

LUNCH

Upper West



Santa Monica

SALADS / APPETIZERS

all salads can be ordered with any of the add-ons below

JALAPENO HUMMUS	8
baked pita / kalamata / pickled vegetables	
BURRATA	12
green apple-blackberry panzanella / baby heirloom tomato / fresh basil / chamomile salt	
SEARED BEEF CARPACCIO	11
toasted cumin tzatziki / grilled romaine / pecorino / kalamata / za'atar / caper-honey vinaigrette	
AHI TUNA CRISPY TACOS	12
crispy plantain shell / rice crackers / orange-chipotle vinaigrette / jicama-cucumber salsa	
WILD MUSHROOM RAVIOLI	9
roasted garlic-veal veloute / truffled wild arugula / local goat cheese	
PAN SEARED CRAB CAKE	14
indonesian slaw / siracha aioli	
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CHARRED BROCCOLI SALAD	10
local spinach / sundried tomato / raisins / feta vinaigrette / balsamic syrup / garlic ciabatta crutons	
CAESAR SALAD	9
romaine / braised artichoke / capers / parmesan / crutons	
WILD ARUGULA	9
point reyes blue cheese dressing / smoked bacon / dried cherries	
ORGANIC GREENS SALAD	7
green apples / tomato confit / balsamic syrup	
CURRIED CHICKEN SALAD	9
field greens / napa cabbage / bell pepper / cucumber / basmati rice / goma dressing / crispy wontons	

ADD ONS

GRILLED CHICKEN BREAST	4
GRILLED SKIRT STEAK	7
PAN ROASTED CHILE SPICED SALMON	6
SESAME CRUSTED AHI TUNA	7

PLATES

MAC & CHEESE (GLUTEN FREE)	12
asiago / goat cheese / irish white cheddar / mozzarella / tarragon / tasso ham / parmesan	
FLATIRON STEAK	19
McDaniel smoked bacon-blue cheese slaw / bourbon balsamic demi	
CHILE SPICED SALMON	21
blue lake beans / israeli couscous / sweet tomatoes / piquillo / lemon-fennel butter	
CHICKEN TAWOOK	13
tawook marinated kabobs / garbonzo / pea tendrils / tomato-red pepper relish	
BRAISED LAMB CREPES	12
madras curry / wilted spinach / israeli feta / lavender demi	

LUNCH WINE & BEER SPECIALS

SANGRIA - the classic spanish wine punch mouth watering bursts	5
Sauvignon Blanc - 75 Wine Co, Napa Valley, 2008 refreshingly crisp with citrus & tropical fruit flavors	5
Pinot Grigio - Campagnola, Veneto, Italy, 2009 rich & refreshing with light lemon-citrus flavors	5
Cabernet Sauvignon - Tiera Del Fuego, Chile 2009 bold fruit and easy drinking	5
Barbera - Cru Club, Santa Barbara, Calidifornia, 2006	5
Paulaner Pilsner - traditional germain pilsner	4
Stone Levitation - an amber with soft hops	4

SPECIALTY DRINKS

VIRGIN MOJITO	4
muddled mint & fresh lime mixed with sprite & soda	
VIRGIN RASPBERRY MOJITO	
muddled mint fresh lime & mango with sprite & soda water	
MINT LEMONADE	
muddled fresh mint mixed with lemonade	

ON THE WOOD

served with house made potato chips & spicy pickled vegetables

THE BURGER	14
house ground dry aged beef blend / arugula / balsamic-walla walla onion marmalade / pasilla goat cheese spread / toasted brioche (served with fries)	
GRILLED CHEESE	12
(SORRY NO SUBSTITUTIONS or DELETIONS)	
sharp cheddar / goat / blue cheese / caramelized onions / buttered brioche bread (served with tomato soup shot)	
ROASTED VEGGIE BURGER	12
housemade veggie patty / grilled pineapple relish / avocado / piquillo pepper / tomato aioli / toasted brioche bun	
CLASSIC MEATLOAF	13
sliced house blend / black olive tomato sauce / arugula / smoked tomato vinaigrette / fontina cheese / soft cuban roll	
B L T	13
pastrami spiced nueski's bacon / green tomato / butter lettuce / chipotle-sundried tomato aioli / toasted brioche	
SEARED TUNA	14
wasabi-cilantro mayo / mixed greens / mint-chile vinaigrette / toasted focaccia	
COBB WRAP	10
romaine / avocado / smoked bacon / charbroiled chicken / tomato / egg / blue dressing wrapped / wheat tortilla	
SHORT RIB MELT	13
braised short rib / caramelized onion / sauteed mushrooms / arugula / jalapeno / fontina cheese / toasted cuban roll	
ROASTED CORN SOUP	7
black bean falafel & sumac oil	

SIDES

SMOKED BACON BLUE CHEESE or SAUCED CHIPOTLE FRIES	6.5
SHERRY-BOURBON SAUTEED WHOLE MUSHROOMS & ONIONS	
WHOLE ROASTED CORN WITH AVOCADO BUTTER & COTIJA CHEESE	
CARAMELIZED CAULIFLOWER WITH SAGE, APPLE & PARMESAN	
BRUSSEL SPROUTS WITH BACON & ROASTED PEPPERS	

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*we cook with trans-fat free oil

*the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness