



## FOR THE TABLE

### AVOCADO TOAST 17 •

Grilled Levain Bread, Avocado, Cilantro, Radish, Pickled Fresno Peppers, Toasted Pepitas, Baby Heirloom Tomatoes

### GRILLED OCTOPUS 16 •

Squash Purée, Confit Fingerling Potatoes, Roasted Heirloom Carrots, Chorizo Oil

### MAHI-MAHI FISH TACOS 14 •

Grilled Mahi-Mahi, Cabbage, Pickled Carrots, Avocado, Jalapeño Tartare Sauce & Spicy Aioli

### BAKED CHEESE BREAD 14 •

Brie, Parmesan, Gruyere, on a Soft Roll with Honeycomb, Apples, Pears & Mixed Greens

### BEEF TARTARE 15

Beef Tenderloin, Leek Ash, Garlic Aioli, Charred Jalapeño, Grilled Shallots, Chives, Aleppo Pepper, Radish, Lemon, Crispy Egg Yolk, Toasted Gruyère Levainin

### ARUGULA & BEETS 16 • •

Orange Segments, Strawberry, Goat Cheese, Honey, Pine Nuts, Gremolata

### ALBACORE TUNA CRUDO 14

Chipotle Aioli, Ponzu, Pears, Coriander

### CHEESEBOARD 20 •

Rotating Chef's Selection

### BRUSSELS SPROUTS 12 • •

Apple Mustard, Hazelnuts, Sage

### CREAMED CORN 12 •

Queso Fresco, Cilantro

### DOUBLE BAKED POTATO 12 •

Crispy Bacon, Chives, Parmesan

### ROASTED CAULIFLOWER 13 •

Tahina, Lemon-Garlic Yogurt, Pomegranate, Scallions

## SOUPS & SALADS

### ADD A PROTEIN

Steak 12, Salmon 10, Shrimp 9, Chicken 8

### ROASTED BUTTERNUT SQUASH SOUP 14 • •

Cinnamon Crème Fraîche, Pepitas

### PANZANELLA 16 •

Local Burrata, Heirloom Tomatoes, Persian Cucumbers, Shallots, Pine Nuts, Pain Levain, White Balsamic Vinaigrette

### CHICKEN CAESAR SALAD 17

Romaine, Galic Croutons, Lemon Zest, Parmesan Cheese, Caesar Dressing

### VEGGIE SALAD 17 • •

Chopped Baby Kale, Avocado, Carrots, Shallots, Pistachios, Green Goddess Vinaigrette

### ASIAN SHRIMP SALAD 19

Napa Cabbage & Red Cabbage, Carrots, Fennel, Red Bell Pepper, Shallots, Crispy Wontons, Cashews, Peanut Dressing

## ENTRÉES

### SWEET SIXTEEN BACON CHEESEBURGER 21

8oz. Niman Ranch Beef, Bacon, White Cheddar, Tomato, Red Onions, Spicy Herb Mayo, Choice of Spicy Garlic Herb Fries or House Salad

### SEAFOOD SPAGHETTI ALL' ARRABBIATA 26

Shrimps, Scallops, Mussels, San Marzano Tomatoes, Garlic Bread, Chili Flakes

### MONTANA AVE SCALLOPS 27 •

Cauliflower-Leek Purée, Apples, Mustard-Cream Sauce, Hazelnuts, Crispy Leeks

### MOULES-FRITES 25 •

Mussels, Coconut Green Curry, Cilantro, Scallions, Baguette and French Fries

### PORK CHOP 31 •

Niman Ranch 10oz. Bone-in Chop, Crispy Brussels Sprouts, Apples, Hazelnuts, Sweet Onion Rings

### SUZANNE'S FRIED CHICKEN 29

Free Range Half Chicken, Corn Sauté, Cilantro, Scallions, Honey Aioli

### MAHI-MAHI CURRY 30 •

6oz. Mahi-Mahi in a Subtle Red Curry Sauce, Served on a Bed of Forbidden Rice

### ROASTED SALMON 32 •

7oz. Blackened Salmon, Peper Carrot Purée, Asparagus, Tomatoes, Cipollini Onions, Lemon-Caper Sauce

### RED SNAPPER 32 •

7oz. Red Snapper Filet on a Mediterranean Tomato Sauce, Served with Roasted Baby Squash and Cherry Tomatoes

### STEAK FRITES 30

8oz. Sirloin Steak topped with Red Wine Mustard-Butter Quenelle, Arugula, Worcestershire Fries

Explore our events at:

[@margossantamonica](https://www.instagram.com/margossantamonica)

• Vegetarian • Gluten Free

Parties of 8 people and more are subject to a 20% auto-gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SPARKLING WINES

- PROSECCO BOCELLI 14/52 Valdobbiadene, Veneto, Italy, NV
- ROSÉ BRUT 15/56 El Vigno de Alice, Valdobbiadene Hills, Italy, NV
- CHAMPAGNE 20/74 Split - 36 Deutz, Champagne, France, NV
- CHAMPAGNE 116 Ployez-Jacquemart, Champagne, France, NV

