

BEVERAGES

Wine By the Glass

Sparkling & Rose

Malene Grenache Rose (Cali) 11/42
JP Chenet Sparkling Brut (France) 8/30
Louis Roederer Brut 375m (Anderson Valley) 25

Red

Caiden's Block Nine Pinot Noir (Napa) 9/36
Waterbrook Malbec (Columbia Valley, WA) 8/30
Dynamite Red (California) 8/30
Broadside Cab. Sauvignon (Paso Robles) 9/36

White

Montinore Estate Pinot Gris (Oregon) 9/36
Joe's Wine Grenache Blanc (Santa Inez) 10/40
Kunde Sauvignon Blanc (Sonoma) 8/30
Nine Hats Riesling (Washington) 9/36
J. Wilkes Pinot Blanc (Santa Maria) 11/40
Singing Tree Chardonnay (Paso Robles) 12/42

Beer On Tap

Smog City Brewery IPA (Torrance) 8
Hop Saint Pale Ale (Torrance) 8
21st Amendment Watermelon (San Francisco) 8

Beer Bottles & Cans

Avery White Rascal Ale (Colorado) 5
Santa Monica Brew Works Wit (Santa Monica) 5
Santa Monica Brew IPA (Santa Monica) 5
Santa Monica Brew 310 (Santa Monica) 5
Modern Times Oneida Pale Ale (San Diego) 8
Pizza Port Brewing Swami IPA (San Diego) 8
Mikkeller Cali Dream Pilsner (San Diego) 8
Stone Brewing Ruination IPA (San Diego) 8

Cocktails

Mimosa (Champagne, Fresh OJ) 8
Michelada (beer, spicy bloody Mary mix) 8
Watermelon Cooler (Beer, Grenache, Watermelon Juice) 8
Grapefruit Sparkler (Sav Blanc, Grapefruit Juice, Sprite) 8

OUR STORY

Rudy & Hudson is named for our grandfathers, two straight forward, uncomplicated men who dreamed big. Through sheer determination, they delivered on those dreams. We honor their legacy with Rudy & Hudson, an honest place, inclusive to all, determined to keep dreaming.

Some of the farms we frequent

Peter Schaner, Valley Center, CA
Valdiva Farms, Carlsbad, CA
The Garden Of, Los Olivos, CA
Coleman Family Farms, Carpenteria, CA
Rutiz Family Farms, Arroyo Grande, CA
Santa Monica Brew Works, SaMo, CA

Special Shout Out!

Hop Saint, a community pub and brewery dedicated to the production of honest, fresh beer. Brian Brewer, Steve Roberts & Christina Oliva are the people behind this operation in Torrance, California. We are fortunate to have both their beer and smoked meats at Rudy & Hudson.

KIDS EAT TOO (for children under 12)

Junior Plate Buttermilk Pancake, Bacon or Sausage, 1 Egg, Whipped Butter & Maple Syrup	7.50
Fried Chicken Strips Tomato Sauce, Ranch or BBQ Sauce	6.00
Macaroni and Cheese Shell Pasta, Cheesy Sauce	5.00
Spaghetti and Meatballs House-Made Meatballs & Sauce	7.00
Quesadillas Jack and Cheddar Cheese, Tomato Salsa	5.00

WE CATER ALL OCCASIONS

BREAKFAST MEETINGS - PARTIES - FAMILY GATHERINGS

BAKERY PLATTERS AVAILABLE



"Coffee Saves All!"

OPEN 6:30 am - 10pm Daily

1920 Santa Monica Blvd. Santa Monica, CA 90404

www.rudyandhudsoncaliforniadiner.com

(424) 581-6444

BREAKFAST

See our house made breakfast pastries at the counter.

EGGS

Omelettes: 3 Farm Eggs, with Hash Browns and Toast (white, sourdough, wheat or rye) Choose 3 items: Ham, Bacon, Sausage, Turkey Bacon, Spinach, Tomatoes, Mushrooms, Caramelized Onions, White Cheddar, Jack, Gruyere, Smoked Gouda	13.75
Two Eggs Any Style Hash Browns and Toast or Pancakes add Turkey Bacon, Bacon, Sausage, or Ham	10.50 +3.50
Mr. Watson's English Breakfast Two Eggs, Ham, Tomatoes, Beans, Sausage, Mushrooms, Toast	12.75
Breakfast Burrito Pork Chorizo, Black Beans, Eggs, Tomato Salsa, Cheese, Sour Cream & Guacamole	11.75
Chilaquiles Pulled Chicken, Corn Tortillas, Black Beans, Cheddar & Jack Cheese, Pico de Gallo, Cilantro	13.25
Fried Rice Bowl Pork, Spinach, Eggs, Shiitake Mushrooms, Green Onion, Cucumber, Cilantro,	12.50
R&H Breakfast Sando Bacon, Egg, Tomato & Cheddar on a Brioche Bun	10.50

PANCAKES

(Add Sausage, Bacon, or Ham 3.50, 2 Eggs 2.50, Blueberry or banana topping 2.50)

Buttermilk Pancakes (3) Whipped Butter, Maple Syrup	9.50
Buckwheat Pancakes (3) Whipped butter, Maple Syrup (GF/V)	10.50
Coffee Waffle Toasted Pecans, Whipped Cream, Maple Syrup, Powdered Sugar / Add Fried Chicken	10.00 + 6.00
Buttermilk Waffle Whipped Butter, Maple Syrup	9.50
Brioche French Toast Golden Brown with Ricotta Cheese, House Made Preserves	9.50
Coconut French Toast Toasted Coconut, Stone Fruit Compote, Whipped Cream	11.50

DUTCH BABY PANCAKES

Puffy Pancakes in a Cast Iron Skillet (Allow for 20 min.)

