



All Day

Lunch | Tuesday - Friday | 11:30a-2:30p
Dinner | Daily | 4:30p-10p

SMALL PLATES

Crispy Cauliflower 10
Tossed in Your Choice of Buffalo or Sweet Thai Chili Sauce | Served with Carrots, Celery, and Ranch Dressing

Sticky Pork Belly Skewers 11
Grilled Pork Belly Lacquered in a Sweet Soy Glaze, Caramelized and Crispy Topped with Sesame Seeds and Scallions Served with Pickled Vegetables

Fried Calamari 14
Served with Chili-Garlic Aioli, Sweet Thai Chili Sauce, and Wasabi Mayonnaise Topped with Green Onion

Buffalo Chicken Wings 14
Crispy Fried Wings Tossed in Classic Buffalo Sauce | Served with Carrots, Celery, and Ranch Dressing

Chicken Quesadilla 13
Chicken Braised with Smoky Chipotle, Garlic, and Onion, with Tomato and Melted Cheddar in a Flour Tortilla | Topped with Chipotle Sour Cream, Tomatoes, and Micro Cilantro

Pretzel Bites 8
House-Made Pretzel Bites with Jalapeño Cheese Sauce

SALADS [Make It a Wrap +\$1]

Southwest Salad 16
Smoked BBQ Chicken over Romaine with Black Beans, Cheddar Cheese, Roasted Corn, Tomatoes, and Cilantro, Tossed in Jalapeño Ranch | Topped with Crispy Tortilla Strips

Rancho Steak Salad 18
Chile-Rubbed Hanger Steak over Mixed Greens with Grape Tomatoes, Roasted Red Peppers, Gorgonzola Cheese, and Crispy Fried Onions | Served with Creamy Jalapeño-Honey Dressing

Mediterranean Cobb Salad 18
Grilled Salmon over Crisp Romaine with Cucumbers, Tomatoes, Kalamata Olives, Red Onion, Garbanzo Beans, and Feta Cheese | Tossed in Lemon-Oregano Vinaigrette

Chopped Chicken Caesar Salad 15
Hand-Chopped Romaine with Grilled Chicken and Croutons, Tossed in Anchovy Caesar Dressing | Topped with a Parmesan Crisp

Red Wine Poached Pear Salad 14
Red Wine-Poached Pears over Baby Greens with Grape Tomatoes, Shaved Red Onion, Dried Cranberries, Caramelized Walnuts, and Gorgonzola | Tossed in Raspberry Vinaigrette

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with your Server.
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE.
V10.2026

BURGERS

Served with House-Made Beef Tallow Fries

L.A. Burger 17
Grass-Fed Beef Patty with Avocado, Bacon, Provolone Cheese, Lettuce, Tomato, and Mayonnaise on a Brioche Bun

12Sixty Burger 18
Short Rib, Brisket, and Angus Chuck Patty with Bacon, Cheddar Cheese, 12Sixty BBQ Sauce, Crispy Onion Straws, and House Slaw on a Brioche Bun

Banh Mi Burger 17
Grilled Beef Patty with Crispy Pork Belly, Pickled Vegetables, Fresh Herbs, Jalapeño, and House-Made Chili Aioli on a Toasted Brioche Bun

Pub Burger 16
Grass-Fed Beef Patty with Melted Cheddar, Lettuce, Tomato, Red Onion, and Chipotle Aioli on a Brioche Bun
Go Queso Style +\$1 | Halved and served over Creamy Jalapeño-Cheddar Dipping Sauce

SANDWICHES

Served with House-Made Beef Tallow Fries

Turkey Pastrami 15
House-Brined and Roasted Turkey Pastrami with Dijon Mustard Aioli, Smoked Gouda, and Apple Coleslaw on a Pretzel Bun

Spicy Chicken 16
Buttermilk Fried Chicken with Coleslaw, Chipotle Aioli, and Pickle Chips on a Brioche Bun

Bacon Jam Steak Sandwich 18
Charbroiled Hanger Steak with Bacon Jam, Chimichurri, Crispy Onion Straws, and Mayonnaise on Grilled Sourdough

Chicken Ciabatta Sandwich 17
Grilled Chicken with Applewood-Smoked Bacon, Avocado, Swiss Cheese, Iceberg Lettuce, Roma Tomatoes, and Basil Aioli on Ciabatta

TACOS

BBQ Jackfruit Tacos 13
[3] Smoky-Sweet Jackfruit Tossed in 12Sixty BBQ Sauce | Topped with House Slaw, Pickled Red Onion, and Cilantro

