

CEVICHE

- MI AMOR** 16
Ahi tuna, yuzu, ponzu, avocado, garlic, chili, fried shallots, fresh tostadas
- PERUVIAN YELLOWTAIL CEVICHE.** 18
Sashimi grade hamachi, cucumber, sweet potato, red onion, aji limon, fresh tostadas
- SHRIMP ACAPULCO** 16
Wild Patagonian red shrimp, pico de Gallo, pepino, lime, avocado, aguachile, fresh tostadas

STARTERS

- GUACAMOLE & TOSTADAS** 10
Ripe avocados, Peppers, Onion, Lime, Sea salt
- AVOCADO & TOMATO TOSTADA** 10
Fresh smashed avocado, Local ripe tomatoes, Olive oil, Sea salt, Cracked Pepper, Basil

SALADS

- MEDITERRANEAN SALAD** 14
Local tomatoes, cucumber, red onion, bell peppers, kalamata olives, feta, Rosé vinegar Olive oil, sea salt
- MIXED GREENS** 9
Mixed greens, onion, tomato, Whole grain mustard vinaigrette
- BUTTERMILK WEDGE** 12
Iceberg lettuce, tomato, onion, gorgonzola, housemade buttermilk ranch

PERUVIAN

- LOMO SALTADO** 25
Sliced Filet mignon, tomato, red onion, red peppers, scallions, served with aji verde & steamed rice
- SALTADO DE CAMARONES** 26
Wild Patagonian red shrimp, tomato, red onion, red peppers, scallions, served with aji verde & steamed rice
- VEGGIE SALTADO (vegan)** 18
Seasonal veggie medley, tomato, red onion, peppers, scallions, served with aji verde & steamed rice

TACOS

- THE KING WAGYU** 8
Wagyu beef picadillo, Queso fresco, Shaved lettuce, Salsa, Crispy tortilla
- THE VEGAN KING** 7
Impossible meat picadillo, Shaved lettuce, Salsa, Pickled onion, Crispy tortilla
- BLACK ANGUS BRISKET** 8
14 hour smoked Black Angus beef brisket, Queso fresco, Salsa, Pickled onion, Handmade tortilla
- COCHINITA PIBIL** 6
Banana wrapped Yucatan style smoked pork, Queso fresco, Salsa, Pickled onion, Handmade tortilla
- GOCHUJANG SHRIMP** 8
WOK seared Argentine red shrimp, Gochujang, Wasabi mayo, Thai Chile, Handmade tortilla

MULITAS

Corn tortillas, Monterey jack cheese, Grilled and topped with avocado salsa, Salsa roja, Sour cream and stuffed with choice of:

- | | | | |
|-------------------------------|-----------|---------------------|-----------|
| Brisket | 12 | Creamed Corn | 10 |
| Cochinita Pibil (Pork) | 10 | | |

SANDWICHES

- PULLED PORK** 18
16 hour smoked pork, Fresh local bun, Roasted pepper aioli, Pickles, Cole slaw, Pirate sauce, House pickles
- BBQ BRISKET** 20
14 hour smoked Black Angus brisket, fresh local bun, roasted pepper aioli, coleslaw, pirate sauce, house pickles
- 1/2 LB WAGYU BURGER** 22
Fresh ground Wagyu beef, Fresh local bun toasted in brisket tallow, tomato, pickle, onion, lettuce, roasted pepper aioli, pirate sauce & crispy potatoes

WOOD FIRED GRILL

(all wood fire items come with choice of Pirate, Chimichurri or Aji Verde sauce or get it Gochujanged)

TEXAS STYLE BRISKET (8oz)	21
Blank Angus 14 hour smoked beef brisket	
STEAK PICHANA (7oz)	18
Brazilian churrasco style prime serloin	
RIBEYE STEAK (10oz)	30
Aged grilled Ribeye Steak	
RIBS "ARGENTINE PARILLA STYLE"	20
Aged grilled Ribeye Steak	
K-TOWN CHICKEN	20
1/2 Chicken, smoked then grilled w/ Gochujang	
SPANISH LINGIÇA	1 for 7 2 for 12
Smoked, Grilled Sausages	
BABY LAMP CHOPS	30
Half Rack cut into 4 chops, Grilled	
FILET MIGNON KABOB (8oz)	22
Onion, Bell pepper, Sea Salt, Gochujang	

