

# LUNCH



## THE SIX STARTERS .....

- PEI Mussels** / chorizo broth / grilled bread 12
- Mesclun Greens** / warren pear / candied pecan / balsamic vinaigrette\* 8
- Beet Panzanella Salad** / fig / ricotta / bacon / arugula / sherry almond vinaigrette\* 11
- Turkey Sloppy Joe Sliders** / portobello / red bell pepper / fried housemade pickle 12
- Blistered Mushrooms** / roasted garlic / grilled bread\* M.P.
- Shaved Brussels Sprout Salad** / roasted almond / satsuma / warm spiced cider vinaigrette\* 9

## THE SIX PIZZAS.....

- Wild Mushroom** / mozzarella / truffle oil\* 13
- Rosa Grande Pepperoni** / sweet onion / tomato sauce 13
- Margherita** / mozzarella / tomato sauce / hand torn basil\* 11
- Housemade Italian Sausage** / caramelized onions / mozzarella / parmesan 13
- BBT** / applewood smoked bacon / basil / oven dried tomato 13
- Roasted Butternut Squash** / brown butter / crispy sage / mozzarella\* 13

## THE SIX SANDWICHES .....

- Banh Mi Burger** / pork belly / cilantro aioli / jalapeno jam / pickled carrot / cucumber 10
- Sesame Crusted Albacore** / butter lettuce / pickled red onion / tomato / wasabi aioli 12
- Fried Chicken** / waffle / honey hot sauce 10
- Six Burger** / onion rings / maytag blue cheese / thousand island / butter lettuce / tomato 10
- Grilled Chicken** / basil aioli / roasted tomato / bacon / spinach 10
- Turkey Burger** / piquillo aioli / caramelized onion / butter lettuce 10

## THE SIX SALADS .....

- Cobb** / herb roasted chicken / avocado / bacon / tomato / egg / maytag blue cheese 13
- Fried Chicken** / bacon / spinach / roasted tomato / cheddar / waffle croutons / buttermilk dressing 13
- Prime Filet Mignon** / crispy chickpeas / pickled red onion / arugula / piquillo vinaigrette 14
- Salmon** / mesclun / roasted bell pepper / blood orange / tortilla crisps / meyer lemon / local oil 14
- Sesame Crusted Albacore** / edamame / daikon / pickled red onion / wasabi ginger vinaigrette 15
- Chop** / roasted chicken / croutons / smoked gouda / salami / cucumber / parmesan / oil / vinegar 13

## THE SIX ENTREES .....

- Tortilla Soup** / grilled chicken breast / avocado / tortilla crisps / poblano tomato broth\* 12
- Roasted Jidori Chicken Breast** / caramelized brussels sprouts / bacon jam 18
- Potato Chip Crusted Salmon** / leek soubise / caramelized cauliflower 18
- Grilled Cheese** / tomato soup / mozzarella / cheddar / parmesan\* 12
- Prime NY Steak Frites** / double cooked fries / cognac cream sauce 24
- Winter Bean Cassoulet** / broccoli rabe / celery root / butternut squash / wild mushroom\* 15

## THE SIX SIDES 6 .....

- Air Baked Fries** / **Twice Cooked French Fries** / **Sweet Potato Fries**
- Butternut Squash Apple Hash** / **Four Cheese Mac n' Cheese** / **Cheddar Grits**

## THE SIX VEGETABLES 6.....

- Broccoli Rabe** / **Red Onion Rings** / **Caramelized Brussels Sprouts**
- Roasted Cauliflower** / **Garlic Spinach** / **Juniper Scented Cabbage**

**Executive Chef David Gussin**  
**Sous Chef Daniel Somoza**

At THE SIX we use sustainable, locally sourced products

\* vegetarian or can be made vegetarian

# DINNER



## THE SIX STARTERS.....

- Beet Panzanella** / fig / ricotta / bacon / arugula / sherry almond vinaigrette\* 11
- Crispy Chicken Thigh** / butternut squash apple hash / pomegranate gastrique 12
- Mesclun Greens** / warren pear / candied pecan / balsamic vinaigrette\* 8
- Prince Edward Island Mussels** / chorizo broth / grilled bread 12
- Blistered Mushrooms** / roasted garlic / thyme\* M.P.
- Shaved Brussels Sprout Salad** / roasted almond / satsuma / warm spiced cider vinaigrette\* 9

