

## Starters

<b>Roasted Tomato Soup</b> <sup>GF V</sup> San Marzano tomatoes. herbs	12
<b>"Clarksville, TX" House Chili</b> <sup>GF V</sup> chipotle. harissa. garbanzo. black bean.	14
<b>Otis Bar Nachitos</b> <sup>GF</sup> guacamole. pico de gallo. sour cream. fresno chilis. choice of Jidori chicken, green chili add short rib or shrimp \$4	19
<b>Deviled Eggs 3pc/6pc</b> <sup>GF</sup> a cafe favorite. add bacon n/c	8 13
<b>Guacamole &amp; Chips</b> <sup>GF V</sup> charred tomatillo salsa. corn chips. all house-made	16
<b>Tuna Tartare</b> <sup>GF</sup> sushi grade tuna. guacamole. radishes. ponzu	22
<b>Crab Tostada</b> <sup>GF</sup> blue crab. habanero. celery root. avocado	17
<b>Bacon Wrapped Dates w/Goat Cheese 3pc/6pc</b> goat cheese. almond. manchego. balsamic reduction	8 13
<b>Baked Green Chile Mac &amp; Cheese</b> gluten-free pasta. anaheim peppers. Tillamook	16

## Salads

<b>Shredded Kale &amp; Quinoa Salad</b> <sup>GF V</sup> golden rasins. red bell peppers. sunflower seeds. preserved lemon. parmesan. manchego	17
<b>Luggage Room Chopped Salad</b> <sup>GF</sup> lettuce blend. olives. cucumber. golden raisins. pistachio. cheese blend. salumi (optional) champagne vinaigrette or Maytag Bleu cheese dressing	19
<b>Caesar Salad</b> <sup>GF</sup> sweet gem romaine. torn sourdough. parmesan	17
<b>Brussels Sprout Salad</b> <sup>GF V</sup> leaved brussels. manchego. dried berries. almonds. add bacon n/c	19
<b>The "Del Mar" Salad</b> <sup>GF</sup> shrimp ceviche. jumbo crab. olives. iceberg. jicama. avocado. russian dressing. champagne vinaigrette	26

## Rise and Shine

<b>"The Commuter" Breakfast Sandwich</b> soft scramble. tomato. mayo. bacon. house english muffin add avocado \$3	17
<b>Lemon Ricotta Pancakes</b> <sup>GF</sup> farmers market fruit. creme fraiche. maple syrup. mint	17
<b>Classic French Omelette</b> <sup>GF</sup> spinach. trois fromage blanc. chives substitute egg whites n/c add black forest ham n/c	16
<b>Green Chile Crab Omelette</b> <sup>GF</sup> new mexico hatch green chili. salsa verde. blue crab substitute egg whites n/c	23
<b>Eggs Benedict</b> black forest ham. spinach. hollandaise	19
<b>Smoked Salmon Benedict</b> Michel Cordon Bleu smoked salmon. spinach. hollandaise	22
<b>Huevos Rancheros</b> <sup>GF</sup> gorditas. salsa ranchero. queso oxaca. runny egg. guacamole. roasted potato yanks. sour cream	18
<b>Croque Madame</b> broiled open face. black forest ham. tomato. sunny side egg. dijonnaise. Wagon Wheel cheese	18
<b>Short Rib Hash</b> <sup>GF</sup> mire poix. two eggs over easy. house english muffin	24
<b>Chilaquiles</b> <sup>GF</sup> tortillas. Jidori chicken. queso oxaca. salsa verde. salsa ranchero. over easy egg. pico de gallo	18

## Burgers & Sandwiches

*LGO Reserve beef ground fresh.  
served on a choice of leaf, bun or house english muffin.  
choice of fries, mixed greens or kale salad*

<b>Cheeseburger</b> <sup>*GF</sup> iceberg lettuce. tomato. Pickle Master's veggies. onion. russian dressing. grated Tillamook	21
<b>Green Chili Burger</b> <sup>*GF</sup> iceberg lettuce. grated Tillamook. red onion. anaheim peppers. mayo.	21
<b>Vegetarian Black Bean Burger</b> <sup>GF V</sup> house-made vegan cashew cheese. iceberg lettuce. tomato. Pickle Master's veggies	18
<b>Prime Rib French Dip</b> <sup>*GF</sup> LGO Reserve beef. baguette. mayo. au jus	27
<b>"The Misfit" Crispy Chicken Sandwich</b> <sup>GF</sup> Jidori chicken. green cabbage slaw. house pickles. spicy mayo	20



## Taco Platters

*served with fresh tortillas, guacamole, pico de gallo,  
charred tomato salsa & choice of side*

<b>Vegetarian</b> <sup>GF V</sup> fresh market vegetables. house-made cashew cheese	21
<b>Ahi Tuna</b> <sup>GF</sup> sushi-grade tuna. seared rare. tobanjan aioli	32
<b>Swordfish</b> <sup>GF</sup> pacific swordfish. line caught & local	32
<b>Short Rib</b> <sup>GF</sup> LGO Reserve beef. braised. chipotle. guajillo	31
<b>Ribeye Steak</b> <sup>GF</sup> LGO Reserve beef. soy-pineapple marinade	33
<b>Wild Gulf Shrimp</b> <sup>GF</sup> U12 jumbo shrimp. pacific. wild	32