Kale, Crisp Bacon, Aged Cheddar	10.75
Lemon Ricotta, Wild Flower Honey, Powdered Sugar	9.75
Sliced Apples, Cinnamon, White Raisins	10.50

FAVORITES

House made Granola Crumble , Yogurt with Fresh Fruit	8.25
Bagel & Smoked Salmon , Cream Cheese, Tomato, Red Onion, Capers, Lemon	12.25
Rolled Oats , Milk, Brown Sugar, Banana	7.25
Fruit Plate Assorted Seasonal Fruit	8.00

SHARE, SALADS, SANDWICHES, ENTREES

SALADS

The Wedge Iceberg, Blue Cheese dressing, Bacon	9.50
Little Gem Caesar Anchovies, Parmesan Croutons, Creamy Dressing Add Chicken 4.00, Add Steak 6.00	10.50
Albacore Tuna Salad Greens, Heirloom Tomatoes, Olives, Hard Cooked Egg, Green Goddess Dressing	13.75
Cobb Salad Green Onions, Hard Boiled Egg, Olives, Tomatoes, Blue Cheese, Avocado, Turkey Breast, Buttermilk Dressing	13.75

SANDWICHES

Add Fries 2.00 bacon 3.50 egg 1.75 avocado 2.50

The R&H Burger Tomato, Lettuce & 1000 Island w Fries add White Cheddar, Gruyere, Blue 2.00	14.75
Tuna Salad Sandwich Tomatoes, Lettuce, Mayonnaise, Country Bread (Melt add .50)	12.50
Greenville Fried Chicken Fried Chicken Cutlet, Cole Slaw, Bread & Butter Pickles, Chipotle Remoulade	14.00
Brisket Sandwich Horseradish, Smoked Gouda, Braised Kale, Au Jus	15.00
Bacon, Lettuce, Tomato Thick Cut Pork Belly, Country Bread Tomato, Butter Lettuce, Mayonnaise	14.00
Grilled Cheese Country bread, Gruyere, Jack Cheese, White Cheddar with Tomato Soup	9.00
R&H Reuben Pastrami, Sauerkraut, Gruyere, Rye & Thousand Island	16.00
Avocado, Sprout Sandwich Whole wheat Bread, Avocado, Tomato, Sprouts & Mayonnaise	14.00
Turkey Club Sandwich Triple Wheat Bread, Turkey Bacon, Sliced Turkey, Tomato, Lettuce add/ Avocado 2.50	14.75

SOUPS AND...

Chili w Corn Bread	9.00
Tomato Soup, Parm Croutons	7.00
Chicken Noodle Soup	7.00

APPETIZERS

Fried Pickles Tempura Fried Pickles Sriracha Ranch Dip	5.00
Roasted Sweet Potato Fries Green Goddess Dressing	5.00
Turmeric Roasted Chicken Wings Sriracha Sauce	8.00
Meatballs Mint & Basil Tomato bolognese, Eggplant Raita	8.00
Heirloom Tomatoes & Summer Fruit Salad Arugula salad, balsamic glaze	8.00
Loaded Fries Our chili, mozzarella, tomato, onions, pork belly	10.00

ENTREES

Barbecue Baby Back Pork Rib Potato Salad, Coleslaw, Chipotle BBQ	15.50
Steak and Fries Pub Steak, French Fries, Herb Butter	17.50
California Sand Dabs Cherry Tomatoes,, Roasted Red Potatoes, Green Onions, Lemon Butter	17.25
Fried Chicken Buttermilk Crust, Smashed Potatoes, Shallot Gravy.	16.75
Turkey Meatloaf Mashed Potatoes & Seasonal Vegetable	16.25
Farro Bowl Farro, Kale, Mushrooms, Sprouts, Tomatoes, Avocado & Poached Egg w/Chicken Breast +2.00, w/Pub Steak +4.00	12.75
Paleo Bowl Chicken Breast, Beets, Tomatoes, Avocado, Sprouts, Sweet Potato	14.75

DRINKS

JUICES, ELIXIRS, SMOOTHIES & SODAS

Mexican Coke, Sprite & Orange Fanta	4.00
Fountain Soda: Coke, Diet Coke, Batch Root Beer,	
Lemon-Lime & Orange	4.00
Orange or Grapefruit Juice	4.00
Arnold Palmer	4.00
Fresh Turmeric Root, Ginger, Lemon	6.00
Carrot, Pineapple, Beet, Turmeric	6.00
Beet, Pomegranate, Ginger, Mint	6.00
Smoothies:	
Kale, Romaine, Parsley, Apple	8.00
Strawberry, Honey, Yogurt, Dates	8.00

COFFEE

Verve Coffee, Santa Cruz, California

Drip with Refills	3.50
Espresso	3.00
Macchiato	3.50
Americano	3.00
Cappuccino	4.00
Latte	4.25
Cold Brew	3.75

TEA

Rishi Teas: Jasmine Green,	
Chamomile, English Breakfast	3.50
Iced Organic Black	3.50

SIDES

Eggs (2)	2.50
Turkey Bacon (4)	4.00
Breakfast Sausage (4)	5.00
Hill Farms Smoked Bacon (4)	5.00
Country Ham (2)	5.00
Avocado (1/2)	3.50
Sliced Tomato	2.00
Hash Browns	4.00
Bagel, Cream Cheese, Jam	2.50
English Muffin, Jam, Butter	2.50
Pancake, (2) Butter, Syrup	6.00
French Fries	5.00
Coleslaw	3.50
Potato Salad	3.50