

COMMISSARY

Southern California-inspired comfort food and cocktails, with music for California dreaming.

啟發自南加州的美食及雞尾酒，配合音樂，帶你感受陽光明媚的加州風情。

SNACKS 小食

Buffalo wings 水牛雞翼 Blue cheese sauce 藍芝士醬 Nashville hot style 香辣風味	78	Grilled corn (V) Cotija cheese, lime 墨西哥芝士香烤粟米	78
Jalapeño poppers (V) 香炸墨西哥青椒釀芝士	68	Fried onion rings (V) chipotle mayo 洋蔥圈伴煙燻墨西哥辣椒蛋黃醬	68
Chips and guacamole (V) 墨西哥玉米脆片伴牛油果醬	88		

LEAN & GREEN 綠色生活

Comm cobb salad poached chicken, tomato, avocado, bacon, egg, gorgonzola, sweet corn & lettuce 美式沙律 - 雞肉、蕃茄、牛油果、 煙肉、蛋、藍芝士、粟米及生菜	158	Spinach, edamame, jalapeño and radish (V) 青辣椒菠菜枝豆櫻桃蘿蔔沙律	88
Kohlrabi and kale (V) apple purée, smoked almond, mixed herbs and cheddar 羽衣甘藍及大頭菜沙律伴蘋果蓉、 煙燻杏仁、香草及車打芝士	108	Caesar salad 凱撒沙律 with grilled shrimp 伴烤蝦	108
Crab ensalada poached spanner crab with lime, guacamole, salmon roe and coriander 加菲蟹肉沙律伴牛油果醬	168	with grilled chicken 伴烤雞肉	168
		Grilled cauliflower (V) raisin, pasilla, capers and almonds 香烤椰菜花伴水瓜柳及杏仁伴香 辣葡萄乾醬汁	88

CARBS 澱粉美食

Rigatoni (V) porcini & button mushroom cream 牛肝菌白蘑菇忌廉粗長通心粉	158
Totchos Tater tots topped with marinated skirt steak, Cotija cheese, chorizo, sour cream, guacamole, scallions and hot sauce 墨西哥芝士牛油果醬酸忌廉薯波伴 香烤牛肉粒	128
Mac n' cheese 焗芝士通心粉 (V)	138
Fries 炸薯條 (V) spiced seasoning	58
Cheesy truffle fries (V) 松露芝士薯條 truffle mayo, American cheddar	88

FEASTING 盛宴套餐

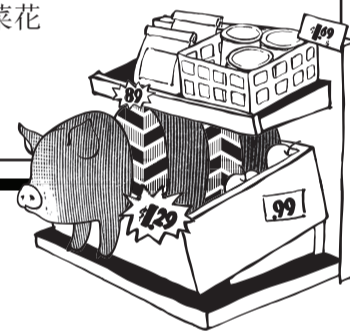
A selection recommended
by our Chef for sharing
廚師特別介紹，適合多人分享

298/pp

Chips and guacamole 墨西哥玉米脆片伴牛油果醬
Jalapeño poppers 香炸墨西哥青椒釀芝士
Fish tacos / Soft shell crab tacos 炸魚玉米捲餅 或 炸軟殼蟹玉米捲餅
Chicken and brown sugar waffle 香炸走地雞腿黃糖窩夫
Carne asada with grilled corn and spinach, edamame, jalapeño and radish salad 秘制菠蘿辣椒汁香醃牛扒伴青蔥 配墨西哥芝士香烤粟米及 青辣椒菠菜枝豆櫻桃蘿蔔沙律
Red velvet cake 忌廉芝士紅絲絨蛋糕

