

Lunch Monday-Friday until 4pm



Starters

Roasted Tomato Soup ^{GF V} San Marzano tomatoes. herbs	12
"Clarksville, TX" House Chili ^{GF V} chipotle. harissa. garbanzo. black bean.	14
Otis Bar Nachitos ^{GF} guacamole. pico de gallo. sour cream. fresno chilis. choice of Jidori chicken. green chili add short rib \$3	17
Deviled Eggs 3pc 6pc ^{GF} a cafe favorite. add bacon n/c	7 12
Guacamole & Chips ^{GF V} charred tomatillo salsa. corn chips. all house-made	15
Tuna Tartare ^{GF} sushi grade tuna. guacamole. radishes. ponzu	21
Crab Tostada ^{GF} blue crab. habanero. celery root. avocado	16
Bacon Wrapped Dates w/Goat Cheese 3pc 6pc ^{GF} goat cheese. almond. manchego. balsamic reduction	7 12
Baked Green Chile Mac & Cheese ^{GF} gluten-free pasta. anaheim peppers. Tillamook	16

Salads

Shredded Kale & Quinoa Salad ^{GF V} golden raisins. red bell peppers. sunflower seeds. preserved lemon. parmesan. manchego	10 17
Luggage Room Chopped Salad ^{GF} lettuce blend. olives. cucumber. golden raisins. pistachio. cheese blend. salumi (optional) champagne vinaigrette. or Maytag Bleu cheese dressing	11 18
Caesar Salad ^{GF} sweet gem romaine. torn sourdough. parmesan	10 17
Brussels Sprout Salad ^{GF V} leaved brussels. manchego. dried berries. almonds add bacon n/c	11 18
The "Del Mar" Salad ^{GF} shrimp ceviche. jumbo crab. olives. iceberg. jicama. avocado. russian dressing. champagne vinaigrette Add soup to any salad +6	14 26

All Day

"The Commuter" Breakfast Sandwich soft scramble. tomato. mayo. house english muffin add bacon or avocado \$3	14
Huevos Rancheros ^{GF} gorditas. salsa ranchero. queso oxaca. runny egg. guacamole. roasted potato yanks. sour cream	17
Croque Madame broiled open face. black forest ham. tomato. sunny side egg. dijonnaise. wagon wheel cheese	17
Short Rib Hash ^{GF} mire poix. two eggs over easy. house english muffin	24

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

Cheeseburger* ^{GF} iceberg lettuce. tomato. pickle master's pickled veggies. onion. russian dressing. grated tillamook	19
Green Chili Burger* ^{GF} iceberg lettuce. grated tillamook. red onion. anaheim peppers. mayo	19
Vegetarian Black Bean Burger ^{GF V} house-made vegan cashew cheese. iceberg lettuce. tomato. pickle master's pickled veggies	18
Prime Rib French Dip* ^{GF} LGO Reserve beef. baguette. mayo. au jus	26
"The Misfit" Crispy Chicken Sandwich ^{GF} jidori chicken. green cabbage slaw. house pickles. spicy mayo	19

Taco Baskets & Platters

served with fresh tortillas, a choice of side & charred tomato salsa	
Pollo Verde ^{GF} Jidori chicken. salsa verde. guacamole. radish	15 na
Baja Shrimp ^{GF} crispy shrimp. cabbage slaw. spicy aioli	16 na
Spiced Beef & Potato ^{GF} LGO Reserve beef. lemon crema. pico de gallo	15 na
Farmers Market ^{GF V} seasonal market vegetables. pico de gallo.	15 20
Ahi Tuna ^{GF} sushi-grade tuna. seared rare. tobanjan aioli	na 29
Swordfish ^{GF} pacific swordfish. line caught and local	na 29
Short Rib ^{GF} LGO Reserve beef. braised. chipotle. guajillo	na 28

