

BEERS \$7.50 16oz \$8.50 20oz

- Bud Light**
Anheuser Busch 4.2%
- Modelo Especial**
4.4%
- Pilsner**
Trumer 4.9%
- Orange Wheat**
Hangar 24 4.6%
- "Aurora Hoppyalis" IPA**
Karl Strauss 7%
- Stout**
Guinness 4.2%
- 805**
Firestone 4.7%
- Blackhouse Coffee Stout**
Modern Times 5.8%
- California Craft Lager**
Mission Brewery 4.2%
- Sam Adams Seasonal**
Sam Adams ABV % Varies
- "Expatriate" IPA**
Three Weavers 6.9%
- "Sabre-Toothed Squirrel"**
Smog City 7%
- "Hollywood Park" Blonde Ale**
Indie Brewing 4.5%
- "Beach House" Amber**
The Strand 5%
- "Betty" IPA**
Hangar 24 6.5%
- Amber**
Dos XX 4.3%
- Blonde Ale**
Green Flash 4.8%
- "Hazy Little Thing" IPA**
Sierra Nevada 6.7%
- "Inclined" IPA**
Santa Monica Brew Works 7%
- Hefeweizen**
Mission 5.3%
- "Delicious" IPA**
Stone Brewery 7.7%
- Rosé Cider**
Angry Orchard 5.5%
- "Great White"**
Lost Coast 4.8%
- "The Mango" IPA**
Novo Brewing 7%

CRAFT COCKTAILS

- Hollywood Park Margarita \$10**
HPC Patrón Añejo,
Cointreau, Lime Juice
- Hollywood Park Manhattan \$10**
Bulliet 10 Year Bourbon,
Sweet Vermouth, Bitters, Cherry
- The Hollywood Gimlet \$12**
Nolet's Gin, Sweet Lime Juice, Lime
- Paloma \$12**
Don Julio Tequila Blanco,
Grapefruit Juice, Soda Water, Lime
- All American Mule \$12**
Tito's Vodka, Lime Juice,
Ginger Beer
- Penicillin \$12**
Johnnie Walker Black Label,
Honey Syrup, Ginger Syrup, Lemon
- Hollywood Park Julep \$12**
Bulliet 10 Year Bourbon,
Ginger Beer, Lime, Mint
- Side Car \$12**
Hennessy, Triple Sec, Lemon
- Mai Tai \$12**
Bacardi Rum, Triple Sec,
Myer's Float, Pineapple Juice,
Orange Juice, Lime Juice
- Spicy Margarita \$12**
Angelisco Tequila Blanco, Triple Sec,
Jalepeño, Lime, Tajin Rim

ELITE COCKTAILS

- Jack Daniels Frank Sinatra
Edition Old Fashioned \$50**
Angostura Bitters, Sugar,
Orange, Cherry
- Remy Martin XO Side Car \$50**
Fresh Lemon, Cointreau, Sugar Rim
- Patron Burdeos
Distrito Federal \$100**
Sweet Vermouth, Bitters, Orange
- Nolet's Reserve Martini \$100**
Nolet's Limited Edition Reserve Gin,
Dry Vermouth, Lemon Twist



WINES

SPARKLING & ROSÉ

	Glass	Bottle
White Zinfandel , Stone Cellars	\$7.50	\$26
"Cape Mentelle" , Rosé	\$12	\$44
Brut, "Yellow Label" , Veuve Clicquot	\$30	\$105
Brut , Chandon	\$16	\$58

WHITE

	Glass	Bottle
Riesling , Clean Slate	\$12	\$44
Chardonnay, "Riverstone" , J. Lohr	\$11	\$40
Pinot Grigio , Pighin	\$11	\$40
Nine Vines Moscato , Angove	\$10	\$36
Chardonnay "Calling All Angels" Save Me, San Francisco Wine Co.	\$10	\$36

RED

	Glass	Bottle
Pinot Noir , Smoke Tree	\$13	\$48
Cabernet Sauvignon , Seven Falls	\$14	\$52
"Malbec" , Terrazas	\$10	\$36
Red Blend "Drops of Jupiter" , Save Me, SF Wine Co.	\$10	\$36
Merlot , Alexander Valley Vineyards	\$12	\$44

