



THE STARTERS

AVO Toast | *california avocado smash, seed grain bread topped with peashoots* **Bacon & Cheese + 2 Poached Eggs + 3** 12

Bruschetta | *roma tomato, garlic, basil, red onion piled on top of house baked french baguette* 10

Tchoupitoulas Shrimp | *6 jumbo prawns, LA ALE WORKS Full Thrust 2x IPA, skewered & grilled, served w/ house jalapeño corn bread* 16

Scampi Canapes | *shrimp, garlic, butter, tomato, parsley, arugula on toasted baguette* 16

Chesapeake Crabcakes | *jumbo lump crab, lemon, house crumbs, dijon, potato, drizzled with chipotle aioli* 16

SALAD & SOUP

+5 Antibiotic Free Range Chicken +7 Grilled Shrimp
+8 Norwegian Salmon +7 Seared Ahi Tuna

Warm Spinach Salad | *spinach, goat cheese, toasted almonds & cherry tomato tossed w/ a warm balsamic vinegar* 10

Roasted Butternut Squash | *mixed greens, butternut squash, pecans, red onions & goat cheese in a lemon fig vinaigrette* 12

California Kale Caesar | *50/50 kale & romaine mix, avocado, house croutons, parmesan cheese and daily caesar* 12

Cape Cod Clam Chowder | *oyster crackers* cup 5 | bowl 8

Pomodoro Zuppa | *tomato basil w/ fresh crouton* cup 5 | bowl 8

DESSERTS

Chocolate Lava Cake | *house baked with a creamy chocolate center, raspberry reduction* 8
Vanilla Gelato +2

N' Awlins Bread Pudding | *fresh baguette soaked with vanilla cream, hints of chocolate, brown sugar & laced with a sweet bourbon sauce and topped with house made whip cream* 10

Crème Brulee | *house made vanilla custard, sugar coated and torched* 7

FLATBREADS

Margherita | *roma tomato, buffalo mozzarella, fresh basil* 12

Fall Pesto | *house pesto, mozzarella cheese, parmesan cheese, sun-dried tomatoes* 13

Salsiccia | *house marinara, mozzarella cheese, pepperoni, sausage, ham, fresh basil* 16

BETWEEN THE BREAD

All sandwiches are housed with a side of mixed greens

ABF Chicken Focaccia | *monterey jack, avocado, arugula, tomato, red onion & house chipotle aioli* 13

Corned Beef Rye | *rye, sauerkraut, swiss & house russian dressing* 12

PLATES

The Catch Plate | *fish catch of the day, daily platter* mp

Seared Ahi Platter | *sticky rice, seaweed salad, pickled ginger and wasabi* 18

1602 Rib Eye | *16oz ribeye, garlic mash & seasonal veggie* 30

Ahi Poke Bowl | *brown rice, seaweed salad, mango, jalapeño, cilantro with a honey vinaigrette* 16



LOCAL & ON TAP

LA Ale Works - <i>Belgian Blonde</i>	8
LA Ale Works- <i>Palmeria Pilsner</i>	8
LA Ale Works- <i>Rotating</i>	8
LA Ale Works- <i>Full Throttle DIPA</i>	9
Common Space- <i>Helles Lager</i>	8
Common Space- <i>Pale Ale</i>	9
Common Space- <i>Yeasayer IPA</i>	9
El Segundo Brewing - <i>Mayberry IPA</i>	9
El Segundo Brewing - <i>Citra Pale Ale</i>	8

IMPORTED & SELECTED

Estrella Damm - <i>Lager-Spain</i>	7
Ayinger - <i>Hefeweizen- Germany</i>	7
Dolomiti - <i>Pilsner- Italy</i>	7

SABE COCKTAILS

LIME COCO - <i>Sabe Rum, Coconut Cream, pineapple juice & fresh lime juice</i>	13
THE BASE— <i>Sabe Copper Bourbon, Lemon Juice, Choice of fruit</i>	13
THE 51— <i>Sabe Tequila, house lemon lime sour, served on the rocks</i>	13
CUCUMBER REFRESH— <i>Sabe Cucumber & Botanical vodka, fresh cucumber, fresh mint, agave syrup topped with club soda</i>	13
BLOODY MATE— <i>Sabe wasabi & jalepneo vodka, house bloody mix</i>	13

CRAFT ARTISANAL COFFEE

ESPRESSO	5
LATTE <i>Make it iced!</i>	6
CAPPUCCINO	6

Hazlenut | Vanilla | Vanilla Sugar Free | Mocha

RED GRAPES

<u>VARIETY</u>	<u>GLASS</u>	<u>BOTTLE</u>
CHLOE <i>Pinot Noir</i>	8	30
BANFI CENTINE ROSSO <i>Italian Blend</i>	8	30
JOSH CELLARS <i>Cabernet</i>	9	36
MEIOMI <i>Pinot Noir</i>	12	46
BERTRAND COTES DES ROSES <i>Rose</i>	12	46
SIMI <i>Cabernet</i>	13	50
JUSTIN <i>Cabernet</i>	20	80
MARCHESI DI BAROLO BARBARESCO <i>Nebbiolo</i>		120
STAGS LEAP ARTEMIS <i>Cabernet</i>		135
JUSTIN ISOSCELES <i>Bordeaux Cabernet Blend</i>		140

WHITE GRAPES

<u>VARIETY</u>	<u>GLASS</u>	<u>BOTTLE</u>
BENZIGER <i>Chardonnay</i>	8	34
KIM CRAWFORD <i>Sauvignon Blanc</i>	10	42
FERRARI CARANO <i>Chardonnay</i>	12	46
TOLLOY <i>Pinot Grigio</i>	13	50

BUBBLES

<u>VARIETY</u>	<u>GLASS</u>	<u>BOTTLE</u>
MUMM NAPA BRUT PRESTIGE <i>Split</i>	10	
PERRIER JOUET GRAND BRUT		120
PIPER HEIDSIECK RARE BRUT 2002		320
DOM PERIGNON 2002		350

OTHER FUN

BOTTLE WATER 375ML 5 750ML 8
BOTTLE SPARKLING 375ML 5 750ML 8
GINGER BEER 5
REDBULL RED BULL <small>SUGAR FREE</small> 5
ASSORTED BOTTLE SODA 5
DIET SODA 4