*****LIMITED AVAILABILITY*****

PORTERHOUSE (24oz)	72
FLORENTINE STEAK (32oz)	96
TOMAHAWK STEAK (28oz)	105

PLATTERS

JONAHS PLATTER FOR 2	45
Half K-Town chicken, 2 sausages, 2 ribs, Pulled pork & Crispy potatoes	
SURF AND TURF FOR 1	30
7oz Picanha steak, 2 whole grilled shrimp & Crispy potatoes	
SURF AND TURF FOR 2.	45
10oz Rib Eye steak, 4 whole grilled shrimp & Crispy potatoes	

WOODFIRE GRILL SEAFOOD

GOCHUJANG SALMON	18
Grilled Norwegian Salmon, Korean red Pepper Glaze w/ grilled lemon	
GRILLED SPANISH OCTOPUS	24
Grilled Octopus leg, Roasted tomato, Olive Oil & White Wine	
WHOLE GRILLED SHRIMP	24
Head on Argentine red Shrimp, Garlic butter	
FISH OF THE WEEK	(MP)
Chef's choice, Grilled, Garlic Butter & Grilled lemon	

SMALL PLATES

CRISPY POTATOES (vegan)	7
Crispy Idaho potatoes, housemade buttermilk ranch	
CHIPOTLE CREAM CORN (veg)	10
Organic sweet corn, chipotle, cream, queso fresco	
MARKET VEGGIE SELECTION (vegan).	10
Chef's selection of veggies, steamed and sautéed with olive oil & garlic	
RICE PILAF W/ GRILED VEGGIES (vegan)	10
Long grain rice, orzo, olive oil, herbs, veggie stock, served with woodfired grilled veggies	
STEAMED KOSHIHIKARI RICE (vegan)	10
100% Koshihikari Japanese steamed rice	
FRIJOLES CHARROS (Vegan available)	7
Pinto beans, Kidney beans, Peppers, Stewed tomatoes, Vegetable broth, Queso fresco	

DESSERT

FROZEN CUSTARD	7
5 ingredient soft serve frozen custard	
*Vanilla served with fresh raspberry compote	
Or	
*Chocolate served with chocolate crunchies	
PEACH N' RASPBERRY COBBLER	14
Housemade, buttery, warm peach cobbler. Served with frozen vanilla custard & raspberry compote	

BOWLS

Jonah's Bowls

Rice Pilaf, Frijoles, Salsa, homemade pickles,
Coleslaw, side tortilla & your choice of protein

King Wagyu Picadillo	16
Chopped Brisket	18
Cochinita Pibil	15
Vegan Picadillo*	16

*sub vegan salad instead of coleslaw

Korean Bowl

Steamed Japanese Rice, Mixed Greens,
Martinated Cucumbers & Kimchi

K-Town Chicken	16
<i>choose either leg and thigh or breast</i>	
Gochujan Grilled Salmon	18
Spicy Ahi Tuna	15

TACOS

add Rice & Beans +\$2

When ordering 2 or more Tacos

King Wagyu	6/ea.
<i>Wagyu beef picadillo, Queso fresco, Shaved lettuce, Salsa in a Crispy Taco</i>	
Vegan King	6/ea.
<i>Impossible Meat picadillo, Shaved lettuce, Salsa, pickled onion in a Crispy Taco</i>	
Cochinita Pibil	5/ ea.
<i>Yucatan Style Banana wrapped smoked Pork, Queso Fresco, Salsa, Pickled onion on homemade tortilla</i>	
Gochujang Shrimp	6/ ea.
<i>Wok seared Argentine red shrimp, Gochujang, Wasabi Mayo, Thai Chile on Homemade tortilla</i>	
Black Angus Brisket	6/ ea.
<i>Smoked Black Angus Beef Brisket, Queso Fresco, Salsa, Pickled Onion on Homemade corn tortilla</i>	

MULITAS

Two corn Tortillas, Grilled Cheese, pickled red onion & Avocado Salsa

Brisket	10	Pulled Pork Pibil	8
Chipotle Corn	8		

SMALL

Crispy Potatoes	6	Side Rice & Beans	6
<i>Qji & Ranch on the side</i>		<i>+ two homemade tortillas</i>	
Chipotle Cream Corn	6	Cole Slaw	6

