

HOLLYWOOD
BOWL
FOOD + WINE

Morrissey

November 10 & 11, 2017

HOLLYWOOD BOWL FOOD+WINE

Morrissey Concessions Menu

kitchen 22

falafel burger—cucumber, yogurt and tomato \$11.95

mushroom burger--grilled onions, monterey jack and russian dressing \$12.95

avocado toast—burrata, green harissa and arugula \$11.95

the grilled cheese—larder sourdough, comte cheese and caramelized shallots \$11.95

spanish fried cauliflower—paprika, cumin and romesco aioli \$13.95

french fries \$5.50

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

the backyard

november 10 & 11, 2017

starters

- little gems with green goddess dressing, cucumber and radishes 16
- radicchio salad with apples, dried figs, hazelnuts and ricotta salata 18
- beet tartare with avocado, crème fraîche and toasted pepitas 19
- sweet onion and kabocha squash tart with fontina and walnut oil 19

from the wood grill

- asparagus with soft polenta, cavolo nero, pecorino and a fried egg 28
- marinated tofu with shaved bok choy salad and lemon grass sambal 29
- alex's honey nut squash with freekeh, cashews, sweet peppers and cumin 32
- long cooked romano beans with ricotta toast, romesco and marcona almonds 31
- charred market vegetables *mechoui* with farro, labneh and harissa 32
- wild mushrooms with cornbread pudding, spicy greens and gremolata 34

backyard sides

- mac n' cheese with scallions and toasted crumbs 14
- grilled broccoli with pine nuts and green olives 14
- fried yellow potatoes with rosemary and aioli 12

dessert

housemade s'mores 12

- market berries with crème fraîche and vanilla sugar 14
- olive oil cake with strawberries and pistachios 14
- caramel chocolate torta with mascarpone and crushed marconas 14
- chocolate chip cookies and milk 14

tacos

two for \$10.25, three for \$14.75

cauliflower, tahini yogurt, mizuna

potatoes, rajas, cilantro

vegan hot dogs

avocado crème with pickled onions \$10.25

roasted red and yellow pepper \$10.25

caramelized onions with golden raisins \$10.25

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

banh mi

vegetarian \$11.25

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

snack bar

nachos \$7

alex's veggie sandwich--cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

pizza/bbq

white trumpet, kale, garlic and fontina \$12.50

margarita \$12.50

alex's veggie sandwich--cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

chocolate chip cookie \$4.25

brownie \$4.25

popcorn

butter, caramel, cheese, kettle corn *small* \$4.50 *medium* \$5.50 *large* \$6.50

vegan hot dog \$6

assorted candies \$4.50

chocolate chip cookie \$4.25

brownie \$4.25

pizza cart

wild mushroom & kale pizza \$12.50

margarita \$12.50

snack bar cart

vegan hot dog \$6

nachos \$7

chips \$3

cookies \$4.25

brownie \$4.25

assorted candy \$4

HOLLYWOOD BOWL FOOD+WINE

Morrissey Marketplace Menu

alex's veggie sandwich—cucumbers, carrots + peppers with feta, olives and pistou \$10.95

fall romaine salad-- goat cheese, breadcrumbs, carrots, dried cherries and sunflower seeds \$12.95

kale caesar salad--shaved root vegetables and parmesan fricco \$12.95

roasted beets with horseradish \$6.95

farro with winter squash, dates and pepitas \$6.95

fregola with chickpeas, leeks and carrots \$6.95

three cheese plate with dried fruits and nuts \$14.95

mac n' cheese \$15.95

baked rigatoni with tomato, mozzarella and parmesan \$17.95

market berries \$6.95

carrot cake \$8

chocolate cake \$8

SUPPER IN YOUR SEATS

MORRISSEY MENU - November 10 & 11 Only

3 COURSE MENUS

THE 101

44 per person

string bean salad with radicchio,
paprika vinaigrette and crushed
marcona almonds

