

Salads

Fearless Caesar \$7.50

crisp romaine, croutons, shaved parmesan & our “take no prisoners” caesar dressing. (add grilled chicken breast +\$3.50)

Chicken, Apple & Walnut \$12.00

oak grilled and chilled chicken, herbed goat cheese, honeycrisp apples, cranberry, sherry honey vinaigrette

Grilled Ahi Salad \$15.00

grilled ahi, cucumber, olive, red onion, garbanzo beans, sun-dried tomatoes & organic greens tossed in our house vinaigrette. tartar sauce served on the side

Burgers & Sandwiches

Simmzy's Burger \$9.75

woodfire grilled beef patty, simmzy's smoked onions, melted cheddar, garlic aioli, lettuce, tomato, breadbar bun (add daily's deep smoke bacon, avocado, balsamic roasted shiitakes \$1.50 each)

Bacon Blue Deluxe \$11.50

woodfire grilled beef patty topped with blue cheese and candied bacon, served with lettuce, tomato, garlic aioli and frizzled shallots

Vegetarian Sloppy Jane \$9.75

made with shiitake and portobello mushrooms, oats and garbanzo beans -- topped with swiss cheese and a dollop of tomato splat, aioli finishes it off

The Sammy \$ 13.00

grilled fresh sesame crusted salmon, tartar sauce, lettuce, tomato, frizzled shallots & breadbar bun

Spice & Vinegar Pulled Pork Panino \$ 11.50

long-cooked niman ranch pork, simmzy's smoked onions, cheese, au jus

Chicken, Bacon and Avocado Hoagie \$10.00

grilled chicken breast, greens, tomato, garlic aioli

Not Your Mama's Tuna Sandwich \$10.00

olive oil poached ahi, lettuce, tomato, cucumber, house tartar, frizzled shallots on grilled buckwheat

Ginger Chicken \$ 9.00

chicken morsels tossed with ginger aioli and roasted red peppers, sliced honeycrisp apple, greens on grilled country white

*We are committed to sourcing local, responsibly-grown, seasonal ingredients for our menu (okay, well, the beef is from the Midwest, but let's face it, that's where a lot of cows live). We like the idea of supporting the people that are doing it right. So this season, we are featuring, Earthbound Organic Lettuces, Niman Ranch Natural Pork Shoulder, Daily's Deep Smoke Bacon, Cage-Free Organic Eggs, Artisan Breads, California Rice Bran Oil and Zero Trans-Fat Fries.

Other Stuff

Chicken Tortilla Soup \$7.50

avocado, cilantro, queso fresco & tortilla strips

15 Minute (but well worth the wait!) Wings \$10.50

spicy and sweet with homemade blue to cool 'em down

Nachos Machos \$9.75

simmzy's pork chili verde, avocado-pico de gallo, melted cheese, sour cream, tortilla chips

Tom's Original Splat Bruschettas \$9.00

slow roasted cherry tomatoes, crumbled goat cheese, green onion on two pieces of grilled rustic bread

Sun-Dried Tomato Hummus \$7.50

cucumber, carrots, served with grilled buckwheat bread

Ahi Tartar with Spicy Soy \$15.00

sushi grade ahi, finely diced with avocado, scallions, spicy soy dressing & fried wontons for scooping

Spicy Sausage on a Roll \$9.50

grilled manhattan meats sausage with sweet and spicy mustard, roasted red peppers & simmzy's smoked onions

Sides

Market Greens with choice of dressing \$3.50

Shoestring Fries with your choice of sweet & spicy aioli or ketchup \$3.00

Blue Cheese Haystack fries tossed with blue cheese and garlic \$6.00

Homemade Desserts

Chocolate S'mores Pudding \$7.50

Beer Malt \$8.00

strong beer & vanilla ice cream (strangely yummy)

The “Light Weight” \$3.75 root beer float

Winery Wednesdays

Release your inner wine geek with us

Brewery Thursdays

Have you hugged your Simmzy's yet? Have you?

