The Ordinarie Menu (Lunch & Dinner)

**Small Plates**

Beef & Barley Soup

cup 8. bowl 10.

Texas Style Chili Con Carne

cup 10. bowl 12.

White Cheddar & Scallion Popovers

honey truffle butter

9

Macaroni & Cheese

4-cheese mornay sauce

add bacon 3 add braised beef 6

12

Chicken Pot Pie Bites

carrots, peas, flaky pie crust

15

Hot Chicken Wings

house dry rub, house Fresno hot sauce,

side of ranch

17

Ordinarie Fries

short rib gravy, cheese sauce

add bacon 3 add braised beef 6

12

Grilled Squash

grilled summer squash, eggplant, tomato,

whipped goat cheese, bread crumbs

17

Charcuterie Board

selection of meats and cheeses,

house pickles

27

**Salads**

\*Add Chicken 6 . \*Add Salmon 9.

Beet Salad

mesclun, pickled beets, goat cheese,

cucumbers, orange, red onion,

smoked almonds, citrus vinaigrette

16

Grilled Baby Gems

caesar dressing, garlic crumbs, grana padano

15

Tomato Salad

cherry tomato, strawberry, creme fraiche, baby gem,

lemon vinaigrette, chili crisp, bread crumbs

16

**Sandwiches**

\*Sandwiches & Burgers served with Fries or Salad\*

French Dip

braised beef, fontina cheese, caramelized onion, garlic aioli, au jus

19

Fried Chicken

buttermilk-brined chicken breast, pickles, cabbage slaw, brioche bun

18

Ordinarie Burger

thousand island, caramelized onion, tomato, lettuce, pickle & American cheese

18

Bluegrass Sandwich

pulled pork, bourbon barbecue sauce, honey mustard slaw, pickled onions

18

**Mains**

Short Rib

sticky root beer glaze, potato pave,

brussels sprouts, black garlic

32

Crispy Half Chicken

lemon pepper half chicken, creamy barley succotash, Alabama white sauce

30

Pork & Beans

crispy pork belly steak, barbecue beans, cilantro radish slaw

21

Roasted Fish and Chips

whole head on marinated white fish, fajitas, seasoned steak fries

Market Price

Grilled Ribeye

chimichurri, roasted turnips

60

**Sides**

creamy succotash 7.

roasted turnips 7.

potatoes 7.

mac n cheese 7.

bread & butter 4.

**Dessert**

Seasonal Pie

by the slice 9. a la mode 12.

Chocolate Chip Walnut Cookie Sundae,

caramel, whipped cream, macerated cherries

11

**Featured Cocktails**

Silver Rock Rummie

Pineapple rum, Bonal, spiced pear,

lemon, sugar • 15

- Jesse Rodriguez, The Ordinarie, 2023

Peachy Keen

Black tea whiskey, cream sherry, peach jam • 15

- Jesse Rodriguez, The Ordinarie, 2023

Whippet!

Gin, dry Curacao, citrus, vanilla • 15

- Colby Sue, The Ordinarie, 2023

Promenade Manhattan

Rye, maraschino, amaro Cio Ciaro,

cardamom • 15

- Colby Sue, The Ordinarie, 2023

Plaid Piña

Coconut washed scotch, pear, lime,

pineapple shrub, nutmeg • 15

- Eric Trickett, The Ordinarie, 2023

Ordinarie Martini

Aquavit, Fino, Dill, Saline • 15

- Eric Trickett, The Ordinarie, 2023

Slim’s Cup

Montenegro, Mezcal, Cucumber, lime,

ginger, mint • 15

- David Sáenz, The Ordinarie, 2023

SLC Funk

Agaves, stonefruit shrub, Pasilla, lime • 15

- David Sáenz, The Ordinarie, 2023

Lone Sailor

Jamaican rum, Barbados rum, demerara,

grapefruit, spice • 15

American Trilogy

Laird’s Bonded, rye, sugar,

orange bitters, lemon oils • 15

Army Navy

Gin, lemon, orgeat, aromatics • 15

Bijou

Barreled gin, sweet Vermouth,

green Chartreuse • 15

**Draft Beer**

Common Space - Dark Flow

6% Nitro stout, Hawthorne, CA • 8

Ambitious Ales Central Perk

5% Blond ale with coffee & vanilla, Long Beach, CA • 9

Brouwerij West

6.8% "Picnic Lightning" Hazy IPA, San Pedro, CA • 9

Brouwerij West - Dog Ate My

Homework

7% Blackberry Saison, San Pedro, CA • 11

Beachwood - LBC IPA

7.1% WC IPA, LongBeach, CA • 9

Beachwood Brewing - “Hops of Brixton”

6.1% English Style Bitter, Long Beach, CA • 9

Avery Brewing - Ellie's - Brown ale

5.5% American Brown, Boulder, CO • 8

Chimay Blue Grande Réserve

9% Dark Belgium , Baileaux, Belgium • 13

Topa Topa - Dos Topas

4.5 % Lager, Ventura, CA • 8

Chapman Crafted - Pils

5.2% Pilsner, Orange, CA • 7

Firestone Walker - 805

4.7% American Blond, Paso Robles, CA • 9

Lost Coast - Tangerine wheat

5.5% Wheat Ale, Eureka, CA • 8

Ficklewood Cider

6.9% Original Dry Cider, Long Beach, CA • 9

Bootlegger’s Brewery - “Rocco Red”

