

# 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

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

## LEAN & GREEN 綠色生活

<b>Comm cobb salad</b> 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	<b>Green bean, snap pea</b> radish, edamame, spinach, jalapeño 青豆沙律 - 青豆、枝豆、櫻桃蘿 蔔、菠菜及墨西哥青椒	88
<b>Kohlrabi and kale (V)</b> 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、什香草及車打芝士	108	<b>Caesar salad</b> 凱撒沙律 with butter poached shrimp and mace 伴肉豆蔻牛油煮蝦	158
<b>Crab ensalada</b> 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 and bacon 伴烤雞肉及煙肉	168
		<b>Grilled cauliflower (V)</b> 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

<b>Rigatoni (V)</b> porcini & button mushroom cream 牛肝菌白蘑菇忌廉粗長通心粉	158
<b>Totchos</b> 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	148
<b>Mac n' cheese</b> 焗芝士通心粉 (V)	158
<b>Fries</b> 炸薯條 (V) spiced seasoning	58
<b>Cheesy truffle fries (V)</b> 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

388/pp

<b>Chips and guacamole</b> 墨西哥玉米脆片伴牛油果醬
<b>Jalapeño poppers</b> 香炸墨西哥青椒釀芝士
<b>Fish tacos / Soft shell crab tacos</b> 炸魚玉米捲餅 或 炸軟殼蟹玉米捲餅
<b>Chicken and brown sugar waffle</b> 香炸走地雞腿黃糖窩夫
<b>Double cheeseburger</b> 雙層芝士漢堡
<b>Baby back ribs, pulled pork shoulder, coleslaw or grilled corn, mild chilli mayo, Cotija cheese</b> BB豬肋骨、手撕豬肩肉、椰菜絲沙律 / 墨西哥芝士香烤粟米伴辣椒蛋黃醬
<b>Red velvet cake</b> 忌廉芝士紅絲絨蛋糕

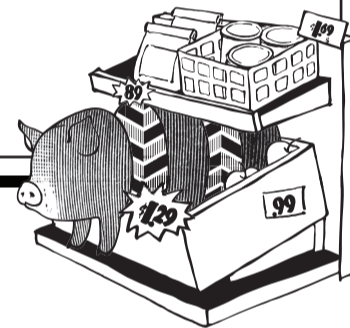
## JUST FOR LUNCH 午市專享

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

## HOUSE FAVOURITES 大熱精選

<b>Chicken and waffle</b> 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
<b>Shrimp and grits</b> seared tiger prawns finished in a rich bisque, with soft egg, mushroom, toasted sesame and corn grits 大蝦玉米糊	188
<b>Carne asada</b> skirt steak marinated in tepache, guajillo chili, grilled scallions, sesame 辣椒香醃牛扒伴醬及青蔥	238
<b>Commissary clam chowder</b> a hearty, creamy chowder with bacon bits, buttered leek, potato and clams, dash of vermouth 招牌周打蜆湯	158
<b>Baby back ribs</b> 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
<b>Seabass, tomato gravy, wilted greens</b> 蕃茄醬香烤鱸魚伴時蔬	168



## 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

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

## COCKTAILS

	Happy Hour
<b>MEZCAL MULE</b> <i>Hanson Californian vodka, Alipus mezcal, lime, pineapple, ginger beer</i>	60 / 90
<b>SOCAL SOUR</b> <i>Tanqueray London Dry gin, Cynar, watermelon, lime, agave nectar</i>	60 / 90
<b>KOMBUCHA MOJITO</b> <i>Nusa Caña rum, lemon, mint, green tea kombucha</i>	80 / 100
<b>SMOKEY TEA SMASH</b> <i>Sweet Tea Moonshine, Ancho Reyes, fermented pineapple, salted caramel, mint</i>	80 / 100
<b>MEXICALI MARGARITA</b> <i>Ocho Blanco Tequila, Aperol, blood orange, lime, agave nectar, freeze</i>	90 / 120
<b>HICKORY OLD FASHIONED</b> <i>Wild Turkey Bourbon, maple syrup, aromatic bitters, hickory wood smoke</i>	90 / 120
<b>COCKTAIL OF THE WEEK</b> <i>See your server for details</i>	60 / 90

## BEER COCKTAILS

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

## - MILKSHAKES -



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

## - AMERICAN ICED TEAS -

<b>POPCORN &amp; POMEGRANATE</b> <i>Popcorn tea, pomegranate seeds, sugar &amp; salt, lemon</i>	60
<b>ROOIBOS &amp; VANILLA</b> <i>Rooibos, vanilla bean, ginger root, lime</i>	60
<b>ARNOLD PALMER</b> <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
<b>SPARKLING</b>		<b>RED</b>	
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
<b>WHITE</b>		<b>SWEET</b>	
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, Semillon</i>	2015 110	Château Massereau, La Pachere, Sauternes, Bordeaux, France <i>Sauvignon Blanc, Semillon, Muscadelle</i>	2013 211
Harkham Windarra, Luminous, Hunter Valley, Australia <i>Chardonnay</i>	2011 125		
		<b>ROSÉ</b>	
Hecht & Bannier, Provence, France <i>Syrah, Grenache</i>	2015 68 / 80		



## DRAUGHT BEER

	Happy Hour ½ pt / pt	½ pt / pt
<b>PILSNER URQUELL</b> Pilsner, Plzen, Czech Republic, 4.4%	45 / 65	60 / 80
<b>SEVEN BREWS GET LUCKY</b> Golden ale, Hong Kong, 4.5%		
<b>ANCHOR LIBERTY ALE</b> American pale ale, California, 5.9%		

## BOTTLED BEER

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

## - COFFEE & TEA -

<b>COFFEE BY REDBACK</b>		<b>LOOSE LEAF TEA</b>	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