

THE
LYMBAR
KITCHEN + COCKTAILS

hors d'oeuvres : { bar bites }

THE ROSESPUD <i>plantain, beet & potato chip planks, chimichurri, tamarindo (vg) (gf)</i>	8
HUMMUS <i>avocado, quinoa, pico de gallo, crispy chickpea, house sourdough pita</i>	10
TA-CONÉS <i>crisp wonton cornets, pulled pork carnitas, avocado mousse, pico de gallo (n)</i>	12
CHICKEN CHICHARRONES <i>seasoned chicken breast bites, tamarindo, golden bbq sauce (gf)</i>	14
DEVIL WINGS <i>calabrese hot sauce, sesame, scallion, blue cheese fondue (gf)</i>	12
PLANTAIN FRIED SHRIMP <i>basil, smoked tomato sauce & red pepper remoulade</i>	15
CEVICHE <i>red fish & achiote shrimp, sweet potato, coconut, chili, red onion, cilantro (gf)</i>	18
CRAB & SHRIMP TOSTADA <i>black bean, scallion, sesame, red cabbage, pico de gallo (gf)</i>	16

sopas & ensaladas

CREMA POBLANO <i>corn-poblano soup, saffron, pumpkin seed (v) (gf)</i>	9 6
ACHIOTE SHRIMP GUMBO <i>scallion, basmati rice, sesame</i>	14 8
CUCUMBER - CHICKPEA <i>tomato, feta, red onion, mixed greens, crema cilantro, panko (v)</i>	10 7
BABY GEM CAESAR <i>avocado, pepperoncini, pecorino, toasted panko</i>	11 8
KALE & PEANUT <i>carrot, cabbage, mint, scallion, basil, toasted peanut vinaigrette (vg) (gf) (n)</i>	12 8
BRUSSELS SPROUTS & QUINOA <i>pine nut, parmesan, date, lemon, olive oil</i>	12 7
ADD <i>grilled chicken skewers 10 beef kofta skewers 12 grilled salmon 14 grilled shrimp 14</i>	

empanadas

STEAK QUESABIRRIA <i>beef tenderloin, queso oaxaca, guajillo beef broth</i>	10
BEEF KOFTA <i>labneh, pine nut, chimichurri. (n)</i>	10
CHICKEN TIKKA MASALA <i>cashew almond, cilantro crema</i>	10
SHRIMP & SHERRY <i>smoked tomato sauce</i>	10
SPINACH - FETA <i>hummus, calabrese pepper relish (v)</i>	10
CHOICE OF THREE	28

al medio : { in the middle }

CHEESEBURGER, CHEESEBURGER*	17
<i>double beef patty, bacon, american cheese, caramelized onion, garlic aioli with choice of fries</i>	
PEPITO STEAK SANDWICH*	18
<i>grilled beef tenderloin, garlic baguette, chimichurri, guajillo beef dip with choice of fries</i>	
TACOS ARABES BOARD	22
<i>beef kofta & achiote chicken skewers, tzatziki, pico de gallo, house sourdough pita & basmati rice</i>	
CARNITAS PIBIL (n)	18
<i>crisp braised pork shoulder, mole negro, house sourdough pita & basmati rice</i>	
WILD MUSHROOM QUESADILLA	16
<i>smoked panela, black bean refritos, salsa verde, pico de gallo, house sourdough pita & basmati rice</i>	