SPECIALTY WINES

	1oz	3oz	6oz
Zinfandel "Three Valleys" , Ridge Vineyards	\$4	\$11	\$19
Chardonnay , Chateau Montelena	\$5	\$14	\$24
Merlot , Northstar	\$6	\$16	\$26
Cabernet Sauvignon, "Unfiltered" , Newton	\$8	\$20	\$34
Chardonnay, "Unfiltered" , Newton	\$8	\$20	\$34



BREAKFAST

Breakfast Burrito \$13

Choice of Meat (Bacon, Sausage, Ham, Turkey Sausage, Chorizo), Eggs, Cheese, Potatoes, Pico de Gallo, Guacamole, Sour Cream, Flour Tortilla

American Breakfast \$11

Choice of Meat (Bacon, Sausage, Ham, Turkey Sausage), Two Eggs any Style, Breakfast Potatoes, Choice of Toast

APPETIZERS

Fried Coconut Shrimp \$15.50

Fried Shrimp, French Fries, Sweet Curry Sauce, BBQ Sauce

Thai Chicken Lettuce Wraps \$13

Chicken Thigh, Romaine, Carrots, Bean Sprouts, Cilantro, Peanuts, Sweet Thai Sauce, Peanut Sauce

Pork Pot Stickers \$12.50

Pork & Vegetable Filled Dumplings, Ginger Soy Dipping Sauce

House Wings \$12.50 Half / \$16.25 Full

Choice of Classic Buffalo, Honey BBQ, or Spicy Asian, Carrots & Celery

Chicken Tenders \$12.50

Honey BBQ, Ranch, Fries

Guacamole & Chips \$12

Guacamole, Salsa Roja, Corn Tortilla Chips

Loaded Fries or Nachos \$12

Carne Asada

Mixed Cheese, Pico de Gallo, Guacamole, Sour Cream

Chili Cheese

Beef Chili, Mixed Cheese, Green Onion, Sour Cream

SANDWICHES

**All Sandwiches Served with Choice of Fries or House Coleslaw.
Choice of Bread (White, Wheat, Rye, Sourdough)**

Turkey Club \$13.75

Sliced Turkey, Bacon, Lettuce, Tomato, Mayo

Blackened Chicken Sandwich \$14.75

Blackened Chicken Breast, Avocado, Tomato, Fried Onion Strings, Iceberg Lettuce, Chipotle Aioli

Grilled Cheese \$9

Choice of Cheese (Cheddar, American, Swiss, Pepper Jack)

Food Allergy Notice: Our products may contain milk, egg, fish, crustacean shellfish, tree nuts, wheat, peanuts and/or soybeans. Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BYO BURGER

HPC Build Your Own Burger \$11.50

Choice of Meat (Beef Patty, Turkey Patty, Vegetarian Patty),
Lettuce, Tomato, Pickles, Onions, Fries

Additional Toppings \$1.25 Each

Bacon, Fried Egg, Cheddar, Pepper Jack, Mozzarella, Swiss, Bleu,
American, Avocado, Grilled Onions, Fried Onion Strings, Onion Ring,

Add Sauce \$.50 Each

BBQ, Teriyaki, Chipotle Aioli

BYO PIZZA

HPC Build Your Own Pizza \$8 Mini / \$11 Full

Housemade Tomato Sauce, Mozzarella

Additional Toppings \$1.25 Each

Pepperoni, Grilled Chicken, Bacon, Canadian Bacon, Meatball,
Sausage, Mushroom, Red Onion, Green & Red Bell Peppers, Tomato,
Pineapple, Black Olive, Basil, Cilantro, Jalapeño, Extra Cheese

DESSERTS

Cheesecake \$13

Seasonal Fruit Bowl \$9.25

Milkshake \$9.50

Choice of Vanilla, Chocolate, Strawberry, Oreo, Avocado

HAPPY HOUR

6AM-9AM | 4PM-7PM | 11:30PM-1:30AM

\$2 Off Appetizers

\$2 Off Draft Beers or Glass of Wine

\$1 Off Well Liquor

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