

The Ordinary Accessible Menus

An accessible menu is designed to ensure that ALL guests can easily read and understand the offerings. To use it, simply scroll through or use the document's outline to jump to sections. It can be accessed with assistive technologies such as screen readers or voice navigation tools.

Halloween Menu

Shooter & Merch Menu (Black Lagoon Pop-Up)

- Title: *Black Lagoon Pop-Up*
- Section: *Shooters*
 - “Rigor”: Lalo Blanco Tequila, Spiced Pomegranate, Lime — \$11
 - “Mortis”: Fords Gin, Passionfruit, Cinnamon — \$11
- Section: ***Merch***
 - Mai Tai Glass — \$18 (image: short glass with Black Lagoon branding)
 - Collins Glass — \$22 (image: tall tiki-style glass with artwork)
 - Frownder Mug — \$28 (image: sculpted fish-like creature mug)
 - Limited Edition Mermaid Mug by Tiki Farm — \$45 (image: sculpted mermaid tiki mug)

Cocktail Menu (Black Lagoon Pop-Up)

- **Title: *Black Lagoon Pop-Up***

- **Section: *Cocktails – \$19***

- “Nocturna Colada”: Dark piña colada with rum, passionfruit, coconut, pineapple, coffee liqueur, bitters.
- “Corpse Flower”: Margarita with tequila, ube, banana liqueur, sherry, lime, purple salt.
- “Griselda’s Revenge”: Tropical gin-based cocktail with vermouth, lemon, tarragon, bitters, seltzer.
- “Black Tide”: Mezcal-based cocktail with grapefruit, lime, spiced pomegranate, absinthe, bitters.
- “Midnight Forever”: Vodka sour with black sesame, miso, sherry, lemon.
- “Creature’s Curse”: Bourbon and rum old fashioned with roasted sweet potato and fig bitters.

- **Section: *Spirit Free Offerings (0% ABV)***

- “White Zombie” — \$18: Coconut, grapefruit, cinnamon, lime.
- “Widow Maker” — \$16: Genmaicha tea, passionfruit, ube, lemon.
- “Death’s Door” — \$16: Pineapple, miso falernum, lime, seltzer.

Halloween Food Menu (The Ordinarie)

(NEW) Halloween Food Menu 2025

- **Title: *(NEW) Halloween Food Menu 2025***
 - **Sections with stylized headers:**
 - *Small Bites*: Pumpkin Soup (\$8/\$10), Deviled Eggs (\$10), Hatch Chili Mac & Cheese (\$14, add-ons +\$5), Pot Pie Bites (\$18), Sweet Potato Fries (\$10), Fried Corn Cob Ribs (\$12), Hot Wings (\$18).
 - *Sandwiches & Burgers* (served with fries or salad): French Dip (\$21), Fried Chicken (\$20, spicy +\$1), Ordinarie Burger (\$20), Vegan Patty Melt (\$22).
 - *Ghastly Greens*: Beet Salad (\$18), Caesar Salad (\$15, add-ons chicken \$8, salmon \$9, avocado \$3).
 - *Main Haunts*: Short Rib (\$34), Butternut Squash Ravioli (\$26).
 - *Wicked & Sweet*: Cookie Sundae (\$12).
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Wine List

- ***Sparkling Wines***
 - Louis Perdrier Brut or Rosé, Burgundy, France — Glass \$12, Bottle \$42
 - Blanc de Blanc – Le Grand Courtage, France — Split \$16
 - Champagne – Taittinger, France — Half Bottle \$94

- ***Red Wines***

- Côte du Rhone – Panicaud Plan de Dieu, Rhone Valley, France — Glass \$10, Bottle \$34
- Pinot Noir – Foppiano Vineyards, Russian River Valley, CA — Glass \$17, Bottle \$52
- Zinfandel – Rabble, Paso Robles, CA — Glass \$11, Bottle \$38
- Cabernet – Liberty School Reserve, Paso Robles, CA — Glass \$12, Bottle \$42
- Cabernet Sauvignon – Bianchi, Paso Robles, CA — Glass \$16, Bottle \$56

- ***White Wines***

- Albariño – Tagent, Edna Valley, CA — Glass \$14, Bottle \$48
- Pinot Gris – Chemistry, Willamette Valley, OR — Glass \$10, Bottle \$36
- Riesling – Pierre Sparr, Alsace, France — Glass \$12, Bottle \$42
- Chardonnay – Bianchi, Santa Barbara, CA — Glass \$14, Bottle \$48
- Rosé – Chateau Beaulieu Aix, Provence, France — Glass \$12, Bottle \$42