## Very Special

*served with a choice of side*

<b>Authentic Georgia Crispy Chicken</b> <sup>GF</sup> Jidori chicken. herbs. spices	27
<b>"Open Face" Prime Rib</b> LGO Reserve beef. au jus. toasted baguette	33
<b>Scottish Salmon</b> <sup>GF</sup> fresh from Scotland. grilled to your liking	35
<b>"The Duke" Filet Mignon</b> <sup>GF</sup> LGO Reserve beef. house compound butter	Market Price
<b>Clark's Bone-In Ribeye</b> <sup>GF</sup> LGO Reserve beef. porcini rub. great to share	Market Price

## Pizza

*our luggage room classic fermented or gluten free crust.  
house-made cashew vegan cheese or sausage can be substituted on  
any pizza for no charge* <sup>GF</sup>

<b>Today's Farmer's Market Pizza</b> always vegetarian and in season	19
<b>Crybaby, Crybaby, Crybaby</b> <sup>V</sup> crispy shallots. pickled red onion. spring onion. roasted garlic. Savile Row white cheddar	20
<b>Our Margherita</b> <sup>V</sup> house red sauce. house-made mozzarella. sundried tomatoes. basil	19
<b>Avocado Festival</b> <sup>V</sup> hass avocado. house red sauce. sundried tomatoes. basil. lemon zest	19
<b>Dalai Lama</b> <sup>V</sup> roasted peppers. cashew cheese. pesto. kale. brussels sprouts. sundried tomatoes	19
<b>Mushroom Party</b> <sup>V</sup> duxelle of crimini. button & oyster mushrooms. sweet onion. shaved fennel. porcini seasoning	19
<b>The Fallen Angel</b> house-made italian sausage. house red sauce. shaved fennel. roasted peppers. basil	20
<b>Mother Earth</b> <sup>V</sup> artichokes. roasted peppers. rapini. sundried tomatoes. onion. shaved green bell peppers. sunny seasoning	19
<b>Shattuck Ave</b> <sup>V</sup> burrata. roasted garlic. house red sauce. piquillo peppers. basil. black pepper	20
<b>The Gladiator</b> house-made italian sausage. Molinari pepperoni. house red sauce	21
<b>The Padre</b> prosciutto di san daniele. dates. Maytag blue cheese. arugula. balsamic. parmesan	21
<b>3:10 to Yuma</b> beef chorizo. sundried tomatoes. salsa verde. anaheim pepper. jalapeno. pistachios	20

<sup>GF</sup> Gluten-Free or can be modified to be Gluten-Free - Please Ask! We are sensitive to the dietary needs & concerns of our consumers and go to extreme measures to ensure no cross-contamination of ingredients; however we are not a gluten-free facility. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us at the beginning of your meal to ALL possible food allergies or dietary restrictions.

# Drinks

## Signature Cocktails

\$16

### The Old Fashioned

old forester bourbon. otis bar bitters.  
hand-cut ice

### Change of Habit

mezcal. aztec chocolate bitters. banana

### 'The Misfit' Grapefruit Basil Gimlet

house infused grapefruit vodka. kaffir lime  
cordial

### Limelight

house tequila. mezcal. elderflower. lime.  
cucumber. spicy serrano

### Money or Your Life

old forester bourbon. benedictine.  
orange liqueur. orange bitters

### Smokey Robinson

mezcal. vermouth. pineapple. elderflower

### 'Ingo's' Greyhound

Fords gin. fresh grapefruit. lemon. mint

### Japanese Dream

vodka. matcha. coconut. lime.

### SweetWater

Botanist gin. cocchi. pineapple-infused  
vermouth

### Signature White Sangria

12/33

our signature recipe with fresh-cut  
fruit

## Frozen Cocktails \$13

Margarita

Piña Colada

Chill of the Day

## Brunch Cocktails

### Mimosa

fresh squeezed OJ. champagne

12

### Bloody Mary

house fermented tomato. Pickle Master's  
pickled veggies

15

## Red

### LGO Private Label Red Blend

tempranillo/syrah. dunnigan hills, CA

13/40

### LGO Private Label Pinot Noir

dunnigan hills, CA

14/43

### Cordon 'White Hawk'

syrah. santa barbara county, CA

17/51

### Black's Station

cabernet. dunningan hills, CA

14/39

### O.P.P.

pinot noir. willamette valley, OR

17/50

### La Valentina

montepulciano. abruzzo, italy

13/35

### Eola Hills Tempranillo

tempranillo. rickreall, OR

14/39

## Sparkling & Rosé

### LGO 'pere lachaise' blanc de blancs

deerfield ranch, central coast, CA

15/55

### LGO Private Label Rosé

dunnigan hills, CA

13/40

### Victorine de Chastenay

sparkling rose. burgundy, france

13/52

### Adami

'bosco.' prosecco di valdobbiadene  
superiore. italy

15/45

## White

### LGO Private Label Chardonnay

dunnigan hills, CA

13/37

### Elena Walch

pinot grigio. alto adige, italy

15/45

### Patient Cottat

sauvignon blanc. loire valley, france

13/36

### Cordon 'L'Or de Salomon de Pico'

chardonnay. santa barbara county, CA

19/56

## Beer On Line

### Craftsman '1903'

lager. pasadena, california 5.6%

12

### Fremont Brewing 'Sky Kraken'

hazy pale ale. seattle 5.5%

11

### Garage Brewing 'Inline IPA'

IPA. murrieta, california 7.5%

11

### Harland Brewing 'Japanese Rice Lager'

rice lager. san diego, california 5%

11

### Julian Cider 'Harvest Apple'

cider. julian, california 6.99% (can)  
gluten free

9

### Bitburger

na. pilsner. bitburg, germany (btl)

9

corkage \$5 per stone brewery growler

Make it a pitcher \$27