

SMASH



KITCHEN & BAR

AVAILABLE MONDAY — FRIDAY, OPEN — CLOSE
SATURDAY — SUNDAY, 3:30PM — CLOSE
BRUNCH MENU AVAILABLE SATURDAY — SUNDAY, 10:00AM — 2:45PM

SHAREABLES

HAND-CUT FRIES 	10½	CRAB DIP	21
Served with ketchup.		Pollock crab, whipped cream cheese, cheese blend, pico de gallo, wonton chips.	
SWEET POTATO FRIES  	13	GUAC & CHIPS 	21
Served with chipotle aioli.		House-made guacamole, pico de gallo, corn tortilla chips.	
CORN BREAD  	15	STICKY ASIAN RIBS 	21
Parmesan cheese, whipped brown butter.		Sesame hoisin glazed pork ribs, sesame cucumber salad, sesame seeds.	
TRUFFLE FRIES 	18	GREEK FRIES	21
Truffle oil, parmesan cheese, roasted garlic & basil aioli.		Marinated grilled chicken, cucumbers, pickled red onions, pico de gallo, tzatziki, smash sauce, feta cheese.	
KOREAN PORK BELLY SLIDERS 	18	CALABRIAN MUSSELS 	21
BBQ glazed pork belly, creamy kimchi coleslaw, gochujang aioli, potato bun.		1lb steamed mussels, ‘nduja sausage, pico de gallo, garlic white wine cream sauce, garlic toast.	
CLASSIC POUTINE	19	FRIED CALAMARI	22¾
Hand-cut fries, chicken gravy, cheese curds.		Buttermilk marinated, malt vinegar aioli.	
SHRIMP BITES  	19		
Tempura shrimp, gochujang aioli, sesame seeds.			

SALADS & BOWLS

HOUSE SALAD  	18	CHICKEN COBB SALAD 	28½
Mixed greens, feta cheese, cherry tomatoes, cucumbers, red onions, bell peppers, lemon & herb vinaigrette.		Lettuce, grilled chicken, bacon, avocado, goat cheese, chickpea salsa, cherry tomatoes, cucumbers, hard boiled egg, honey dijon dressing.	
CAESAR SALAD	18	BBQ CHICKEN SALAD	28½
Lettuce, bacon, grana padano, wonton crisps, caesar dressing.		Lettuce, smash BBQ sauce, grilled chicken, avocado, cheese blend, red onions, bell peppers, grilled corn, wonton crisps, chipotle BBQ ranch.	
MEDITERRANEAN CHICKEN RICE BOWL	28½	STEAK FAJITA BOWL	29
Marinated grilled chicken, tzatziki, hummus, cucumber, baby arugula, cherry tomatoes, feta cheese, marinated olives, red onions, chickpea salsa, lemon herb vinaigrette, cilantro lime rice, grilled naan.		Picanha steak, red onions, bell peppers, guacamole, sour cream, pico de gallo, cheese blend, corn salsa, cilantro lime rice, chipotle aioli, lettuce, flour tortilla.	

ADD-ONS:

GARLIC TOAST **2½** | AVOCADO **4** | BUTTERMILK FRIED CHICKEN **8** | GRILLED CHICKEN **8** | GARLIC SHRIMP **12**
BBQ PULLED BEEF BRISKET **10** | MISO SALMON **16**

TACOS

SHRIMP TACOS 	19	SURF & TURF TACOS 	21
2 flour tortillas, chipotle shrimp, cheese blend, pico de gallo, avocado salsa verde.		2 flour tortillas, picanha steak, chipotle shrimp, guacamole, cheese blend, chimichurri.	
STEAK TACOS 	21	BAJA FISH TACOS 	22
2 flour tortillas, picanha steak, guacamole, corn salsa, feta cheese, chipotle salsa roja.		2 flour tortillas, tempura haddock, cabbage, guacamole, pico de gallo, pickled red onions, chipotle aioli.	



ASK US ABOUT OUR HALAL OPTIONS



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



SPICY



NUT ALLERGEN

AN AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.
NOT ALL INGREDIENTS ARE LISTED. PLEASE NOTIFY YOUR SERVER OF ALL INTOLERANCES, ALLERGIES OR DIETARY RESTRICTIONS.

BURGERS & SAMMIES

All Burgers & Sammies are served with hand-cut fries.
Substitute a gluten free bun for \$2.

