

LEFT COAST

Kitchen

ADULT BEVERAGE MENU FOR YOUR WEEKEND

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 (Most cocktails come with directions for maximum enjoyment)

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

(Tito's Cosmo with Elderflower and Organic Pom Juice, makes 4-6 cocktails)

"Watermelon Mojito Cubed" \$20

All the Muddled Watermelon, Mint, Lime, Demura Sugar,
Platinum Rum & Bottled Seltzer you need for 3 Bar Quality Cocktails

Three Mules \$20 Vodka, Limes & Ginger Beer for a Trio of Kitchen Counter Cocktails

Lefty's Margarita Doubles \$16 Gold Tequila, Fresh Lime, Agave, Cointreau, Salt

Blood Orange Margarita Double \$18 Italian Citrus Puree, Gold Tequila, Fresh Lime,
Salted Agave, Cointreau

Strawberry Mezcal Margarita Double \$20 Fresh Macerated Berries, Gold Tequila,
Smokey Mezcal Joven, Fresh Lime, Salted Agave, Cointreau

Blueberry Lemonade Cooler for Three \$20

Brockman's London Blueberry Gin, Fresh Rosemary, Fresh Lemon, Simple
Syrup, Garnish and Bottle of Seltzer for Cooling Backyard Bubbles

Single Bullet Rye Old Fashioned \$9

Single Makers Mark Manhattan \$9

Beer

Flight of six different 16 oz Drafts \$25
(whatever we have on tap)

Flight of six different 12oz Drafts \$19
(whatever we have on tap)

Feeling Lucky? Let our Bartender Close Their Eyes and Grab You Some Suds (no requests)

Four pack of Random 16oz canned craft ale / sour /cider \$20

Four pack of Random 12oz canned craft ale / sour /cider \$16

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)

LEFT COAST

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Appetizers / Small Plates

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

Mediterranean Flatbread 15.5 Rustic Flat Bread "Pizza" with

Hummus, Artichokes, Tomatoes, Olives. Arugula & Lemon Aioli

Yellowfin Tuna Crudo 16 Sliced / Dressed Sushi Grade Tuna,

Chopped Salad of Kale, Spinach, Watermelon,

Avocado & Mandarin Oranges with Sesame / Garlic Crunch

G.F.Y. MAC (GLUTEN FREE YUMMY) 13 Baked Brown

Rice Ziti, Five Cheese, Gluten Free Béchamel,

Potato Chip / Rice Chex Dust

Ridiculously Good Jumbo Pretzel 15

Inspired by Bavaria, Made on Long Island, These Salted Soft Pretzels are of Uber Good. With Sides of French Honey Mustard, Austrian Cheese Spread & Pickles

Wings

Buffalo Style Turkey Wings 15.5....or

Nashville Style Bread Hot Chicken Wings 15

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

Napa Valley Caprice Salad 16.5

Fresh Buffalo Mozzarella, Three Way Tomato, Arugula,

Toasted Almonds, Watermelon / Sherry 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

Sticky / Spicy Brussels Sprouts 9

Roasted Sprouts, Balsamic Syrup, Chopped Cherry Peppers, Toasted GF Bread Crumbs

Entrees

Off The Vine Ravioli 21.5

Four Squash Fricassee, Pumpkin Mascarpone Ravioli, Kale, Capers, Preserved Lemon, Pumpkin Seed & Shaved Ricotta Salata

Sausage Galore Ragù 24

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

Grilled Atlantic Salmon 26.5

Sweet Corn Pone, Shaved Brussels Sprouts & BBQ Nage

Blackened Swordfish 27

Warm Grilled Peach & Roasted Yam Salad & Lemon Vinaigrette

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

14oz Angus NY Strip Steak Frites 34.9

Parmesan / Truffle Fries, Asparagus, Demi & Creamy Horseradish

Between The Buns (except you Roadhouse)

All Sandwiches come with LCK Hand-Cut Fries

Multiple Fries on a Single ordered 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.

Santa Ana 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.*

GOBBLE GOBBLE TURKEY BURGER 18.5

Twin Turley Smash Patties, Smoked Mozz, Turkey Bacon, Roasted Apple Butter, Slaw, Crinkle Cut Pickles & Fries

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

LEFT COAST

Kitchen

DESSERTS \$11

Deep Fried Cheesecake

with Raspberry & Vanilla Sauces

Cinnamon Churros

With Dulce de Leche and Heath Bar Crunch

Red Velvet Cake

Vanilla Sauce and Fresh Strawberry

Home Made Peanut Butter Brownie Bread Pudding

Brioche, Brownie, PB Chips, Choc Chips Baked in Vanilla Custard

With Peanut Butter, Chocolate and Vanilla Sauces

DINNERS FOR TWO

(One of each: Appetizer, Entrée, Dessert, Sangria)

The Price for the entire package is listed after the Entrees Below
Please let phone operator know in advance that you are ordering from this section. Items are identical to size and description as the A La Carte menu.

Choose one:

The New Nosh Platter

Cast Iron Spicy Black Bean Dip for Two

Baja Style Corona Battered Fish Tacos (2 Tacos)

Skillet Roasted Edamame

Buffalo Style Turkey Wings

Red Beet and Artichoke Salad

Choose one:

Off The Vine Ravioli \$60

Sausage Galore Ragu \$60

Low Country White Shrimp n' Grits \$65

Chicken 'n Waffles 'n Shrimp \$65

Root Beer Glazed Pork Chop N' Belly \$65

"Two By Four" Burger \$55

Crab Burger \$57

Tuna Tataki Tower Sandwich \$57

Roasted Chicken North Beach Cheesesteak \$55

Also Includes Your Choice of One Dessert from Above

And Your Choice of Red or White Sangria (32 Oz, 4-5 Glasses)