

L.P.

Tacos →

Baja Fish (2) \$16
Flour Tortilla, Crispy White Fish,
Cabbage Slaw, Tomatillo Salsa & Crema

Mushroom (2) \$14
Corn Tortilla, Roasted Mushrooms, Oaxacan
Cheese, Guacamole & House Salsa (V,GF)

Asada (2) \$16
Corn Tortilla, Charcoal Grilled Skirt Steak,
Guacamole, House Salsa, Onion & Cilantro (GF)

L.P. Small Plates →

Marinated Cucumbers \$12
Whipped Tahini & Chili Salt (VE,GF)

Salt & Pepper Calamari \$18
W/ Shishito Peppers, Lemon & Aioli

Sides →

Seasoned Waffle Fries (VE) \$9

Farmer's Market Salad (V,GF) \$9

Burgers & Sandwiches →

All Served On A Martin's Potato Roll
With A Choice Of Waffle Fries Or Side Salad

Cheeseburger \$16
Angus Patty, American Cheese, Tomato,
Lettuce, Grilled Onions & House Sauce

Impossible Patty Swap + \$ 3
Double Meat/ Double Cheese + \$ 6
Add Avocado + \$ 3
Add Bacon + \$ 4

Fried Chicken Sandwich \$16
Buttermilk Fried Jidori Chicken Breast,
House Pickles, Lettuce & Mayo

L.P. Happy Hour

Available
Mon-Fri 4pm-6pm

Food

Cheeseburger \$9

Impossible Burger (V) \$9

Calamari \$10

Waffle Fries (VE) \$6

Drink

Where Love Lives Cocktail \$12

Calidad Mexican Style Lager (Ca) \$7

Aperol Spritz \$12

Ep Frozé \$10

Ep Rosé \$10

Klee Pinot Noir (OR) \$10

GF = Gluten Free, V = Vegetarian, VE = Vegan

A 20% gratuity will be added to parties of
4 or more. We politely decline substitutions
or modifications.

L.P.

Cocktails →

Available By The Glass Or Pitcher

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|---|-----------|
| Where Love Lives El Silencio Mezcal, Damiana, Passionfruit, Guava, Thai Chili, Lime | \$21 \$90 |
| Tenderoni Gin, Sloe Gin, Cherry Herring, Pineapple, Lemon | \$21 \$90 |
| California Love White Wine, Rosé Aperitif Blend, Seasonal Fruit | \$21 \$90 |
| Don't Sweat The Technique Santa Teresa 1796 Rum, Liqueur 43, Lime, Ginger, Soda | \$21 \$90 |
| Kickstart My Heart Grey Goose Vodka, Watermelon, Agave, Lemon, Rhubarb | \$21 \$90 |
| Bad Medicine Whiskey, Orgeat, Lemon, Raspberries | \$21 \$90 |
| Sexy Back Tequila, Cantaloupe, Lime, Ginger Syrup | \$21 \$90 |
| Walk This Way (Boba Cocktail) Vodka, Lychee, Coconut Water, Lime, Mango Boba Pearls | \$21 \$90 |

Frozen Cocktails →

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| Frozé Rosé Wine, Bacardi Rum, Strawberry, Lemon | \$21 \$90 |
| Piña Colada Rum, Coconut Cream, Pineapple, Kaffir Lime | \$21 \$90 |

Beer & Cider →

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| Calidad Mexican-Style Lager (Usa) | \$9 |
| Chang Lager 320ml (Tha) | \$11 |
| Peroni Lager (Ita) | \$11 |
| Avery White Rascal (Usa) | \$12 |
| Stone Ipa (Usa) | \$12 |
| Modern Times Orderville Ipa 16oz (Usa) | \$13 |

Wines →

Available By The Glass or Bottle

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| Sparkling & Champagne | |
| Prosecco: Bele Casel, Veneto, Italy | \$16 \$56 |
| Sparkling Rosé : Domaine La Brazlier Champagne Rose (FR) | \$20 \$80 |
| Brut Champagne: Veuve Clicquot Nv (Fr) | \$30 \$135 |
| Veuve Cliquot: Brut Rosé Nv | \$200 |
| Dom Perignon: Luminous 2009 | \$600 |
| White Wine | |
| Gruener Vetliner: Volker Wine, Austria | \$16 \$56 |
| Bianco: E.p.& L.p. Custoza (It) | \$16 \$60 |
| Sauvignon Blanc: Clous Roussley, L'Escale | \$17 \$64 |
| Chardonnay: Enkidu, Sonoma, Ca 2018 | \$19 \$75 |
| Rosé | |
| Amor, Monterey Coast, Ca 2019 | \$16 \$65 |
| Mas de Cadenet (Fr) 2019 | \$19 \$80 |
| Red Wine | |
| Pinot Noir: Klee, Central Coast California | \$16 \$68 |
| Blaufränkisch: Clasu Preissinger Kalkstein (AT) 2018 | \$16 \$60 |
| Malbec: Rj Vindeos, Mendoza, Argentina | \$16 \$60 |
| Cabernet Sauvignon: Mwc, Central Victoria, Australia | \$18 \$64 |