

# MCKAY'S

RESTAURANT • BAR • LOUNGE

McKay's Happy Hour - Monday through Friday (4pm – 7pm)  
\$5 Draft Beers / \$5 House Wines by the Glass / \$5 Well Cocktails  
\$5 Off All **Shareable Bites** & Half Price for All **Flatbreads**

## SHAREABLE BITES

### CHICKEN QUESADILLA +

GRILLED CHICKEN, PEPPER JACK & COTIJA CHEESES,  
SERVED WITH SALSA & SOUR CREAM 11

### PANELA CHEESE & PASILLA TACOS (3) \*+

QUESO PANELA, PASILLA PEPPER,  
PICO DE GALLO & CHIPOTLE AIOLI 10

### CALAMARI FRITTI

THICK CUT CALAMARI FRIES, SOAKED IN BUTTERMILK  
& FRIED UNTIL GOLDEN & CRISPY, SERVED WITH  
HOUSE REMOULADE & LEMON 13

### POLLO ASADO TOTS

POLLO ASADO, SPICY CHEESE SAUCE, PICO DE GALLO,  
SOUR CREAM & COTIJA 14

### MEATLOAF SLIDERS (3)

APPLEWOOD BACON, SMOKED TOMATO JAM,  
JALAPENO RANCH & ARUGULA ON BRIOCHE 14

### SHRIMP WITH ROASTED TOMATO & FETA \*

ROCK SHRIMP, CHILE FLAKES, ROASTED TOMATO, BASIL,  
LEMON, FETA & ASIAGO CROSTINI 17

### TOMMY WINGS\*

WINGS TOSSED IN OUR HOUSE-MADE HABANERO-CITRUS GLAZE 10

## FLATBREADS

### BBQ CHICKEN FLATBREAD

SMOKED GOUDA, BBQ SAUCE, GRILLED CHICKEN, CARAMELIZED  
ONIONS & FRESH CILANTRO 12

### PEPPERONI FLATBREAD

JUMBO PEPPERONI, HOUSE MADE MARINARA & SHREDDED  
MOZZARELLA 11

### CAPRESE FLATBREAD +

FRESH MOZZARELLA, MARINATED TOMATOES & BASIL 10

### MUSHROOM FLATBREAD +

CRIMINI, SHIITAKE & BUTTON MUSHROOMS, GARLIC BUTTER  
SAUCE, PARMESAN & MOZZARELLA 12

## SALADS

### SEARED AHI TUNA SALAD \*

PEA TENDRILS, TEACHING GARDEN GREENS, AHI TUNA,  
PRESERVED PINEAPPLE, EDAMAME, RADISH, CUCUMBER, GREEN  
ONION & SWEET CHILE VINAIGRETTE 17

### SOUTHWEST SALMON SALAD \*+

HEARTS OF ROMAINE, SWEET ROASTED CORN, DICED TOMATO,  
BLACK BEANS, PEPPERS, RED ONION, AVOCADO & CHIPOTLE  
DRESSING WITH BLACKENED SALMON 17

## MCKAY'S BURGERS & SANDWICHES

CHOICE OF KENNEBEC FRIES, SWEET POTATO FRIES, OR MIXED GREEN  
SALAD

### McKAY'S BURGER\*

WITH SMOKED CHEDDAR CHEESE ON BRIOCHE 14

### PATTY MELT\*

HOUSE BLEND BEEF PATTY, BALSAMIC ONIONS, MUENSTER, GIARDINIERA & SPECIAL SAUCE ON ASIAGO BUTTERED  
MARBLE RYE 15

### SMOKED TURKEY AND AVOCADO SANDWICH

SMOKED TURKEY & JACK CHEESE ON TOASTED ASIAGO BREAD, APPLE WOOD SMOKED BACON, AVOCADO, ROASTED  
GARLIC AIOLI & TOMATO COMPOTE 16

