The MISFIT
RESTAURANT + BAR

November 2014

All plates are essentially small entrees easily shared

roasted mixed olives, house marinade, calabrian chilis, herbs **6. ***

shredded kale + quinoa salad, sunflower seeds, grapes, preserved lemon, manchego, parmesan **14.** *

lgo café brussel sprout salad, the original, almonds, dried berries, manchego *(pancetta **+3**.)* **14. ***

chickpea wraps, organic butter lettuce, smoked almonds, pickled apples, house made sambal **12**. *

daily soup, guaranteed to please * **Q**

All Locally Sourced From Santa Monica Arizona Street Farmers Market

sm farmers market picks: selection of arizona avenue's finest seasonal picks rotates daily

avocado toast, sourdough, tamai farms artisan baby tomato, burrata **10.** *

life's a choke grilled asparagus, meyer lemon whip, chervil **10.** *

county line roasted heirloom baby beets, lady gala apples, maytag bleu cheese, walnut vinaigrette **12.**

tamai farms spaghetti squash, charred shishito peppers, pumpkin seed, brown butter **8. ***

life's a choke charred broccoli, sweet sambal, crispy garlic, soy **9. ***

brussel sprouts, mustard cream, garlic confit, chives **9.**

mushroom carbonara, king oyster mushrooms, california truffle butter, pecorino sardo **17. ***

bacon wrapped dates, smoked almonds, goat cheese, balsamic **12.**

house made "shoestring" french fries, hand cut **7.** *(blue cheese **+2.**)* ***

crispy fried hood canal oyster, house kimchi, japanese mayo, watermelon radish, toasted nori **16.**

tuna tataki, daikon sprouts, dry roasted edamame, spicy ginger vinaigrette **13/21.**

baked mac + cheese, green chili, brown rice pasta – gluten free **12.** *(house made chorizo **+3**. or pancetta **+3**.)* *

crispy chicken sandwich, jidori chicken breast, fennel-apple slaw, spicy mayo **15.**

prime rib french dip nik niks, sliced to order, house made jus, mayo, the original king's hawaiian rolls **17.**

crispy lobster nik niks, pancetta, tomato, spicy russian dipping sauce, the original king's hawaiian rolls **23.**

surf and turf nik niks, one prime rib + one crispy lobster **19.**

ahi burger, sushi grade tuna, carefully ground and seared rare, avocado, spicy mayo on toast or a bun **15.**

the misfit burger, strauss grass fed beef, cheddar, dijonnaise, caramelized onions **15**. (*+ fried cage free egg n/c)* **

green chile burger, strauss grass fed beef, roasted fresh anaheim chilies, cheddar **15.** *(+ fried cage free egg n/c)* ****

- any burger served on gluten free bread or adam + eve style n/c

delicious bbq salmon, served with arugula salad… omega-3 galore! **20.**

genuine dungeness crab salad, local artichoke hearts, grilled corn, tomatoes, herbs, lemon **19.**

pan seared struass grass fed filet mignon choice of: mixed greens + goat cheese or french fries **24.**

dixie fried chicken, jidori organic chicken, cooked to your order **21.** ***(allow 15 minutes please)***

oven roasted chicken, jidori organic chicken, white wine, garlic, fresno chili, market greens **22.**

*****we recommend rare or medium rare for our burgers! the artisan meat for our burgers is ground for service.***

It is from wisconsin grass-fed cattle and is naturally high in omega 3, low in fat, and 100% drug free.

***** vegan, vegetarian, or we'll make it that way... just ask! we can also accommodate gluten free requests... please inform us.

consuming raw or undercooked meat, poultry, seafood, and eggs may increase the risk of food borne related illness.

instagram @themisfitsamo