SANDWICHES

Hot Sandwiches

Pulled Pork	15
<i>16 hour Smoked Pork, Gjusta bun, Pirate Sauce, Coleslaw, Pickled Onion & House Pickles on side</i>	
BBQ Brisket.	17
<i>14 hour Smoked "Black Angus" Beef Brisket, Pirate Sauce, Coleslaw, Pickled Onion & House Pickles on side</i>	
Wood Grilled Wagyu Burger	18
<i>Wagyu Beef, Tomato, Lettuce, Onion, Pepper Aioli & Side Crispy Potatoes</i>	

Cold Cut Sandwiches

Provolone, Lettuce, Tomato, Onion, Roasted Pepper Mayo, Mustard, Italian Vinaigrette, gardenara on fresh Gjusta Bun

Beef Mortadella	10
Deli Chicken Mortadella	10

SALADS

Mediterranean	12
<i>Tomatoes, Persian Cucumbers, Red Onions, Bell Peppers, Kalmata Olives, Valbreso Feta with Rosé vinegar and Olive oil</i>	
Mixed Greens	8
<i>Mixed Greens, Tomatoes, red onion & Wholegrain Mustard Vinaigrette</i>	
Wedge	11
<i>Iceberg, Tomato, red onion, Gorgonzola with homemade buttermilk ranch</i>	

Add Protien to any salad

*Grilled Chicken+ \$6, Grilled Shrimp +\$7 or
Grilled Shrimp +\$7*

Shrimp Acapulco	14
<i>Wild Patagonia Red Shrimp, Pico de Gallo, Pepino, Lime, Avocado, Aguachile, Fresh Tostada</i>	

JONAH'S COCKTAILS

\$14

LAX to OAX

Mezcal, Grapefruit,
Chartreuse & Aperol

Fresita

Mezcal, Strawberry
Lime & Egg white

Cruel Summer

Rum, Pineapple, Orange,
Coconut Cream & Angostura

Spicy Margarita

Tequila, Serrano & Lime

Jonah's Old Fashion

Rum, Bourbon
& New Orleans Bitters

Mint to Be

Tequila, Rum, Mint
Cucumber, Orgeat & Lime

FROZEN

\$10

Margarita

Lunazul, fresh lemon & lime
juices, triple sec, a touch of
cane sugar

+Jalapeno or +Raspberry

Watermelon

Organic Vodka, fresh
watermelon Juice, lime juice,
a touch of cane sugar

TEQUILA

- Lunazul blanco \$8
- Casamgos Blanco \$13
- Casamigos Repo \$15
- Casamigos Añejo \$17
- Casa Dragones Blanco \$17
- Don Julio Blanco \$13
- Don Julio 1942 \$40
- Herradura Silver \$10
- Herradura Añejo \$14
- Perfectamundo Repo \$16
- Perfectamundo Añejo \$25
- Tequila Ocho Plata \$14
- Tequila Ocho Añejo \$16

MEZCAL

- El Silencio \$8
- Casamgos \$13
- Rey Camero joven \$13
- Illegal Repasado \$14
- Madre Espadin y Cuise \$14
- Don Amado Añejo \$17
- Despacio Artesanal \$12

RUM

- Kasama \$8
- Copalli White \$14
- Copalli Barrel \$21

MORE

- iichiko Shochu \$9
- Lucano Amaro \$11
- Amaro Nonino \$14
- Amaro Montenegro \$12
- Campari \$7
- Aperol \$7

WHISKEY

- Glendfidrigh '12 \$13
- Glenlivet '12 \$13
- Macallan '12 \$15
- Macallan '18 \$55
- Johnnie Walker Black \$13
- Johnnie Walker Blue \$42
- Jameson \$12
- Crown Royal \$10
- Hudson Manhattan Rye \$12
- Four Roses Single Barrel \$13
- Maker's \$10
- Makers 46 \$12
- Jack \$10
- Evan Williams \$8
- Suntory Toki \$13

COGNAC

- Hennessy V.S. \$11
- Hennessy Fine \$14
- Courvoisier V.S. \$11
- D'ussé V.S.O.P. \$13

GIN

- DamWelle \$8
- Aviation \$12
- Amas \$11
- Bombay Sapphire \$11
- Malfy con Limon \$11
- Tanqueray \$11
- Mulholland \$13