## ROSÉ & WHITE WINES

- HOGHWASH ROSÉ | DRAFT 14/52  
Tuck Beckstoffer, Napa Valley, California, 2017
- CHÂTEAU D'OLLIERES ROSÉ 18/68  
Prestige, Provence, France 2018
- DANCING COYOTE ALBARIÑO | DRAFT 15/56  
Clarksburg, Yolo County, California, 2016
- COLLIER CREEK CHARDONNAY 14/52  
Collier Creek, Lodi, California, 2017
- PATIENT COTTAT SANCERRE 17/64  
Anciennes Vignes, Loire, France, 2017
- MATANZAS CREEK SAUVIGNON BLANC 16/60  
Sonoma County, California, 2017
- COTES-DU-RHÔNE BLANC 14/52  
Vidal-Fleury, Rhône, France, 2015
- FANTINEL PINOT GRIGIO 15/56  
Sant'Helena, Fantinel, Colliot, Italy, 2017
- CARL GRAFF RIESLING 14/52  
Mosel, Germany, 2016
- CLOS PEGASE CHARDONNAY 16/60  
Napa Valley, California, 2017
- GRAN MORAINES CHARDONNAY 25/98  
Yamhill-Carlton District, Oregon, 2016



## RED WINES

- MARGO'S RED BLEND 14/52  
Paso Robles, California, NV
- WOLTRAP RED BLEND 14/52  
The Woltrap, Western Cape, South Africa, 2017
- CHILLED GRENACHE RED BLEND | Draft 15/56  
Indie Rebel, Paso Robles, CA 2017
- CAPTURE, RED BLEND 22/86  
Innovant, Sonoma County, California, 2014
- BANSHEE PINOT NOIR 18/68  
Sonoma Coast, California 2017
- ALTOCEDRO MALBEC 15/56  
Año Cero, La Consulta, Mendoza, Argentina, 2017
- STEWART CELLARS MERLOT 16/60  
Napa Valley, California, 2014
- FAMILLE PERRIN, ORGANIC SYRAH 14/52  
"Nature", Cote Du Rhône, France, 2016
- EX- POST FACTO SYRAH 24/94  
Santa Barbara County, California, 2016
- ZINFANDEL 16/60  
Portalupi, Shake Ridge Ranch, Amador, California, 2016
- PETITE SYRAH 28/108  
True Vine, Cana Reserve, El Dorado, California, 2010
- ITALIAN RED, IL FAUNO DI ARCANUM 18/68  
Tuscany, Italy, 2016
- CLAY SHANNON, CABERNET SAUVIGNON 18/68  
Napa & Lake County, California, 2016
- GALERIE, "PLEIN AIR", CABERNET SAUVIGNON 25/98  
Napa Valley, California, 2015

## MARGO'S CLASSICS

- NAMASTE 16  
Loft & Bear Vodka, Giffard Elderflower, Fresh Cucumber Juice, Fresh Lemon Juice, Soda Water
- FROZÉ 14 - Draft  
Vodka, Giffard Strawberry, Rosé, Fresh Lemon Juice, Organics Lemon Bitters
- TIPSY MONK 16  
Grey Whale Gin, Sage, Fresh Lemon Juice, Chartreuse, Rhubarb Bitters
- EMPRESSIVE 16  
Empress Gin, Lillet, Yellow Chartreuse, Lemon Juice, Celery Bitters
- THAT'S WHAT SHE SAID 16  
Empress Gin, Grapefruit Juice, Lavender Bitters, Brut, Lavender Sugar Rim
- HAPPILY, EVER AFTER 15  
Flor De Cana Rum, Giffard Elderflower, Lime Juice, Hibiscus Syrup, Egg White

## WHISKEYS

- MARYLAND MULE 15  
Sagamore Rye, Fresh Ginger, Blueberries, Fresh Lime Juice, Ginger Beer
- BRIDGE AND TUNNEL 16  
Mitcher's Rye, Yellow Chartreuse, Amaro Zucca, Orange Bitters
- WILD WILD WEST 16  
High West Bourbon, Bacon Syrup, Angostura Bitters, Black Walnut Bitters, Bacon
- RED MANHATTAN 15  
Bell Pepper infused Sagamore Rye, Cynar, Orange Bitters, Luxardo Cherry
- BLACK WATER 15  
Templeton Rye, Benedictine, Frangelico, Later Days Cold Brew, Chocolate Shavings
- COLD FASHIONED 16  
Sagamore Rye, Mr. Black Coffee, Chocolate Bitters

## AGAVES

- CLASSIC MARGARITA 14  
Lunazul Reposado, Fresh Lime Juice, Chili Salt Rim
- PEACH CHARCOAL MARGARITA 16  
Nosotros Blanco Tequila, Peach Liqueur, White Jadesca, Honey Syrup, Lime Juice, Charcoal
- BASIL POMEGRANATE MEZCAL MARGARITA 15  
El Silencio Mezcal, Lime Juice, Pomegranate Syrup, Giffard Pamplemousse, Grapefruit Bitters
- SPICY CUCUMBER MARGARITA 15  
Herradura, Lime Juice, Cucumber Juice, Giffard Elderflower, Lava Salt
- EL VALIENTE 16  
Chile de Arbol infused El Silencio Mezcal, Lime Juice, Tamarind Syrup, Cointreau, Lava Salt
- OAXACAN NEGRONI 16  
Bozal Mezcal, Campari, Cocchi Americano, Mole Bitters, Rosemary Spring

## DRAFT BEER

- SAINT ARCHER MEXICAN LAGER 10 Saint Archer Brewery, San Diego, CA 4.8%
- BEACH HOUSE AMBER 9 Strand Brewing Co., Torrance, CA 5%
- WESTFALIA RED ALE 9 Fort Point Beer Co., San Francisco, CA 5.6%
- ROTATING IPA 10 Ask Your Server!
- XPA 11 Santa Monica Brew Works, Santa Monica, CA 5.6%
- OFF-DRY APPLE CIDER 9 Stem, CO 5.8%