



## Starters

<b>Roasted Tomato Soup</b> <sup>GF V</sup>	
San Marzano tomatoes. herbs	
<b>"Clarksville, TX" House Chili</b> <sup>GF V</sup>	
chipotle. harissa. garbanzo. black bean.	
<b>Otis Bar Nachitos</b> <sup>GF</sup>	
guacamole. pico de gallo. sour cream. fresno chilis. choice of Jidori chicken, green chili add shortrib or shrimp \$4	
<b>Deviled Eggs 3pc/6pc</b> <sup>GF</sup>	7 12
a cafe favorite. add bacon n/c	
<b>Guacamole &amp; Chips</b> <sup>GF V</sup>	16
charred tomatillo salsa. corn chips. all house-made	
<b>Tuna Tartare</b> <sup>GF</sup>	21
sushi grade tuna. guacamole. radishes. ponzu	
<b>Crab Tostada</b> <sup>GF</sup>	17
blue crab. habanero. celery root. avocado	
<b>Bacon Wrapped Dates w/Goat Cheese 3pc/6pc</b>	7 12
goat cheese. almond. manchego. balsamic reduction	
<b>Baked Green Chile Mac &amp; Cheese</b> <sup>GF</sup>	16
gluten-free pasta. anaheim peppers. Tillamook	

## Salads

<b>Shredded Kale &amp; Quinoa Salad</b> <sup>GF V</sup>	
golden raisins. red bell peppers. sunflower seeds. preserved lemon. parmesan. manchego	
<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	
<b>Caesar Salad</b> <sup>GF</sup>	17
sweet gem romaine. torn sourdough. parmesan	
<b>Brussels Sprout Salad</b> <sup>GF V</sup>	19
leaved brussels. manchego. dried berries. almonds add bacon n/c	
<b>The "Del Mar" Salad</b> <sup>GF</sup>	26
shrimp ceviche. jumbo crab. olives. iceberg. jicama. avocado. russian dressing. champagne vinaigrette	

## All Day

<b>"The Commuter" Breakfast Sandwich</b>	17
soft scramble. tomato. mayo. bacon. house english muffin add avocado \$3	
<b>Huevos Rancheros</b> <sup>GF</sup>	18
gorditas. salsa ranchero. queso oaxaca. runny egg. guacamole. roasted potato yanks. sour cream	
<b>Croque Madame</b>	18
broiled open face. black forest ham. tomato. sunny side egg. dijonnaise. Wagon Wheel cheese	
<b>Short Rib Hash</b> <sup>GF</sup>	24
mire poix. two eggs over easy. house english muffin	

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

## Taco Platters

12	<i>served with fresh tortillas, guacamole, pico de gallo, charred tomato salsa &amp; choice of side</i>	
14	<b>Vegetarian</b> <sup>GF V</sup>	20
	fresh market vegetables. house-made cashew cheese	
18	<b>Ahi Tuna</b> <sup>GF</sup>	31
	sushi-grade tuna. seared rare. tobanjan aioli	
	<b>Swordfish</b> <sup>GF</sup>	31
	pacific swordfish. line caught & local	
	<b>Short Rib</b> <sup>GF</sup>	30
	LGO Reserve beef. braised. chipotle. guajillo	
	<b>Ribeye Steak</b> <sup>GF</sup>	32
	LGO Reserve beef. soy-pineapple marinade	
	<b>Wild Gulf Shrimp</b> <sup>GF</sup>	31
	U12 jumbo shrimp. pacific. wild	

## Very Special

	<i>served with a choice of side</i>	
16	<b>Authentic Georgia Crispy Chicken</b> <sup>GF</sup>	26
	Jidori chicken. herbs. spices	
	<b>"Open Face" Prime Rib</b>	32
	LGO Reserve beef. au jus. toasted baguette	
17	<b>Scottish Salmon</b> <sup>GF</sup>	34
	fresh from Scotland. grilled to your liking	
	<b>"The Duke" Filet Mignon</b> <sup>GF</sup>	Market Price
19	LGO Reserve beef. house compound butter	
	<b>Clark's Bone In Ribeye</b> <sup>GF</sup>	Market Price
	LGO Reserve beef. porcini rub. great to share	

## 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>	18
	always vegetarian and in season	
	<b>Crybaby, Crybaby, Crybaby</b> <sup>V</sup>	19
	crispy shallots. pickled red onion. spring onion roasted garlic. Savile Row white cheddar	
	<b>Our Margherita</b> <sup>V</sup>	18
	house red sauce. house-made mozzarella. sundried tomatoes. basil	
	<b>Avocado Festival</b> <sup>V</sup>	19
	hass avocado. house red sauce. sundried tomatoes. basil. lemon zest	
	<b>Dalai Lama</b> <sup>V</sup>	18
	roasted peppers. cashew cheese. pesto. kale. brussels sprouts. sundried tomatoes	
	<b>Mushroom Party</b> <sup>V</sup>	19
	duxelle of crimini. button & oyster mushrooms. sweet onion. shaved fennel. porcini seasoning	
	<b>The Fallen Angel</b>	19
	house-made italian sausage. house red sauce. shaved fennel. roasted peppers. basil	
	<b>Mother Earth</b> <sup>V</sup>	18
	artichokes. roasted peppers. rapini. sundried tomatoes. onion. shaved green bell peppers. sunny seasoning	
	<b>Shattuck Ave</b> <sup>V</sup>	20
	burrata. roasted garlic. house red sauce. piquillo peppers. basil. black pepper	
	<b>The Gladiator</b>	20
	house-made italian sausage. Molinari pepperoni. house red sauce	
	<b>The Padre</b>	20
	prosciutto di san daniele. dates. Maytag blue cheese. arugula. balsamic. parmesan	
	<b>3:10 to Yuma</b>	19
	beef chorizo. sundried tomatoes. salsa verde. anaheim pepper. jalapeno. pistachios	

<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. basil 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

carbenet. 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

## Beer On Line

### Craftsman '1903'

lager. pasadena, california 5.6%

12

### Fremont Brewing 'Sky Kraken'

hazy pale ale. seattle 5.5%

11

### Garage Brewing CO 'Inline IPA'

IPA. murrieta, california 7.5%

11

### Harland Brewing 'Japanese Rice Lager'

rice lager. san diego, california 5%

11

## 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

### 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