

## Sal ads

**Fearless Caesar \$7.75**  
crisp romaine, croutons, shaved parmesan & our "take no prisoners" caesar dressing (add grilled chicken breast +\$3.50)

**Chicken, Apple & Walnut \$12.00**  
grilled and chilled chicken, herbed goat cheese, pink lady apples, cranberry, sherry honey vinaigrette

**Grilled Ahi Salad \$15.25**  
sushi grade tuna served rare, with artisan greens, cucumber, zucchini, carrots & wasabi ginger dressing; pickled ginger, sesame seeds, sweet soy

**Shrimp, Citrus & Avocado Salad \$13.75**  
grilled shrimp, artisan greens, orange segments, avocado, toasted pepitas, red onion, queso fresco & coriander vinaigrette

## Burgers & Sandwiches

**Simmzy's Burger \$9.75**  
simmzy's own angus beef patty, chow chow onions, melted cheddar, garlic aioli, lettuce, tomato, breadbar bun (add daily's deep smoke bacon, avocado, balsamic roasted shiitakes or fried fresno chili rings \$1.50 each)

**Bacon Blue Deluxe \$11.50**  
simmzy's own angus beef patty, topped with blue cheese and candied bacon, served with lettuce, tomato, garlic aioli and frizzled shallots

**Simmzy's Hummus Burger \$9.75**  
our homemade hummus burger, made with chickpeas, couscous, sundried tomatoes, olives & shiitake mushrooms, dill mayo, topped with pickled veggies

**Chicken, Bacon and Avocado Hoagie \$10.00**  
grilled chicken breast, lettuce, tomato, garlic aioli

**BBQ Chicken Sandwich \$10.00**  
hot pulled chicken, cumin & orange spiced bbq sauce, napa cabbage slaw, coleslaw mayo & breadbar bun

**Not Your Mama's Tuna Sandwich \$10.25**  
olive oil poached ahi, lettuce, tomato, cucumber, house tartar, frizzled shallots on grilled buckwheat

**The Sammy \$14.00**  
grilled salmon, sesame seeds, tartar sauce, crispy shallots, lettuce & tomato on a breadbar bun

**Spice & Vinegar Pulled Pork Panino \$11.75**  
long-cooked pork, simmzy's onions, cheese, au jus

## Featured Seasonal

**Grilled Short Rib Tiny Tacos (3) \$9.50**  
asian marinated beef, napa cabbage slaw, siracha vinegar, mango relish

## Other Stuff

**Farmer's Market Fritters \$8.00**  
delicate spheres of batter with carrot, zucchini, and yellow squash (5) served with drake family farms goat cheese, mint, & dried fruit chutney

**Baked Brie \$9.00**  
Puff-pastry wrapped brie, homemade first-of-the-season apple sauce, roasted garlic, ciabatta

**Ahi Tartar with Spicy Soy \$15.50**  
sushi grade ahi, finely diced with avocado, scallions, spicy soy dressing & fried wontons for scooping

**Chicken Tortilla Soup \$9.00**  
queso fresco, avocado, crisp tortillas, cilantro

**15 Minute (but worth the wait!) Wings \$10.50**  
spicy and sweet with homemade blue to cool 'em down

**Grilled Fish Tacos (2) \$10.50**  
fresh wild-caught oregon rock snapper, soft corn tortillas, avocado, grilled tomato salsa, lime, pickled radish, fried fresno chili rings & spiced sour cream

## Sides

**Market Greens \$4.50**  
with your choice of dressing

**Shoestring Fries \$3.50**  
with your choice of sweet & spicy aioli or ketchup

**Sweet Potato Fries \$4.50**  
with your choice of sweet & spicy aioli or ketchup

**Blue Cheese Haystack \$6.00**  
shoestring fries tossed with blue cheese, garlic & a touch of spicy sauce

## Homemade Dessert

**Chocolate S'mores Pudding \$7.50**  
bittersweet chocolate, graham cracker crumbs, campfire marshmallows

**Apple Filled Donut \$7.50**  
spiced apples, salted caramel, donut glaze, pistachios

## Simmzy's Weekends

Enjoy our world class sangria every Friday, Saturday & Sunday (Thursday too, it's a secret though) & our almost famous Bloody Mary's during brunch...if you don't know now you know p.s.!!! If you haven't tried the SUNBURST SANGRIA (spiked with prosecco) then you are missing out!!!

## Weekend Eye Openers til

2:30pm (Saturday & Sunday)

**Buenos Dias Burrito \$10.50**  
pulled pork, potatoes, scrambled eggs, charred tomato salsa, 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

**Shaggy's Breakfast \$10.00**  
a french toast sandwich made with scrambled eggs, bacon & captain crunch-spiked cream cheese.

**Veggie Scramble \$9.50**  
scrambled eggs, shiitakes, potatoes, onions, sun-dried tomato, red peppers, cheddar cheese, avocado & a dollop of sour cream

## Bring the Party Home

Let Simmzy's cater your next party!!!  
**Ask your server for a pamphlet or email nancy@simmzys.com to get pricing, no event is too big or too small**

[www.twitter.com/simmzysMB](http://www.twitter.com/simmzysMB)  
(follow us because you care)

*Whites:	6oz	3oz
Round Hill, Chardonnay	6.5	3.25
Riff, Pinot Grigio, Italy	7	3.5
Pepi, Sauv Blanc, Sonoma	7.5	3.75
La Marca, Prosecco	8.5	
Hideaway Creek, Chard	9	4.5
Josef Rosch, Riesling, Mosel	10	5
Erste, Pinot Grigio	10.5	5.25
Dutton, Chard, Sonoma	15	7.5

*Reds:	6oz	3oz
Round Hill, Cabernet	6.5	3.25
Mil Piedras, Malbec	8.5	4.25
Angeline, Pinot Noir	9	4.5
5 Vintners, Zinfandel, Napa	12.5	6.25
Stackhouse, Cabernet, Napa	13	6.5
Stolpman, Syrah	13	6.5
Tantara Pinot (Simmzy's Cuvee)	13	6.5

## Simmzy's Beer Flights

(pick your poison) 4 x 4.5oz

Bike tour of Belgium (good thing you got your bike after these selections): A selection of our Belgian's \$19.5

Dealers Choice (limited releases, impossible to get, you'll feel special after drinking) ask your server \$12

229 Manhattan Beach Blvd.  
Manhattan Beach, CA 90266  
(310) 546-1201  
[www.simmzys.com](http://www.simmzys.com)

## Featured Beers

### Now Showing (I would drink these if I were you)

Avery's Maharaja (Dr Jones, the Maharaja will see you know...)  
Dogfish Head Chicory Stout (fine. fine, brew)  
Bootlegger's Knuckle Sandwich (keep this one on the down low)  
DDH Ruination (because they can)  
Le Citrueille Celest de Citricado (ya, interestingly yum)

### Up Next (might be hooked up now)

Highwater Brewing Hop Riot (in your mouth)  
Dogfish Head Hell Hound IPA (gnar, gnar, gnarly...)  
Dogfish 90 Minute IPA (hey, have 2)  
Deschutes Abyss (special X2 Imperial Stout)  
Mission Brewing Coconut Brown (nuff said)

**Famous last words from surfers:**  
... What's the worst that could happen  
... Don't worry those are just dolphins  
... Outside! Outside! Outside!

\*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 Tanimura & Antle Artisan Lettuces, Cage-Free Organic Eggs, Breadbar Breads in El Segundo, Drake Family Farms Goat Cheese and Zero Trans-Fat Fries.