

# LEFT COAST

## Kitchen

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### TAKE OUT MENU THURSDAY 3.26 FRIDAY 3.27 & SATURDAY 3.28

#### A FEW THINGS REGARDING TAKEOUT:

We are new at this volume of takeout. We will be great at it but if there's an issue, please be patient, we will always make up for it. We have only 2 phone lines and will try to make this work.

To keep up to date on any changes during this fluid time please follow our Facebook page [www.facebook.com/lckny](http://www.facebook.com/lckny) or our Instagram @leftcoastkitchen.

**SAVE YOUR RECEIPT!** We will be having a Return Guest Discount. Every consecutive week you order, you will receive 10% off up to a total discount of 30%!

If you have a Groupon or have your receipt from the previous week's delivery, please tell the order taker ahead of time. We will need your Groupon Code (numbers under the scan bars) or your Order Number on your Left Coast receipt. Once we settle the order with credit cards we can not go back and discount.

Free delivery for orders over \$50 (\$2 added for orders under \$50)  
Any order over \$150 (before tax) will get 10% off!  
You can either come in for pickup, get curbside service or delivery. Just tell us when you call.

For those who dine with us often, you know you can always rely on us to use the freshest products. Please know that we have limited some items and are purchasing carefully to keep these standards.

If we are out of an item when you call it is for this reason. Also, we have enhanced our Burger & sandwich offerings so we can supply you with the best quality of take out possible.

We love all of you, want you to be healthy and want to provide you some seamless Left Coast Love!

- Chef, Heather, Cali, Cade, Butters and our Entire LCK Family

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### Appetizers / Small Plates

**French Onion Chowder 11** ½ Chowder, ½ Onion Soup, all the Best of Both

**The New Nosh Platter 16.5** Bowl of Creamy Hummus Loaded with EVO, Feta & Almonds, Warm Pita, Cucumber, Olives, Tomatoes & Red Beet "Caponata"

**Cast Iron Spicy Black Bean Dip for Two 16.5** Guajillo Chiles, Sweet Corn & Queso Fresco Fondue, With Tostadas, Fresh Avocado, Chips & Salsa

**Baja Style Corona Battered Fish Tacos 15.9** Crispy Cod, Lime Slaw, Chile Mayo, Pena, Avocado, Salsita

**Skillet Roasted Edamame 12.5** Full lb. of Soybeans, EVO, Sea Salt, Japanese Spicy Mayo

**Chesapeake Crab Skins \*16.5** Pub Style Crispy Potato Skins with Love from the Shore!  
LCK Crab Stuffing, Cheddar, Bacon & A Lemon Butter Drizzle

**Sichuan Style Pork Wontons 13** Steamed, Tossed in Chile Oil, Tamari, Sesame, Scallion, Fried Shallots

**Tuna Poke Tostada 15.5** Crispy Corn Tostada, "Refried" White Beans, Diced Yellowfin Tuna tossed with Tomato, Avocado, Jalapenos, Citrus and Spicy Mayo

**G.F.Y. MAC (GLUTEN FREE YUMMY) 13** Baked Brown Rice Ziti, Five Cheese,  
Gluten Free Béchamel, Potato Chip / Rice Chex Dust

### Wings

**Buffalo Style Turkey Wings 15** or **Nashville Hot Chicken 14.5**

### Salads Small (add any protein you wish)

**Brown Derby Wedge 14.5**

Iceberg, Tomatoes, Cracked Pepper "Ranch", Bacon & Danish Bleu

**Crunchy Vegan Caesar 14** Kale, Romaine, Radicchio, "Cheesy" Cashew Garlic Dressing, Dried Rainbow Tomatoes, Fried Shallots, Flax Seed "Croutons"

