



Welcome to where we have a passion to bring you fresh, all-natural ingredients prepared by hand.

FRESH
BAKED BREAD

DAILY
GROUND MEATS

HAND-CUT
FRIES

SUPPORTING
LOCAL

NO ANTIBIOTICS
NO HORMONES

SCRATCH-MADE
SAUCES

CRAFTED BURGERS*

The Classic Burger **Angus Beef***, Green Leaf Lettuce, White Onion, Tomato, Sassy Sauce \$8
• Classic Cheese \$8⁷⁵ • Bacon & Cheese \$9⁵⁰

GOODNIGHT *\$1 is donated to Surfrider Foundation West LA/Malibu to protect our local ocean, watershed, & beaches.*
GOOD CAUSE **Angus Beef***, Tillamook Cheddar, Caramelized Onions, Jalapeños, Hickory BBQ, \$9²⁵
Sassy Sauce, Green Leaf Lettuce, Tomato

TERLINGUA **Angus Beef***, Chili Con Carne, Tillamook Cheddar, Corn Fritos, Sassy Sauce, \$9⁵⁰
Green Leaf Lettuce, White Onion, Tomato

MAGIC SHROOM **Angus Beef***, Laura Chenel Goat Cheese, Field Mushrooms, Mayo, Basil Pesto, \$9⁷⁵
Green Leaf Lettuce, White Onion, Tomato

Llano Poblano **Angus Beef***, Apple-Smoked Bacon, Tillamook Pepper Jack, Seared Poblanos, \$9⁵⁰
Chipotle Mayo, Green Leaf Lettuce, White Onion, Tomato

El DIABLO **Angus Beef***, Tillamook Pepper Jack, Habaneros, Serranos, Caramelized Onions, \$9²⁵
Salsa Roja, Chipotle Mayo, Green Leaf Lettuce, Tomato

PRIMETIME **American Grass Fed Kobe***, Brie Cheese, Arugula, Caramelized Onions, \$13
Truffle Aioli, Steak Sauce, Tomato

Buffalo Bill **Bison***, Apple-Smoked Bacon, Blue Jack Cheese, Frank's Hot Sauce, Sassy Sauce, \$11
Green Leaf Lettuce, White Onion, Tomato

GREEK **Lamb***, Feta Cheese, Arugula, Pickled Red Onions, Tzatziki Sauce, \$11⁵⁰
Olive Oil, Tomato

THUNDERBIRD **Chicken**, Apple-Smoked Bacon, Tillamook Pepper Jack, Poblanos, Avocado, \$10
Pico de Gallo, Chipotle Mayo, Green Leaf Lettuce

Continental Club **Turkey**, Apple-Smoked Bacon, Provolone, Arugula, Mayo, Basil Pesto, \$9⁵⁰
White Onion, Tomato on Whole Wheat

AHI TUNA BURGER **Sushi-Grade Tuna***, Sunflower Sprouts, Nori Chips, Teriyaki, Honey Wasabi, \$13⁵⁰
Mayo, Pickled Ginger, Green Leaf Lettuce, White Onion, Tomato

La BANDITA **Black Bean-Corn Patty**, Avocado, Laura Chenel Goat Cheese, Arugula, \$9
Cilantro Pesto, Chipotle Mayo, White Onion, Tomato on Whole Wheat

SIDES

KENNEBEC FRIES Regular \$2²⁵ Large \$5²⁵
PARMESAN TRUFFLE FRIES with Truffle Aioli \$6²⁵
GREEN CHILE QUESO with Fries \$6⁷⁵
CHILI CON QUESO with Fries \$6⁷⁵

SHAKES

All Hopdoddy ice cream milkshakes are spun using our cinnamon vanilla custard recipe and topped with real whipped cream.

Natural Vanilla Bean \$6
Stout Chocolate, Caramel Sea Salt, Red Velvet Cake, \$6⁵⁰
Oreo, or Nutella Chocolate Pretzel

SALADS

We proudly serve organic farm-fresh greens. Add Angus beef* \$4⁵⁰, American Grass Fed Kobe beef* \$5⁵⁰, bison* \$5⁵⁰, lamb* \$5⁵⁰, tuna* \$5⁵⁰, turkey \$4⁵⁰, chicken \$4, black bean patty, \$4 fried egg* \$1

