

THE STRAND HOUSE®

LATE AFTERNOON

Tuesday to Sunday - 3pm to 5pm

appetizers & sides

Yellowtail crudo 23.

avocado, tomato seed vinaigrette, Red Alaea sea salt

shrimp cocktail 22.

4 Tiger shrimp, horseradish cocktail sauce, lemon

chef's board - cheese & house-made charcuterie

small - 16. | regular 32.

served with wood-fired rustic country white bread, fruit & nut bread
house pickled veggies, TSH spiced nuts

wood-fired Brussels sprouts 14.

black garlic aioli

hand-cut frites 13.

house-blanching Russet potatoes in beef tallow
served with garlic aioli, ketchup

salads

add Jidori chicken breast 10. | add Ora King Salmon 15. | add shrimp 15.

Farmer's Market mixed greens 19.

artisan baby lettuce, cucumber, cherry tomato, shaved fennel, sherry shallot vinaigrette

chili spiced avocado salad 21.

Napa cabbage, jicama, Cotija, crème fraîche, crispy quinoa, chili lime vinaigrette

Caesar salad 19.

Sweet Gem lettuce, parmesan, sourdough wafers

wood-fired pizzas

margherita 20.

tomato sauce, mozzarella, garlic, basil, fior di latte

pepperoni 22.

pepperoni, tomato sauce, mozzarella

prosciutto 22.

burrata, arugula, mozzarella, balsamic

artichoke 21.

leek fondue, Parmigiano, Fontina, olives, lemon zest

Brussels sprout 20.

pancetta, goat cheese, crema di pecorino, spicy honey

desserts

TSH glazed donuts 3 for 9. | 5 for 15.

Tahitian vanilla bean, chocolate crunch, caramel with fleur de sel, white chocolate peppermint, cranberry orange

HAND-CRAFTED COCKTAILS 16.

The Strand House margarita

tequila, triple sec, agave, orange, lemon, lime, citrus sea salt rim
**try our smokey version, made with mezcal*

margarita las perlas

tequila, fresno chili, cucumber, cilantro
lime, cointreau, agave, chili salt rim
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ivy maid

vodka, lime, house-made simple, persian cucumber, mint

heat of passion

mezcal, pamplemousse, passionfruit, jalapeno,
pineapple, lime, agave

weekend brunch

gin, cointreau, orange-thyme marmalade, lemon, simple

Paloma de la Bestia

tequila, fever tree pink grapefruit, agave
grapefruit, lime, citrus sea salt rim

harvest mule

tito's vodka, ginger liqueur, house made pumpkin spice,
lemon, ginge beer

aquarian moon

orange vodka, cardamom vodka, blackberries, lime
simple, angostura, prosecco

maple old fashioned

bourbon, giffard vanille de madagascar, organic maple syrup
chocolate bitters

winged warrior

vodka, lime, simple, mint, simple, red bull watermelon

Strand-gria

red wine, blood orange, strawberry, lime, spanish brandy, mint

Mijenta margarita 17.

Mijenta reposado tequila, blood orange, cointreau, agave, lime,
citrus sea salt rim

BEER ON DRAFT

Michelob Ultra	8.
Stella Artois	9.
Elysian Brewing Co. Space Dust IPA	9.5
Golden Road Brewing Co. Mango Cart Wheat Ale	9.
Buzzrock Overpils	9.
Clayton Kershaw's Wicked Curve Wheat Ale	9.5
Buzzrock Herd Draft Pick Hazy IPA	9.5
George Lopez Brewing Co. Naranja Cream Ale	9.5
George Lopez Brewing Co. Lil' Mexi Lager	9.
LA Ale Works Westward Blonde	9.

BEER BOTTLES/CANS

Michelob Ultra Organic Seltzers	8.
Flavors: Cucumber Lime, Spicy Pineapple, Peach Pear, Strawberry Watermelon	
Two Towns Pineapple Cider	8.
Corona	8.
Heineken	8.
Guinness Pub Draught	8.
Red Bridge Gluten Free Lager	7.
Beck's N/A	9.
Athletic Run Wild IPA N/A	9.

Executive Chef **Craig Hopson**
Managing Partner **Michael Morrisette**

THE STRAND HOUSE®

FROM THE BARISTA

coffee & espresso

small press 8.
large press 12.
cappuccino/latte 8.
Americano 5.
espresso 6.

SerendipiTea 7.

Passion & Envy Green
Earl Grey Black
Darjeeling Black
Chamomile
Jasmine Green

featured wines by the glass

2019 La Berrière 'Sur Lie' Muscadet, Côtes de Grandlieu

Distinct mineral and saline notes,
citrusy fruit and crisp, cool-climate acidity.
Perhaps the perfect shellfish wine.

16. GL / 59. BTL

2016 Avignonesi 'Vino Nobile' Sangiovese, Montepulciano

Enticing aromas of dark-skinned berry, violet, and pipe tobacco
lead into juicy Morello cherry, crushed mint, orange zest and
star anise on the palate framed in taut, fine-grained tannins.

20. GL / 79. BTL

wine by the glass / bottle

sparkling wine/champagne

		GL/ BTL
La Marca Prosecco	N.V., Italy	15./55.
Mumm Brut Prestige	N.V., Napa Valley	16./59.
J. Cuvée Rosé	N.V., Russian River	19./71.
Laurent-Perrier 'La Cuvée'	N.V., Champagne	28./107.

sauvignon blanc

Starborough	2020, New Zealand	15./55.
Comstock	2018, Dry Creek Valley	17./63.
Domaine Fournier, Sancerre	2018, Loire Valley	22./83.

chardonnay

B.R. Cohn	2018, Russian River	15./55.
Napa Cellars	2018, Napa Valley	16./59.
Robert Foley	2019, Napa Valley	19./71.
Jordan	2017, Russian River	21./79.
Grgich Hills Estate	2018, Napa Valley	22./83.
Rombauer	2019, Carneros	26./99.

other whites

Schiopetto, Pinot Grigio	2018, Italy	15./55.
Eos, Moscato	2018, California	15./55.
Kinero 'Alice', Grenache Blanc	2018, Paso Robles	18./67.
Trimbach, Riesling	2017, Alsace	18./67.

rosé

Diora	2019, Monterey	15./55.
Daou 'Discovery'	2020, Paso Robles	17./63.
Fleur de Mer	2019, Provence	18./67.
Domiane Ott 'By.Ott'	2019, Provence	21./79.

pinot noir

Z. Alexander Brown 'Uncaged'	2018, California	15./55.
La Follette	2017, California	17./63.
Dobbes 'Grand Assemblage'	2018, Willamette Valley	18./67.
The Calling	2018, Russian River	20./75.
Belle Glos 'Clark & Telephone'	2018, Sta. Maria Valley	22./83.

cabernet sauvignon

Joel Gott '815'	2018, California	15./55.
B Wise 'Trios'	2018, Moon Mountain	18./67.
Round Pond Estate	2018, Napa Valley	23./87.
Switchback Ridge	2016, Calistoga	27./103.

other reds

Doña Paula, Malbec	2017, Argentina	15./55.
B Wise 'Wisdom', Red Blend	2017, Moon Mountain	17./63.
Peju, Merlot	2017, Napa Valley	17./63.
Qupé, Grenache	2017, Santa Barbara	18./67.
Torbreck 'Cuvée Juveniles', Red Blend	2017, Barossa Valley	18./67.
Chateau Labadie, 'Médoc'	2015, Bordeaux	19./71.
Stag's Leap 'Hands of Time', Red Blend	2018, Napa Valley	22./83.