



## 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

### Blue Cheese Haystack

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

### Shrimp 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

## SOUP & SALADS

### Seared Tahitian Line Caught Albacore Salad

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

### Oak Grilled Shrimp, Citrus & Avocado Salad

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

### 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

### 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

### 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



## 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

### 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

### California Chicken Sandwich

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

### Oak Charred Simmzy's Burger

Simmzy's own angus beef patty, Tillamook cheddar cheese, chow chow onions, lettuce, sliced tomato, and 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

## 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

## 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

## 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

### Saison West

**Brouwerij West**

Out of Port of LA, Brouwerij West (pronounced brewery) delivers this rustic, barrel fermented saison with lively aromas of spicy hops, subtle bubble gum and citrus notes... too good for us not to share. 7 (14oz)

**"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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