Very Special

served with a choice of side

Authentic Georgia Crispy Chicken ^{GF} jidori chicken. herbs. spices	26
"Open Face" Prime Rib LGO Reserve beef. au jus. toasted baguette	31
Scottish Salmon ^{GF} fresh from Scotland. grilled to your liking	32
"The Duke" Filet Mignon ^{GF} LGO Reserve beef. house compound butter	Market
Clark's Bone In Ribeye ^{GF} LGO Reserve beef. porcini rub. great to share	Market

Pizzetta / 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 ^{GF}

Today's Farmer's Market Pizza always vegetarian and in season	11 18
Crybaby, Crybaby, Crybaby ^V crispy shallots. pickled red onion. spring onion. roasted garlic. Savile Row white cheddar	11 18
Our Margherita ^V house red sauce. house-made mozzarella. sundried tomatoes. basil	10 17
Avocado Festival ^V hass avocado. house red sauce. sundried tomatoes. basil. lemon zest	11 18
Dalai Lama ^V roasted peppers. cashew cheese. pesto. kale. brussels sprouts. sundried tomatoes	10 17
Mushroom Party ^V duxelle of crimini. button & oyster mushrooms. sweet onion. shaved fennel. porcini seasoning	11 18
The Fallen Angel house-made italian sausage. house red sauce. shaved fennel. roasted peppers. basil	11 18
Mother Earth ^V artichokes. roasted peppers. rapini. sundried tomatoes. onion. shaved green bell peppers. sunny seasoning	10 17
Shattuck Ave ^V burrata. roasted garlic. house red sauce. piquillo peppers. basil. black pepper	11 19
The Gladiator house-made italian sausage. molinari pepperoni. house red sauce	11 19
The Padre prosciutto di san daniele. dates. Maytag blue cheese. arugula. balsamic. parmesan	11 19
3:10 to Yuma beef chorizo. sundried tomatoes. salsa verde. anaheim pepper. jalapeno. pistachios	11 18

^{GF} 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 \$15

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. basil matcha. coconut. lime

Sweetwater

Botanist gin. cocchi. pineapple-infused
vermouth

Signature White Sangria

11/33

our signature recipe with fresh-cut
fruit

Frozen Cocktails \$12

Margarita
Piña Colada
Chill of the Day

Brunch Cocktails

Mimosa 12
fresh squeezed OJ. champagne

Bloody Mary 15
house fermented tomato. Pickle Master's
pickled veggies

Red

LGO Private Label Red Blend 11/33
tempranillo/syrah. dunnigan hills, CA

LGO Private Label Pinot Noir 11/35
dunnigan hills, CA

Cordon 'White Hawk' 17/50
syrah. santa barbara county, CA

Black's Station 12/37
carbenet. dunningan hills, CA

O.P.P. 16/49
pinot noir. willamette valley, OR

La Valentina 11/33
montepulciano. abruzzo, italy

Eola Hills Tempranillo 11/35
tempranillo. rickreall, OR

Beer On Line

Craftsman '1903' 12
lager. pasadena 5.6%

Fremont Brewing 'Sky Kraken' 11
hazy pale ale. seattle 5.5%

Garage Brewing 'Inline IPA' 11
ipa. murrieta, california 7.5%

Harland Brewing 'Japanese Rice Lager' 11
rice lager. san diego, california 5%

Sparkling & Rosé

LGO 'pere lachaise' blanc de blancs 13/39
deerfield ranch, central coast, CA

LGO Private Label Rosé 11/28
dunnigan hills, CA

Victorine de Chastenay 12/38
sparkling rose. burgundy, france

Adami 14/39
'bosco.' prosecco di valdobbiadene
superiore. italy

White

LGO Private Label Chardonnay 10/28
dunnigan hills, CA

Elena Walch 13/37
pinot grigio. alto adige, italy

Patient Cottat 11/34
sauvignon blanc. loire valley, france

Cordon 'L'Or de Salomon de Pico' 16/49
chardonnay. santa barbara county, CA

Lucent White Pinot Noir 11/35
pinot noir. willamette valley, OR

Anthem 9
cider. salem, oregon 5.5% (can)
gluten free

Bitburger 9
na. pilsner. bitburg, germany (btl)
corkage \$5 per stone brewery growler

Make it a pitcher \$27