

Salads

Fearless Caesar \$7.50

crisp romaine, croutons, shaved parmesan & our “take no prisoners” caesar dressing.

Chicken, Apple & Walnut \$12.00

grilled and chilled chicken, drake farms herbed goat cheese, pink lady apples, cranberry, celery, honey dijon vinaigrette

Cabo Ahi Salad \$15.50

sushi grade tuna, cumin-cruste d & served rare, with arugula, mango, avocado, lime crema, pepitas & fried chili rings

Shrimp, Citrus & Avocado Salad \$13.75

grilled shrimp, artisan greens, orange segments, avocado, pistachios, radish, red onion, queso fresco & coriander vinaigrette

Other Stuff

Chicken Tortilla Soup Cup/Bowl \$4.00/\$7.50

nice and spicy just like we like it - avocado, tortilla, queso fresco & cilantro garnish

Sun-Dried Tomato Hummus \$8.75

fresh veggies and olive oil crostini

Blue Cheese Haystack \$6.00

shoestring fries topped with blue cheese dressing, garlic & a touch of spicy sauce

15 Minute (but worth the wait!) Wings \$10.50

spicy and sweet with homemade blue to cool ‘em down

Chili Verde Nachos \$11.50

porky green goodness with pinto beans, cheddar cheese, pico de gallo & sour cream

Ahi Tartar with Spicy Soy \$14.50

sushi grade ahi, finely diced with avocado, scallions, togarashi, spicy soy dressing & fried wontons

Grilled Fish Tacos (2) \$10.50

fresh wild-caught oregon rock cod, soft corn tortillas, avocado, charred tomato salsa, lime, pickled radish, fried fresno chili rings & spiced sour cream

*We are committed to sourcing local, responsibly-grown, seasonal ingredients for our menu (okay, well, the beef is from the Midwest, but let’s face it, that’s where a lot of cows live). We like the idea of supporting the people that are doing it right. So this season, we are featuring Tanimura & Antle Artisan Lettuces, Cage-Free Organic Eggs, Breadbar Breads in El Segundo and Drake Family Farms Goat Cheese.

Featured Seasonal

The Lamb Burger \$14.50

our gastropub throwdown -- woodfire grilled housemade lamb patty with tomato, cucumber, lettuce, red onion, queso fresco, basil pesto & garlic aioli

Burgers & Sandwiches

Simmzy’s Burger \$9.75

simmzy’s own angus beef patty, chow chow onions, melted cheddar, garlic aioli, lettuce, tomato, bread bar bun (add daily’s deep smoke bacon, avocado, balsamic roasted shiitakes or fried fresno chili rings \$1.50 each)

Bacon Blue Deluxe \$11.50

simmzy’s own angus beef patty, topped with blue cheese and candied bacon, served with lettuce, tomato, garlic aioli and frizzled shallots

The Whole Grain Jane \$ 9.75

our special vegetarian blend of quinoa, farro & tofu -- served with apple slaw, avocado puree, cheddar cheese on a farmers’ market ciabbata roll.

The Sammy \$14.00

woodfire grilled salmon, sesame seeds, lettuce, tomato, tartar sauce & frizzled shallots

Not Your Mama’s Tuna Sandwich \$10.25

olive oil poached ahi, lettuce, tomato, cucumber, house tartar, frizzled shallots on grilled buckwheat

Spice & Vinegar Pulled Pork Panino \$11.75

slow cooked pork, simmzy’s onion chow chow, swiss cheese, au jus for dipping

“Save the Farm” Grilled Cheese \$10.50

local artisanal goat cheese, crafted by drake family farms, basil pesto, swiss, sundried tomatoes, olives, arugula