7.1% Red Ale, Fullerton, CA. • 8

**Bottles and Cans**

Almanac - Sour Nova

6.3% Sour ale, Alameda, CA • 11

June Shine

6% Hard Kombucha (Gluten Free), USA • 7

Delirium Tremens

9% Belgian Strong Golden Ale, Vlaanderen, Belgium • 12

Duchess De Bourgogne

6.2% Flemish SOUR red ale, Vlaanderen, Belgium • 12

Estrella Damm Daura

5.5% Spanish Lager (Gluten Free), Barcelona, Spain • 7

Miller High Life

4.6% American Lager, Milwaukee, Wisconsin • 4

Bitburger ,

0% N/A Lager (Non-Alcoholic), Germany • 5

Athletic Brewing Run Wild NA IPA

less than 0.5% , Stratford,CT & SanDiego CA • 7

**White Wine**

SAUVIGNON BLANC - Sauvetage

France • Glass 11. Bottle 42.

ALBARIÑO - Field Theory

Lodi, Ca. • Glass 13. Bottle 50.

PINOT GRIGIO - SeaGlass

Santa Barbara County, Ca. • Glass 11. Bottle 42.

RIESLING - Pierre Sparr

Alsace, France • Glass 12. Bottle 46.

CHARDONNAY - Reata

Sanoma Coast, Ca. • Glass 12. Bottle 46.

CHARDONNAY - Porter & Plot

Central Coast, Ca. • Glass 13. Bottle 50.

CHARDONNAY - Sonoma Cutrer, Les Pierres

Sonoma Coast, Ca. • Bottle 85.

Rosé - Fleur De Mer

Provence, France • Glass 13. Bottle 50.

**Red Wine**

CHILLED RED BLEND -

Cherries & Rainbows

Sans Soufre’ - Natural Wine

Languedoc-Rousillon, France • Glass 12. Bottle 46.

Grenache - Domaine De La Damase

Vaucluse, France • Glass 12. Bottle 46.

PINOT NOIR - Au Bon Climat

Sonoma Coast, Ca. • Glass 15. Bottle 56.

ZINFANDEL - Terra D’Oro

Amador County, Ca. • Glass 11. Bottle 42.

CABERNET - Liberty School Reserve

Paso Robles, Ca. • Glass 13. Bottle 50.

RED BLEND - Locations

by Dave Phinney

Ca. • Glass 13. Bottle 50.

CABERNET - Beaulieu Vineyards

Napa Valley. Ca. • Glass 17. Bottle 68.

CABERNET - Round Pond Estate

Rutherford, Ca. • Bottle 100.

**Sparkling Wine**

PROSECCO - Laluca

Veneto, Italy • Glass 10. Bottle 38.

SPARKLING ROSÉ

Dark Horse

Lodi, Ca. • Glass 9. Bottle 36.

BLANC DE BLANC -

Le Grand Courtage

France • Split 16.

CHAMPAGNE - Taittinger

France • Half Bottle 50.

Brut CHAMPAGNE - Veuve Clicquot

France • Bottle 100.

**Brunch (Saturday and Sunday 11:30-3pm)**

Tavern Scones

seasonal Jam, whipped cream

7

Bacon & Eggs

scrambled eggs, bacon, toast, breakfast potatoes

13

Biscuits & Gravy

pickled jalapeño, bacon, American cheese, honey - add fried egg - 2

16

Bodega Bacon, Egg & Cheese

Sandwich

two fried eggs, honey mustard sauce, sharp white cheddar cheese

16

Spicy Fried Chicken & Waffles

rye waffles, chili crisp, sherry maple, fried egg, scallion

17

Short Rib Hash

crispy potatoes, short rib, charred scallion aioli, over easy egg

17

**Brunch Cocktails ($12)**

Benton's Old Fashioned

bacon washed bourbon, maple syrup, bitters, orange zest

Day Drinker

amaro Nonino, lemon, pale ale, salt rim, lemon zest

Montenegro Select Spritz

select, Prosecco, soda, orange spritz

Sunbather

gin, dry vermouth, Aperol, lemon, sparkling wine

Bloody Mary

vodka, house bloody mix,

salt rim

\*Bloody Maria: Tequila

\*Red Snapper: gin

Mimosa

sparkling wine, fresh squeezed orange juice

8

**Late Night Menu**

Ordinarie Fries

short rib gravy, cheese sauce • 9

Add Bacon 3 Add Short Rib 5

Chicken Pot Pie Bites

carrots, peas, flaky pie crust • 12

Grilled Chicken Wings

spicy dry rub, Alabama white BBQ sauce,

pickles, celery & carrots • 12

Parmesan Grilled Cheese

sourdough, fontina cheese • 10

Short Rib Grilled Cheese

sourdough, fontina cheese,

short rib • 14

Bacon Grilled Cheese

sourdough, fontina cheese,

bacon • 12

Vegan Grilled Cheese

sourdough, vegan cheese, caramelized onion, tomato• 12

Pie of the Day

by the slice 7. a la mode 11.