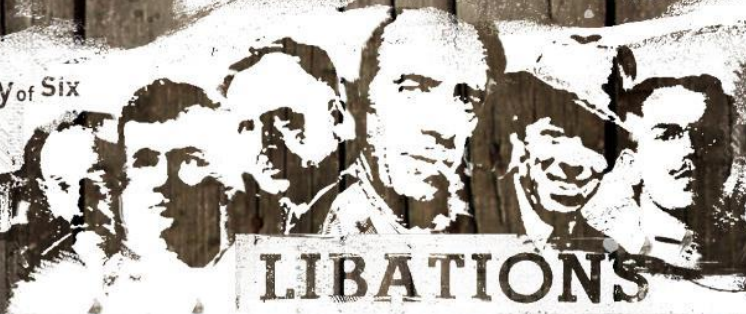


# THE SIX

CHOW HOUSE

The Society of Six  
CHOW HOUSE



## LIBATIONS

### THE SIX SIGNATURES 14

Main St. Heat – Cucumber Infused Tequila, Jalapeno Agave, Fresh Lime, Kaffir Lime Salt Rim  
The Mule – House Vodka, Fever Tree Ginger Beer, Fresh Lime, Spicy Ginger Syrup, Mint  
Key Lime Mojito – Flor de Cana Silver Rum, Mint Agave, Hand Squeezed Key Lime Juice, Club Soda  
The 6 Old Fashioned – Maker's Mark Whisky, Demarara Syrup, Orange & Angostura Bitters  
Granada Spritz – Sparkling Wine, Sloe Gin, Pomegranate Liqueur, Pomegranate Syrup, Fresh Lemon  
West Side – Grilled Apple & Turmeric Infused Gin, Fresh Lemon and Spicy Ginger Syrup  
Pear Necessities – Ventura Spirits Wilder Gin, Pear & Sage Syrup, Fresh Lemon & Sparkling Wine

### DRAUGHT 8

The 6 Chow House Blonde  
Ventura Light - Madewest  
805 Cerveza - Firestone Walker  
Pils - Trumer  
Oktoberfest - Ventura Coast Brewing  
Chronic Amber Ale - Pizza Port

### BOTTLES & CANS

Boochcraft – Apple Jasmine 7  
Gilly's American Lager (16oz) 6  
Anthem Cider 7  
Michelob Ultra 6  
Heineken o.o 6

### THE SIX WHITE WINES

Maison Plantevin, Grenache Blanc (FR) 10/36  
Talbot, Kali Hart, Chardonnay (CA) 11/40  
Alto Vento, Pinot Grigio (Italy) 10/36  
Elizabeth Spencer, Sauvignon Blanc (CA) 10/40  
Trefethen, Dry Riesling (Napa Valley) 10/40  
Cote des Roses, Rose (FR) 10/36  
Mionetto, Prosecco (Italy) 10/36  
Alta Alella, Brut Sparkling Rose (Spain) 14/55

Farmer's Marketini – House Vodka, Fresh Lemon, Blackberry & Rhubarb Syrup  
Green Eggs & Ham – Rye Whiskey, Green Chartreuse, Fresh Lemon, Agave Syrup, Angostura Bitters  
Rosalita – Reposado Tequila, Hibiscus Habanero Syrup, Fresh Lime & Grapefruit Juice, Lava Salt Rim  
Smokey Tamarindo – Pineapple Infused Mezcal, House Tamarind Syrup, Fresh Lime, Peppercorn Salt Rim  
Falling For You – House-made Toasted Coconut Rum, Pumpkin Spice Agave, Amaro Averna, Fresh Lemon, Nutmeg  
Hundred Acre Toddy – Whiskey & Apple Brandy, Fresh Lemon, Cinnamon Apple Honey (Served Warm)

Mosaic Pale Ale - Institution  
Hazy IPA - Madewest  
Purple Tears IPA - Ventura Coast Brewing  
Tank 7 Farmhouse Ale - Boulevard Brewing  
Chief Peak IPA - Topa Topa  
Nitro Merlin Milk Stout - Firestone Walker

### THE SIX RED WINES

L'Archetipo Littroto Rosso (Italy) 10/45 (1.0L)  
Ruffino, Chianti (Italy) 10/36  
Kessler-Haak, Pinot Noir (Sta. Rita Hills) 15/55  
Press Gang, Mourvedre (Los Olivos) 15/55  
Drumheller, Merlot (WA) 10/36  
Boom Boom!, Syrah (WA) 11/40  
Dry Creek, Cabernet Sauvignon (Sonoma) 15/55  
Coquelicot, Red Blend (Solvang) 15/60  
Press Gang, Grenache/Syrah (Santa Barbara) 65  
Justin, Cabernet Sauvignon (Paso Robles) 60  
Unshackled by The Prisoner, Cabernet (Oakville) 70

Ventura  
419 E. Main St.  
Ventura, 93001  
805.628.9279

Studio City  
12650 Ventura Boulevard  
Studio City, 91604  
818.761.2319

Calabasas  
23536 Calabasas Rd.  
Calabasas, 91302  
818.222.6969

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

*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. Furthermore, a 4% surcharge is added to every bill*