Beer List

- Coors Light, 4.2% American Light Lager, Golden, CO — \$8
- Dos Topas Lager, 4.5%, Topa Topa Brewing, Ventura, CA — \$9
- Dazzleberry Sour Ale, 5.5%, Tarantula Hills, Thousand Oaks, CA — \$9
- Cosmic Crisp Imperial Cider, 8%, 2 Towns Cider House, OR — \$10
- Tangerine Wheat, 5.5%, Lost Coast Brewing, Eureka, CA — \$9
- Central Perk Blond, 5%, Ambitious Ales, Long Beach, CA (brewed with coffee & vanilla) — \$9
- Madewest Pale, 5.6%, Ventura, CA — \$9
- Old Speckled Hen, 5%, English Nitro Pale Ale, England — \$9
- LBC West Coast IPA, 7.1%, Beachwood Brewing, Long Beach, CA — \$9
- Electric Limbs Hazy IPA, Beachwood Brewing, Long Beach, CA — \$10
- Ellie's Brown Ale, 5.5%, Avery Brewing, Boulder, CO — \$9
- Chimay Blue, 9%, Belgian Dark Strong Ale — \$14
- Guinness Draught (20 oz), 4.2%, Nitro Stout, Dublin, Ireland — \$10

Smalls

New England Chowder — cup 8 / bowl 10

Beef & Barley Soup — cup 8 / bowl 10

Chili Con Carne (cheddar, crema) — cup 10 / bowl 12

Popovers (honey truffle butter, white cheddar, chives) — 10

Deviled Eggs (chives, paprika) — 10

Add bacon 1

Chicken Pot Pie Bites (carrots, peas, flaky pie crust) — 16

Macaroni & Cheese* (4-cheese mornay sauce) — 12

Ordinarie Fries* (short rib gravy, cheese sauce) — 12

Chilaquiles** (tortilla, salsa verde, pickled onions, fresno chili, egg, cotija cheese) — 15

Add bacon 3, braised beef 7, chili 4, avocado 3

Buffalo Chicken Wings (8) (celery, carrots, blue cheese or ranch) — 18

Grilled Squash (v) (grilled summer squash, eggplant, tomato, whipped goat cheese, bread crumbs) — 17

Corn Ribs (v) (tajin, cotija cheese, avocado mousse) — 16

Arugula Salad** (arugula, bacon, pecorino cheese, shallots, lemon vinaigrette) — 14

Caesar Salad** (baby gem, Grana Padano cheese, caesar dressing, crouton) — 14

Beet Salad** (mesclun, pickled beets, goat cheese, cucumbers, orange, red onion, smoked almond, citrus vinaigrette) — 17

Tejano Bowl (v)** (dirty rice, black beans, corn, bell pepper, tomatillo salsa, tortilla strips) — 15

Add chicken 8, salmon 9, avocado 3, shrimp 8

Mains

Sandwiches come with choice of salad or fries

Tavern Burger (thousand island, caramelized onion, pickled jalapeño, tomato, lettuce, pickle & American cheese) — 19

Make it vegan 4, add egg 3

Fried Chicken Sandwich (buttermilk brined chicken breast, pickles, cabbage slaw, brioche bun) — 18

Make it spicy 1, add Fontina cheese 2

French Dip Sandwich (braised beef, Fontina cheese, caramelized onions, garlic aioli, au jus) — 19

Patty Melt (Carolina mustard sauce, fontina, caramelized onions, parmesan sourdough) — 20

Make it vegan 4

Ordinarie Bratwurst (beer bratwurst, fontina cheese, mustard fried onions, red cabbage slaw, pickled fresno chili) — 16

Shrimp Po Boy (baby gem lettuce, tomato, remoulade) — 15

Blackened Salmon (dirty rice, Cajun cream sauce) — 26

Steak Frites (grilled tavern steak, maitre'd butter, french fries) — 32

Brick Chicken (airline chicken, roasted corn, mashed potato, chicken gravy) — 22

Fish & Chips (beer battered cod, french fries, tartar sauce) — 24

Short Rib Dinner (sticky root beer glaze, mashed potatoes, glazed carrots) — 32

Sides

Seasonal Veg — 7

Mash & Gravy — 7

Bread & Butter — 4

House Salad — 10

Mac n Cheese — 7

French Fries — 7

Side Salad — 6

Dessert

Seasonal Pie — by the slice 10 / a la mode 13

Chocolate Chip Walnut Cookie Sundae (caramel, whipped cream, macerated cherries) — 11

Quick Lunch Monday-Friday 11:30-3:00pm

Each Comes with side salad & a fountain drink or iced tea
\$16

Egg Salad Sandwich

Open-faced on sourdough, fresh chives.

Tuna Salad Sandwich

Fontina cheese, lettuce, tomato.

Ham & Brie Sandwich

Ham, brie, green apple, mustard sauce, baguette.

B.L.A.T.

Bacon, lettuce, avocado, tomato, whipped goat cheese, herb bread.

Smash Burger

Beef, American cheese, onions, thousand island.

