

stirmarket

DINNER

7475 beverly blvd.
los angeles, ca 90036
323 879 8283
www.stirmarket.com
@stirmarket

STARTING & SHARING

- artisan olives** \$5
- cheese & charcuterie board** \$18
selection of cured meats and cheeses from our daily offerings, **GF**
- edamame hummus & seasonal veggies** \$8
farmers market crudité, preserved meyer lemon gremolata, **GF**
- warm burrata & grilled fruit board** \$10
grilled grapes & farmers market fruit with crostini
- bloody mary shrimp ceviche** \$11
spicy tomato & cucumber salsa, housemade corn chips, **GF**
- quinoa & chickpea croquettes** \$8
with curried yogurt dill sauce, **GF**
- lamb meatballs** \$12
san marzano tomato marinara, crumbled feta, grilled baguette, **GF**
- the fairfax veg flatbread** \$13
quinoa chickpea croquette, edamame hummus, feta
- grilled zucchini & burrata flatbread** \$13
pine nuts, sliced shallot, oregano, herb oil
- california avocado toast** \$7
pepperoncino, citrus, sea salt, **GF**

- green goddess salad** \$13
butter lettuce, grilled chicken, grapes, apple, celery, avocado, tarragon dressing, **GF**
- mediterranean fattoush salad** \$13
chopped romaine, tomato, cucumber, quinoa fritters, feta, crispy za'taar chickpeas, vinaigrette, **GF**, **add grilled chicken +3**
- poached salmon salad** \$15
green beans, white beans, arugula, dijon vinaigrette, **GF**
- chinese kale crunch salad** \$13
kale duo, grilled chicken, snap peas, edamame, peppers, crunchy furikake, sesame peanut dressing, **GF**
- kale romaine chicken caesar** \$12
tuscan kale, grilled chicken, house croutons, parmigiano, anchovy garlic dressing
- daily soup - cup / bowl** \$4 / 7
check our chalkboard for today's choice, **GF**

for any salad or bowl... **change to grilled steak or shrimp +5**
or make it veg & change chicken to avocado at no charge

MAINS

- ginger broth grilled salmon** \$18
chinese long bean, cous cous, tomatillo, dashi ginger broth
- grilled shrimp & black rice bowl** \$17
chinese sausage, soy ginger veggies, california avocado, **GF**
vegetarian tofu option available
- the PORCHETTA sandwich** \$14
— NAMED BEST PORK SANDWICH IN AMERICA —
with rosemary fries + 3
pork loin & belly, arugula, onion jam, aioli, ciabatta, **GF**
- stirmarket burger** \$13
with rosemary fries + 3
blend of grassfed short rib, brisket and chuck, butter lettuce, beefsteak tomato, sharp cheddar, shallot spread, **GF**

- braised lamb bucatini** \$17
handmade noodles, san marzano tomato orange ragú, pecorino romano
- turkey bolognese lasagna** \$15
slow cooked turkey bolognese, bechamel, mozzarella
- grilled vegetable lasagna** \$13
fire roasted peppers & mushrooms, caramelized onions, mozzarella, san marzano tomato ragú
- tangiers quinoa bowl** \$12
chickpea, shredded carrots, zucchini, pepitas, dried apricots, tahini dill yogurt, **GF**, **add grilled chicken +3**
- eastside brown rice bowl** \$13
provençal chicken, dandelion greens, mushrooms, edamame, **GF**

*brined overnight and air-chilled, our natural meats are roasted to perfection in our classic french open rotisserie oven
served with crispy potatoes and choice of sauce, additional sauce +1*

EUROPEAN ROTISSERIE PLATES

- provençal roast chicken** \$19
half free range chicken, preserved lemon, garlic, fine herbes, **GF**
- stirmarket PORCHETTA** \$20
pork tenderloin & belly, crispy skin, fennel, rosemary, garlic, lemon zest, **GF**

SAUCES

- signature chili harissa**
smokey and spicy
- salsa verde**
green herbs with lemon and olive oil
- lemon greek yogurt**
greek yogurt, lemon, sesame
- savory mustard**
grain and dijon with chicken jus

