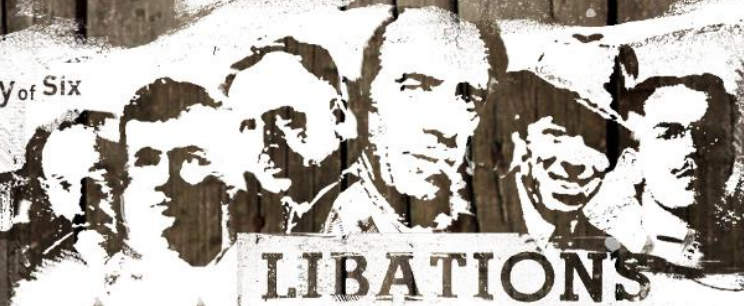


THE SIX

CHOW HOUSE

The Society of Six
CHOW HOUSE



LIBATIONS

THE SIX REFRESHING COCKTAILS 13

- East Side – beefeater gin, cucumber, mint, lime juice, simple
- The Mule – absolut elyx vodka, ginger beer, fresh mint
- Antiox Mojito – cruzan aged rum, berries, mint, lime, simple syrup
- Old Fashioned – makers mark whiskey, citrus, sugar, bitters
- Belladonna – mionetto prosecco, cointreau, cucumber, strawberry, agave, lime juice
- Calabasas Heat – blanco tequila, jalapeno, lime, cucumber
- Lucky Seven Sangria – red wine blend, brandy, triple sec, apple, cucumbers, grapes, oj

ON TAP

- The 6 Chow House Blonde (CA) 7
- Chronic Amber Ale (CA) 8
- Ayinger Hefeweizen (GR) 9
- Scrimshaw Pilsner (CA) 8
- Dude's IPA (CA) 8
- Seasonal/Special (?) 8 (ask your server)
- Beer Sampler (select any 4) 12

THE SIX WHITE WINES

- Imagery, chardonnay (CA) 9/30
- Ferrari Carano, chardonnay (CA) 12/42
- Kung Fu Girl, reisling (WA) 10/34
- Esperto, pinot grigio (IT) 9/30
- Kim Crawford, sauvignon blanc (NZ) 10/34
- Bertrand, Rose (FR) 10/34

THE SIX CURIOUSLY DIFFERENT WINES

- Boom Boom, syrah (CA) 11/38
- Zinphomaniac, Zinfandel (CA) 11/38
- Z. Brown Uncaged, red (CA) 10/34
- Ruffino, chianti (IT) 9/30
- Graffigna, malbec (AR) 10/34
- Mionetto, prosecco (IT) 10/34
- Bartenura, Moscato (IT) 11/38

THE SIX HIGH CRAFT COCKTAILS 14

- Farmer's Marketini – absolut elyx vodka, fresh seasonal berries, cilantro, lemon, splash of soda
- Basil's Grapefruit – bombay sapphire gin, elderflower, basil, grapefruit
- Bruce Lee Punch – goslings dark rum, jalapeno, grapefruit, lime, agave
- HotTaMaLa – vida mescal, tamarindo, lime, tobasco
- Mcqueen 69 – jameson black barrel irish whiskey, shrub, liquid alchemist orgeat, fresh lemon juice
- Green Eggs & Ham – bulleit rye whiskey, honey, lemon, raw egg white, green chartreuse
- The 6 Penicillin – glenlivet founder's reserve, honey, lemon, ginger, peated scotch

BOTTLES & CANS

- Red Seal Ale (CA) 7
- Czechvar Lager (CZ) 7
- Swami IPA (CA) 8
- Stout (ask your server) 8
- Rochefort Trappist Ale (BEL) 9
- Brother's Thelonious Lost Abbey (CA) 9
- Abita Light (LA) 7
- Sam Smith, pear cider (UK) 8