HOUSE FAVOURITES 大熱精選

Chicken and waffle free-range fried chicken leg, brown sugar waffle, maple syrup and hot sauce 香炸走地雞腿黃糖窩夫伴楓糖糖漿及辣醬	208
Shrimp and grits seared tiger prawns finished in a rich bisque, with soft egg, mushroom, toasted sesame and corn grits 大蝦玉米糊	188
Carne asada skirt steak marinated in tepache, guajillo chili, grilled scallions, sesame 秘制菠蘿辣椒汁香醃牛扒伴青蔥	238
Commissary clam chowder a hearty, creamy chowder with bacon bits, buttered leek, potato and clams, dash of vermouth 招牌周打蜆湯	158
Baby back ribs coleslaw, grilled corn, soft roll 煙燻BB豬肋骨伴椰菜絲沙律、香烤粟米及軟餐包	Half 半份 268 Full 全份 488
Steamed sea bass, tomato gravy, wilted greens 蕃茄汁清蒸鱸魚伴時蔬	168
12oz O'Connor ribeye, choice of side: Grilled corn, Caesar salad, fries or grilled cauliflower 12安士O'Connor肉眼扒伴配菜: 香烤粟米、凱撒沙律、炸薯條或香烤椰菜花	458



BUNS & TACOS 漢堡及玉米捲餅

All burgers are served with spiced fries
所有漢堡均附有炸薯條

Tuna poke tostada Crisp tortilla, tuna with soy and ginger, guacamole, sesame 秘制吞拿魚魚生粒脆玉米捲餅伴牛油果醬及芝麻	178
Double cheeseburger 雙層芝士漢堡	168
Southern fried chicken burger, Alabama slaw 美國南部炸雞漢堡	198
Pulled pork burger, BBQ sauce 手撕豬肉漢堡	148
Fish burger Snapper, double cheese, gherkin and caper mayo, jalapeño 鯛魚芝士青椒漢堡	178
Soft shell crab tacos black sesame, sriracha mayo, slaw 炸軟殼蟹玉米捲餅	138
Korean bulgogi tacos smoked brisket, quail egg 韓式牛肉鵝蛋玉米捲餅	158
Fish tacos green goddess, cabbage slaw 炸魚玉米捲餅伴香草沙律醬及椰菜絲沙律	148
Carnitas tacos slow-cooked pork shoulder, slightly crispy, Mexican spice, onion, coriander and tomato salsa 慢煮豬肩肉玉米捲餅伴蕃茄莎莎醬	148
Charred cauliflower tacos (V) refried beans, kewpie, hot sauce, pickled cucumber, almond butter and capers 香烤椰菜花豆泥玉米捲餅	108

JUST FOR LUNCH 午市專享

Monday to Friday 星期一至五 11:30am - 3pm

Sweets 甜品 +40 / Soft drinks, coffee or tea 汽水、咖啡或茶 +20 /
American iced tea, cold pressed juices 美式冰茶、冷壓果汁 +35 /
House wines, draught beer (full pint) 紅白餐酒或生啤 +50

COCKTAILS

	Happy Hour
MEZCAL MULE <i>Hanson Californian vodka, Alipus mezcal, lime, pineapple, ginger beer</i>	60 / 90
SOCAL SOUR <i>Tanqueray London Dry gin, Cynar, watermelon, lime, agave nectar</i>	60 / 90
KOMBUCHA MOJITO <i>Nusa Caña rum, lemon, mint, green tea kombucha</i>	80 / 100
YUZU GIMLET <i>Tanqueray London Dry gin, yuzu, vanilla sencha tea, condensed milk</i>	80 / 100
MEXICALI MARGARITA <i>Ocho Blanco Tequila, Aperol, blood orange, lime, agave nectar, frozen</i>	90 / 120
HICKORY OLD FASHIONED <i>Wild Turkey Bourbon, maple syrup, aromatic bitters, hickory wood smoke</i>	90 / 120
COCKTAIL OF THE WEEK <i>See your server for details</i>	60 / 90

BEER COCKTAILS

	Happy Hour
HALF PINT HERO <i>Lager, agave, lime Upgrade to half pint superhero and add a shot of Ocho Blanco Tequila</i>	50 / 70 add 30
RADLER <i>Pale ale, watermelon juice</i>	50 / 70
MICHELADA <i>Lager, tomato juice, lime, hot sauce, salt</i>	50 / 70
TEPACHELADA <i>Lager, fermented pineapple, lime, spices</i>	50 / 70

HOUSE KOMBUCHA

Kombucha is a naturally carbonated fermented tea drink. We make ours by cold-brewing loose leaf tea for a day, after which we strain and leave it to ferment for a week with naturally occurring yeast, which produces a pleasantly sour flavour and a bunch of probiotic health benefits. Because of the fermentation process, kombucha contains trace amounts of alcohol.

