Sunset Sessions Food Menu

PULLED MEAT SANDWICH $13
Choice of beef, bbq pork or chicken, curtido slaw
Add: fries +$3

THE PENMAR BURGER $13
Double patty, double American cheese, lettuce, tomato, pickles, mustard-grilled onions, house dressing (single impossible patty +$4)
Add: fries +$3

TACOS $5.50
Beef barbacoa, chicken tinga, pork carnitas or veggie

PENMAR DOG $11
100% beef LA street dog, grilled onions & peppers, bacon
Dress yourself at the condiment bar! kraut, ketchup, mustard, mayo, pickled jalapenos, relish
Add: fries + $3

GOOD OLE’ AMERICAN CHEESE GRILLED CHEESE $10
Add: side fries +$3

CAESAR SALAD $12 (GF)
Chopped romaine hearts, cherry tomatoes, shaved parm, toasted pepitas,
    Caesar dressing
Add: chicken skewer +$3

GREEK SALAD $13
romaine, tomatoes, red onions, cucumbers, kalamata olives, bell peppers,
    feta cheese, house Greek dressing

TROPICAL GRAIN BOWL $12 (GF)
Fire grilled on a bed of quinoa & wild rice, roasted veggies, chimichurri drizzle

POBLANO QUESO NACHOS $11 (GF)
Three cheese blanco queso, beans, avo crema, pickled jalapenos
Add: barbacoa, chicken tinga, or pork carnitas +$4
QUESADILLA $11
Flour tortilla, cheddar-jack cotija blend
Add: barbacoa, chicken tinga, carnitas + $5

LARGE FRIES $7 (GF)
Add: three cheese blanco queso +2
Add: barbacoa, chicken tinga, or pork carnitas +$4

MISS D’s VEGAN ROASTED GARLIC HUMMUS $11 (GF)
Homemade hummus topped with EVOO, paprika, fresh cut veggies, and pita bread

PERUVIAN STYLE CEVICHE & CHIPS $17 (GF)
Agua chile citrus cured white fish with cucumber, sliced red onion, sweet potato, jalapeño & fresh avocado

MAMA’S KEY LIME PIE $8
Graham cracker crust

BROWNIE $8

FRESH BAKED COOKIES $5
House made