Chicken Club Wrap

Chicken, bacon, cucumber, tomato, mesclun, herb ranch, tortilla.

Brunch

Share

Chicken Pot Pie Bites

carrots, peas, flaky pie crust • 10

Biscuits & Gravy

sour cream drop biscuit, sausage gravy • 15

Add fried egg 2

Wild Blueberry Waffle

whipped vanilla browned butter, maple • 12

Tavern Scones

seasonal jam, whipped cream • 14

Popovers

honey truffle butter, white cheddar • 17

Buffalo Chicken Wings (8)

celery & carrots, blue cheese or ranch • 15

Deviled Eggs

chives, paprika • 10

Corn Ribs (v)

tajin, cotija cheese crumbles, avocado mousse • 16

Lighter**Seasonal Fruit & Yoghurt**

honey, almonds • 12

Beef & Barley Soup

cup 8 / bowl 10

New England Chowder

cup 8 / bowl 10

Caesar Salad**

baby gem, Grana Padano cheese, caesar dressing, crouton • 14

Beet Salad**

mesclun, pickled beets, goat cheese, cucumbers, orange, red onion, smoked almond, citrus vinaigrette • 17

Tejano Bowl (v)**

dirty rice, black beans, corn, bell pepper, tomatillo salsa, tortilla strips • 15

Add chicken 8, salmon 9, avocado 3, shrimp 8

Sandwiches

Includes choice of salad, fries, or breakfast potatoes

Bodega B.E.C.

brioche bun, 2 fried eggs, bacon, sharp white cheddar, honey mustard • 16

Tavern Burger

thousand island, caramelized onion, pickled jalapeño, tomato, lettuce, pickle, American cheese • 18

Make it vegan 4, add an egg 2

Egg Salad Sandwich

open-faced on sourdough, fresh chives • 16

Tuna Salad Sandwich

fontina cheese, lettuce, tomato • 18

Fried Chicken Sandwich

buttermilk brined chicken breast, pickles, cabbage slaw, brioche bun • 19

Make it spicy 1

Short Rib Dip Sandwich

beef short rib, Fontina cheese, caramelized onions, garlic aioli, au jus • 19

Eggs

Spicy Fried Chicken & Waffles

house-made waffles, chili crisp, sherry maple, fried egg, scallion • 16

Americana Plate

2 scrambled eggs, breakfast potatoes, rosemary sourdough • 12

Choose 1: bacon, ham, or sausage

Not Your Ordinary Benedict

homemade biscuit, braised short rib, 2 fried eggs, chipotle hollandaise, scallion • 14

Short Rib Hash

potatoes, short rib, gravy, charred scallion aioli, fried egg • 16

Add bacon 3, avocado 3, egg 2

Steak & Eggs

grilled flat iron steak, two sunny eggs, potatoes, salsa verde • 35

Chilaquiles*

tortilla, salsa verde, pickled onions, fresno chili, egg, cotija cheese • 18

Add bacon 3, short rib 7, blackened shrimp 8, two sausage 5

Brunch Cocktails

Weekends · 11am–3pm

Breakfast Shots — 12

Tullamore Dew Irish whiskey, butterscotch schnapps, orange juice, candied bacon bits

Shots for four — 40

Fuzzy Banana — 16

Rum, lemon, banana liqueur, crème de violette

Gordon's Breakfast — 16

Broker's Gin, cucumber, lime, house spice mix

Brunch Punch — 16

Ask server for details

Spicy Mama — 14

Ghost pepper tequila, house bloody mix, Tajin

Add a lil lager pop — 2

Pop a Top — 14

Amante Amaro, lemon juice, Paulaner grapefruit Radler beer

Aperol Spritz — 14

Aperol, prosecco, soda

Mimosa — 10

Sparkling brut, fresh squeezed orange juice

Add a Bottle of Louis Perdrier Brut or Rosé — 30

brunch bubbles (must purchase meal)

Cocktails — \$16

Ask about our Spirits Menu

CAPTAIN'S GROG — Long Beach's Original Tiki Cocktail

Barbados, Jamaican & Gold rums, Cointreau, falernum, grapefruit, lime, maple, vanilla, almond, mint

PLAID Piña

Coconut washed Scotch, Belle de Brillet pear liqueur, pineapple shrub, lime, nutmeg

