



Daily 11am - 1am

pretty in pink

40th Anniversary Movie Menu

Duckie' Pasta	\$18
orecchiette pasta, pink vodka sauce, herbs, shrimp	
Chicago-Style Bagel	\$16
smoked salmon, pink cream cheese spread, cucumber, onion, capers, dill	
Two Chicago-Style Hot Dogs	\$16
vienna beef hot dogs, mustard, onion, tomato, pickles, relish, celery salt, poppy seed bun, served with crinkle cut fries	
Pink Cupcake	\$6
cotton candy buttercream	



Chef Takeover by Gabriel Iglesias

Spam and Pineapple Fried Rice	\$14
wok-fried jasmine rice, Spam, sweet pineapple, peas, carrots, green onion, roasted garlic soy sauce, teriyaki sauce, sriracha	
Beef Chow Mein	\$24
stir-fried hibachi beef, chow mein noodles, zucchini, carrots, onions, soy garlic butter sauce, teriyaki sauce, sriracha, Parmesan cheese	
Fluffyrito	\$16
flour tortilla stuffed with hibachi beef, chow mein noodles, hibachi fried rice, soy garlic butter sauce, served with yum yum dipping sauce	
Hibachi Beef and Cheese Quesadilla	\$16
crispy grilled tortilla layered with charred Chihuahua cheese, tender hibachi beef, served with pico de gallo	
Carrot Cake	\$8
fluffy carrot cake with crushed pineapple, golden raisins, walnuts, vanilla cream cheese icing	



Chicken Favorites

California Chicken Club Sandwich	\$16
crispy chicken breast, bacon, tomatoes, butter lettuce, provolone, cilantro avocado ranch, toasted white bun	
Wings	\$16
plain, buffalo, Korean style, sweet dry rub, salsa macha, lemon pepper	



Vegetarian Creations

Crinkle Cut Fries	\$6
house seasoning blend	
Pasta Primavera	\$15
cauliflower, broccolini, zucchini, squash, spinach, roasted garlic, tomatoes, alfredo, parmesan	
Quesabirria Vegetarian Tacos	\$12
mushrooms, chihuahua cheese tortilla shell, white onions, cilantro, side of consommé	



Handheld Selections

BLTE Croissant	\$14
bacon, eggs, wild arugula, tomatoes, basil cucumber aioli	
House Smash Burger	\$14
2 patties, American cheese, Nashville sauce, dill pickle chips, toasted white bun	
Signature Burger	\$16
7 oz. beef patty, Gruyère cheese, bacon, watercress, tomatoes, Dijon aioli, shiitake truffle butter, toasted white bun	
Steak Sandwich	\$18
tri-tip, caramelized onions, provolone, arugula, horseradish aioli, toasted ciabatta	
Steak and Egg Torta	\$16
scrambled eggs, carne asada, refried beans, chihuahua cheese, onions and cilantro	

BRIE NCÉ

WHO RUN THE WORLD? CHEESE!

Cheesy Delights

Loaded Pastrami Fries	\$18
crinkle cut fries, cheese sauce, mustard sauce, pickles, grilled onions, jalapeños	
Mac & Cheese	small \$6 large \$10
cavatappi pasta, taleggio truffle cheese sauce, citrus panko	
Naan Tri-Tip Quesadilla	\$16
caramelized onions, pepperjack, horseradish aioli, garlic oil naan bread	
Yuzu Cheesecake	\$8
whipped cream, candied lemon peel	
French Onion Grilled Cheese	\$12
gruyère, sharp cheddar, caramelized onions, parmesan brioche	



Viral Sensations

Steamed Pork Dumplings	\$18
chili garlic crunch, peanuts, cilantro, scallions	
Beef Ramen	\$16
noodles, brisket, soft cooked egg, bok choy, shiitake, green onions, cilantro, bean sprouts	
Sticky Toffee Pudding	\$9
fresh berries, whipped cream	



Entrée Bowls

Amp'd Up Cobb	\$18
romaine, watermelon radish, green onions, bacon lardons, hard-boiled eggs, avocado, Point Reyes blue cheese, tomatoes, lemon-tarragon vinaigrette	
Add Protein: Chicken \$5 Salmon \$6	
Poke Bowl	\$22
edamame, cucumbers, carrots, seaweed salad, tomatoes, avocado, green onions, kaiware	
Mediterranean Protein Bowl	\$17
grilled chicken breast, chickpeas, farro, tomato, mint, onions, cucumbers, kalamata olives, cheese, lemon herb vinaigrette, tzatziki	
Crispy Chicken Bowl	\$16
edamame, cucumbers, carrots, seaweed salad, tomatoes, avocado, green onions, kaiware	
Beef Pho	\$18
rice noodles, Thai basil, shaved onions, bean sprouts, lime, cilantro, jalapeños	
Shrimp Chow Mein	\$16
sweet peppers, onions, basil, scallions, oyster sauce	
Birria Bowl	\$18
mexican rice, beans, avocado, pico de gallo, chihuahua cheese, cilantro-avocado crema	
Chili Verde Bowl	\$18
mexican rice, beans, avocado, pico de gallo, chihuahua cheese, cilantro-avocado crema	
Menudo	\$18
available saturday-sunday while supplies last	



Delectable Desserts

Cinnamon Roll	\$7
seasonal choice	
Sticky Toffee Pudding	\$9
fresh berries, whipped cream	
Yuzu Cheesecake	\$8
whipped cream, candied lemon peel	



Breakfast Bites

Breakfast Burrito	\$14
bacon, ham, egg, cheese, potato, cilantro-avocado crema	
BLTE Croissant	\$14
bacon, eggs, wild arugula, tomatoes, basil cucumber aioli	
Cinnamon Roll	\$7
seasonal choice	



SIPPING SENSATIONS

Non-Alcoholic Drinks

(N/A) ZERO PROOF COCKTAILS

Cos-No-Politan Cocktail	\$10
Ritual Zero Proof Gin Alternative, cranberry juice, simple syrup & lime juice	
Pal-No-Ma Cocktail	\$10
Ritual Zero Proof Tequila Alternative, grapefruit juice, simple syrup, soda water & lime juice	
Aperiti-No Spritz Cocktail	\$10
Ritual Zero Proof Aperitif Alternative, cranberry juice, orange juice, soda water & simple syrup	
DIRTY SODAS	
Cali Passion	\$6
mango boba pearls, mango purée, pineapple juice, starry and passion fruit cold foam	
Raspberry Rush	\$6
raspberry syrup, starry, raspberry cold foam	

BOTTLED DRINKS	\$5
Pepsi	
Diet Pepsi	
Pepsi Zero	
Starry	
Orange Crush	

*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, dairy, peanuts, tree nuts, fish, sesame and shellfish.