platos fuertes

CHURRASCO STEAK FRITES* 8 oz <i>beef tenderloin, blue cheese fondue, choice of fries (gf)</i>	42
SMOKED LAMB CHOPS* <i>chimichurri, chili chipotle glaze, quinoa tabbouleh (gf)</i>	35
FILETE EN MOLE VERDE* 6 oz <i>filet mignon, mole pipian, broccolini, basmati rice (gf)</i>	39
LOMO SALTADO* <i>stir fried beef tenderloin tips, peppers & onion, basmati rice, choice of fries</i>	26
POLLO ENCAMISADO <i>plantain crusted chicken breast, smoked panela cheese, black bean, tomato</i>	24
POLLO BAHIA <i>achiote grilled chicken breast, tomato, caper, heart of palm, coconut & choice of side (gf)</i>	24
POLLO A LAS BRASAS ½ <i>garlic-rosemary roast chicken with chili bomba & choice of side (gf)</i>	24
RED FISH HALF SHELL <i>achiote grilled shrimp, avocado, mole pipian, beurre blanc & pico de gallo (gf)</i>	32
LOBSTER ARROZ PAELLA <i>saffron – garlic chorizo rice, grilled lobster & achiote grilled shrimp (gf)</i>	38
PESTO ROASTED SALMON* <i>smoked tomato, arugula, basmati rice, pesto, kalamata olive (gf)</i>	26

sides

GARLIC WEDGE or SKINNY FRIES (v) (gf)	6
PLANTAIN CHIPS & CHIMICHURRI (vg)(gf)	4
BASMATI RICE (gf)	4
HOUSE SOURDOUGH PITA	5
BRUSSELS SPROUTS <i>hoisin, sesame (v) (gf)</i>	8
BROCCOLINI <i>calabrese pepper, pecorino (v) (gf)</i>	7



postres

THE ORIGINAL TRES LECHES <i>mexican vanilla chiffone, condensed milk, meringue</i>	12
ALFAJORES <i>peruvian shortbread cookie sandwiches with dulce de leche</i>	8
STICKY TOFFEE PUDDING <i>warm date cake, brown butter toffee, whipped mascarpone</i>	9
CINNAMON-RUM BREAD PUDDING <i>vanilla anglaise, walnut cherry chutney</i>	9
DARK CHOCOLATE TORTE <i>gianduja chocolate, bourbon goat's milk, candied pecan (gf)</i>	8

express lunch : { weekdays 11-3 pm } 25

with choice of soup, salad, or empanada

GEMELLI PASTA <i>grilled chicken, mushroom, sundried tomato, braised greens, broccolini</i>
FRIED CHICKEN SANDWICH <i>plantain crusted chicken, black bean, panela, potato bun & fries</i>
WILD MUSHROOM QUESADILLA <i>smoked panela, black bean refritos, salsa verde, pico de gallo, house sourdough pita & basmati rice</i>

(v) Vegetarian (vg) Vegan (gf) Gluten Free (n) Nuts

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



happy hour : { weekdays 3-7 pm }

beers - 5

MODELO ESPECIAL
STELLA ARTOIS
SHINER BOCK
ST. ARNOLD'S ART CAR

wines - 7

PIPER SONOMA BRUT, Sonoma County, CA
M. CHAPOUTIER BELLERUCHE ROSÉ, Provence, FR
OBERON SAUVIGNON BLANC, Napa Valley, CA
OBERON CABERNET SAUVIGNON, Napa Valley, CA

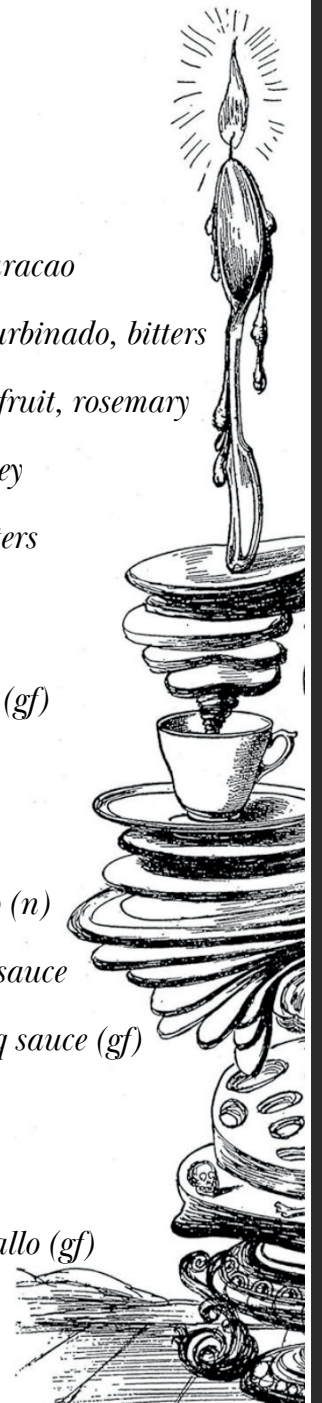
{ *No w serving catered* }
{ *Vendo Box lunches 20* }

