

SHARE PLATES

Hawaiian Tuna Poke Bowl

ahi poke tuna, carrot, cucumber, pickled ginger, scallion, togarashi peanuts, sushi rice in a soy & ginger marinade 12.5
SUB rice for guacamole 3

15 Minute (but worth the wait!) Wings

spicy and sweet sauce with homemade blue cheese dressing to cool 'em down 12.5

Pepper Poppers with Mango Glaze

jalapeños wrapped in bacon and stuffed with cheese, pepitas, green onions 10.25

Caramelized Brussel Sprouts

butter, garlic, lemon, anchovies, capers, and a piece of bruschetta 9.75

Simmzy's Nachos

milk braised pork, chihuahua and cheddar cheese, sour cream, pico de gallo, grilled tomato salsa, pickled jalapenos, crispy hominy, shishito peppers, queso cheese sauce 10.5

Same Same But Different Asian Meatballs 😊

sweet and spicy Asian meatballs, cucumber pickles, hoisin glaze, sriracha, sesame seeds 10

Blue Cheese Haystack

shoestring fries with blue cheese dressing, garlic and a touch of spicy sauce 8

BURGERS & STUFF

add smoked bacon / avocado / balsamic roasted shiitakes / guacamole / spicy fried fresno chile rings 2.25 each

feelin' veggie? substitute our black bean patty

**We are proud to partner with BREADBAR BAKESTUDIO in El Segundo. Breadbar is a 100% natural, artisan bakery that is committed to producing quality bread.*

Korean BBQ Beef Sandwich

charbroiled flank steak, bibb lettuce, kimchee pickles, mint, cilantro, Thai basil, green onion, gochujang mustard sauce 14.5

Dirty South Fish Sandwich

crispy rock cod, key lime remoulade, tangy slaw, Tabasco tomatoes, Breadbar bun 12

Bacon Blue Deluxe Burger

Simmzy's angus beef patty, topped w/ blue cheese, candied bacon, lettuce, tomato, garlic aioli, frizzled shallots, Breadbar bun 13.5

Bonfire Grilled Fish Tacos (2)

blackened wild-caught Oregon rock cod, Diana's yellow corn tortillas, guacamole, red cabbage, radish, pickled red onions, grilled tomato salsa, fried fresno chili rings, cilantro, citrus crema 12.75

SIDES

Shoestring Fries

garlic aioli 4

Sweet Potato Fries

ranch dressing 5

Mixed Bag

garlic aioli, ranch dressing 4.5

Coastal Greens

artisan greens, choice of dressing 6.25

Cubano Libre Sandwich 😊

pulled pork, capicola ham, swiss cheese, creole mustard, sour pickles, cuban bread 12.5

Simmzy's Thai Turkey Burger

ginger and lemongrass seasoned turkey patty, mango slaw, red curry mayo 11.5

California Chicken Sandwich

pepper jack cheese, guacamole, garlic aioli, sliced tomatoes, shredded romaine, brioche bun 10.75

Simmzy's Burger

Simmzy's own angus beef patty, Tillamook cheddar cheese, chow chow onions, lettuce, sliced tomato, garlic aioli, Breadbar bun 10.75

Billionaire Burger 😊

Mishima reserve American waygu beef, pretzel bun, Hook's 5 year aged cheddar, Nueske's candied bacon, includes fries 18

Howlin' Simmzy's Fried Chicken Sandwich

spicy buttermilk fried chicken thigh, red wine vinegar slaw, pickles, Cajun remoulade, Breadbar bun 11

KIDS MENU

ages 12 and under / 6.5

Entree is served with either buttered peas, veggie sticks, green salad, shoestring fries or sweet potato fries

Plain Old Chicken Tenders

Half Pint Cheeseburger

Half Pint Burger

Awesome Grilled Cheese

Your Very Own Pizza

cheese, pepe

WOODFIRE PIZZAS

We use seasoned white oak to heat our oven to 750°F to cook our hand tossed pizzas.

