

THE DEN ON SUNSET

HAPPY HOUR

TAKE \$2 OFF ALL

SNACKS, SHARES & FLATBREADS

MON-FRI 5 - 7 PM SAT-SUN 3 - 5 PM

SNACKS & SHARES

CHARCUTERIE BOARD

market price

3 meats, 3 cheeses, fruit, jam, nuts, toast

CAULIFLOWER "WINGS" 11
spicy buffalo or sweet BBQ

CHICKEN WINGS 10
spicy buffalo or sweet BBQ

BRUSSELS SPROUTS 10
almond vinaigrette, arugula,
smoked almond crumble &
parmesan

POUTINE 11
house-made gravy & white
cheddar cheese curds

FRIES 7
- thick cut russet
- shoe string
regular or sweet potato
- truffle style + 1

BEETS & GOAT CHEESE 13
roasted beets, citrus
segments, arugula, goat
cheese, fig glaze

LOADED TOTS 12
sharp cheddar, bacon, malt
vinegar aioli & scallions

EDAMAME 6
soy ginger, sea salt

BACON WRAPPED DATES 12
lemon zest, blue cheese
spread

GRILLED ARTICHOKE 13
lemon garlic aioli

HUMMUS & FRESH VEGGIES 12
crispy or grilled pita

MAC BITES 8
spicy mac n cheese

TRUFFLE MAC 14
white truffle oil & wild
mushrooms

FRIED PICKLES 7
house-made, side ranch

BURGERS & MORE

gluten-free bread +2
sub. the Beyond Burger +4

DEN BURGER 14
cheddar, tomato, pickle, red
onion, romaine, house sauce*

BBQ BACON CHEESEBURGER 14
bacon, onion rings, cheddar,
BBQ sauce*

VEGGIE BURGER 14
quinoa and black bean patty,
roasted poblano, corn, pepper
jack cheese, avocado, tomato,
pickles, onions, arugula, lemon
garlic aioli

GRILLED CHICKEN BURGER 15
pepper jack cheese, avocado,
bacon, arugula, chipotle aioli

CRISPY CHICKEN SANDWICH 15
pickled cucumber and
jalapeño slaw, malt vinegar
aioli

STEAK FRITES 21
flat iron steak, truffle fries,
arugula salad, parmesan*

SALADS

flat iron steak* +8 bacon +2
Mary's chicken breast +7
Beyond Burger +6

KALE SALAD 12
roasted radicchio, golden
raisins, bread crumbs,
parmesan, lemon vinaigrette

QUINOA SALAD 14
golden raisins, green apple,
tomato, red onion, avocado,
basil, goat cheese, kale

CAESAR 12
romaine & kale, parmesan,
garlic croûtons, house
caesar dressing

FLATBREADS

gluten-free crust +3
vegan cheese +3 (GF, SF, nut free)

PROSCIUTTO 16
béchamel, medjool dates,
goat cheese, arugula, fig
balsamic glaze

BBQ CHICKEN 15
BBQ sauce, mozzarella, red
onions, grilled chicken,
cilantro

VEGGIE 15
tomato jam, smoked
mozzarella, wild mushrooms,
zucchini, caramelized onions,
brussels sprouts, arugula

WILD MUSHROOM &
GOAT CHEESE 16
béchamel, mozzarella,
caramelized onions, rosemary,
garlic oil

BUFFALO CHICKEN 15
mozzarella, grilled chicken,
avocado, scallions, cilantro

MARGHERITA 14
mozzarella, tomato, basil.

PEPPERONI 13

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HAPPY HOUR

WELLS \$6 each

TAKE \$2 OFF • WINE BY THE GLASS • ALL BEER •

MON-FRI 5 - 7 PM SAT-SUN 3 - 5 PM

• COCKTAILS •

HONEY MY RYE 12
rittenhouse rye, honey &
a dash of lemon juice

SPICY PALOMA 12
el silencio mezcal, cazadores
blanco, serrano pepper, lime,
grapefruit, simple syrup

FRENCH 75 13
new amsterdam gin, lemon
& prosecco. served in a
champagne glass

THE DEN
OLD FASHIONED
our signature draft cocktail
\$9 all day • every day

SWEDISH LEMONADE 12
new amsterdam citron
vodka, sour, splash of
cranberry & fresh lemon.

