



from the kitchen

BLISTERED SHISHITO PEPPERS 3
ginger, soy, charred lemon

TRUFFLE FRIES 5
grana padano, white truffle oil

CHOPPED KALE SALAD 5
Tuscan kale, local fruit, snap peas, spiced seeds,
feta, green goddess

ARANCINI 6
pomodoro, pea, grana padano

POACHED EGG + BACON SALAD 6
frisee, radicchio, croutons, truffle oil,
parmesan & champagne vinaigrette

INDY WINGS 6
5 wings, house red pepper sauce, blue cheese

FILET MIGNON SKEWERS 6
3 oz, morrocan spices, dill yogurt

AVOCADO TOAST 6
pickled carrot, English cucumber, fennel

PULLED PORK SLIDERS 7
3 sliders, habanero slaw, pickled red onion, brioche

DOWN N' DIRTY FRIES 7
caramelized onion, Indy Sauce, Tillamook cheddar
add pulled pork +3

GREEN CHILE MAC 8
poblano, fresno, bacon, white cheddar, grana padano

"THE INDY" BURGER 9
7oz, aged cheddar, butter lettuce, tomato, house pickles,
caramelized onion, Indy sauce
* served a la carte*
bacon +3 | avocado +3 | gluten free bun +2

FISH + CHIPS 10
wild Alaskan cod, Santa Monica WIT beer batter,
house tartar sauce, fries

house cocktails

COLDWATER
vodka, cucumber juice, lemon, soda

CRESCENT
white rum, pomegranate, lime, cayenne

DOHENY
bourbon, luxardo apricot, Jerry Thomas bitters

SHERMAN
scotch whiskey, aperol, sweet vermouth,
grapefruit bitters

CECE
vodka, mint, lime juice, soda (skinny)

PALOMA
tequila, lime, sparkling grapefruit soda, agave

MOSCOW MULE
vodka, lime juice, ginger beer

INDY BLOODY MARY
housemade bloody mary mix, vodka, lime, fixings

draft beers

**SMOG CITY,
SABRE-TOOTHED SQUIRREL 7%**
Torrance, CA

**MADE WEST,
STANDARD PILSNER 5.6%**
Ventura, CA

house wines

RED
France

WHITE
France

ROSE
France

**HOUSE COCKTAILS, DRAFT BEERS,
AND HOUSE WINE JUST \$6**

EXECUTIVE CHEF DAMORIAE GRAHAM

stay in touch!    : theindependencesm

ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF SIX OR MORE