

THE HAUNTING

AT THE ORDINARIE

 *Cult Favorites*

Small Bites

ROASTED PUMPKIN SOUP (V)
cup 8. bowl 12.

DEVEILED EGGS
with black sesame • 10
(2,9)

 **HATCH CHILE MAC & CHEESE**
cavatappi pasta white cheddar,
crispy onions • 14
*add bacon 5 , add short rib • 10
(1,7)

 **CHICKEN POT PIE BITES**
carrots, peas, flaky pie crust • 18
(1,7)

SWEET POTATO FRIES
parmesan, black garlic aioli • 10
(1,2,10)

ROASTED CAULIFLOWER (V)
maple miso, scallion, cilantro, sesame • 16
(1,9,10)

HOT WINGS
BUFFALO OR BBQ
ranch or blue cheese • 18
(1)

SHRIMP & GRITS
white cheddar corn grits,
creole butter • 18
(1,4,5)

Ghastly Greens

add chicken • 8 • add salmon • 9 • add avocado • 4

 **BEET SALAD**
mesclun, pickled beets, goat cheese,
cucumbers, orange, red onion, smoked
almond, citrus vinaigrette • 19
(1,6)

CEASAR SALAD
baby gem, grana padano cheese, ceasar
dressing, croutons • 16
(1,2,3,7)

Allergens

1 milk • 2 eggs • 3 fish • 4 crustacean •
5 shellfish • 6 tree nuts • 7 wheat • 8 peanuts •
9 soybeans • 10 sesame • (v) = vegan

While we take great care in food preparation, our kitchen handles
all major allergens, and cross-contact may occur. Guests with
severe allergies should inform their server before ordering.

20% Gratuity added for parties of 6 or more

Sandwiches

*sandwiches & burgers served with fries
or salad * add sweet potato fries • 5

 **FRENCH DIP**
braised beef, fontina, caramelized onion,
garlic aioli, french roll,
au jus • 23
(1,2,7)

 **FRIED CHICKEN**
buttermilk-brined chicken breast,
pickles, purple slaw,
brioche bun • 21
*make it spicy add • 1 add fontina cheese • 2
(1,2,7)

ORDINARIE BURGER
thousand island, caramelized onion, pickled
jalapeño, tomato, lettuce, pickle, American
cheese, brioche bun • 23
(1,2,7)

VEGAN BURGER (V)
vegan bun, vegan cheddar, kewpie vegan mayo,
caramelized onion, pickled jalapeño, tomato,
lettuce, pickle • 23
(1,2,7)

Main Haunts

 **SHORT RIB**
fig & red wine rosemary glaze,
creamy mashed potatoes,
roasted carrots • 36
(1,9)

BUTTERNUT SQUASH RAVIOLI
sweet corn veloute, garlic, parmesan,
toasted pepitas, roasted corn,
paprika oil, sage • 26
(1,2)

Wicked & Sweet

COOKIE SUNDAE
pandan cookie, white chocolate,
vanilla ice cream, coconut
caramel • 13
(1,2,7,9)

PUMPKIN PIE
toasted ube marshmallow fluff, pecan
crumble, vanilla ice cream • 13
(1,2,6,7)

Beer

COORS LIGHT
4.2% American Light Lager,
Golden, CO • 8

DOS TOPAS LAGER
4.5 % Topa Topa Brewing,
Ventura, CA • 9

EDEL PILS
4.5 % Enegren Brewing,
Moorpark, CA • 9

DAZZLEBERRY SOUR ALE
5.5% Tarantula hills,
Thousand Oaks, CA • 9

👹 **CAT'S PAW**
PUMPKIN SPICE CIDER
6 % Bivouac cider works
San Diego, CA • 10

TANGERINE WHEAT
5.5% Lost Coast Brewing,
Eureka, CA • 9

CENTRAL PERK BLOND
brewed with coffee & vanilla
5% Ambitious Ales,
Long Beach, CA • 9

OLD SPECKLED HEN
5% English nitro pale ale,
England • 9

LBC WEST COAST IPA
7.1% Beachwood Brewing,
Long Beach, CA • 9

ELECTRIC LIMBS HAZY IPA
6.7% Beachwood Brewing,
Long Beach, CA • 10

👹 **PUMPKINHEAD ALE**
5.5% Shipyard Brewing,
Portland, ME • 9

CHIMAY BLUE
9% Belgian strong ale • 14

GUINNESS DRAUGHT - 20 OZ
4.2% Nitro stout,
Dublin, IRL • 10

Sparkling

VEUVE DE VERNAY BRUT
France • Glass 13. Bottle 39.

BLANC DE BLANC -
LE GRAND COURTAGE
France • Split 15.

CHAMPAGNE - Taittinger
France • Half Bottle 94.

White

ALBARIÑO - CADRE SEA QUEEN
Edna Valley, CA.
Glass 15. Bottle 45.

SAUVIGNON BLANC - WHITEHAVEN
Marlborough, NZ.
Glass 14. Bottle 42.

CHARDONNAY - BIANCHI
Santa Barbara, CA.
Glass 14. Bottle 42.

ROSÉ - AIX
Provence, France
Glass 12. Bottle 36.

Red

CÔTE DU RHONE - PANICAUT
Rhône Valley, France
• Glass 13. Bottle 39.

RED BLEND - LOCATIONS CA.
California • Glass 15. Bottle 45.

PINOT NOIR - FOPPIANO
Russian River Valley, CA.
Glass 16. Bottle 48.

CABERNET - LIBERTY SCHOOL
Paso Robles, CA.
Glass 13. Bottle 39.

