

SMALL PLATES

Hawaiian Style Poke with Crispy Rice

diced Fijian ahi tuna, crispy rice balls, cilantro, soy ginger marinade 12.25

15 Minute (but worth the wait!) Wings

spicy and sweet sauce with homemade blue cheese dressing to cool 'em down 11.75

Pepper Poppers with Mango Glaze

jalapeños wrapped in bacon and stuffed with cheese, pepitas, green onions 10

Tin Roof Bistro Brussel Sprouts

butter, garlic, lemon, anchovies, capers, and a piece of bruschetta 9.5

Blue Cheese Haystack

shoestring fries with blue cheese dressing, garlic and a touch of spicy sauce 7.5

Shrimp and Chorizo Chimichangas 🍷

shrimp, chorizo, and pepperjack filled chimichangas, salsa verde, chile de arbol sauce, sour cream, queso fresco 9

Grilled Market Vegetables

sweet potato, acorn squash, baby bell pepper, guacamole, chimichurri 9

"Eat in this restaurant & you'll never eat anywhere else."
-Bob Phillips

BURGERS & STUFF

add smoked bacon / avocado / balsamic roasted shiitakes / guacamole / spicy fried fresno chile rings 1.75 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.*

Grilled Cermaq Farms Salmon Sandwich

Cermaq Farms sustainable atlantic salmon, pastrami spice, mustard, russian dressing, red cabbage slaw, cucumber on marble rye bread 14.5

Rubino's Thai Turkey Burger

ginger and lemongrass seasoned turkey patty, mango slaw, red curry mayo 11

Grilled Fish Tacos (2)

fresh wild-caught oregon rock cod, Diana's soft corn tortillas, avocado, grilled tomato salsa, lettuce, lime, pickled radish, fried fresno chile rings, spiced sour cream 12

California Chicken Sandwich

pepper jack cheese, guacamole, garlic aioli, sliced tomatoes, shredded romaine, brioche bun 10.25

Simmzy's Burger

Simmzy's own angus beef patty, Tillamook cheddar cheese, chow chow onions, lettuce, sliced tomato, garlic aioli, Breadbar bun 10.25

Bacon Blue Deluxe

Simmzy's angus beef patty, topped w/ blue cheese, candied bacon, lettuce, tomato, garlic aioli, frizzled shallots, Breadbar bun 13

Tuna Banh Mi Sandwich

fresh tuna salad, soy lime mayo, papaya slaw, mint, cilantro, rooster sauce 10.25

Spice & Vinegar Pulled Pork Panino

slow cooked pork, simmzy's onion chow chow, swiss cheese, au jus for dipping 12.25

SIDES

Tanimura & Antle Farms Artisan Greens

your choice of dressing 5.75

Shoestring Fries

garlic aioli 3.5

Sweet Potato Fries

ranch dressing 4.5

Mixed Bag

garlic aioli, ranch dressing 4

KIDS MENU

ages 12 and under / 6

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

Half Pint Burger

Half Pint Cheeseburger

Awesome Grilled Cheese

Plain Old Chicken Tenders

Your Very Own Pizza

cheese, pepe, mac-n-cheese

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 14.25

The Spicy Que

grilled chicken, bbq sauce, smoked mozzarella cheese, fresno chiles, cilantro, caramelized onions 13.25

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 13.75

Bacon Date Pizza

mascarpone date mix, mozzarella cheese, Nueske's bacon, sage, balsamic syrup 14

"The Haole" Ham & Pineapple 🍷

Fra'Mani spicy capicollo, grilled pineapple chunks, calabrian chili peppers 13

The White Margarita

garlic, thyme, oven-roasted tomatoes, smoked mozzarella cheese, parmesan cheese, fresh basil leaves 11.75
add fresh Burrata 3

Pizza Pepe

pepperoni, mozzarella cheese, tomato sauce 13
sub Fra'Mani handcrafted Salami Toscano and truffle honey 3

HOMEMADE SOUPS & SALADS

Seared Tahitian Line Caught Albacore Salad

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

Grilled Shrimp, Citrus & Avocado Salad

grilled shrimp, Tanimura & Antle Farms artisan greens, orange segments, avocado, pepitas, red onion, queso fresco, coriander vinaigrette 15

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 15.25

Grilled Romaine Caesar

romaine lettuce, garlic, croutons, parmesan cheese, grilled lemon, fearless caesar dressing 8
top with: chicken 4 / shrimp 6 / salmon 6 / steak 7.5

Chicken, Apple, Walnut & Drake Farms Goat Cheese

grilled & chilled chicken, walnuts, fuji apples, cranberry, celery, honey dijon vinaigrette 12.75

Quinoa Veggie Bowl

edamame, shishito peppers, snap peas, peanuts, carrots, frizzled shallots, chili oil 11

Homemade Chicken Tortilla Soup

nice and spicy just like we like it - avocado, tortilla strips, queso fresco and cilantro garnish / **cup** 4.25 / **bowl** 8.25

Soup of the Day

cup 4 / **bowl** 8

"Enjoy

life, one dessert at a time
...ok, maybe two."

-Anne Smith

HOMEMADE DESSERTS

Apple Filled Donut

warm cinnamon apples, salted caramel, Fosselman's vanilla ice cream, donut glaze, chopped pistachios 7.75

Glampfire S'mores 🍷

dark chocolate pudding, graham cracker crust, salted peanuts, caramel sauce, toasted marshmallows 7.75

OUR LOCAL HEROES

Foam Top

Beachwood Brewing

This award winning blonde comes from our friends down the road at Beachwood. It's a crisp, refreshing favorite for a sunny afternoon session. 6.5

Pivo Pils

Firestone Walker

Sometimes you just need a good pilsner, and Firestone makes a great one... with a playful spicy hop character and clean snappy bitterness that goes down way too easy. 7

"Beer
is not the answer.
Yes is the answer.
Beer is the question."

-Mike Simms

24th St Pale

Strand Brewing

We were Rich and Joel's second account when Simmzy's and Strand both opened in 2009. We've been hooked on their classic pale ale ever since. 6

Mayberry IPA

El Segundo Brewing

Under the LAX flight path is a brewery that makes hoppy beer as well as anyone we know. We can always count on Mayberry to be lean, mean, and bursting with tropical fruit aroma. 8

The Patsy

Barley Forge

This chocolatey coconut treat has become a favorite among teammates and guests alike. Perfect for when the breeze is blowing. 7



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DETAILS FOR WHAT'S
ON TAP TODAY?**

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