	Happy Hour
NATURAL BLACK	40 / 50
JASMINE GREEN	
EARL GREY	
SEASONAL EXPRESSION	

- MILKSHAKES -



	Happy Hour
SALTED CARAMEL PRETZEL <i>With a shot of Wild Turkey Bourbon whiskey</i>	65 / 85 add 30
CHOCOLATE COOKIE CREAM <i>With a shot of Gosling's Black Seal rum</i>	65 / 85 add 30
RASPBERRY WHITE CHOCOLATE <i>With a shot of ABA Pisco</i>	65 / 85 add 30

- AMERICAN ICED TEAS -

POPCORN & POMEGRANATE <i>Popcorn tea, pomegranate seeds, sugar & salt, lemon</i>	60
ROOIBOS & VANILLA <i>Rooibos, vanilla bean, ginger root, lime</i>	60
ARNOLD PALMER <i>Freshly squeezed lemonade, iced tea</i>	60

- COLD PRESSED JUICE -

Orange, Apple, Watermelon, Grapefruit, Pineapple	65
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WINE BY THE GLASS

	Happy Hour		Happy Hour
SPARKLING		RED	
Jo Landron, Atmospheres, Brut Loire, France <i>Folle Blanche, Pinot Noir</i>	NV 60 / 90	Château Massereau, Bordeaux, France <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	2014 70 / 95
'R' de Ruinart	NV 115 / 155	La Stoppa, Trebbiolo, Emilia Romagna, Italy <i>Barbera, Bonarda</i>	2013 115
Veuve Clicquot Rosé Champagne, France <i>Chardonnay, Pinot Noir</i>	NV 180	Opawa, Marlborough, New Zealand <i>Pinot Noir</i>	2014 135
WHITE		SWEET	
Sutherland Vineyards, Stellenbosch, South Africa <i>Sauvignon Blanc</i>	2015 70 / 95	Domaine de Souch, Cuvée Marie Kattelin, Jurancon, France <i>Petit Manseng</i>	2012 130
Mother Rock, Johan Meyer Swartland, South Africa <i>Chenin Blanc, Viognier, Grenache Blanc, Semillion</i>	2015 110	Château Massereau, La Pachere, Sauternes, Bordeaux, France <i>Sauvignon Blanc, Semillion, Muscadelle</i>	2013 211
Harkham Windarra, Luminous, Hunter Valley, Australia <i>Chardonnay</i>	2011 125		
		ROSÉ	
Hecht & Bannier, Provence, France <i>Syrah, Grenache</i>	2015 68 / 80		



DRAUGHT BEER

	Happy Hour ½ pt / pt	½ pt / pt
PILSNER URQUELL Pilsner, Plzen, Czech Republic, 4.4%	45 / 65	60 / 80
SEVEN BREWS GET LUCKY Golden ale, Hong Kong, 4.5%		
LONGBOARD ISLAND LAGER American pale lager, Hawaii, 4.6%		

BOTTLED BEER

	Happy Hour
ANCHOR STEAM BEER Steam beer, California, 4.9%	50 / 70
TECATE CERVEZA Pale lager, Orizaba Mexico, 4.6%	50 / 70
BROOKLYN LAGER Amber lager, New York, 5.2%	50 / 70
ANCHOR CALIFORNIA LAGER American pale lager, California, 4.9%	55 / 75
ANCHOR LIBERTY ALE American pale ale, California, 5.9%	55 / 75
FOUNDERS ALL DAY American IPA, Michigan, 4.7%	55 / 75
ANCHOR PORTER Porter, California, 5.6%	55 / 75

- COFFEE & TEA -

COFFEE BY REDBACK		LOOSE LEAF TEA	30
Espresso Single - Double	12 / 18	Oxford English Breakfast	
Americano - Macchiato - Piccolo	28	Victorian Earl Grey	
Flat White - Latte - Cappuccino	35	Tung Ding Oolong	
Mocha - Chocolate - Matcha Latte	35	Peach Green Tea	
		Vanilla Sencha	
Soy / Almond	add 10	Honey & Lime Mate	
Extra shot	add 6	Chamomile	
Iced	add 3	Rooibos	



- HAPPY HOUR - 4:30 - 8:30PM DAILY