Chicken, Bacon, Avocado Hoagie \$10.00

grilled chicken breast, lettuce, tomato & garlic aioli

Sides

Artisan Greens with your choice of dressing \$4.50

Shoestring Fries \$3.50

Sweet Potato Fries \$4.50

Mixed Bag 50/50 for when you can’t decide \$4.00

all fries served with choice of our special french fry aioli or ketchup

Homemade Desserts

Chocolate S’mores Pudding \$7.50

bittersweet chocolate, graham cracker crumbs, campfire marshmallows

Apple Filled Donut \$7.50

cinnamon apples, salted caramel, vanilla ice cream, donut glaze, pistachios

MB Kids Menu

(12yrs & under please...)

each entree served with a choice of green salad, shoestring or sweet potato fries

Half Pint Burger Awesome Grilled Cheese Plain Old Chicken Tenders

\$5.00 each

Simmzy's Weekend

Enjoy our world class sangria every Friday, Saturday & Sunday (Thursday too, it’s a secret though) & our almost famous Bloody Mary’s during brunch ... if you don’t know now you know!!!

Weekend Eye Openers

‘til 2:30pm (Saturday & Sunday)

...featuring local, organic eggs

Pub Scramble \$9.50

scrambled organic eggs with andouille sausage, bacon, onions, shaved parmesan, potatoes, cheddar cheese & a dollop of sour cream

Veggie Scramble \$9.50

scrambled organic eggs with shiitakes, potatoes, onions, cheddar cheese, avocado & a dollop of sour cream

Chili Verde Burrito \$12.00

tender pork, bacon, green chili sauce, potatoes, scrambled organic eggs, pico de gallo, avocado, queso fresco & sour cream

Jam ‘n’ Eggs Panino \$9.50

scrambled eggs, bacon, raspberry jam and melted brie on buttered & “panini-ed” country white

Bring the Party Home

Let Simmzy’s cater your next party!!!

Ask your server for a pamphlet or email nancy@simmzys.com to get pricing

Little Sumpin Wild

Lagunitas Brewing Co
big and hopped up blonde

Naval College Porter

Meantime Brewing
porter aged in scotch barrels

Big Bad Baptist

Epic Brewing Co
stout aged in bourbon barrels

Prime Meridian

Telegraph Brewing
belgian style brown

Walk on Water

Mikkeller / To OI
14% dry barley wine

Whites

6oz 3oz
Tortoise Creek, Chardonnay **6.5 3.25**

La Marca, Prosecco **8.5**

Benvolio, Pinot Grigio **7 3.5**

Craggy Range, S.B., NZ **10 5**

Frank Family, Chard, Napa **13 6.5**

“Chalkboard” White, Today’s Reserve

Reds

6oz 3oz
Tortoise Creek, Cabernet **6.5 3.25**

Poppy, Pinot Noir, Monterrey **8 4**

Stolpman, Syrah, S Barbara **10 5**

Chappellet, Cab Blend, Napa **14 7**

“Chalkboard” Red, Today’s Reserve

Simmzy's Beer Flights

(pick your poison) 4 x 4.5oz

Bike tour of Belgium (good thing you got your bike after these selections)

A selection of our Belgians: \$19.5

Dealer’s Choice (limited releases, impossible to get, you’ll feel special after drinking)

Ask your server: \$12

Famous last words from surfers:
... What’s the worst that could happen
... Don’t worry those are just dolphins
... Outside! Outside! Outside!

‘In the Know’

Bottles!: Pete’s beer fridge is too full! Houblon Chouffe (750mL), Evil Twin Soft Christmas, Knee Deep Simtra Triple IPA, Nebraska Hop God, Hair of the Dog Blue Dot & Hitachino Nest Stout!

Got Your Gear? Ask your server about shirts, hats & hoodies!! Fun for everyone :)

Simmzy's Stats

Hours: 11am to 11pm

Friday and Saturday open until Midnight

Brunch on the Weekends starting at 10:00

229 Manhattan Beach Blvd.

Manhattan Beach, CA 90266

(310) 546-1201

www.simmzys.com

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*follow us because you care! and get beer & food updates