• • •

torchio pasta with smoked tomatoes,
kale pesto and breadcrumbs

• • •

chocolate torta with coffee cream,
hazelnuts and dates

THE ANGELENO

57 per person

roasted honeynut squash with
burrata, sweet peppers and pepita
pesto

• • •

polenta with wild mushrooms, swiss
chard, mascarpone and gremolata

• • •

apple and pear buckle with whipped
crème fraîche and pomegranate
molasses

FAMILY STYLE DINING

VEGETARIAN MOROCCAN FEAST FOR TWO 98

three hummus—fava bean, chickpea and beet • zatar lavash •
spiced carrot salad • shaved summer squash with preserved lemon • labneh with
toasted seeds, parsley and mint • grilled market vegetables with apricots, saffron
couscous, almonds and harissa • olive oil cake with bittersweet chocolate
and candied citrus zest

SUPPER IN YOUR SEATS

MORRISSEY MENU - November 10 & 11 Only

À LA CARTE

STARTERS

string bean salad with radicchio, paprika vinaigrette and crushed marcona almonds 14

roasted honeynut squash with burrata, sweet peppers and pepita pesto 16

MAIN COURSES

polenta with wild mushrooms, swiss chard, mascarpone and gremolata 26

torchio pasta with smoked tomatoes, kale pesto and breadcrumbs 29

DESSERTS

chocolate torta with coffee cream, hazelnuts and dates 15

apple and pear buckle with whipped crème fraîche and pomegranate molasses 15

PICNIC BOXES

37 per person

THE WESTSIDE STORY

grilled curried cauliflower with almond soffrito

fregola with chickpeas, carrots and spinach

marinated beets with horseradish and parsley

baguette with tapenade

chocolate chip cookie

THE HOLLYWOOD VEGAN

grilled fall vegetables with chimichurri

farro with winter squash, dates and pepitas

toasted crostini olives and almonds

farmers market fruit and berries

* Please note that our picnics are served cold to room temperature.

HOLLYWOOD BOWL FOOD+WINE

Morrissey Sweet Shop Menu

chocolate chip cookie \$4.25

chocolate caramel brownie \$4.25

chocolate cake \$8

carrot cake \$8

panna cotta \$5.50

butterscotch pot de creme \$7.50

root beer float \$7.50

cold brew float \$7.50

strauss soft serve ice cream \$6

cool haus vanilla pretzel bar \$4.50

cool haus coffee oreo bar \$4.50

cool haus snickerdoodle strawberry sandwich \$9.50

cool haus chocolate chip vanilla sandwich \$9.50

cool haus double chocolate cookies & cream sandwich \$9.50

cool haus double chocolate dirty mint sandwich \$9.50

vegan hot dog \$6

the wine bar

by *a.o.c.*

marinated olives 6 marcona almonds 6

artisanal cheese

--with dried fruits, nuts and ciabatta **3 cheese** 16 **5 cheese** 26

the farmer's plate

—roasted vegetables, muhammara & chickpea purée, burrata and grilled toast 18

grilled **flatbread** with **broccoli**, burrata, garlic and chile 17

grilled **flatbread** with **roasted tomato**, gruyère, black olive and lemon 17

arugula salad with **autumn grapes**, goat cheese, **saba** and pecans 15

avocado and persimmon with ricotta salata and **pomegranate** salsa 16

turmeric-spiced root vegetables with kaffir yogurt and mint chutney 19

grilled **leeks** with black lentils, **artichokes** and **salbixada** 19

soft **polenta** with **wild mushrooms**, mascarpone and gremolata 22

asparagus and **parmesan pudding** with dandelion, lemon and **capers** 22

turkish quinoa 'meat'balls with spiced tomato, pistachios and feta 20

curried cauliflower with red wine vinegar 12

farro and **black rice** with currants and pine nuts 12

sautéed **swiss chard** with saffron butter and pecorino 12

fingerling potatoes with crème fraîche and chives 12

dessert

caramel chocolate torta with mascarpone and crushed **marconas** 13

butterscotch **pot de crème** with salted whipped cream 12

olive oil cake with **market berries**, orange zest and pistachios 14