## THE SIX PIZZAS.....

- Wild Mushroom** / mozzarella / truffle oil 13
- Rosa Grande Pepperoni** / sweet onion / mozzarella / tomato sauce 13
- Margherita** / mozzarella / tomato sauce / hand torn basil 11
- Housemade Italian Sausage** / caramelized onions / mozzarella / parmesan 13
- BBT** / applewood smoked bacon / basil / oven dried tomato 13
- Roasted Butternut Squash** / brown butter / crispy sage / mozzarella 13

## THE SIX ENTREES.....

- Roasted Jidori Chicken Breast** / bacon jam / caramelized brussels sprouts / blood orange 19
- Six Burger** / onion rings / maytag blue cheese / thousand island / butter lettuce / tomato / fries 16
- Potato Chip Crusted Salmon** / leek soubise / confit meyer lemon / caramelized cauliflower 20
- Winter Bean Cassoulet** / broccoli rabe / celery root / butternut squash / wild mushroom\* 15
- Spice Rubbed Prime NY Steak** / caraway spatzle / juniper scented cabbage / beef jus 25
- Banh Mi Burger** / pork belly / cilantro aioli / jalapeno jam / pickled carrot / cucumber / fries 16

## THE SIX SIDES 6 .....

- Air Baked Fries / Twice Cooked French Fries / Sweet Potato Fries**
- Butternut Squash Apple Hash / Four Cheese Mac n' Cheese / Cheddar Grits**

## THE SIX VEGETABLES 6.....

- Broccoli Rabe / Onion Rings / Caramelized Brussels Sprouts**
- Roasted Cauliflower / Garlic Spinach / Juniper Scented Cabbage**

**Executive Chef David Gussin**  
**Sous Chef Daniel Somoza**

At THE SIX we use sustainable, locally sourced products

\* vegetarian or can be made vegetarian

# THE SIX BEER LIST



## Draught

<b>Angel City Lager</b>	5
Brewed right here in Los Angeles, hoppy and full bodied.	
<b>Pyramid Hefeweizen</b>	6
Unfiltered wheat beer, from Walnut California.	
<b>Boont ESB</b>	6
Toasted malt & fruit. Solar Powered Brewery, Medocino County.	
<b>Stone IPA</b>	6
Full-faced hops, spice and citrus. San Diego County.	
<b>Maudite</b>	6
"The Damned One" Belgian Strong Dark Ale. Quebec.	
<b>Lindemans Framboise</b>	6
Belgian Lambic, Ruby Red and screams sweet raspberry.	

## Largesse

<b>Lindemans Pomme 750 ml</b>	14
Belgian Lambic, sweet and very strong apple flavor.	
<b>Lindemans Peche 750 ml</b>	14
Belgian Lambic, sweet and very strong peach flavor.	
<b>Stone Arrogant Bastard 22 oz</b>	11
You're not worthy. Spice, chocolate, leather and nuts.	
<b>Sam Smith Nut Brown Ale</b>	8
Classic British nut brown ale, traditional style.	
<b>Sam Smith Tadcaster</b>	8
Organically produced English ale.	

## Bottles

<b>Racer 5 IPA</b>	5
Hoppy, golden, with fruit and citrus. Healdsburg, California.	
<b>Fat Tire Amber Ale</b>	5
Amber ale, hoppy and sweet with a little caramel. Colorado.	
<b>Flying Dog Doggie Style Pale Ale</b>	5
Caramel, pine hops and a touch of spice. Maryland.	
<b>Red Seal Ale</b>	5
Light, sweet, floral ale with a clean finish. Ft. Bragg, California.	
<b>Jamaica Red Ale</b>	5
Sweet tea, hoppy, light malt, apple accusations. Humboldt County.	
<b>Old Speckled Hen</b>	5
Crisp, light, with caramel and cream notes. England.	
<b>Fullers ESB</b>	5
Apricot, toffee and malty hops. World-class for decades. England.	
<b>Fullers London Pride</b>	5
Paler and lighter than the ESB with a touch of orange. England.	
<b>Great White</b>	5
Citrus hops, with sweetness and spice. Eureka, California	
<b>Downtown Brown</b>	5
English style brown ale. Malted hops and caramel. Eureka, California.	
<b>Guinness Stout</b>	5
Creamy, chocolaty stout. Nitrogen widget can. Ireland.	
<b>Heineken</b>	5
<b>Amstel Light</b>	5