**Red Beet and Artichoke Salad 14** Kale, Arugula, Apple, Feta, Crispy Chick Peas, Sherry Vinaigrette

**Burrata Cheese & Strawberry Salad \*16** Luscious Fresh Cheese with Sea Salt, Black Pepper & Olive Oil  
Organic Rocket Arugula, GF Bread Crumbs, Fresh Strawberries  
Heirloom Tomato, Cucumber in Lemon Vinaigrette

### Salads Entrée Size

**California Country Club Chicken Salad 20.9**

Chopped Salad of Green Leaf Lettuce, Egg, Bacon, Avocado, Tomato, Cucumber, Smoked Mozzarella, Sunflower Seeds & Creamy Lemon Vinaigrette

**Shrimp Caesar Chavez \*22**

½ lb of Blackened Prawns over Chopped Salad of Mixed Lettuces, 3 Beans, Sweet Corn, Pico de Gallo, Queso Fresco, Pumpkin Seeds, Avocado, Tortilla Crunch & Our Vegan Caesar Dressing

### SIDES

**Roman Style Broccoli 8**

**LCK Hand Cut Fries 7**

**Sweet Potato Fries w Kale, Marshmallows & Brown Sugar Salt 8**

**Mexican Street Corn 10**

3 Ears of Grilled Fresh Corn with Spicy Mayo, Cotija Cheese, Chili / Lime Salt

**KIDS \$8 (please order for children only)**

**Cheese Ravioli with Chicken & White Sauce**

**Elbows with Butter and Meat Balls**

**Chicken Fingers with Fries**

**Cheeseburger with Fries**

### Entrees

**Off The Vine Ravioli 21.5** Four Squash Fricassee, Pumpkin Mascarpone Ravioli, Kale, Capers, Preserved Lemon, Pumpkin Seed & Shaved Ricotta Salata

**Sausage Galore Ragu 24**

All the Sausages you can Name Slow Cooked in Tomatoes, Herbs, Mirepoix & Garlic with Jumbo Rigatoni & Whipped Farmers Cheese

**Low Country White Shrimp n' Grits 27\***

Creamy Grits, Creole Lemon Butter Sauce, Dressed Arugula

**Pan Roasted Sea Scallops 30**

We Only use the Freshest Largest Sea Scallops. They are Seared Over Our Luscious Lobster 'n Corn Chowder (*A Fan Favorite*)

**Chicken 'n Waffles 'n Shrimp 27.5**

Sweet Tea Chicken Kabob, Jumbo Prawns, Over Waffles, Mashed "Sweets", Greens, Crunchy Crumbs & Maple Demi

**Root Beer Glazed Pork Chop N' Belly 29**

Thick Cut Pork Chop, Broiled with Juicy Pork Belly, Crispy Potato Cake, Smokey Bacon-Onion Marmalade, Carrot / Apple Slaw, Demi-Glace & Toasted Bread Crumbs

**Grilled Atlantic Salmon 26.5**

Fingerling Potatoes, Artichokes & Caper / Lemon / Butter

**14oz Angus NY Strip Steak Frites 34.9**

Parmesan / Truffle Fries, Asparagus, Demi & Creamy Horseradish

**18oz Boneless Angus Ribeye Steak 35.5**

Grilled to your Liking with "Loaded" Warm Potato Salad  
Demi-Glace, Tobacco Onions & Dressed Arugula

### **SEARED SESAME TOFU 21**

Firm Tofu Steaks Sesame Crusted and Seared over Stir Fried  
9 Vegetable Mix & Tamari Teriyaki,  
Topped with Fried Shallot, Vegan Spicy Mayo

### Between The Buns (except you Roadhouse)

*All Sandwiches come with LCK Hand-Cut Fries*

*Multiple Fries on a Single order will be packed together unless specifically asked.*

**"Two By Four" Burger 17.5** Built to Satisfy with Twin Angus Smash Patties, American Cheese, Tomato, Fried Onion and Commercial Grade Bacon-Shallot Jam On a Seeded Challah Bun with Slaw. (*No Permit Needed*)

**Peanut Butter Bacon Burger 18.5** American Cheese, Crumbled Bacon, Creamy Jiffy, Spicy Pickle Relish  
Fried Onions on a Seeded Challah Bun with Slaw.