HAIL·CAESAR

Romaine Hearts, Baby Romaine Leaves, Spicy-Fried Chickpeas, Tomato, Carrot, Shaved Parmesan, Potato Hay, Caesar Dressing \$8⁵⁰

spinach & arugula

Beets, Goat Cheese, Toasted Pecans, Sugar Snap Peas, Tart Apple, Sherry Cane Vinaigrette \$10

baby kale

Baby Kale Leaves, Arugula, Feta, Watermelon, Avocado, Sunflower Seeds, Pickled Red Onions, Pomegranate Vinaigrette \$10

† Gluten-friendly products are prepared using no gluten-containing ingredients in our non-gluten-free kitchen. May contain traces of gluten.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CRAFTED BEER

LOCAL DRAFTS

Hanger 24 Orange Wheat Fruit Beer, 17 IBU 4.6% ABV	\$7
Trumer Brauerei Pilsner, 26 IBU 4.9% ABV	\$7
Coors Light Lager, 28 IBU 4.2% ABV	\$6
Pizza Port Chronic Ale Amber, 30 IBU 4.9% ABV	\$7
The Dudes' Brewing Grandma's Pecan English-Style Brown, 32 IBU 6.9% ABV	\$7
El Segundo Citra Pale Ale, 35 IBU 5.75% ABV	\$7
Modern Times Fortunate Islands American Wheat Ale, 46 IBU 5% ABV	\$7
Angel City Brewery IPA, 65 IBU 6.1% ABV	\$7
Stone Delicious IPA, 75 IBU 7.7% ABV	\$7
Acoustic Ales Brewing Experiment Run for the Hills Double IPA, 77 IBU 8% ABV	\$8

BOTTLES

Corona, 19 IBU 4.6% ABV	\$4
Shiner Bock, 13 IBU 4.4% ABV	\$4
Left Coast VooDoo Stout, 39 IBU 8.5% ABV	\$6
Ace California Perry Hard Cider, 5.0% ABV	\$5
Omission Pale Ale, 33 IBU 5.8% ABV	\$6

Proudly serving locally crafted beers. Ask your Server about our rotating seasonal taps, cans, + bottled brews.

WINE

Rebel Coast Sunday Funday Rosé	\$9
Rebel Coast Sunday Funday White Blend	\$9
Rebel Coast Reckless Love Chardonnay	\$10
Rebel Coast Lost By Choices Red Blend	\$9
Rebel Coast Reckless Love Cabernet Sauvignon	\$10

DRINKS

Maine Root Fountain Sodas	\$2.75
Fresh-Brewed Iced Tea	\$2.75
Fresh-Squeezed Ginger Lemonade	\$3.25
Kombucha	\$4.50
Bottled Water <i>still or sparkling</i>	\$3
Bottled Mexican Coke	\$3

\$5 HAPPY HOUR MONDAY THRU FRIDAY

3:00 - 6:30PM | LAST HOUR BEFORE CLOSE

CRAFT DRAFTS • WINE • SIGNATURE SIPS • ALL FRIES • SEASONAL SPECIAL BURGERS

SIGNATURE SIPS

<i>Classic Frozen Margarita</i>	Gold Tequila, Fresh Citrus Juices, House-made Triple Sec, Black Lava Salt Rim, Served Icy & Delicious	\$7.50
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LITTLE LARRY

Mini-Classic Frozen Margarita topped with Grand Marnier	\$4
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bubbly blonde

House-Infused St. Germain, Sustainable White Wine, Lemon, Orange, Bubbles, Basil	\$8
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the skinny dip

A 7oz Coronita Dunked Into a Goblet of Frozen Margarita with a Black Lava Salt Rim	\$11
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socal sweet tea

House-Infused Limoncello, Deep Eddy Sweet Tea Vodka, Raspberry Purée, Fresh-Squeezed Lemon	\$8
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Sangrita

Gold Tequila, Freshly-Squeezed Orange and Lime Juices, Pomegranate Grenadine, Served on the Rocks with a Chile Salt Rim	\$8
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BLACK CHERRY HARD LIMEADE

Your Choice of Gin or Vodka, Lime Wedges, Black Cherry Fizz	\$8
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Doble Fina Margarita

Silver Tequila, Freshly-Squeezed Lime Juice, Sweet Agave House-Infused Triple Sec	\$8.50
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Lil' Prick

A Sassy Prickly Pear Martini with Silver Tequila, Fresh-Squeezed Lime Juice, Black Lava Salt Rim	\$8.50
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MIGHTY MULE

Refreshing Sparkler with Vodka, Maine Root Ginger Brew, Fresh Lime Juice	\$9
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Hey, Neighbor!

Bloody Mary with Beet & Tomato Juices, our Spicy House Blend and a Black Lava Salt Rim	\$8.50
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