THE ORDINARIE MARTINI

Ask staff for current offering

ROSY CHEEKS

Brandy, lemon, strawberry, sparkling rosé wine

BEHIND THE GREEN DOOR

Tequila, cucumber, lime, Alma Tepec pasilla chile liqueur, hibiscus salt

REMEMBER THE MAINE

Rye, Cherry Heering, Carpano Antica, Angostura bitters, Absinthe

NOT SO ORDINARIE PUNCH

Ask staff for current Punch style cocktail

SNOOP COLLINS

Gin, mandarin soda, firestix garnish

Make it dreamy – Add a cream float

BLUE TIDE

Pau Maui Hawaiian vodka, lemon, pineapple, Curaçao bleu, splash of lager

ORDINARIE FANS

Broker's Gin, passionfruit, Amante Amaro, lemon, gold

SOMETHING STIRRED

Changes regularly, please ask

White Wine

SAUVIGNON BLANC – Babich

New Zealand • Glass 11 / Bottle 37

ALBARIÑO – Tagent

Edna Valley, CA • Glass 14 / Bottle 48

PINOT GRIS – Chemistry

Willamette Valley, OR • Glass 10 / Bottle 36

RIESLING – Pierre Sparr

Alsace, France • Glass 12 / Bottle 42

CHARDONNAY – Bianchi

Santa Barbara, CA • Glass 14 / Bottle 48

CHARDONNAY – Frank Family (Carneros)

Napa Valley, CA • Bottle 85

ROSÉ – Château Beaulieu Aix

Provence, France • Glass 12 / Bottle 42

Sparkling Wine

PROSECCO – Coppola

Italy • Glass 10 / Bottle 36

LOUIS PERDRIER – Brut or Rosé

Burgundy, France • Glass 12 / Bottle 42

PIPER SONOMA – Brut Rosé

Sonoma, CA • Bottle 37

BLANC DE BLANC – Le Grand Courtage

France • Split 16

CHAMPAGNE – Taittinger

France • Half Bottle 94

Red Wine

CHILLED RED BLEND – Cherries & Rainbows

Sans Soufre / Natural Wine

Languedoc-Roussillon, France • Glass 12 / Bottle 42

CÔTES DU RHÔNE – Panicaud Plan de Dieu

Rhône Valley, France • Glass 10 / Bottle 34

PINOT NOIR – Foppiano Vineyards

Russian River Valley, CA • Glass 17 / Bottle 52

ZINFANDEL – Rabble

Paso Robles, CA • Glass 11 / Bottle 38

CABERNET – Liberty School Reserve

Paso Robles, CA • Glass 12 / Bottle 42

CABERNET SAUVIGNON – Bianchi

Paso Robles, CA • Glass 16 / Bottle 56

CALIFORNIA RED BLEND – Locations

By Dave Phinney

California • Glass 14 / Bottle 48

CABERNET – Beaulieu Vineyards

Napa Valley, CA • Bottle 78

Draft Beer

Ask about our rotating taps

Coors Light

4.2% American Light Lager, Golden, CO • 8

Dos Topas Lager

4.5% Topa Topa Brewing, Ventura, CA • 9

King Minutia Pilsner

5.5% Rad Brewing, Anaheim, CA • 9

805 Blond Ale

4.7% Firestone Walker Brewing, CA • 9

Dazzleberry Sour Ale

5.5% Tarantula Hills, Thousand Oaks, CA • 9

Cosmic Crisp Imperial Cider

8% 2 Towns Cider House, OR • 10

Tangerine Wheat

5.5% Lost Coast Brewing, Eureka, CA • 9

Central Perk Blond

Brewed with coffee & vanilla

5% Ambitious Ales, Long Beach, CA • 9

Madewest Pale

5.6% West Coast Pale Ale, Ventura, CA • 9

Old Speckled Hen

5% English Nitro Pale Ale, England • 9

LBC West Coast IPA

7.1% Beachwood Brewing, Long Beach, CA • 9

ISM Rotating Tap

ISM Brewing, Long Beach, CA • 9

Electric Limbs Hazy IPA

Beachwood Brewing, Long Beach, CA • 10

Boont Amber Ale

5.8% Anderson Valley Brewing, CA • 9

Ellie's Brown Ale

5.5% Avery Brewing, Boulder, CO • 9

Chimay Blue

9% Belgian Dark Strong Ale • 14

Guinness Draught – 20 oz

4.2% Nitro Stout, Dublin, Ireland • 10

Bottles & Cans**High Life**

4.6% Miller Brewing, Milwaukee, WI • 5

Pacifico

4.5% Mexican Lager, Mexico • 5

Estrella Damm Daura (*gluten free*)

5.5% Spanish Lager, Barcelona, Spain • 7

Sour Nova

Rotating Flavor Sour Ale

6.3% Sour Ale, Alameda, CA • 13

High Noon Seltzer

4.5% Modesto, CA • 9

Long Drink

5.5% Citrus Drink, Finland • 9

Delirium Tremens

9% Belgian Strong Golden Ale, Belgium • 12

Non-Alcoholic Beers**Bitburger Lager 0.0%**

0%, Germany • 6

Athletic Brewing Run Wild N/A IPA

Less than 0.5%, San Diego, CA • 7

Guinness Draught 0.0%

N/A Stout, Dublin, Ireland • 9