M.S.G. Pizza

mushrooms, sausage, garlic, tomato sauce, mozzarella cheese, scallions 14.5

The Spicy Que

grilled chicken, bbq sauce, smoked mozzarella cheese, fresno chiles, cilantro, caramelized onions 13.5

"The Haole" Ham & Pineapple

Fra'Mani spicy capicollo, grilled pineapple chunks, calabrian chili peppers 13.5

Bacon Date Pizza

mascarpone date mix, mozzarella cheese, Nueske's bacon, sage, balsamic syrup 14.5

The White Margarita

garlic, thyme, oven-roasted tomatoes, smoked mozzarella cheese, parmesan cheese, fresh basil leaves 12.25
add fresh Burrata 3.25

Pizza Pepe

pepperoni, mozzarella cheese, tomato sauce 13.5
sub Fra'Mani handcrafted Salami Toscano and truffle honey 3.25

Arugula Salad Foldover

basil pesto, Drake Family Farms goat cheese and mozzarella flatbread, topped with a salad of arugula, red peppers, olives, oven roasted tomato 14.5

HOMEMADE SOUPS & SALADS

Grilled White Shrimp Salad

grilled shrimp, Tanimura & Antle Farms artisan greens, avocado, Valencia orange, queso fresco, pepitas, red onion, coriander vinaigrette 15.75

Grilled Southwest Style Flat Iron Steak Salad

Tanimura & Antle Farms artisan greens, crispy fresno chiles, jicama, black beans, roasted poblano chiles, queso fresco, creamy jalapeño vinaigrette 15.75

Chicken Apple Walnut & Drake Farms Goat Cheese

grilled chicken, walnuts, fuji apples, cranberry, celery, honey dijon vinaigrette 13.25

Quinoa Veggie Bowl

edamame, shishito peppers, snap peas, peanuts, carrots, frizzled shallots, chili oil 11.5

Grilled Romaine Caesar

romaine lettuce, herb croutons, parmesan cheese, grilled lemon, fearless caesar dressing, crispy prosciutto 8.5

top with: **chicken 4.5 / shrimp 7.5 / salmon 7.5 / steak 9**

Grilled Tahitian Line Caught Albacore Salad

kale, edamame, togarashi peanuts, crispy wontons, ginger sesame dressing 16.

Homemade Chicken Tortilla Soup

nice and spicy just like we like it - avocado, tortilla strips, queso fresco and cilantro garnish / **cup 4.5 / bowl 8.5**

"Can't
DRINK all day,
unless you start
in the morning!"
- Chris S.

HOMEMADE DESSERTS

Apple Filled Donut

warm cinnamon apples, salted caramel, Fosselman's vanilla ice cream, donut glaze, chopped pistachios 8.5

Ice Cream Sandwich

chocolate chip cookies and a choice of Fosselman's vanilla, strawberry or dark chocolate ice cream, caramel and chocolate sauce with fresh whipped, sprinkles 3.25

SIMMZY'S BEER

FRESH AND HAND CRAFTED FROM GRAIN TO GLASS AT THE BREWERY AT SIMMZY'S BURBANK!



Beach Cruiser Blonde

This pilsner malt focused American blonde ale screams summer drinking.

A focused pop of bitterness up front leads to an easy coast down with a nice Pekko hop hint of lime, mint, cucumber and subtle noble spice. 4.8%

Tide Pool Pale Ale

A snappy pale ale great for hot weather. Bright notes of fresh cut grass and candied lemon peel up front with a background hint of green papaya and under ripe mango. 6.0%



Tips Up!! IPA

Tips Up!! is our rotating hop series of delicious west coast IPA! Look for a dry, bright IPA with big hop aroma and a bitterness that is firm... but kind. 6.9%

Simmzy's Porter

An easy drinking porter built to pair with our Simmzy's Burger. It comes across dry and roasty with notes of bakers chocolate and cocoa powder. 5.9%

Be sure to ask your server about what's new and fresh from the brewery!



follow us to stay updated on all things Simmzy's

😊 **What's New!**



WANT DETAILS FOR WHAT'S ON TAP TODAY?

Ask your server about the rotating list of delicious drafts.