Sangria Weekends

Enjoy our world class sangria every Saturday & Sunday, if you don't know now you know!!!

Upcoming Events

April 24th: American Honda Motor Co. Inc presents the 25th Annual For Our Children Food and Wine Festival on Sunday, April 25, 2010 in partnership with Providence Little Company of Mary Foundation and Sandpipers. Guests will experience gourmet foods and fine wines from over 80 restaurants and wineries and may bid on silent and live auction items including sports tickets and memorabilia, dining, entertainment and travel packages. Go to <http://www.sandpipers.org/events/> for more info.

May 29-3: 38th Annual Fiesta Hermosa, known as Southern California's largest Arts & Crafts Festival with over 270 vendors last year. Of course, many people bypass the booths on Hermosa Avenue and head straight to the Beer & Wine Garden! The proceeds all go to charity, so in case you overdo it there will be a silver lining.

Weekend Eye Openers til

2:30pm (Saturday & Sunday)

Breakfast Burrito ala Simmzy's \$10.50

pork chili verde, potatoes, scrambled eggs, pico de gallo, avocado, queso fresco & sour cream

Pub Scramble (the ultimate hangover cure) \$9.50

andouille sausage, bacon, onions, red pepper, sun dried tomato, shaved parmesan, potatoes, cheddar cheese, sour cream & eggs

Breakfast Panino \$7.50

scrambled eggs, bacon, cheddar on country white

Veggie Scramble \$9.50

scrambled eggs, shiitakes, potatoes, onions, sun-dried tomato, red peppers, cheddar cheese, avocado & a dollop of sour cream

Little Simmzy's Wines

*Good: 6z 3z

Wattle Creek, Sauvignon Blanc	8	4
Tangent, Albarino	8.5	4.25
Laurier, Cabernet	6.5	3.25
Tomero, Malbec	9	4.50

*Great: 6z 3z

Zonin, Prosecco	8.5	
St. Urbans, Riesling, Germany	10	5
Alois Lageder, Pinot Grigio, Italy	7	3.5
Silver Ridge, Chardonnay	6.5	3.25
Lockwood Block 7, Pinot Noir	10.5	5.25
Saddleback, Pinot Grigio, Napa	10	5
Esca, Cabernet, Napa	12	6
Spelletich Cellars Bodog, Napa	12.5	6.25

*Where Did You Get That?: 6z 3z

D.R. Stephens, Chard, Napa	15	7.5
Robert Oatley, Shiraz, Aus	9.5	4.75
Andrew Murray, Syrah	11.5	5.75
Tamari, Torrontes	12	6
Sonoma Cuvee Pinot Noir, RRV	14	7
Hunnicut, Zinfandel, Napa	15	7.5

*Top Secret:

Henriot, Brut Champagne, 1/2 btl 45

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Simmzy's Stats:

Hours: 11am to 11pm

Friday and Saturday open until Midnight

Brunch on the Weekends starting at 10:30

Stop by the Kettle for late night dining

229 Manhattan Beach Blvd.
Manhattan Beach, CA 90266
(310) 546-1201
www.simmzys.com

Simmzy's Beer Flights

(pick your poison) 4 x 4.5oz

Bike tour of Belgium (good thing you got your bike after these selections): Tripel Karmeliet, Houblon Chouffe, Chimay, St Bernardus or Duvel \$18.5

Dealers Choice (limited releases, impossible to get, you'll feel special after drinking) ask your server \$11

Varietal of the Month:

Pinot Grigio

Which varietal would be better to feature during warm weather like this than the “Queen of Quenching”, Pinot Grigio. Italy's most popular white wine, Pinot Grigio or Pinot Gris is usually a light, crisp white wine that is intended to be consumed early on. Pinot Grigio flavors can range from melon to pear and some even offer a subtle tropical or citrus fruit. Our Alois Lageder is an exceptional example of this grapes' abilities at an approachable price. It has good structure and intensity on the palate, yet balanced with lively acidity. Transport yourself to Northeast Italy while staying only steps away from the sand.