THE HOOK & TENDER 12
old forester bourbon, maple
syrup, lemon juice
& grapefruit bitters.

ITALIAN GREYHOUND 12
new amsterdam gin,
aperol, lime, grapefruit

CAPTAINS COFFEE 14
bulleit rye, anejo rum,
campari & coffee liquor
served in a vintage style
paper cup

WINE & BUBBLES

CANYON ROAD CABERNET
Northern California 8/30

J. LOHR MERLOT
Paso Robles, CA 12/40

DON RODOLFO MALBEC
Argentina 11/38

J. LOHR FALCONS PERCH
PINOT NOIR
Monterey, CA 14/48

RED WINE SANGRIA
Secret Recipe 7/24

WINE WEDNESDAY

PITCHER of SANGRIA
BOTTLE of
HOUSE CABERNET,
PINOT GRIGIO or ROSÉ \$15.

CAMPAGNOLA PINOT GRIGIO
Veneto, Italy 8/30

STARBOROUGH
SAUVIGNON BLANC
Marlborough, NZ 11/38

BRANDER SAUVIGNON BLANC
Santa Barbara, CA 14/48

EDNA VALLEY CHARDONNAY
San Luis Obispo, CA 11/38

BARNARD GRIFFIN ROSE
WA 11/38

MARTINI & ROSSI ROSE
SPARKLING 11

MARTINI & ROSSI PROSECCO 11

VEUVE CLICQUOT 110

CHANDON BRUT 45

FORNARINO PROSECCO 36

BEVERAGES non-alcoholic

MOUNTAIN VALLEY WATER
STILL or SPARKLING
SMALL 4 LARGE 7
BUNDABERG GINGER BEER 5

IZZIE GRAPEFRUIT SODA 5
NITRO COLD BREW COFFEE 5
RED BULL 5 **JUICES** 4 **SODA** 3

BEER

Pitchers Available!

DRAFT

COORS LIGHT 4.2% 6

BLUE MOON BELGIAN 5.4% 8

ANGEL CITY IPA
Angel City Brewery 6.1% 8

CRISPIN PEAR CIDER
Crispin Cider Co. 4.5% 7

SCRIMSHAW PILSNER
North Coast Brewing 4.7% 8

PRANQSTER BELGIAN ALE
North Coast Brewing 7.6% 9

ALLAGASH WHITE Maine 5.1% 9

SANTA MONICA XPA
Santa Monica Brew Works 5.6% 8

LUSH IPA
Fremont Brewing 7% 8

PERONI NASTRO AZZURRO 5.1% 8

SCULPIN IPA
Ballast Point Brewing 7% 9

BOTTLES

STELLA ARTOIS Belgium 5.2% 7

KRONENBOURG 1664 France 5.5% 8

ACE PINEAPPLE HARD CIDER
Ace Cider 5% 9

HITACHINO NEST WHITE ALE
Japan 5.5% 13

GROLSCH Netherlands 5% 9

DELIRIUM TREMENS
Belgium 8.5% 13

WOODCHUCK AMBER HARD CIDER
Vermont 5% 7

GOSE SEASONAL
Anderson Valley Brew Co 4.2% 7

OLD RASPUTIN RUSSIAN
IMPERIAL STOUT
North Coast Brewing 9% 9

CANS

THREE WEAVERS SEAFARER
KOLSCH
Three Weavers Brewing
Company 4.8% 8

SANTA MONICA PCH PORTER
PALE CHOCOLATE HEAVEN
Santa Monica Brew Works 6% 8

EL SULLY CERVEZA
21st Amendment
Brewery 4.8% 7

GUINNESS Ireland 4.2% 8

HOUSE BEER Colorado 4.8% 6

PBR Colorado 4.7% 6