BEACH BRUNCH

Sat & Sun 'til 2:30pm

free-range, organic eggs from *The Happy Egg Company*

Simmzy's Breakfast Sandwich

choice of house made sage breakfast sausage or maple sambal bacon, cheddar, sunny side up egg, garlic aioli, on a fresh made English muffin. Served with a side of breakfast potatoes 13.25

Eggs Benedict Pizza

canadian bacon, spinach, mozzarella cheese, poached eggs, hollandaise 13

Chorizo Breakfast Burrito

Chorizo de Bilbao, scrambled eggs, potatoes, pepper jack cheese, guacamole, black beans and a side of grilled tomato salsa and sour cream 12.75

Loco Moco

Simmzy's own angus beef patty, shiitake mushroom gravy, pineapple and roasted red pepper salsa, sunny side up egg, seasoned poke rice, green onion 11.5

Pub Scramble

scrambled eggs, andouille sausage, bacon, onions, sundried tomatoes, potatoes, cheddar cheese, shaved parmesan, and a dollop of sour cream 11

Veggie Scramble

scrambled eggs with shiitake mushrooms, potatoes, onions, cheddar cheese, sundried tomatoes, avocado, a dollop of sour cream 11

Cream Cheese Stuffed French Toast

corn flake crusted, macerated strawberries, whipped cream, and maple syrup 9.75

HOUSE PARTY COCKTAILS

Moscow Mule

vodka, bundaberg ginger beer, lime juice 9

The Bloody Simmzy

tequila, roasted tomatillo, simmzy's bloody mix, bacon wrapped brussel, lava salt... vodka by request 9

La Rosa

housemade hibiscus infused tequila, Simmzy's sour, citrus & salt foam 10

Michelada

Simmzy's housemade sangrita, can of lager and mix to your liking 7.5

Painkiller

Pusser's and Cruzan Dark rums, housemade cream of coconut, pineapple and orange juice 10

It's Cool to be Old

Eagle Rare 10yr. bourbon, orange, cherry, housemade bitters 11

Summer Breeze

sauvignon blanc, st. germain, blackberry syrup 8

Kilauea

habanero infused rum, housemade cream of coconut, pineapple and strawberry purée 10

ORIGINAL DRINKS

Mimosa or Manmosa

a glass of bubbly or Allagash White topped with a splash of fresh orange juice 7

Locally World Famous Sangria

white wine infused with peach and topped off with fresh apple & orange slices

white 6.5 / **sunburst** 7.5 / **sunset** 7

Watermelon Hibiscus Agua Fresca

light and refreshing and we dare you to only drink one! 4.5

VINO BLANCO

Full (6oz) / Half (3oz)

Adami Brut

Prosecco - Treviso, Italy NV
sparkling wine 8

Stemmari

Pinot Grigio 2016 - Sicily, Italy
notes of tart peach with dry flowers 6.5

Le Charmel

Rose 2017 - Cotes de Provence

The type of Rose you'd carry in a holster while doing your gardening... totally crushable! Wafts of raspberries and wild flowers while tasting bright and fresh. 8

Stolpman

Sauvignon Blanc 2015 - San Ynez Valley

a spectrum of meyer lemon, fresh lemonade, and lemon custard shine in a concentrated yet softly balanced body. Surely the ultimate Poke wine from a second-generation Santa Barbara grower 10

Butternut ☺

Chardonnay 2016 - California

All the happy flavors of a California chardonnay without the pretention. Well at least we think so! 9

VINO ROJO

Full (6oz) / Half (3oz)

Sextant

Pinot Noir 2015 - Santa Rita - Santa Lucia Highlands
elegant balance of fruit and earthy tones 13

Stolpman Vineyards

Para Maria Red Blend 2015 - Ballard Canyon

this beauty's formula: Vines lovingly farmed by "The Grape Whisperer" Ruben Solorzano + fermented in the carbonic maceration style of winemaking = Yum! A well structured, fruity Syrah/Grenache Blend. 10.5

Simmzy's House Red

Malbec 2017 - Argentina

this lush, fruit forward Malbec is the perfect pairing to our juicy burger grilled over an open flame...just how the Argentine gauchos enjoy it! 9.25

Bliss

Cabernet Sauvignon 2014 - Mendocino

aromas of blackberry & notes of toasted pine nuts 6.5

Peregrine Ranch

Old Vine Zinfandel 2015 - Sonoma

cool & sleek style due to its mellow oak and high acidity 8.5