

THE SIX

CHOW HOUSE

The Society of Six
CHOW HOUSE



LIBATIONS

THE SIX REFRESHING COCKTAILS 13

East Side – befeater 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

Dale's Pale Ale (CO) 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

Saved, Rose (CA) 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

Trapiche, 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 (CA) 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.

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DINNER

TO SHARE

- Wood Fired Butternut Squash – Cashew Cheese, Pepitas, Curried Cashews, Watercress, Lemon Vinaigrette 14 *GF *V
- 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

- Grilled Spanish Octopus – Charred Scallion Puree, Pee Wee Potato, Cherry Heirloom Tomato, Serrano, Radish, Capers, Wild Arugula, Pedro Ximenez Vinaigrette 25
- Pork Belly Tacos – Honey Sriracha, Cilantro, Radish, Jalapeno Aioli, Pickled Onion, Corn Tortillas 16 *GF
- Blood Orange Ceviche – Halibut, Coconut Milk, Serrano, Citrus, Red Onion, Cilantro, Tomato, Avocado, Bell Pepper, House Chips 21
- Thai Green Curry Soup – Coconut Chicken, Curry, Jalapeno, Ginger, Cilantro, Bean Sprouts, Red Onion, Lime, Radish 14 (buckwheat noodles or gluten free rice noodles)
- Ahi Tuna Tartar – Wonton Crisp, Yuzu Soy Vinaigrette, Pickled Mushroom, Kimchi, Avocado 16
- Crispy Brussel Sprouts – Tamari, Vinegar, Cilantro, Ginger 13 *V *GF
- Butternut Squash Risotto – Creamy Butternut Squash Puree, Parmesan, Pepitas, Crispy Sage 15 (Entrée+10) *GF *V

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
- Seasonal Flatbread – Brown Butter Butternut Squash, Mozzarella, Pepitas, Crispy Sage, Parmesan 17()
- 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)

- Seasonal Salad – Bosc Pear, Sun Dried Cranberry, Farro, Kale, Candied Walnuts, Balsamic Vinaigrette, Parmesan 16
- Garden Salad – Mixed Greens, Fennel, Radish, Basil, Carrots, Goat Cheese, Pine Nuts, Dijon Vinaigrette 14 *V *GF
- Greek Salad – Vine Ripened 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

THE SIX ENTREES

- Pan Roasted Pork Chop – Purple Potato Puree, Baby Carrots, English Peas, Mushroom Jus 31
- Hand Made Gnocchi – Braised Short Rib, Curly Kale, Butternut Squash, Brown Butter Sage, Parmesan, Candied Parsnip 27
- Miso Glazed Halibut – Ginger Soy, Green Beans, Sticky Rice, Kimchi, Cilantro 38
- 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
- Braised Short Ribs – Farro Risotto, Swiss Chard, Sweet Potato, Demi Glace 29
- Coulotte Steak PRIME – Roasted Baby Carrots, Parsnip, Rosemary Lemon Compound Butter, 35 *GF
- The Six Roasted Chicken – Turnip And Pee Wee Potato Confit, Wild Mushrooms, Watercress 29 *GF
- Faroe Islands Salmon – Kabocha Squash, Crispy Brussel Sprouts, Honey Dijon Mustard 34 *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)

*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.

SPECIAL EVENTS

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