Crispy Fish Tacos 15
[3] Ale-Battered Cod with Avocado, House Slaw, Chipotle Aioli, and Queso Fresco

Carne Asada Tacos 15
[3] Citrus and Modelo Especial®-Marinated Flank Steak with House Slaw, Chipotle Aioli, and Queso Fresco

LOCAL FAVORITES

Fish & Chips	21
[3] Beer-Battered Cod Fillets with Garlic-Caper Rémoulade, Grape Tomatoes, and Grilled Lemon Served with Beef Tallow Fries	
Pappardelle Bolognese	25
Pappardelle Tossed in a Slow-Braised Beef and Pork Ragù with Aromatic Vegetables, Red Wine, and San Marzano Tomatoes Finished with Grated Parmigiano-Reggiano	
Pan-Roasted Tuscan Chicken	33
Crispy-Skin Chicken Breast with Garlic Mushrooms and Blistered Grape Tomatoes in a White Wine Herb Pan Sauce Served over Parmesan Mashed Potatoes with Charred Broccolini and Herb Breadcrumbs Topped with Crispy Onion Straws	
Steak & Fries	38
Grilled Hanger Steak Topped with Chef’s Chimichurri Served with Beef Tallow Fries	
Achiote Citrus Salmon	33
Pan-Seared Salmon Seasoned with Achiote and Fresh Citrus over Roasted Street Corn and Sweet Potato Purée with Lime Zest Crema Finished with Micro Cilantro and Pickled Onion	
Cajun Chicken with Rigatoni	25
Cajun-Spiced Chicken Breast over Rigatoni in a Vodka Cream Sauce with San Marzano Tomatoes and Cracked Black Pepper Finished with Fresh Basil and Shaved Parmigiano-Reggiano	

SIDES

Beef Tallow Fries	6
Grilled Vegetables	6
Charred Broccolini with Herb Breadcrumbs	6
House Salad	5

CRAFT REFRESHERS

Cucumber Mint Cooler	7
Muddled Cucumber and Mint with Lime Juice, Agave, and Soda Water	
Booze It Up! + Bombay Sapphire® Gin	14
Hibiscus Iced Tea	7
Chilled Hibiscus Tea with Ginger Syrup, Orange Juice, and Sparkling Water	
Booze It Up! + Cazadores® Tequila	14

BEVERAGES

Soda	3
Coca-Cola®, Diet Coke®, Sprite®	
Iced Tea	3
Lemonade	3
Bottled Water Still	4.50
Bottled Water Sparkling	5

Taco Tuesday

Taco Specials 430p to Close
\$5 Margaritas

DESSERTS

Apple & Pear Crostata	11
Flaky Open-Faced Pastry Filled with Roasted Apples, Pears, and Shaved Almonds Served Warm with Vanilla Ice Cream and Caramel Drizzle	
Basque Burnt Cheesecake	12
Caramelized Basque Cheesecake with a Silky, Custardy Center Served with Berry Coulis and Fresh Berries	
12Sixty Dubai Chocolate Lava Cake	13
Warm Molten Chocolate Cake with Pistachio Cream, Tahini Drizzle, and Crunchy Kataifi Served with Pistachio Ice Cream	
Chocolate Chip Cookie Sundae	12
Warm House-Baked Chocolate Chip Cookie Topped with Vanilla Bean Ice Cream, Dark Chocolate Sauce, Salted Caramel, and Whipped Cream	
Carrot Cake	10
Spiced Carrot Cake with Raisins and Toasted Walnuts Topped with Cream Cheese Frosting	
Ice Cream	6
Single Scoop Choice of Chocolate, Pistachio, or Vanilla	
Just a Cookie	3
House-Made Chocolate Chip Cookie	

FEATURED COCKTAILS

12Sixty Margarita	16
Hornitos® Reposado Tequila, Agave Nectar, Fresh-Squeezed Lime Juice, and Tequila Foam	
White Linen	16
Cazadores® Tequila, Elderflower Liqueur, Orange Liqueur, Cucumber Juice, and Lime Juice	
Blueberry Basil Cosmo	16
Absolut® Vodka, Cointreau®, Lime Juice, Simple Syrup, Muddled Blueberries, and Basil	
No. 1960	16
Hendrick’s® Gin, Cointreau®, Lemon Juice, Simple Syrup, a Dash of Bitters, and Mint	
Modern Old Fashioned	16
Maker’s Mark® Bourbon, Simple Syrup, and a Dash of Bitters	

Scan for our Beer & Wine List



Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with your Server.

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