \$6.5

Grapefruit \$6.5

Coffee

House espresso by grind, London \$5

Filter by grind, London \$5.5

Cappuccino, latte, macchiato, flat white or cortado \$5.50

Cold brew \$7

Matcha or turmeric latte \$6

Tea

English breakfast, earl grey, fresh mint, chamomile, green, jasmine or ginger \$5.5

milk alternatives, oat or soy

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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 and sustainable)	glass \$17	bottle \$68
Sancerre La Villaudiere, Loire, France 2018 (sustainable)	glass \$18	bottle \$72
Vermentino Aia Vecchia, Italy 2018		bottle \$50
Chardonnay Luli, Santa Lucia Highlands 2017 (sustainable)		bottle \$55
Albarino Bokisch, Lodi 2018 (sustainable)		bottle \$55
Pinot Gris Cristom, Willamette Valley 2017 (sustainable)		bottle \$60
Gruner Veltliner Habit, Santa Ynez 2018 (organic and sustainable)		bottle \$75
Chablis Schaller, Burgundy 2018 (sustainable)		bottle \$80
Vermentino Palmina, Santa Ynez 2017 (organic)		bottle \$80
Chardonnay Flowers, Sonoma Coast 2016 (organic and sustainable)		bottle \$140
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 and sustainable)	glass \$15	bottle \$60
Etna Rosso Ciauria, Sicily 2018 (organic and 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 and 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
Châteauneuf-Du-Pape Château Vaudieu, Rhone 2016		bottle \$115
Barolo Giovanni Manzone, Piedmont 2014 (organic and 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
Opus One Napa, California 2015		bottle \$550
Pichon-Longueville Comtesse De Lalande, Bordeaux 2010		bottle \$725

Rose

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

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
Perrier Jouet Blason Rose, Brut 2006		bottle \$200
Veuve Clicquot La Grande Dame		bottle \$300

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