VODKA

- Drake's Organic \$8
- Grey Goose \$12
- Chopin \$13
- Kettle One \$12
- Absolute Citron \$10

WINES



BUBBLES

	GLS / BTL
Cava. Naveran. '18. xerel-lo	12 / 48
Pet Nat. Breaking Bread. '20. unfiltered zin	31
Lambrusco. Vigento Cialdini '19	13 / 52
Champagne. Billecart-Salmon, brut 375ml	50

WHITE

	GLS / BTL
Txakolina. Gaintza '20. honddarrabi zuri	13 / 52
Verdejo. Arindo '19. rueda, spain	24
Pinot Grigio. Scarbolo '19. friuli	11 / 44
Sauv Blanc. Matanzas creek. sonoma	12 / 48
Chardonnay. Cambria Estate. santa maria	13 / 52

ROSÉ & ORANGE

	GLS / BTL
Rosé. Corail CDP '20. grenache syrah blend	13 / 52
Orange. Birds of Passage '19. grenache blanc	15 / 60

RED

	GLS / BTL
Mencia. Guimaro '18. spain	12 / 48
Etna Rosso. Tascante '18. nerello mascalese	28
Contrada Sciaranuova. Tascante '16.	32
Chianti Rufina. Selvapiana '19. sangiovese	55
Granacha. Zestos '19. madrid	13 / 52
Syrah. Alain Graillot '18. crozes-hermitage	29
Rioja. La Antigua Classico '12. tempranillo	15 / 60
Cab Sauv Justin '18. paso robles	15 / 60
Cab Sauv Sparkman '18. columbia valley	70
Napa Cab. Caymus '19. cabernet sauvignon	220

BEERS \$6

- Corona
- Cusqueña
- Spaten
- Tiki Time
- Red Stripe
- Sculpin IPA
- Hazy LA IPA
- Big Wave Golden Ale
- Modelo Negro
- Guinness

Other Cans \$6

- Study Break hard
- Seltzer Mint+ Lime
- or
- Golden State Cider
- Super dry Cider

SODA BOTTLES

\$3-4

- Pepsi Bottle
- Diet Pepsi Botle
- Squirt Bottle
- San Pellegrino Limonata
- San Pellegrino Pompelmo
- Boylan Cream Soda
- Bundaberg Root Beer
- Bundaberg Ginger
- Martinelli's Apple Juice
- Mt Valley Flat
- Mt Valley Sparkling

ESPRESSO \$3

ristretto or lungo

JONAH'S COCKTAILS



\$9

LAX to OAX

Mezcal, Grapefruit,
Chartreuse & Aperol

Fresita

Mezcal, Strawberry
Lime & Egg white

Cruel Summer

Rum, Pineapple, Orange,
Coconut Cream & Angostura

Spicy Margarita

Tequila, Serrano & Lime

Jonah's Old Fashion

Rum, Bourbon
& New Orleans Bitters

Mint to Be

Tequila, Rum, Mint
Cucumber, Orgeat & Lime

Michelada **\$5**

Tiki Time Wheat beer,
Clamato, Lime & Tajin rim

Cocktails from

the well **\$6**

Vodka, Gin, Rum, Tequila
or Mezcal

FROZEN DRINKS

Made fresh in house with
no preservatives

\$8

Margarita

Tequila, fresh lime, cane
sugar, triple sec

+Jalapeño or +Raspberry

Water Melon

Organic Vodka,
Watermelon juice, Lime

+Cucumber Mint

BEERS

Tiki Time **\$3**

Pineapple wheat beer 12oz

Surprise **\$3**

Whatever the Bartender
wants to give you

Beers from the

fridge **\$4**

Corona, Cusqueña, Modelo
Negro, Red Stripe, Spate,
Balast Point IPA, Hazy LA
IPA, Guinness

WINES

BUBBLES

Pet Nat **\$8**

Natural sparkling wine that
is fruit forward

WHITE

Verdejo **\$7**

Easy drinking light mineral
driven from Portugal

RED

Chianti **\$9**

Medium body fresh with
dried cherry notes

Surprise **\$6**

Sommelier's daily choice

MORE

Study Break **\$6**

hard Seltzer
Mint+ Lime

Golden State **\$6**

Mighty Dry
Hard Apple Cider