## MAIN IDEAS

### SHORT RIB POUTINE

BRAISED SHORT RIB, DEMI-GLACE, MINI POTATO PANCAKES, CHEESE CURDS & CAGE-FREE SUNNY-UP EGG 18

### CHIPOTLE ROASTED SALMON \*

PINEAPPLE-AVOCADO SALSA, GRILLED ASPARAGUS & RICE PILAF 24

### RIGATONI & ITALIAN SAUSAGE POMODORO \*

RIGATONI PASTA, ITALIAN SAUSAGE, RUSTIC POMODORO SAUCE & ASIAGO CROSTINI 16

+ CAN BE PREPARED VEGETARIAN \* CAN BE PREPARED GLUTEN FREE

MCKAY'S RESTAURANT, BAR & LOUNGE | 3540 S. FIGUEROA ST. LOS ANGELES, CA 90007

NO CELL PHONES IN THE DINING ROOM PLEASE | 18% GRATUITY SUGGESTED FOR PARTIES OF SIX OR MORE

## specialty drinks

- Cardinal & Gold [9]** Chambord, Vanilla Vodka, Pineapple Juice, Club Soda & Splash of Sprite
- Last Word [9]** Luxardo, Chartreuse, New Amsterdam Gin, Fresh Lime Juice
- St. Germaine [9]** St. Germaine, Muddled Cucumber, Prosecco
- Angry Trojan [10]** Larceny, Domaine de Canton, Angry Orchard
- Vieux Carre [10]** Cognac, Benedictine, Sweet Vermouth, Templeton Rye
- Aviation [10]** New Amsterdam Gin, Fresh Lemon Juice, Maraschino Liqueur, Crème de Violet
- USC Kiss [9]** Fresh Lime Juice, Ginger Syrup, Camarena Tequila, Soda & Chambord Float
- Always Sunny [10]** Mezcal, Grapefruit Juice, Dry Curacao, Fresh Lime Juice

## bottled beer

- Domestic [7]** Miller Lite | Sam Adams Boston Lager | Budweiser | Bud Light | Corona
- Imported [8]** Stella Artois | Amstel Light | Heineken | Modelo Especial | Guinness

## draft beer

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| <ul style="list-style-type: none"> <li><b>Coors Light [7]</b><br/>ABV 4.2%   Coors Brewing Co.   Golden, CO</li> <li><b>Sculpin IPA [8]</b><br/>ABV 7.0%   Ballast Point Brewing Co.   San Diego, CA</li> <li><b>Fat Tire Amber Ale [8]</b><br/>ABV 5.2%   New Belgium Brewing   Colorado</li> <li><b>Trojan Blonde [7]</b><br/>ABV 4.0%   Angel City Brewery   Los Angeles, CA</li> <li><b>Iron Triangle Dark Ale [8]</b><br/>ABV 5.8%   Iron Triangle Brewery   Los Angeles, CA</li> <li><b>Lagunitas Pils [8]</b><br/>ABV 6.0%   Lagunitas Brewing Company   Petaluma, CA</li> </ul> | <ul style="list-style-type: none"> <li><b>Deschutes Black Butte Porter [8]</b><br/>ABV 5.2%   Deschutes Brewery   Bend, OR</li> <li><b>Firestone 805 Blonde Ale [7]</b><br/>ABV 4.7%   Firestone Walker Brewing Co.   Paso Robles, CA</li> <li><b>Heineken [8]</b><br/>ABV 5.0%   Heineken Intl   Zoeterwoude, Netherlands</li> <li><b>Blue Moon Belgian White [8]</b><br/>ABV 5.4%   Coors Brewing Company   Golden, CO</li> <li><b>Mirror Pond Pale Ale [8]</b><br/>ABV 5.0%   Deschutes Brewery   Bend, OR</li> <li><b>Angry Orchard [7]</b><br/>ABV 5.0%   Boston Beer Co.   Walden, NY</li> </ul> |
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## wine

<i><b>Sparkling</b></i>	Glass	Bottle
<b>Prosecco</b> , Mionetto, Italy (187ml)	8	
<b>Brut Prestige</b> , Mumm, Napa County (187ml)	11	
<b>Whites / House Selection</b>	6	
<b>Riesling</b> , Chateau Ste. Michelle, Washington	7	32
<b>Pinot Grigio</b> , Bolla, Delle Venezie, Italy	7	24
<b>Sauvignon Blanc</b> , Wente "Louis Mel", California	8	32
<b>Chardonnay</b> , Coppola, "Votre Sante", California	7	28
<b>Chardonnay</b> , Kendall Jackson, Sonoma County	10	40
<b>Chardonnay</b> , Paul, Dolan, Mendocino County	10	41
<b>Chardonnay</b> , Sanford, Santa Barbara	12	58
<b>Reds / House Selection</b>	6	
<b>Pinot Noir</b> , Parducci, California	8	32
<b>Merlot</b> , Estancia, California	8	32
<b>Cabernet Sauvignon</b> , Robert Mondavi, Napa Valley	14	55
<b>Malbec</b> , Diseno, Mendoza, Argentina	8	32
<b>Zinfandel</b> , Ravenswood, California	9	36