THE SIX RED WINES

- 14 Hands, Cabernet (WA) 11/38
- Robert Mondavi Napa, cabernet (CA) 14/48
- Drumheller, merlot (WA) 9/30
- Parducci, pinot noir (CA) 10/34
- Meiomi, pinot noir (CA) 12/42
- The Prisoner by Orin Swift, red (CA) 17/68

THE SIX RESERVES

- Justin, cabernet (CA) 54
- Mt Veeder, cabernet (CA) 65
- Whispering Angel, Rose (FR) 68
- Stags Leap, cabernet (CA) 77
- Veuve Clicquot, brut champagne (FR) 100
- Dom Perignon, Champagne (FR) 350

SIX MACHTAILS

- Will I Am – fresh mint, berries, house made lemonade, ginger beer
- King Tea – fresh mint, lime, agave, cucumber
- Strawberry Basil Lemonade – house made lemonade, fresh strawberries, basil
- Six Spiced Soda – jalapeno, ginger, agave, lemon, soda

West Los Angeles
10668 W. Pico Boulevard
Los Angeles, 90064
310.837.6662

Studio City
12650 Ventura Boulevard
Studio City, 91604
818.761.2319

Calabasas
23536 Calabasas Rd.
Calabasas, 91302
818.222.6969

Dear Guests, please note that we have a 2 hour maximum time limit on seating during busy hours. We also insist that checks may be split up to a maximum of 3 ways per party. In addition, gratuity may be added to check on parties of 6 or more.

THE SIX

CHOW HOUSE

The Society of Six
CHOWHOUSE

DINNER

TO SHARE

- Crispy Chicken Wings – (choose one) Honey Sriracha, Classic Buffalo, House BBQ 16
- Beef Sliders – Buttermilk Buns, Thousand Island, Aged Cheddar Cheese, Applewood Bacon 16
- Vanilla Roasted Red & Golden Beets – Burrata, Baby Rocket Arugula, Toasted hazelnut, Balsamic Gastrique 14 *V
- "The Six" Mac 'n' Cheese Fritters – Six Cheeses, Chipotle Mango BBQ Sauce, Ranch 12 *V
- Braised Short Rib Tacos – Guacamole, Cotija Cheese, Pickled Red Onion, Chipotle 16 *GF
- Buffalo Style Cauliflower – Crispy Cauliflower, Buffalo Sauce, Ranch 13 *V *GF

STARTERS

- Pork Belly Tacos – Honey Sriracha, Cilantro, Radish, Jalapeno Aioli, Pickled Onion, Corn Tortillas 16 *GF
- Crispy Pork Banh Mi Bowl – Sticky Rice, Pickled Carrot, Cilantro, Sweet Chili, Radish, Red Onion, Jalapeno, Fried Egg 15 *GF
- Thai Green Curry Soup – Coconut Chicken, Curry, Jalapeno, Ginger, Cilantro, Bean Sprouts, Red Onion, Lime, Radish 14 (buckwheat noodles or gluten free rice noodles)
- Crispy Brussel Sprouts – Tamari, Vinegar, Cilantro, Ginger 13 *V *GF

THE SIX PIZZAS

- All Pizzas Can Be Prepared Gluten Free (+2) *GF House Vegan Cashew Cheese Available (+2)
- Royale – Brown Butter Roasted Bosc Pear, Crispy Pancetta, De Stefano Burrata, Balsamic Reduction, Basil 17 ()
- Cheese Pizza – Tomato Sauce, Basil, Mozzarella 15 *V
- Italian – Rosa Grande Pepperoni, Italian Sausage, Caramelized Onion 17
- Mushroom Tapenade – Wild Mushroom, Mozzarella, Truffle Oil 18 *V
- White Pie – Garlic Tapenade, Sautéed Spinach, Mozzarella, Parmesan 17 *V
- BBT – Applewood Bacon, Fresh Basil, Blistered Cherry Tomato, Mozzarella 17