## THE SIX WINE LIST



### *Bubbles*

<b>Wolf Blass Brut Cuvee' (AU)</b> Aromas of fresh fruit and creamy yeast with green apples and strawberry	6 / 20
<b>Mumm Napa Brut Rose' (CA)</b> Like an alluring rose with flavors of wild strawberry, Bing cherry and dark plum	12 / 42

### *Traditional Whites*

<b>Brancott Sauvignon Blanc (NZ)</b> Aromas of ripe red capsicum and gooseberry with clean tropical fruits	8 / 25
<b>Candoni Pinot Grigio (IT)</b> This wine has a pleasing, fruity nose, with aromas of pear and lime	7 / 25
<b>Viñedos Emiliana Natura Chardonnay (CH)</b> Full bodied, delicately flavored with lemon peel, pear, peach and roasted nut	7 / 25
<b>Chalk Hill Chardonnay (CA)</b> White flower, sweet cream, ripe peach and lemon oil with rich minerality and tropical stone fruit	14 / 56
<b>Snoqualmie Naked Riesling (WA)</b> Bright aromas of spicy apple and pear with a clean and soft off-dry finish	8 / 34

### *Traditional Reds*

<b>Veramonte Pinot Noir Reserva (CH)</b> Summer berries mingle with toast and vanilla with bright cherry and strawberry flavors	9 / 34
<b>Gary Farrell Pinot Noir (CA)</b> Raspberry, cherry, plum and pomegranate. Earthy notes of roasted beets, black tea, cinnamon and clove	14 / 52
<b>Cupcake Merlot (CA)</b> Red cherries, cocoa and espresso like a chocolate cherry cupcake	5 / 22
<b>Jacob's Creek Reserve Shiraz (AU)</b> Ripe plum with pepper spice, balanced by soft grape and oak tannins,	7 / 25
<b>Mount Veeder Winery Cabernet Sauvignon (CA)</b> Ripe and supple currant, spice, mint and cedary oak with good length, but also tannic muscle	12 / 42
<b>Xyzin Zinfandel 10 y.o. Vines (CA)</b> Tree ripe cherry, rose petals, juicy pomegranate and warm brown sugar with earthy dimensions of Sandalwood	9 / 38

### *Curiously Different*

<b>Parducci Sustainable White (CA)</b> Fruit-forward notes of citrus, pineapple and stone fruit, with glimpses of herb and floral details and a lip-smacking finish	5 / 22
<b>Tamari Torrontes Reserva (AR)</b> Notes of white grapefruit, white flowers like jasmine, rose notes, Damascus, and some hints of tropical fruits such as chirimoya.	9 / 38
<b>Verdemar Bodegas Montecillo Albarino (SP)</b> Cornucopia of bright fruit, including grapefruit, apple, pear and pineapple, with an underpinning of citrus	7 / 25
<b>Francis Coppola Alicante Bouchet (CA)</b> Vegetal and rustic with a sniff of leather, and tar. Surprisingly balanced and complete	9 / 38
<b>Graffigna Malbec (AR)</b> Cherry and strawberry fruit aromas with earth and leather. Soft mid palate with clean ripe fruit, sweet oak, a velvety texture	7 / 25
<b>Summerland Grenache (CA)</b> Juicy and bright with gobs of wild blueberry, blackberry and a silky, smooth texture; dense, long and totally charming	9 / 36

### *O Captain My Captain*

<b>Perrier-Jouet Brut "Belle Époque" 2000 (FR)</b> Magnolia and candied lemon, stewed fruit notes with honey and almonds	200
<b>Louis Latour Montrachet Burgundy 2006 (FR)</b> Fragrance of orchids and hints of vanilla. Full and fat with beautiful power.	77
<b>Gaja Ca' Marcanda Promis 2006 (IT)</b> A delightful wine that combines the suppleness of Merlot and Syrah with the austerity of Sangiovese. Balanced, almost musical	95
<b>Quintessa Illumination Sauvignon Blanc 2006 (CA)</b> Citrus and lime zest aromas dance alongside herbs with flavors of nectarine, stone fruit and Pomelo grapefruit	77
<b>Roth Cabernet 2006 (CA)</b> Blackberry, black cherry and cranberry characters, accented by hints of anise, cola and nutmeg that carry over the long finish.	55
<b>Joseph Phelps Cabernet 2006 (CA)</b> Inky, purple-black color with blackberry, red plum, cream, tobacco and anise followed by ripe raspberry and rich, dark fruit flavors	62