

# Happy Hour Menu

3:30pm - 6:00pm, Daily

Draft Beer | 8 House Wine | 9.5 Well Drinks from 10  
2 off all other wines by the glass and cocktails not featured

## ADULT HAPPY MEALS

**BUBBLES & BITES** | 29.5  
domaine chandon brut or brut rosé + two beef sliders, ground daily, hand-formed, brioche bun, black pepper, red onion marmalade, sharp cheddar

**PARMESAN TRUFFLE OR CLASSIC FRIES & MINI MARTINI** | 18  
ketel one vodka or tanqueray gin

*upgrade to mini lemon drop or cosmopolitan +3*

**GUACAMOLE & MINI MARGARITA** | 19  
fresh house-made guacamole, crisp tortilla chips, classic margarita

*upgrade to the mini elvis pink cadillac or fiery pineapple margarita +3*

**KG CHEESEBURGER & WINE OR BEER**  
sharp cheddar, swiss, or pepper jack cheese, kennebec potato chips, ltop any draft beer | 26  
daou chardonnay, rosé or cabernet sauvignon | 28

## APPETIZERS

**SITO'S TRIO - HUMMUS, BEET HUMMUS, WHIPPED FETA** | 21

wood oven pita with za'atar, carrots, celery, and olives

**CALAMARI STEAK STRIPS - FLASH-FRIED** | 19  
wood-roasted red pepper and horseradish cocktail sauces

**GUACAMOLE & CHIPS** | 14  
fresh-made guacamole, crisp tortilla chips

**DUNGNESS AND KING CRAB CAKES** | 13 (ONE) 24 (TWO)  
rémoulade sauce, spinach and wood-roasted tomato salad, meyer lemon herb vinaigrette

**COLOSSAL WILD WHITE GULF SHRIMP COCKTAIL** | 26 (FOUR) 38 (SIX)  
spirited horseradish cocktail sauce, grilled lemon

**COCONUT SHRIMP** | 26 (FOUR) 38 (SIX)  
roasted pineapple and mango salsa, jicama, green apple and cabbage coleslaw, spicy orange marmalade dipping sauce

**PARMESAN-BREADED ZUCCHINI STICKS** | 10.5 (THREE) 19.5 (SIX)  
labneh bi toum (garlic, mint and lemon yogurt sauce)

**PARMESAN TRUFFLE FRIES** | 12 (BOWL)  
truffle oil, parmigiano-reggiano, sea salt

**WOOD OVEN WINGS** | 12 (THREE) 22 (SIX)  
house-made buffalo sauce, or prickly pear habanero bbq, carrots, celery, blue cheese dressing

**STUFFED MEDJOOL DATES** | 9 (TWO) 17 (FOUR)  
the jewel of the desert, walnut, gorgonzola and mascarpone-stuffed, bacon-wrapped, almond wood oven-roasted, arugula, fennel salad, aged balsamic

**SASHIMI GRADE AHI TACOS** | 12 (EACH)  
ahi, wasabi, fresh ginger, green onions, cucumber, edamame, wakame seaweed salad, sake, soy, citrus reduction, tobiko, pickled ginger, avocado garnish

**BBQ RIBS** | 19 (THREE)  
oak-grilled, jicama, green apple and cabbage coleslaw, habanero prickly pear bbq

**1/2 WEDGE SALAD** | 10  
bacon, tomato, red onion, kg citrus and shaft's blue cheese dressing

**1/2 CLASSIC CEASAR SALAD** | 10  
romaine hearts, parmigiano-reggiano, focaccia croutons, spanish white anchovy

**1/2 GRILLE GREENS, DATES, MANCHEGO SALAD** | 10  
green apple, medjool dates, olives, walnuts, white balsamic vinaigrette

**EDAMAME - SWEET, SPICY** | 10  
soy sauce, garlic, mirin, sesame seeds, furikake, ginger

**SZECHUAN CHICKEN LETTUCE WRAPS** | 19.5  
mary's chicken, sweet soy ginger glaze, peanuts, crispy wontons

**LOADED NACHOS** | 19.5  
fresh chips, black beans, sharp cheddar, monterey jack, cotija cheese, pico de gallo, tomatoes, pickled jalapeños, guacamole, sour cream, tomatillo and serrano salsa verde, chile de árbol salsa roja

*add: grilled mary's chicken +6 | prime carne asada +7.5*

## KG FAVORITES

fresh kennebec potato chips - sea salt dusted

Substitutions:

French Fries +4.5 | Parmesan Truffle Fries +5  
Small Casear or Mixed Green Salad +5

**PRIME RIB OF BEEF FRENCH DIP** | 27.5  
horseradish, au jus

**BEEF SLIDERS (2)** | 18.5  
fresh chuck, ground daily, hand-formed, brioche bun, red onion, black pepper marmalade, sharp cheddar

**THE CHOP HOUSE BURGER** | 19.5  
8 oz. wood-broiled, bun, l,t,o,p

*add: grilled onions, mushrooms or fire-roasted jalapeño +3  
sharp cheddar, swiss emmental, pepper jack or shaft's california blue +3.5  
avocado or thick-cut applewood-smoked bacon +5*

**FISH N CHIPS** | 27.5  
tempura alaskan black cod, jicama green apple slaw, rémoulade, french fries

## ALMOND WOOD OVEN PIZZA

Double zero flour, zesty sauce. Authentic ingredients.

Gluten-free crust +3

**MARGHERITA PIZZA** | 19  
roma tomatoes, basil, true bufala mozzarella, parmigiano-reggiano, sauce on request. a simple classic!

**ITALIANO PEPPERONI PIZZA** | 19.5  
*spicy calabrese +5 | sweet fennel sausage +5*

**SWEET ITALIAN SAUSAGE PIZZA** | 19.5  
italian mozzarella, parmigiano-reggiano

**MUSHROOM PIZZA** | 19.5  
sauce seasonal mushrooms, mozzarella, parmigiano-reggiano

## TACOS

Authentic Soul. Kaiser Refinement.  
Fresh corn tortillas, Mexican rice, and black beans

**OAK-GRILLED SHRIMP TACOS (3)** | 27  
garlic marinade, slaw, pico de gallo, chipotle crema, guacamole

**BLACKENED FISH TACOS (3)** | 27  
slaw, creamy guacamole, roasted corn, pineapple, mango, salsa, jalapeño cream

**MARINATED OAK-GRILLED MARY'S CHICKEN TACOS (3)** | 27  
creamy guacamole, roasted corn, pineapple, mango, salsa, jalapeño cream

**OAK-GRILLED PRIME STEAK TACOS (3)** | 29.5  
chimichurri, guacamole, pickled red onions, cotija cheese, micro cilantro

**WARNING:** CERTAIN FOODS AND BEVERAGES SOLD OR SERVED HERE CAN EXPOSE YOU TO CHEMICALS INCLUDING ACRYLAMIDE IN MANY FRIED OR BAKED FOODS, AND MERCURY IN FISH, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFORMATION GO TO WWW.P65WARNINGS.CA.GOV/RESTAURANT.

dine-in only, please

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.