SIDES

- rosemary fries** \$5
twice cooked belgian frites finished with rosemary maldon, **GF**
- roasted broccolini** \$6.5
with chili pangrattato, **GF**
- heirloom carrots** \$6.5
with lime tahini and golden raisins, **GF**
- awesome smashed red potatoes** \$6.5
parmigiano-reggiano, chive gremolata, **GF**

GF – prepared gluten free or gluten free option available at additional charge

DRINKS

WINE

WHITE & ROSÉ

pinot blanc
skylark orsi vineyard, mendocino county, ca 2014

sauvignon blanc
girls in the vineyard, lake county 2013

rosé, organic
pratsch, rosé of pinot noir, austria 2014

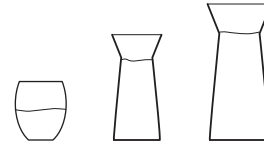
RED

carbonic sangiovese
stolpman, los olivos, ca 2013

pinot noir
au bon climat, santa barbara, ca 2013

cabernet sauvignon
fisticuffs, napa valley, ca 2011

syrah/grenache
skylark, red belly, north coast, ca 2013



glass	250ml	500ml
8	14	24
9	14	25
9	14	25
10	16	26
13	19	34
13	19	34
11	17	28

SPARKLING WINE & MIMOSAS BY THE GLASS

stir mimosa - champagne, fresh oj / 7.00

pol clément rosé sparkling - france / 8.00

varichon & clerc sparkling wine - france / 10.00

prosecco ruggeri - italy / 11.00

WHY WE LOVE WINE ON TAP...

we searched for and worked with great small winemakers and distributors to find our unique wines

instead of putting wine in bottles they place it in stainless steel kegs for us this is greener and uses way less fossil fuel compared to shipping glass bottles by truck or air

each keg of wine we use is like removing 2 cars from the road for a year plus...wine on tap is fresher without the risk of oxidation

if you have a favorite wine, tell us and we will see if we can get it on tap too

CRAFT BEER

allagash white \$8
belgian wheat, portland me, 5% abv

ballast point sculpin IPA \$8
india pale ale, san diego, ca, 7% abv

refuge blood orange wheat \$8
wheat beer, temecula, ca, 5% abv

north coast scrimshaw \$7
pilsner, fort bragg, ca, 4.4% abv

boulevard brewing the calling IPA \$7
imperial ipa, kansas city, mo, 8.5% abv

ommegang hennepin \$8
farmhouse saison, cooperstown, ny, 7.7% abv

hefeweizen weihenstephaner \$7
weissbier, weihenstephan, germany, 5.4% abv

north coast old rasputin \$8
russian imperial stout, fort bragg, ca, 9% abv

ESPRESSO BAR & DRINKS featuring intelligentsia coffee & organic kilogram teas



HOT

drip coffee / 3.25
cappuccino / 3.95
café latte / 3.95
macchiato / 3.50
americano / 3.25
dark chocolate mocha / 4.50
espresso / 2.95
hot dark chocolate / 3.95
spiced chai latte / 4.25
kilogram organic teas / 3.25
english breakfast / earl grey / green / herbal 333

COLD

iced café latte / 4.25
iced americano / 3.50
iced dark chocolate mocha / 4.75
iced espresso / 3.25
kilogram organic iced tea / 3.25
black or green
housemade lemonade / 3.50
cucumber mint lemonade / 3.50
fresh squeezed orange juice / 3.95

COLD BREW ON TAP

intelligentsia iced coffee
brewed for 24 hours & fresh on tap
\$3.75

soy +0.50
almond milk +0.50
vanilla shot +0.50

EVENTS & INFO

HAVE YOUR PARTY OR EVENT @ STIR MARKET

perfect for groups from 25 to 70
available day & night
email catering@stirmarket.com or call 323-879-8283

ONLINE ORDERING + DELIVERY @ STIRMARKET.COM

HOLIDAY & OFFICE CATERING AVAILABLE

visit stirmarket.com or pick up a catering menu in store