

CRAFT COCKTAILS

- m street mai tai** - 12 year aged rum, fresh lime, orgeat, combier orange 10.99
- gimlet** - gin, housemade lime cordial, fresh lime 10.99
- singapore sling** - gin, benedictine, cherry heering, pineapple..... 10.99
- honey margarita** - anejo tequila, fresh lemon, local honey, flamed grapefruit 10.99
- old fashioned** - 100 proof rye whiskey, demerara, angostura bitters 10.99

TABLE BITES

- guacamole & housemade chips**..... 11.99
hass avocado, cilantro,
charred tomato salsa
- m street nachos** 16.99
chicken tinga, guacamole, sour cream,
oaxaca cheese mix, cilantro
charred tomato salsa, jalapeños
- albacore tuna poke** 14.99
albacore tuna poke, avocado, scallions,
sesame seeds, ginger soy sauce,
cilantro, short grain brown sushi rice
- butternut squash soup** 5.99 / 9.99
toasted pumpkin seeds,
espelette, crema



GREENS

- santa monica salad** 13.99
hass avocado, egg, romaine, celery,
corn, tomatoes, bacon, blue cheese,
italian vinaigrette
- bangkok thai salad** 13.99
poached ground chicken, romaine,
peanuts, sweet peppers, onion,
cilantro, thai vinaigrette
- kale caesar** 12.99
emerald kale, romaine lettuce,
shaved parmesan, housemade migas
- brussels sprouts salad**..... 14.99
manchego cheese, almonds, croutons,
dried berries, mustard vinaigrette

ADD-ONS FROM THE WOOD GRILL
chicken breast 4.99 • albacore tuna 5.99
organic king salmon 7.99 • skirt steak 7.99

VEGETABLE PLATES

- caramelized brussels sprouts** - pancetta, modena vinegar, mustard, chives 9.99
- roasted cauliflower** - jalapeño pesto, candied lemon, parmesan, bread crumbs 9.99
- seared baby choy moy** - jalapeño, cilantro, garlic, sesame seeds 9.99

COMFORT BOWLS

- quinoa & forbidden black rice** 19.99
green curry, local vegetables,
thai basil, cilantro
- seared local albacore tuna** 25.99
coconut curry rice, green onion,
sesame soy dressing
- southern fried chicken** 22.99
country style mashed potatoes,
coleslaw, spicy honey
- grilled organic king salmon** 27.99
brown rice and red quinoa, baby choy
moy, carrots, green onion, ginger teriyaki

wood-grilled kalbi bowl

purple kale and ginger kimchi, short grain rice, fried egg, chinese broccoli • 25.99

TACO PLATTERS

served with black beans, cumin-scented rice, guacamole, charred tomato salsa, tomatillo salsa

- tofu chorizo**..... 18.99
- ancho-marinated amish chicken** 19.99
- hand-cut skirt steak** 23.99
- spice-rubbed albacore tuna** 24.99
- wood-grilled baramundi** 22.99

HANDCRAFTED SANDWICHES

all sandwiches are served with choice of hand-cut french fries, chips, coleslaw or a nice salad

- the cheeseburger** - lettuce, tomato, onion, 1000 island, sharp cheddar cheese..... 13.99
- wood-grilled chicken sandwich** - avocado, havarti, bacon, mayo, lettuce, tomato, onion .. 13.99
- english muffin burger** - avocado, pepper jack cheese, charred tomato salsa 14.99
- shaved short rib sandwich** - horseradish aioli, caramelized onions, cheese, giardiniera..... 18.99

add: point Reyes blue cheese 1 • crispy onions 1 • fried egg 1 • bacon 1 • poblano 1

SIDE DISHES

- french fries** 3.99
- coconut curry rice** 3.99
- country-style mashed potatoes** 3.99
- sautéed spinach** 3.99
- coleslaw** 3.99
- simple salad**..... 3.99

M STREET KITCHEN®

DINNER

WINES BY THE GLASS

ROSÉ

PINOT NOIR alma rosa, vin gris sta rita hills - 12/48

GRENACHE quady north, rogue valley oregon - 11/44

DOMAINE CHANDON etoile, california - 16/64

SPARKLING

SPARKLING one hope, california - 8/32

SPARKLING opolo, paso robles - 10/40

CHAMPAGNE charles de cazanove, france - 68

WHITE

- ALBARIÑO tangent, edna valley - 9/36

SAUVIGNON BLANC twin island, new zealand - 11/44

- PINOT GRIS elk cove, willamette valley - 12/48

RIESLING jekel, monterey - 10/40

CHARDONNAY chamisal, “unoaked”, central coast - 10/40

CHARDONNAY mer soleil, santa barbara - 13/52

GRÜNER VELTLINER zocker, edna valley - 10/40

SAUVIGNON BLANC mt. beautiful, new zealand - 39

CHARDONNAY sandhi, santa barbara county - 64

CHARDONNAY kistler, russian river valley - 70

REDS

PINOT NOIR hahn, santa lucia highlands - 13/52

SANGIOVESE BLEND giornata, “il campo”, central coast - 12/48

MALBEC tinto negro mendoza - 9/36

- CABERNET SAUVIGNON sky fall vineyards columbia valley - 9/36

MERLOT joseph carr, napa valley - 11/44

PINOT NOIR siduri willamette valley - 15/60

PINOT NOIR abc, “los alamos”, santa barbara county - 73

ZINFANDEL opolo mountain paso robles - 13/52

CABERNET SAUVIGNON justin, paso robles - 16/64

ZINFANDEL BLEND ridge, “three valleys”, sonoma - 65

CABERNET BLEND the cuttings, orin swift- howell mountain - 70

CABERNET SAUVIGNON frog’s leap, napa valley - 96

- sustainable, organic or bio-dynamic winery

BEER

BOTTLES

HOUSE BEER - 4

COORS BANQUET - 5

MILLER LITE - 4

CORONA - 5

PACIFICO - 5

ANDERSON VALLEY BOONT AMBER - 6

NORTH COAST #38 STOUT - 6

LAGUNITAS IPA - 6

SCRIMSHAW PILSNER - 7

REFUGE BLOOD ORANGE WIT - 7

DRAUGHTS

ANGEL CITY PILSNER - 7

BALLAST POINT SCULPIN IPA - 7