cocktails - 9

MEZCALRITA *mezcal, lime, curacao*
OLD FASHIONED *bourbon, turbinado, bitters*
PALOMA *tequila blanco, grapefruit, rosemary*
BEE'S KNEES *gin, lemon, honey*
SANGRIA *red wine, citrus, bitters*

bar bites - 7

THE ROSESPUD *plantain, beet & potato chip planks, chimichurri, tamarindo (vg) (gf)*
HUMMUS *avocado, quinoa, pico de gallo, crispy chickpea, house sourdough pita*
BEEF KOFTA SKEWERS {2} *tzatziki sauce (gf)*
TA-CONÉS *crisp wonton cornets, pulled pork carnitas, avocado mousse, pico de gallo (n)*
GOLDEN HOUR DOGS *smoked sausage, bacon, brioche, pico de gallo, golden bbq sauce*
CHICKEN CHICHARRONES *seasoned chicken breast bites, tamarindo, golden bbq sauce (gf)*
DEVIL WINGS *calabrese hot sauce, sesame, scallion, blue cheese fondue (gf)*
CEVICHE *achiote shrimp, sweet potato, coconut, chili, red onion, cilantro (gf)*
CRAB & SHRIMP TOSTADA *black bean, scallion, sesame, red cabbage, pico de gallo (gf)*



*wine**bubbles* *6 oz* *BTL*

PIPER SONOMA BRUT, <i>Sonoma County, CA</i>	16	48
OBSIDIAN SPARKLING ROSÉ, <i>Napa Valley, CA</i>	18	54
SCHRAMSBERG BLANC DE BLANC, <i>Napa Valley, CA</i>	19	75
CHARLES HEIDSIECK BRUT RESERVE, <i>FR</i>		98

white & rosé *6 oz* *9 oz* *BTL*

PINE RIDGE CHENIN BLANC-VIOGNIER, <i>Lodi, CA</i>	11	14	
M. CHAPOUTIER BELLERUCHE ROSÉ, <i>Provence, FR</i>	12	16	52
OBERON SAUVIGNON BLANC, <i>Napa Valley, CA</i>	15	18	48
TRENEL SAINT-VERAN WHITE BURGUNDY, <i>FR</i>	17	24	65
BISCHÖFLICHE WEINGÜTER RIESLING, <i>GER</i>	15	18	38
ALMA ROSA CHARDONNAY, <i>Sta. Rita Hills, CA</i>	16	20	60
STELLAR VIÑEDOS DON LEO GEWÜRZTRAMINER, <i>MX</i>	16	22	52

red *6 oz* *9 oz* *BTL*

DAOU PESSIMIST RED BLEND, <i>Paso Robles, CA</i>	16	18	
MARQUÉS de CÁCERES EXCELLENS TEMPRANILLO, <i>Rioja, SP</i>	14	16	36
OBERON CABERNET SAUVIGNON, <i>Napa Valley, CA</i>	14	17	38
BONTERRA CABERNET SAUVIGNON, <i>Mendocino, CA</i>	12	16	42
ROCO GRAVEL ROAD PINOT NOIR, <i>OR</i>	15	17	48
MAAL 'BIOLENTO' MALBEC, <i>Mendoza, AR</i>	14	16	39
DUCKHORN MERLOT, <i>Napa, CA</i>	24	27	70
FRANK FAMILY CABERNET SAUVIGNON, <i>Napa, CA</i>	26	29	75

