

# Simmyzy's

EAT + DRINK = PUB

## SMALL PLATES

### Hawaiian Style Poke with Crispy Rice

diced Fijian ahi tuna, crispy rice balls, cilantro, soy ginger marinade 12.5  
**sub guacamole 3**

### 15 Minute (but worth the wait!) Wings

spicy and sweet sauce with homemade blue cheese dressing to cool 'em down 12

### Pepper Poppers with Mango Glaze

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

### Blue Cheese Haystack

shoestring fries with blue cheese dressing, garlic and a touch of spicy sauce 7.75

### Pork Belly Lettuce Wraps ☺

crispy pork belly, pickled vegetables, roasted peanuts, cilantro with rayu and a sweet and spicy caramel 9.75

### Shrimp Chorizo Chimichangas

shrimp, chorizo, and pepperjack filled chimichangas, salsa verde, chile de arbol sauce, sour cream, queso fresco 9.25

### Fire Grilled Street Corn ☺

lime and chili crema, cilantro, queso fresco, Tabasco Sriracha™ 9.25

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

## SOUP & SALADS

### Seared Tahitian Line Caught Albacore Salad

kale, edamame, peanuts, crispy wontons, ginger sesame dressing 16.25

### Oak Grilled Shrimp, Citrus & Avocado Salad

grilled shrimp, Tanimura & Antle Farms artisan greens, orange segments, avocado, pepitas, red onion, queso fresco, coriander vinaigrette 15.5

### Grilled Romaine Caesar

romaine lettuce, garlic, croutons, parmesan cheese, grilled lemon, fearless caesar dressing 8.25  
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 13

### 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 15.5

### Quinoa Veggie Bowl

edamame, shishito peppers, snap peas, peanuts, carrots, frizzled shallots, chili oil 11.25

### Homemade Chicken Tortilla Soup

nice and spicy just like we like it – avocado, tortilla strips, queso fresco and cilantro garnish / **cup 4.25 / bowl 8.5**



follow us to stay updated on all things Simmyzy's

## 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 15

### Rubino's Thai Turkey Burger

ginger and lemongrass seasoned turkey patty, mango slaw, red curry mayo 11.25

### Bonfire 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 12.25

### Shrimp Po'Boy ☺

crispy fried shrimp, lettuce, tomato, pickles, cajun remoulade 13.25

### California Chicken Sandwich

pepper jack cheese, guacamole, garlic aioli, sliced tomatoes, shredded romaine, brioche bun 10.5

### Oak Charred Simmyzy's Burger

Simmyzy's own angus beef patty, Tillamook cheddar cheese, chow chow onions, lettuce, sliced tomato, and garlic aioli, Breadbar bun 10.5

### Bacon Blue Deluxe

Simmyzy's angus beef patty, topped w/ blue cheese, candied bacon, lettuce, tomato, garlic aioli, frizzled shallots, Breadbar bun 13.25

### Tri-Tip Sandwich ☺

roasted beef tri-tip, horseradish slaw, pickles, spicy banana peppers, house made BBQ "mop" sauce 14.75

### Spice & Vinegar Pulled Pork Panino

slow cooked pork, simmyzy's onion chow chow, swiss cheese, au jus for dipping 12.5



## KIDS MENU

ages 12 and under / 6.25

**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

## SIDES

### Tanimura & Antle Farms Artisan Greens

your choice of dressing 6

### Shoestring Fries

garlic aioli 3.75

### Sweet Potato Fries

ranch dressing 4.75

### Mixed Bag

garlic aioli, ranch dressing 4.25

## HOMEMADE DESSERTS

### Apple Filled Donut

warm cinnamon apples, salted caramel, Fosselman's vanilla ice cream, donut glaze, chopped pistachios 8

### Ice Cream Sandwich ☺

homemade chocolate chip cookies and a choice of Fosselman's vanilla, strawberry or dark chocolate ice cream, caramel and chocolate sauce with fresh whipped cream, sprinkles 3

## SIMMYZY'S BEER

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

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

### 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% / 6.5

### 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% / 7

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

### 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% / 7

### Simmyzy's Porter

An easy drinking porter built to pair with our Simmyzy's Burger. It comes across dry and roasty with notes of bakers chocolate and cocoa powder. 5.9% / \$6.5

**WANT ALL THE DETAILS FOR WHAT'S ON TAP TODAY?**

**...follow us on TapHunter to stay updated on our rotating list of delicious drafts or check out the current list at [simmyzys.com/pub/beer](http://simmyzys.com/pub/beer)**



What's New!

**"Enjoy** life, one dessert at a time ...ok, maybe two."  
-Anne Smith