

Starters

Mintito 5

Fresh lime, mint simple syrup,
soda water, mint sprig

Citrus Press 5

Freshly squeezed tangerine,
orange, grapefruit, lime, and
pomegranate juices

Watermelon Lemonade 5

Fresh watermelon, house lemonade,
mint

Blackberry Spritzer 5

Blackberries, lime juice, simple
syrup, mint, soda water

From The Vine

Chardonnay	Gl / Btl
Fess Parker	10 / 36
La Crema	12 / 44
Sonoma Cutrer	15 / 55
Cakebread	- / 100

Pinot Grigio

Scarpetta 10 / 36

Riesling

Trefethen 12 / 44

Sauvignon Blanc

75 Wine Co 9 / 32
Galerie 15 / 55

Sparkling

Chandon 15 / 55

Pinot Noir

DeLoach 9 / 32
Dolin Estate 14 / 50

Merlot

Dry Creek 13 / 46
Matanzas 15 / 55

Cabernet Sauvignon

Raymond 8 / 30
Broadside 12 / 44
Roth Estate 15 / 55

Shiraz

Yangarra Estate 14 / 50

Red Blend

Trefethen Double T 15 / 55

Ahi Tacos 16

Pacific Ahi | Avocado | Seasonal Fruit
Crispy Wonton | Soy Ginger | Sesame Aioli | Cabbage Slaw

Shrimp and Polenta 17

Blackened Shrimp | Creamy Polenta | White Wine
Arugula | Lemon Vinaigrette

Crab Cakes 17

Jumbo & Lump Crab Meat | Red Pepper Rémoulade
Mango Salsa | Micro Cilantro

Daily Seasonal Soup 8

Fresh Greens

Kale Caesar Salad 14

Organic Baby Kale | Parmesan | Bacon Lardon
Lemon Parsley Gremolata | Red Wine Reduction
Caesar Dressing

Pacific Salmon Salad 16

Herb-roasted Salmon | Quinoa | Baby Mixed Lettuces
Meyer Lemon-Crème Fraîche

Moreton Cobb 16

Free Range Chicken Breast | Romaine | Bleu Cheese
Bacon | Piquillo Peppers | Cage Free Egg | Avocado
Crispy Artichokes | Coriander Buttermilk Dressing

Sesame Crusted Tuna Salad 19

Sushi Grade Albacore | Baby Red Romaine | Avocado
Oven-dried Tomatoes | Ginger Vinaigrette | Sesame Aioli
Pickled Ginger | Fried Seaweed | Furikake

Winter Salad 18

Garden Arugula & Watercress | Roasted Butternut Squash
Pomegranate Seeds | Drake's Farm Goat Cheese
Quinoa | Candied Walnuts | Brioche Crouton
Pomegranate Vinaigrette

Salad Enhancements

Grilled New York Steak 12.50
Free Range Chicken Breast 5
Marinated Shrimp 8

Burgers

Classic Burger 17

Ground Angus Beef | Aged Cheddar | Caramelized Onions
Sliced Tomato | Candied Bacon | Romaine
Special Sauce | Kennebec Fries

Veggie Burger 14

Black Beans | Roasted Corn | Red Bell Pepper | Brown Rice
Cilantro | Pickled Watermelon Radish | Romaine
Honey Wheat Bun | Chipotle Aioli | Kennebec Fries



Denotes recipes that include ingredients from the USC Teaching Garden, a hydroponic urban farm located on campus.

We care about the environment. Water is available upon request. For our Guests with food allergies or health-related dietary restrictions, we are happy to discuss and attempt to accommodate all special dietary requests. Thank you for joining us!



Artisanal Sandwiches

Classic Cocktails

Smokey Blue

Grey Goose martini with Blue Cheese stuffed Olives and a Laphroaig mist 15

Southside

Hendricks Gin, cucumber, mint, fresh lime, simple syrup & soda 12

La Sandia

Tequila, Triple Sec, watermelon, freshly squeezed lime juice, Tajin 10

Vineyard Margarita

House made Margarita with a float of Merlot 12

Boulevardier

Campari, Sweet Vermouth and Bourbon garnished with an Orange peel and Cherry 14

CA 75

Chandon Brut and Tanqueray with a splash of lemon juice and simple syrup 12

Aperol Spritzer

Aperol, sparkling wine, soda water, orange twist 12

Draft

Lagunitas Sumpin Sumpin Ale 8
Hoppy Pale Wheat Ale

Saint Archer White Ale 8
Belgian Style, Orange & Coriander

Iron Triangle Dark Porter 7
Dark Malt Flavor

Angel City Pilsner 7
Slightly Dry and hoppy

Dogfish Flesh & Blood IPA 7
Blood Orange and a hint of Lemon

Ballast Point Sculpin IPA 11

Bottles

Sam Adams Lager 5
Coors Light 5
Ballast Point Yellowtail Pale Ale 8
Blue Moon 6
Firestone Blonde Ale 6
Kaliber NA 6

Steak Grilled Cheese Sandwich 18

Prime Beef Roast | Kerry gold Cheddar
Garlic Aioli | Caramelized onion
Chimmi Churri | Thick Sliced Brioche | Kennebec Chips

SC Club Sandwich 17

House-roasted Turkey Breast | Candied Bacon
Avocado | Sliced Tomato | Fig Aioli | Garden Greens
Multi-grain Bread | Kennebec Chips

Pork Belly Cubano 18

Slow-roasted Pork Belly | Mustard | Swiss Cheese
House Made Pickles | French Roll
Kennebec Chips

Buttermilk Fried Chicken 15

Jalapeño Slaw | Garlic Aioli | House-made Hot Sauce
Challah Roll | Kennebec Chips

Mains

Oxtail Ragu with Parisian Gnocchi 27

Oxtail Ragu | Pea Shoot Tendrils | Sweet Peas
Parsley | Parmesan

Mary's Free Range Crispy Skin Half Chicken 25

Porcini Spätzle | Roasted Baby Carrots & Turnips
Pea Tendrils | Cipollini Onions | Chicken Jus

Pan Seared Barramundi 26

Risotto Mushroom Cake | Chinese Broccolini
Confit Tomato | Umami Broth

Blackened Steelhead Salmon 22

Farro | Quinoa | English Cucumber | Piquillo Peppers
Basil Vinaigrette | Red Pepper Rémoulade

Grass-fed New York Steak 28

Savory Bread Pudding | Grilled Broccolini & Watercress
Salad | Truffle Bordelaise

Enhancements

Fregola 7.50

Sundried Tomato | *Wild Mushrooms* | *Cipollini Basil* | *Parmesan*

Roasted Seasonal Veggies 6

Macaroni and Cheese 7.50
Add: bacon and jalapeño 1.50

Kennebec Chips 4.50

Kennebec Fries 5



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