

MENU

NOCCELLARA OLIVES^{GF/VG} 8
Orange Zest & Fennel Seeds

CRUDO PLATTER & HUMMUS^{GF Friendly/VG} 20
Baby Carrots, Cucumber, Pickled Onions, Olives, Cauliflower,
Lemony Hummus, Chipotle Hummus, Grilled Pita Bread

CRISPY CHICKEN TENDERS^{GF} 17
Carolina Red Sauce & Chive Dressing

HARLOWE FRENCH FRIES^{GF/VG} 9
Served with Remoulade

HARLOWE VODKA PASTA^V 15
Creamy Pink Tomato Sauce with Vodka, Pecorino
Romano, Fresh Mozzarella and Breadcrumbs

CAESAR SALAD^V 16
Vegetarian Caesar Dressing, Croutons & Crispy Parmesan

ARUGULA & PISTACHIO SALAD^{GF/VG} 15
Jalapeño, Rainbow Carrots, Feta & Honey Lime
Vinaigrette

THE HARLOWE CHEESE BURGER 20
100% Grass Fed Beef on a Toasted Bun with Lettuce,
Diced Grilled Onions
Served with Harlowe French Fries

HANGER STEAK FRITES 40
With Crispy Shallots and Pink Peppercorn Brandy Butter
Served with Harlowe French Fries

GRILLED CAULIFLOWER STEAK^{VG} 22
Topped with Roasted Veggies & a Coconut Curry Sauce

GRILLED CILANTRO CHICKEN 27
Served On Fluffy Mashed Potatoes and Roasted Rainbow
Carrots, Topped with a White Wine Deglaze Sauce

CHICKEN SANDWICH 20
Your Choice of Grilled or Fried Chicken, Served on a Toasted
Bun, Lettuce, Red Onion, Avocado, Pepperjack Cheese
Served with Harlowe French Fries

TACOS^{GF} 6

(One Per Serving)
Made on 100% White Corn Tortillas

CRISPY PURPLE POTATO^V
Black Beans, Queso Fresco,
Cilantro

SAUTÉED SHRIMP
Chipotle Crema, Jalapeño Slaw

CARNE ASADA
Pico De Gallo, Red Salsa

CHICKEN
Avocado Crema, Queso Fresco,
Pico De Gallo

DESSERT

S'MORE SUNDAE 10
Vanilla Ice Cream, Graham Cracker Crumble
& Roasted Marshmallow

LEMON SORBET 9
Topped with Lime Zest

BUTTERY BREAD PUDDING 10
A La Mode

*Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or eggs may increase your risk of
foodborne illness, especially if you
have certain medical conditions*

V-Vegetarian VG-Vegan
GF- Gluten Free



7321 SANTA MONICA BLVD.
W. HOLLYWOOD CA.
90046

COCKTAILS

CLASSIC COCKTAILS

19

A LA LOUISIANE

"A Boozy Combination Of Flavors From Around The World Culminate In This 19th Century New Orleans Cocktail"

Angel's Envy Rye, Sweet Vermouth, Benedictine, Absinthe, Peychaud's Bitters

GODFATHER

"Created In The 1970's And Named After The Iconic Coppola Film, This Simple Two Ingredient Cocktail Has A Surprisingly Nuanced Flavor"

Monkey Shoulder Blended Scotch, Luxardo Amaretto Liqueur

MARTINEZ

"An Old School Variation Of The Manhattan That Inspired Early Iterations Of The Modern Martini"

Bar Hill Old Tom Gin, Sweet Vermouth, Luxardo Maraschino Liqueur, Angostura Bitters

MARTINI

"One Of The Most Popular Classic Cocktails In The World, It's Origins are Shrouded In Debate. The Vodka Variation First Appeared In The U.S In 1952 and Skyrocketed To Popularity By A Certain Secret Agent Who Preferred His Shaken..."

Grey Goose Vodka, Dry Vermouth, Orange Bitters, Lemon Twist

TRY A FLIGHT OF ALL FOUR - \$35

DRAFT COCKTAILS

16

HARLOWE ICED TEA

Absolut Vodka, Tequila, Gin, Rum, Amaro, Montenegro, Curacao Lemon, Cola

MARGARITA

JaJa Blanco Tequila, Agave, Lime

OLD FASHIONED

Jefferson Small Batch Bourbon, Angostura Bitters, Demerara, Orange Oils

LEMON DROP

Absolut Elyx Vodka, Curacao, Lemon, Sugar

BOTTLED BEER

Peroni \$8
Modelo \$8
Big Noise Lager \$9
Topo Chico Strawberry Guava Hard Seltzer \$9

NON-ALCOHOLIC

DAIQUIRI \$16
Ritual NA Rum, Lime, Sugar
MARGARITA \$16
Ritual NA Tequila, Lime, Agave
NEGRONI (LOW ABV) \$16
Ritual NA Gin, Ritual Apertif, Sweet Vermouth
ATHLETIC UPSIDE DOWN GOLDEN ALE \$9
ASAHI \$9
LAGUNITAS HOP WATER \$9

HOUSE COCKTAILS

20

THREE BLESSINGS

Titos Vodka, Cinnamon, Bruto Americano, St. George Nola Coffee Liqueur, Groundworks Cold Brew, Saline

FLOPPY HAT SEASON

Dobel Repo Cristalino, St. Germain Elderflower, KIN Banana Liqueur, Grapefruit, Lemon, Housemade Curry Dust

IF YOU GIVE A MONK A MEZCAL

Madre Mezcal, Green Chartreuse, Liquid Alchemist Coconut Syrup, Pineapple, Lime, Cardamom Bitters, Angostura Bitters

DRAUGHT BEER

Harlowe House Beer \$8
Shiner Bock \$8
ACE Pineapple Cider \$8
Blue Moon \$9
Lagunitas IPA \$9
Lagunitas Lil Sumpin' Sumpin' \$9

WINE

WHITE

La Crema Chardonnay \$14|\$56
Caramel Road Sauvignon Blanc \$14|\$56

RED

Murphy Good Cabernet \$14|\$56
La Crema Pinot Noir \$16|\$64

AUTRE

Rumor Rosé \$18|\$72
Chandon Sparkling Rosé \$18|\$72
Mionetto Prosecco \$14|\$56