# THE SIX

CHOW HOUSE

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CHOW HOUSE

DINNER

## SMALL BITES & SHAREABLES

- Crispy Chicken Wings - (choice of) Honey Sriracha, Classic Buffalo 16
- Grilled Sweet Potato - Yam & Sweet Potatoes, Harissa, Cilantro Yogurt, Pepitas, Watercress 11 \*V
- Blood Orange Ceviche - Local Halibut, Serrano, Mango, Coconut Milk, Cilantro, Lime, Red Onions 18 \*GF
- Crispy Brussel Sprouts - Tamari, Vinegar, Cilantro, Ginger 13 \*V \*GF
- Braised Short Rib Tacos - Avocado Puree, Cotija Cheese, Pickled Red Onion, Chipotle 16 \*GF
- Honey Sriracha Green Beans - Peanuts, Cilantro 18 \*V \*GF
- Buffalo Style Cauliflower - Crispy Cauliflower, Buffalo Sauce, Ranch 13 \*V \*GF
- Hand Cut French Fries - (choice of) Classic, Garlic (+2), Truffle Parmesan (+4) 8 \*V \*GF

## THE SIX PIZZAS

- All Pizzas Can Be Prepared Gluten Free (+2) House Vegan Cashew Cheese Available (+2)
- Royale - Brown Butter Roasted Bosc Pear, Crispy Pancetta, De Stefano Burrata, Balsamic Gastrique, Basil 17
- Italian - Rosa Grande Pepperoni, Italian Sausage, Caramelized Onion 17
- Wild Mushroom - Wild Mushroom, Mozzarella, Parmesan, Truffle Oil 18 \*V
- White Pie - Garlic Tapenade, Sautéed Spinach, Mozzarella, Parmesan 17 \*V

## THE SIX FLATBREADS

- All Flat Breads Can Be Prepared Gluten Free (+2) House Vegan Cashew Cheese Available (+2)
- Soppressata - Red Sauce, Mozzarella, DaBecca Farm Bacon, Caramelized Onion, Chili Herb Honey 21
- Brick Oven Roasted Chicken - Chipotle Ranch, Avocado, DaBecca Farm Bacon, Swiss, Baby Rocket Arugula 18
- Heirloom Tomato - Fresh Heirloom Tomato, Avocado, Burrata, Basil, Balsamic Gastrique 18 \*V
- Butternut Squash - Brown Butter Sage, Mozzarella, Pepitas, Parmesan 18

## THE SIX SANDWICHES & SALADS

- Garden Salad - Mixed Greens, Fennel, Radish, Basil, Carrots, Goat Cheese, Pine Nuts, Dijon Vinaigrette 15 \*V \*GF
- Pan Seared Salmon Salad - Mixed Greens, Mango, Apple, Quinoa, Edamame, Curried Cashews, Citrus Vinaigrette 22 \*GF
- Vanilla Roasted Red & Golden Beets - Burrata, Baby Rocket Arugula, Toasted hazelnut, Balsamic Gastrique 14 \*V
- The Smoked Six Burger - Smoked Bacon, Smoked Whiskey Jam, Smoked Gouda, Jalapenos, Arugula, Jalapeno Aioli 22
- Short Rib Grilled Cheese - Cheddar, Swiss, Parmesan, Pickled Onions, Brioche Bread 17

## THE SIX ENTREES

- Garlic Noodles - Short Rib, Wild Mushrooms, Bean Sprouts, Bell Pepper, Parmesan, Green Onion, Garlic Sauce 21
- Chicken 'n' Waffles - Skinless Buttermilk Fried Chicken, Waffle, Red Devil Gravy, Maple Syrup 17
- Rosie's Half Roasted Chicken - Alabama White Sauce, Black Garlic, Potato Confit 26 \*GF
- Local Halibut - Parsnip Red Curry, Lemongrass Leek Confit, Yuzu Chimichurri, Parsnip Chip 31 \*GF
- Steak Frites - Hawaiian Marinated Hanger Steak, Hand Cut Fries 29 \*GF
- Butternut Squash Gnocchi - Roasted Turnip, Parmesan, Crispy Sage 26
- Salmon Pee Risotto - Risotto, English Pea, Carrot Sauce, Parmesan 28

## THE SIX DESSERTS

- Banana Cream Pie - Fresh Marbled Banana Custard, Oreo Crust, Chantilly Cream 9
- 6-Layer Chocolate Cake - Chocolate Cake, Espresso Buttercream, Chocolate Glaze, Chantilly Cram, Roasted Hazelnuts 9
- Croissant Beignets - Served with Chipotle Chocolate Ganache & Coconut Glaze 9

\*V = Vegetarian, \*GF = Gluten Free

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.



## SPECIAL EVENTS

FOR MORE INFORMATION ABOUT OUR PRIVATE  
EVENTS, PLEASE EMAIL

[SARAH@THESIXRESTAURANT.COM](mailto:SARAH@THESIXRESTAURANT.COM)