

Simmyzy's

EAT + DRINK = PUB

SHARE PLATES

Hawaiian Tuna Poke Bowl 🍷

ahi poke tuna, carrot, cucumber, pickled ginger, scallion, togarashi peanuts, sushi rice in a soy and ginger marinade 13

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 13

Pepper Poppers with Mango Glaze

jalapeños wrapped in bacon and stuffed with cheese, pepitas, green onions 10.5

Blue Cheese Haystack

shoestring fries with blue cheese dressing, garlic and a touch of spicy sauce 8.5

Simmyzy'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 11

Pork Belly Lettuce Wraps

crispy pork belly, pickled vegetables, roasted peanuts, cilantro with rayu and a sweet and spicy caramel 10

Fire Grilled Street Corn

lime and chili crema, cilantro, queso fresco, Tabasco Sriracha™ 9.5

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

SOUP & SALADS

Oak Grilled Shrimp, Citrus & Avocado Salad

grilled shrimp, Tanimura & Antle Farms artisan greens, orange segments, avocado, pepitas, red onion, queso fresco, coriander vinaigrette 16

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 16

Chicken, Apple, Walnut & Drake Farms Goat Cheese

grilled & chilled chicken, walnuts, fuji apples, cranberry, celery, honey dijon vinaigrette 13.5

Quinoa Veggie Bowl

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

Grilled Romaine Caesar

romaine lettuce, garlic, croutons, parmesan cheese, grilled lemon, fearless caesar dressing 9
top with: **chicken 4 / shrimp 7 / salmon 7 / steak 8.5**

Seared Tahitian Line Caught Albacore Salad

kale, edamame, peanuts, crispy wontons, ginger sesame dressing 16.5

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**

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.*

Tri-Tip Sandwich

roasted beef tri-tip, horseradish slaw, pickles, spicy banana peppers, house made BBQ "mop" sauce 15

Grilled Cermaq Farms Salmon Sandwich

Cermaq Farms sustainable atlantic salmon, pastrami spice, mustard, russian dressing, red cabbage slaw, cucumber on marble rye bread 15.5

Bacon Blue Deluxe Burger

Simmyzy's angus beef patty, topped w/ blue cheese, candied bacon, lettuce, tomato, garlic aioli, frizzled shallots, Breadbar bun 14

Spice & Vinegar Pulled Pork Panino

slow cooked pork, simmyzy's onion chow chow, swiss cheese, au jus for dipping 13

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 13

Simmyzy's Thai Turkey Burger

ginger and lemongrass seasoned turkey patty, mango slaw, red curry mayo 12

California Chicken Sandwich

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

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 11.5

Shrimp Po'Boy

crispy fried shrimp, lettuce, tomato, pickles, cajun remoulade 14



KIDS MENU

ages 12 and under / 7

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

SIDES

Shoestring Fries

garlic aioli 4

Sweet Potato Fries

ranch dressing 5.5

Mixed Bag

garlic aioli, ranch dressing 5

Coastal Greens

artisan Greens, choice of dressing 6.5

HOMEMADE DESSERTS

Apple Filled Donut

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

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

SIMMZYS BEER

FRESH AND HAND CRAFTED FROM GRAIN TO GLASS AT THE BREWERY AT SIMMZYS 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%

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%

"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%

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%

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 simmzys.com/pub/beer



follow us to stay updated on all things Simmyzy's

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



FIRST DIBS

from 4pm 'til they're gone

MON

Buttermilk Fried Chicken for Two

creamy mashed potatoes, savory bacon gravy, cole slaw 26

TUE

Tacos (3) & Tall Boy

crispy carnitas tacos paired with a nice, cold tall boy! 10.5

WED

Fish 'n Chips – Local Fresh Lingcod

fresh lingcod, battered and crisped, served with slaw, french fries, tartar sauce 18

THU

Howlin' Simmzy's Fried Chicken Sandwich 😊

spicy buttermilk fried chicken thigh, red wine vinegar slaw, pickles, Cajun remoulaude, Breadbar bun served with fresh pickled green beans 13

FRI

The Moroccan Spiced Lamb Burger

special gastro-pub contenda' with lettuce, tomato, cucumber, pesto, red onion, queso fresco, chips 18

SAT

The Billionaire Burger

Mishima reserve American wagyu beef, pretzel bun, Hook's 5 year aged cheddar, Nueske's candied bacon 19

SUN

Pozole Rojo 😊

pork pozole rojo, sour cream, red cabbage, yellow onion, radish, cilantro, tostadas with refried beans and queso fresco 13.5

VINO ROJO

Full (6oz) / Half (3oz)

Sextant

Pinot Noir 2015 - Santa Rita - Santa Lucia Highlands

elegant balance of fruit and earthy tones 13

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 & high acidity 8.5

ORIGINAL DRINKS

Every day. All day.

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

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 13.5

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 13

Pub Scramble

scrambled eggs, andouille sausage, bacon, onions, sundried tomatoes, potatoes, cheddar cheese, shaved parmesan, and a dollop of sour cream 11.5

Veggie Scramble

scrambled eggs with shiitake mushrooms, potatoes, onions, cheddar cheese, sundried tomatoes, avocado, a dollop of sour cream 11.5

Cream Cheese Stuffed French Toast

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

Simmza-Bun 😊

homemade walnut and caramel cinnamon rolls with royal icing 8

ONE OF A KIND

Tin Roof Bistro Brussels Sprouts

butter, garlic, lemon, anchovies, capers, a piece of bruschetta 10

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 2016 - 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

Melville Vineyards

Chardonnay 2013 - Santa Barbara County
Beautiful expression of balanced chardonnay. Best value on our wine list. Oops, are we supposed to say that?! 11

Transcendence

Zotovich Chardonnay 2016 - Lompoc
Crisp refreshing, clean fruit flavors. Made just for us by Joey and Sarah Gummere. Be sure to stop by on your next trip to Santa Barbara. 13.5