refrescos { spirit - free }



CUCUMBER TONIC	<i>cucumber, lime, tonic, black pepper</i>	7
GINGER PALOMA	<i>grapefruit, ginger syrup, lime, fresca</i>	8
PINEAPPLE HIGBALL	<i>pineapple, lime, saline, soda</i>	7
CHAI OLD FASHIONED	<i>chai tea, honey, milk</i>	8
JUST BEET IT	<i>beet simple, lime, soda</i>	7
BASIL LIME SPRITZ	<i>cane sugar, lime, basil, soda</i>	7

cocktails

puró y claro

FIRST KISS	<i>tito's vodka, curacao, strawberry</i>	11
MIDTOWN SUNSET	<i>leblon, passion fruit, lime, grenadine</i>	11
PISCO SOUR	<i>caravedo mosto verde, lemon, piloncillo, egg</i>	12
DIRTY MARTINI	<i>fat-washed chopin vodka, olive oil, olive brine, feta/chimichurri stuffed olive</i>	14

agave alchemy

MEZCAL MULE	<i>rosaluna, ginger beer, lime</i>	10
MEZCALRITA	<i>rosaluna mezcal, lime, curacao, agave</i>	11
HIBISCUS MARGARITA	<i>el tesoro blanco, agave, lime, dry curacao</i>	12
ROSADO PALOMA	<i>rose wine, el tesoro blanco tequila, grapefruit, lime, rosemary</i>	11
KERMIT'S LILLY	<i>dulce vida reposado 100 proof, maple, lemon, basil</i>	12
BARK AT THE MOON	<i>rosaluna mezcal, red wine sangria, fresh fruit</i>	10

{ **1942 MARGARITA** }
don julio 1942, pierre ferrand
dry curacao, lime, agave 22

caña brava

GREENERGY	<i>planteray, lime, chartreuse, mint</i>	12
EARL GREY MILK PUNCH	<i>flor de caña 12, port, lemon, allspice</i>	15
BANANERA	<i>flor de caña, 12, piloncillo, giffard banane du brésil</i>	12
MOJITO	<i>mint, lime, planteray white rum</i>	11

cocktails



in bloom

TOM COLLINS <i>tanqueray, lemon, rosemary, soda</i>	11
APEROL SPRITZ <i>aperol, champagne, soda, grapefruit</i>	11
G & T <i>house infused gin, homemade citrus bitters, tonic</i>	12
BEES KNEES <i>condesa gin, lemon, honey</i>	12
AVIATION <i>citadelle gin, maraschino, crème de violette</i>	12
NEGRONI <i>zephyr gin, barrel-aged vermouth, campari</i>	12

los robles {barrel aged}

WHISKEY SOUR <i>weller special reserve, lemon, egg white</i>	12
OLD FASHIONED <i>elijah craig 'dixie' lymbar private barrel, turbinado, bitters</i>	11
MANHATTAN <i>sagamore rye, barrel-aged vermouth, bitters</i>	12
SAZERAC <i>sazerac 6 yr rye, peychauds, absinthe</i>	12
LION'S TALE <i>bakers 7 yr, allspice, lime, turbinado</i>	12
PAPER PLANE <i>buffalo trace, amaro, lemon, aperol</i>	12



smoking section

DANNY OCEAN <i>dulce vida reposado, maraschino, lemon, grapefruit, agave</i>	11
CAMPFIRE COLADA <i>rosaluna mezcal, rumhaven, coconut, lime</i>	12
CIGARETTE DUET <i>laphroaig 10, elderflower, honey, lemon, mint</i>	12
MICHELADA <i>modelo, tomato juice, spices, lime, bacon</i>	10

midnight society

CARAJILLO <i>licor 43, espresso</i>	12
ESPRESSO MARTINI <i>house infused vanilla vodka, tia maria, espresso</i>	12
CAFECITO <i>pierre ferrand 1840 cognac, orgeat, espresso, mole bitters</i>	12
BRANDY ALEXANDER <i>st. remy XO, crème de cacao, cream, nutmeg</i>	12



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Scan for events and catering



Join us for our next event!
Scan for upcoming events