

BEER

Bottles

Budweiser Heavy and Light · 5

Coors Banquet · 5

Lagunitas IPA · 6

Modelo Especial · 6

Negra Modelo · 6

Duval Belgian Ale · 8

Mini Miller High Life · 3

Buckler N/A · 4

Draft

Ballast Point Grapefruit Sculpin · 7

Estrella Jalisco · 6

LBC IPA · 7

Pacifico · 6

Pabst Blue Ribbon · 4

805 · 6

Cans

Miller Lite · 4

Coors Light · 4

Calidad Cerveza · 5

Dogfish Session Sour · 6

Guinness · 7

Shacksbury Cider · 7

Natural Light Peach Mango Seltzer · 4/6

FOOD

Black Burger · 12

housemade Wagyu patty . American cheese . lettuce .
tomato . house pickles and sauce . served with fries

Impossible Burger · 14

plant based patty . American cheese . lettuce .
tomato . house pickles and sauce . served with fries
. vegan cheese available upon request .

Vegan Burger · 16

Fried Chicken Sandwich · 12

buttermilk fried chicken . apple cider slaw .
house pickles . mayo . served with fries

Grilled Cheese · 8

smoked gouda on sourdough . served with fries

Avocado · 1

Bacon · 2

Sautéed Onions · 50¢

Fried Egg · 1

Blue Cheese · 1

Pepperjack Cheese · 1

Chicken Strips · 9

served with fries .

housemade bbq sauce & ranch

Cauliflower Nuggets · 8

naked or buffalo style .

served with housemade ranch

Fried Pickle Chips · 8

served with housemade ranch

French Fries · 4

served with housemade ranch

Zapp's Bag of Chips · 2

COFFEE

French Press · sm 4 · lg 8

Lord Windsor Coffee



1800 E. BROADWAY LONG BEACH CA

OUR CLASSIC COCKTAILS

BLACK MULE

Jameson Irish Whiskey with muddled lemon, lime & bitters, topped with a splash of ginger beer

HIBISCUS-GINGER MARGARITA

Cazadores Blanco Tequila shaken with housemade hibiscus-ginger juice & fresh lime juice, garnished with lime

WINE

White

Underwood Sparkling 375 mL can · 10
Oregon
Luuma Chardonnay · 10
Sonoma, CA

Rosé

Una Lou 375 mL can · 12
Pinot Noir. Scribe Winery, Sonoma, CA
Nomadica 250 mL can · 10
Syrah. Central Coast, CA

Red

Parts & Labor Red Blend · 10
Mendocino, CA
Nomadica Red Blend 250 mL can · 10
Santa Barbara, CA
Ultraviolet Cabernet · 10
Napa Valley, CA

SEASONAL COCKTAILS

BUTTERNUT SQUASH MARTINI

Grey Goose. Butternut Squash.
Pear liqueur. Honey. Lemon. Served up.

PEAR CLOVE OLD FASHIONED

Knob Creek Bourbon.
Pear liqueur. Bitters. Simple. Rocks.

PALO SANTO LAST WORD

Bombay Sapphire. Palo Santo.
Green Chartreuse. Luxardo liqueur.
Lime. Served up.

APPLE CIDER MULE

Illegal Mezcal. Cazadores Blanco.
Apples. Cinnamon. Agave. Lime.
Ginger Beer. Rocks.

ROSEMARY GIMLET

Bombay Gin. Rosemary.
Lychee liqueur. Simple. Lime. Rocks.

RUM MANHATTAN

Pyrat Rum. Pear. Vanilla.
Sweet Vermouth. Eucalyptus tincture.
Simple. Mint. Served up.

CHAI SOUR

Knob Creek Bourbon. Chai.
Simple. Lemon. Rocks.

PENICILLIN

Glenlivet. Honey. Ginger.
Lemon. Rocks.

BLACK



ALL SPECIALTY DRINKS ARE \$12