**North Coast Non-Burger 17.5**

Cali-Style Veggie Burger with Swiss, Slaw, Tomato, Pickle.

**SoCal Style \$3 (Guac, Pico, American Cheese)**

**The Roadhouse (open faced) 22.5**

Grilled & Sliced Hanger Steak on Garlic Toast, Mushrooms, Mozzarella, Demi-Glace (LCK ORIGINAL)

**Crab Burger 22** 6oz of LCK Crab-cake on Whole Grain Bun with Pesto Mayo, Slaw, Fresh Tomato & Fried Onions

**Tuna Tataki Tower Sandwich 21.5** Whole Grain Bakery Bun Piled High with Seared Rare Tuna,

Wasabi Mayo, Sliced Tomato, Rice Wine Onions, Arugula  
Crushed Avocado, with Sesame Kale Salad

**Roasted Chicken North Beach Cheesesteak 17.5**

Italian Hero Roll, Toasted & Loaded with Shredded Roasted Chicken Breast, Pepperoni, Spicy Cherry Peppers

Melted American and Mozzarella, Mushrooms & Onions

*From the Legendary San Francisco Neighborhood where*

*Poets write, Cooks Blow off Steam, Sailors are Crude*

*Dice are rolled at every bar and Heather & Chris first flirted.*

### **Turkey Shroom Burger 18.5**

Seasoned Twin Turkey Smashed Patties,  
Smoked Mozzarella, Grilled Portobello Mushroom,  
Melted Onions, Slaw On Brioche  
with Sweet Fries & Cranberry Ketchup

# LEFT COAST

## Kitchen

### DESSERTS \$10

#### **Deep Fried Cheese Cake**

with Raspberry & Vanilla Sauces

#### **Cinnamon Churros**

With Dulce de Leche and Heath Bar Crunch

#### **Reeses Peanut Butter / Brownie Explosion**

Caramel and Chocolate Sauces

#### **Red Velvet Cake**

Vanilla Sauce and Fresh Strawberry

### ADULT BEVERAGES!!!!

We can and will sell anything you would normally get at our bar to-go. Cocktails will be without ice unless specifically asked for. Add ice from your home for best results. But here are a few "Specials" to wet your whistle.....These are bulk packages.....our entire bar is available in singles or solo drink sizes and prices..... Please feel free to ask any questions while placing your order.

#### **Liquor**

16/20 oz **Quarantini** \$24 or \$28

(Tito's Cosmo with Elderflower and Organic Pom Juice)

16/20 oz of any One Cocktail \$24 or \$28

(excludes Bourbon / Scotch Cocktail)

Single Bullet Rye Old Fashioned \$9

Single Makers Mark Manhattan \$9

Lefty's Margarita Doubles \$16

#### **Beer**

Flight of six different 16 oz Drafts \$35

(whatever we have on tap)

Flight of six different 12oz Drafts \$29

(whatever we have on tap)

Feeling Lucky? Let our Bartender Close Their Eyes and Grab You Some Suds

Four pack of Random 16oz canned craft ale / sour /cider \$24

Four pack of Random 12oz canned craft ale / sour /cider \$19

#### **Wine**

32 ounces of Red or White Sangria (4-5 Glasses) \$20 or One of Each for \$34

(made with Fresh Fruit, Brandy and Spanish wines)

\$6 Large Pours of House Wine (Cabernet, Pinot Noir, Chardonnay, Sauvignon Blanc or Pinot Grigio)

\$5 off any bottle of wine (We have most Varietals, Ask Order Taker for your favorite)

\$14 Bottle Sparkling Wine

\$7 for 187ml Sparkling Wine (Single)