

snacks

Olives 6

House-marinated mixed olives

Bar nuts 6

Warm mixed nuts with herb butter, brown sugar, cayenne

Hummus 7

Housemade with pita, cucumber

Duck Rillettes 8

Housemade with dried cranberries, cornichons, crostini

Pomme Frites 6

Herbed fries with lemon garlic aioli

Sundried Tomato & Burrata 8

Sundried tomatoes, burrata, basil on crostini

Lamb Meatballs 9

Niman Ranch seasoned lamb balls (5), tzatziki

Rabbit Sausage 7

Rabbit sausage, caramelized shallots, whole grain mustard, crostini

Carpaccio 10

Seared Filet Mignon, arugula, parmesan, evoo

cheese & salumi

from *Andrew's Cheese Shop*®

Choice: 2 for 11 ~ 3 for 14 ~ 5 for 21

Crottin de Chavignol (fr) soft/goat/citrusy

Brillat-Savarin (fr) soft/cow/triple cream

Valdeón (sp) soft/cow & sheep/powerful blue

Boschetto al Tartufo (it) firm/sheep/truffle

Etorki (fr) firm/sheep/creamy & nutty

Dante (wi) firm/sheep/rich & nutty

Cabot Cheddar (vt) firm/cow/sharp

Noord Hollander (nl) firm/cow/butterscotch

Prosciutto (ca) rich and salty

Salame al Tartufo (ut) earthy with truffles

Genovese Salami (ca) smoky and woody

Piccante Salami (ut) spicy, red peppers, paprika

salads

Beluga Lentil 9

Maggie's crispy kale, Beluga lentils, chickpeas, cucumbers, basil, roasted red peppers, red onions, pita, sundried tomato vinaigrette

Beet & Goat Cheese 8

Maggie's mixed greens, roasted beets, walnuts, *Humboldt Fog* goat cheese, balsamic vinaigrette

sliders

Ultimate 11

Niman Ranch lamb, *Humboldt Fog* goat cheese, fig compote, arugula, chipotle aioli

Pulled Pork 10

Beer-braised *Niman Ranch* pork sliders, cabbage

Filet Mignon 11

Seared filet mignon, carrot sauce, crispy shallots

pizza

Salami 16

Genovese salami, roasted red peppers, parmesan

Fig & Burrata 17

Burrata, fresh figs, red onion

Mushroom 16

Market mushrooms, red onion
Boschetto al Tartufo truffle cheese

Sundried Tomato & Pesto 15

Sundried tomatoes, mozzarella, pesto, basil

Prosciutto 16

La Quercia prosciutto, wild arugula, parmesan

sweets

Apple Strudel 6

Fuji apples, walnuts, cranberries, chantilly cream

Brownie Bites 6

Mini *ChocoVivo*® chocolate brownie bites, whipped cream

Chocolate & Blue Toast 7

ChocoVivo® chocolate, *Valdeón* blue cheese, blood orange evoo on crostini



HOURS

MON: 4pm - closing

WED-FRI: 4pm - closing

SAT-SUN: 2pm – closing

(closed Tuesdays except for private events)

104 Santa Monica Blvd

Santa Monica, CA 90401

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www.pourtal.com

HAPPY HOUR

\$6 drinks & eats

MON: All Night

WED-FRI: 4 – 7pm

SAT-SUN: 2 – 5pm

UPCOMING EVENTS

“Australian Regional Whites” Tasting

with Guest Sommelier

Mark Davidson of Wine Australia

Wednesday, January 11 from 7 – 9pm (\$10pp)

“Rosenthal” from Malibu Tasting

with Director Neil McNally

Wednesday, January 18 from 7 – 9pm (\$10pp)

“Malibu Family Wines” Tasting

Pouring Semler & Saddlerock Wines

Wednesday, January 25 from 7 – 9pm (\$10pp)

“Jim Palmer’s Malibu Vineyards” &

“Hoyt Vineyards” Tasting

with Winemakers Jim Palmer & Carol Hoyt

Thursday, January 26 from 7 – 9pm (\$10pp)

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