

Happy Hour Menu

3:30pm - 6:00pm, Daily

Draft Beer | 8 House Wine | 9 Well Drinks from 9
2 off all other wines by the glass and cocktails not featured

APPETIZERS

SITO'S TRIO - HUMMUS, BEET HUMMUS, WHIPPED FETA | 19.5
wood oven pita with za'atar, pickled vegetables, carrots, celery

CALAMARI STEAK STRIPS - FLASH-FRIED | 17
wood-roasted red pepper and horseradish cocktail sauces

DUNGENESS AND KING CRAB CAKES | 12 (ONE) 23 (TWO)
rémoulade sauce, spinach and wood-roasted tomato salad, meyer lemon herb vinaigrette

COLOSSAL WILD WHITE GULF SHRIMP COCKTAIL | 24 (FOUR) 35 (SIX)
spirited horseradish cocktail sauce, grilled lemon

COCONUT SHRIMP | 24 (FOUR) 35 (SIX)
roasted pineapple and mango salsa, kale, jicama, green apple and cabbage coleslaw, hot honey drizzle

PARMESAN-BREADED LARGE ZUCCHINI STICKS | 9.5 (THREE) 17 (SIX)
labneh bi toum (garlic, mint and lemon yogurt sauce)

PARMESAN TRUFFLE FRIES | 11 (BOWL)
truffle oil, parmigiano-reggiano, sea salt

BUFFALO WINGS | 9.5 (THREE) 17 (SIX)
wood oven-roasted, house-made buffalo sauce, 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 CUPS | 9.5 (EACH)
ahi, wasabi, fresh ginger, green onions, cucumber, edamame, wakame seaweed salad, sake, soy, citrus reduction, black sesame and furikake cup, tobiko, pickled ginger, avocado garnish

BBQ RIBS | 16 (THREE)
oak-grilled, jicama, green apple and cabbage coleslaw, habanero prickly pear bbq

1/2 WEDGE SALAD | 9.5
bacon, tomato, red onion, kg citrus and shaft's blue cheese dressing

1/2 CLASSIC CEASAR SALAD | 9.5
romaine hearts, parmigiano-reggiano, focaccia croutons, spanish white anchovy

1/2 GRILLE GREENS, DATES, MANCHEGO SALAD | 9.5
green apple, medjool dates, olives, walnuts, white balsamic vinaigrette

EDAMAME - SWEET, SPICY | 9.5
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 | 18.5
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 | carnitas +6 | prime carne asada +7.50

KG'S FAVORITES

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

FISH N CHIPS | 24.5
tempura alaskan black cod, jicama green apple slaw, rémoulade, sea salt-dusted kennebec potato chips

PRIME RIB OF BEEF FRENCH DIP | 26.5
balsamic-glazed red onion and black pepper marmalade, horseradish, au jus, sea salt-dusted kennebec potato chips

THE CHOP HOUSE BURGER | 19.5
8 oz. - half pound wood-broiled, bun, l,t,o,p, sea salt-dusted kennebec potato chips
*add: grilled onions, mushrooms or fire-roasted jalapeño +3
sharp cheddar, swiss emmental, pepper jack or shaft's california blue +3.5
avocado or applewood-smoked bacon +5
avocado or thick-cut applewood-smoked bacon +5*

ALMOND WOOD OVEN PIZZA

Double zero flour, zesty sauce.
Authentic ingredients.
Gluten-free crust +3

MARGHERITA PIZZA | 18
roma tomatoes, basil, true bufala mozzarella, parmigiano-reggiano, sauce on request. a simple classic!

ITALIANO PEPPERONI PIZZA | 19
add spicy calabrese +4 | sweet fennel sausage +4

SWEET ITALIAN SAUSAGE PIZZA | 19
italian bufala mozzarella, parmigiano-reggiano

MUSHROOM PIZZA | 19
fresh basil, olives, spinach, mushroom mélange, bufala mozzarella, parmigiano-reggiano

TACOS

Authentic Soul. Kaiser Refinement.
Fresh handmade blue & yellow corn tortillas,
poblano, corn, vegetable rice and black beans

OAK-GRILLED SHRIMP TACOS | 22
garlic marinade, slaw, sweet & spicy habanero prickly pear drizzle

BLACKENED SWORDFISH TACOS | 24.5
slaw, creamy guacamole, roasted corn, pineapple, mango, salsa, jalapeño cream

MARINATED OAK-GRILLED MARY'S CHICKEN TACOS | 21
creamy guacamole, roasted corn, pineapple, mango, salsa, jalapeño cream

OAK-GRILLED PRIME STEAK TACOS | 24.5
chimichurri, guacamole, pickled red onions, cotija cheese, micro cilantro

ADULT HAPPY MEALS

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

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

KG CHEESEBURGER & WINE OR BEER
any draft beer | 26
daou chardonnay or cabernet sauvignon | 28