THE SIX FLATBREADS

- All Flat Breads Can Be Prepared Gluten Free (+2) *GF House Vegan Cashew Cheese Available (+2)
- Soppressata – Red Sauce, Mozzarella, DaBecca Farm Bacon, Caramelized Onion, Chili Herb Honey 21
- Mediterranean Chicken – Garlic tapenade, Feta Cheese, Balsamic Reduction, Basil, Carmilized Onion, Red Bell Pepper 18 ()
- Purple Kale – Mushroom, Purple Kale, Garlic Tapenade, Ricotta, Lemon, Chili Flake 17 *V
- Brick Oven Roasted Chicken – Chipotle Ranch, Avocado, Debecca Farm Bacon, Swiss, Baby Rocket Arugula 18
- Heirloom Tomato – Fresh Heirloom Tomato, Avocado, Burrata, Basil, Balsamic Reduction 18 *V

THE SIX SANDWICHES & SALADS (add Grilled Chicken 7, Fried Chicken 8, Steak 9, Salmon 9, Tuna 10)

- Garden Salad – Mixed Greens, Fennel, Radish, Basil, Carrots, Goat Cheese, Pine Nuts, Dijon Vinaigrette 14 *V *GF
- Greek Salad – Wild Arugula, Tomato, Hot House Cucumber, Feta, Kalamata Olives, Zataar Lemon Vinaigrette 15 *GF
- Thai Cobb Salad – Shredded Chicken, Carrots, Cabbage, Avocado, Sprouts, Tomato, Egg, Peanut Vinaigrette 18
- Pan Seared Salmon Salad – Mango, Apple, Quinoa, Edamame, Curried Cashews, Citrus Vinaigrette 19 *GF
- Six Burger – Tomato, Blue Cheese, Onion Rings, Butter Lettuce, Thousand Island, Brioche Bun, Hand-Cut Fries 20
- The Smoked Six Burger – Fried Egg, Smoked Bacon, Smoked Whisky Jam, Smoked Gouda, Jalapenos, Arugula, Jalapeno Aioli 22
- Turkey Burger – Mozzarella, Guacamole, Bacon, Tomato, Lettuce, Chipotle Aioli, Brioche Bun, Hand Cut Fries 20
- Shortrib Grilled Cheese – Cheddar, Swiss, Parmesan, Short Ribs, Pickled Onions, Brioche Bread 17

THE SIX ENTREES

- Garlic Noodles – Short Rib, Sautéed Mushrooms, Bean Sprouts, Parmesan, Green Onion, Garlic Sauce 25
- Chicken 'n' Waffles – Skinless Buttermilk Fried Chicken, Waffle, Red Devil Gravy, Maple Syrup 19
- Coulotte Steak PRIME – Roasted Baby Carrots, Parsnip, Rosemary Lemon Compound Butter, 35 *GF
- The Six Roasted Chicken – Pee Wee Potato Confit, Wild Mushrooms, Wild Arugula 29 *GF
- Faroe Islands Salmon – Crispy Brussel Sprouts, Sautéed Onion, Honey Dijon Mustard 34 *GF
- Braised Short Rib – Parmesan Mashed Potatoes, English Peas, Heirloom Baby Carrots, Red Wine Reduction 28 *GF

THE SIX SIDES 7

- Fries (choose your style) – Hand Cut, Sweet Potato, Garlic, Or Parmesan Truffle (+2)
- Fried Pickles
- Onion Strings
- Sautéed Spinach
- Soy & Honey Green Beans (+1) (contains peanuts)
- Grilled Market Veggies (+1)

SPECIAL EVENTS

FOR MORE INFORMATION ABOUT OUR PRIVATE
ROOM OR MOBILE PIZZA KITCHEN E-MAIL
EVENTS@THESIXRESTAURANT.COM

*V = Vegetarian, *GF = Gluten Free, () = Dish can be made gluten free

- We are not a gluten free environment, please inform your server of any food allergies.

WE MAKE SLOW FOOD AS FAST AS WE CAN.