SMASH BURGER 2 beef patties, cheddar cheese, smash sauce, lettuce, tomatoes, pickled cucumbers, caramelized onions, brioche bun.	23¹/₄	BBQ BRISKET GRILLED CHEESE BBQ pulled beef brisket, cheese blend, smash sauce, creamy coleslaw, caramelized onions, sourdough bread.	27¹/₂
FRIED CHICKEN SANDWICH 🍷 Marinated dark meat, hot honey drizzle, chipotle aioli, creamy coleslaw, pickled cucumbers, brioche bun.	23¹/₄	PLANT BURGER 🌱 Sundried tomato plant based patty, roasted garlic & basil aioli, lettuce, tomatoes, pickled cucumbers, caramelized onions, brioche bun.	25¹/₄
CALIFORNIA CLUB Grilled chicken, bacon, chipotle aioli, lettuce, tomatoes, house-made guacamole, sourdough bread.	23¹/₄	STEAK & WILD MUSHROOM NAAN WRAP 🥗 Picanha steak, roasted mushrooms, baby arugula, tomato jam, roasted garlic & basil aioli, naan bread.	28

UPGRADE YOUR SIDE:
APPLICABLE TO THIS SECTION ONLY.
HOUSE SALAD **2** | CAESAR SALAD **2** | SWEET POTATO FRIES **2¹/₂** | TRUFFLE FRIES **4** | MINI L.A. MAC & CHEESE **5** | CLASSIC POUTINE **5**

ADD-ONS:
CHICKEN GRAVY **3** | CARAMELIZED ONIONS **3** | BACON **4** | EXTRA BEEF PATTY **4¹/₂** | BBQ PULLED BEEF BRISKET **10**

TRUE COMFORT

Gluten free pasta available upon request.

L.A. MAC & CHEESE 🌱 Cavatappi pasta, cheese sauce, cheese blend, herb crumble.	26¹/₄	BEEF CHEEK STROGANOFF Pappardelle pasta, demi cream sauce, roasted portobello mushrooms, caramelized onions, horseradish cream, crispy onions.	38
FISH N’ CHIPS 🐟 8oz tempura haddock, malt vinegar aioli, creamy coleslaw. Served with hand-cut fries.	28	MISO SALMON 🐟 7oz miso & soy marinated, ginger & scallion rice pilaf, baby bok choy, shiitake mushrooms, sweet soy glaze, chili garlic vinaigrette.	38
FISH N’ CHIPS SIDE UPGRADE: HOUSE SALAD 2 CAESAR SALAD 2 SWEET POTATO FRIES 2¹/₂ TRUFFLE FRIES 4 MINI L.A. MAC & CHEESE 5 CLASSIC POUTINE 5 DOUBLE UP THE FISH 15		ROAST CHICKEN Rosemary & garlic marinated boneless half chicken, roasted garlic mashed potatoes, market vegetables, truffle chicken jus.	38
TRUFFLE MUSHROOM MAFALDINE 🌱 Fresh pasta, truffle mushroom cream sauce, roasted portobello mushrooms, grana padano, truffle oil.	32	BBQ PORK BACK RIBS Smash BBQ sauce, L.A. mac & cheese, creamy coleslaw, pickled cucumbers.	38 half rack 45¹/₄ full rack
SEAFOOD PAPPARDELLE ALLA VODKA 🍷 Pappardelle pasta, vodka rosé sauce, black tiger shrimp, calamari, mussels, baby arugula, pico de gallo.	36	NEW YORK STRIPLOIN 10 oz AAA, roasted garlic mashed potatoes, market vegetables, mushroom demi cream sauce.	51¹/₂
HOME FRIED BUTTERMILK CHICKEN 🍷 Marinated dark meat, L.A. mac & cheese, chicken gravy, creamy coleslaw, pickled cucumbers.	36³/₄	SOUTHERN PLATTER Buttermilk fried chicken, BBQ pork back ribs, corn bread, L.A. mac & cheese, chicken gravy, creamy coleslaw, pickled cucumbers.	77³/₄

ADD-ONS:
GARLIC TOAST **2¹/₂** | CHICKEN GRAVY **3** | BUTTERMILK FRIED CHICKEN **8** | GRILLED CHICKEN **8** | GARLIC SHRIMP **12**
BBQ PULLED BEEF BRISKET **10** | MISO SALMON **16**

PRIVATE & GROUP DINING

Smash Kitchen & Bar hosts private events for 10-100+ guests, complete with a fully equipped audio-visual system.



CATERING

O.G. Catering
Need catering? We also offer simple drop-off and full-service on-site caterings.

www.ogcatering.com



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