
NATIONAL BURGER MONTH

MODERN TIMES BEER & BRANDT FARM BEEF

ALL BURGERS SERVED WITH DUCK FAT FRIES

“PHO” NOMENON

SPICED AÏOLI, RICE NOODLES, JALAPEÑO, MINT, CILANTRO

LOMALAND SAISON

BULGOGI

GRILLED ONIONS, FERMENTED SPICY RADISH, BIBB LETTUCE, EGG

FRUITLANDS GOSE

LITTLE TOKYO

CHARRED SCALLIONS, FURIKAKE UMAMI BOMB, VELVEETA

HOPPY CITRA IPA

LA ‘DELUXE’ DINER BURGER

APPLEWOOD-SMOKED BACON, MUSHROOMS, SWISS

BLACK HOUSE ROASTY STOUT

REDONDO ‘FUN FISH’ SURF N TURF

DUNGENESS CRAB, SPICY REMOULADE, PICKLE, LETTUCE, TOMATO

FORTUNATE ISLANDS TROPICAL WHEAT

15. EACH | 5. OPTIONAL BEER PAIRING

‘JOHNATHAN GOLDEN BURGER’

CHEF’S CHOICE OF BURGER

DUSTED IN GOLD LEAF

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