

SINATRA SUNDAY BRUNCH

Executive Chef: Chicken Wang (Jason Montelibano)

Sous Chef: Rizi Manzon

Kitchen Operations Manager: David Martinico

Entertainment Director: Jeff Jensen

Volume III menu VII

g=Gluten-free item

v=Vegetarian item

v=Vegan item



Preface Chapter One Body

—SNACKS—

Bird's Nest

3 mini Scotch eggs, frisée salad, bacon jam, mustard sauce 9

Muesli

Rolled oats with honey yogurt, fresh berries, bananas, mango purée 8

Duck Fat Fries g

Fresh herbs, onion powder, garlic powder, black pepper, duck fat 5
WITH HOUSEMADE KETCHUP

ADD ANY 50¢!

Sriracha Sour Cream | Rosemary Aioli | Pork Belly Jus Aioli

—SOUP—

French Onion

Caramelized onion stock, Spanish sherry, Gruyère & provolone, green apple, sourdough crouton 6

—SALADS—

The Green Lentil g v

Lentils, roasted red peppers, fried beets, scallions, feta, balsamic vinaigrette 8

Climax

Chocolate Semifreddo

Chocolate ganache, kataifi crunch, maple caviar, peanut butter powder, cocoa nibs, strawberry coulis 9

banana | bacon | chocolate

Banana bread, bacon bourbon chocolate, maple whip, bacon brittle, brûlée banana 7.5

Panna Cotta g

Thai tea panna cotta, lychee cream, toasted coconut, homemade mini boba 6.5

The Vegan Num Num g v

Vegan, gluten-free dark chocolate & date puree surrounding a tahini caramel center, topped with a banana "whipped cream" & plantain chips 7.5

House Churned Sorbets and Ice Creams

ASK YOUR SERVER WHAT WE HAVE FRESH TODAY!

Ask About Our Daily Dessert Specials!

Education and "Spirits" Event

3RD WEDNESDAY OF EVERY MONTH @ 7PM

On the third Wednesday of every month, enjoy a great night of alcohol education with a group of fellow women & men, while you taste and munch the night away with sample tastes and appetizers. Spirits coming up in the next few months include rum, tequila, gin, Spanish wines and bourbon, to name just a few! Fun, informative events with great peers. Only 40 spots available each month! Email RSVP to info@chapteronetml.com or contact your server.

Monday Night Charity Bingo

EVERY MONDAY @ 7PM

Every Monday in the Red Room

-\$6 Gets you your first card and a craft house draft, boutique house wine or a Moscow Mule!

-\$1 per Bingo Card after that

- Prizes awarded each round, with a Grand Prize for the Bingo Master (minimum 5 rounds)!

PLUS... ALL PROCEEDS GO TO THE CHARITY OF THE MONTH!!

Email info@chapteronetml.com for more details

Chilaquiles v

Tower of pan-fried corn tortillas, Santiago's famous Red Chile Salsa, avocado, red onions, citrus sour cream, feta cheese 10
ADD A CITRUS MARINATED GRILLED CHICKEN BREAST FOR \$5

Special K French Toast

Crushed "Special K" & almonds on brioche French toast, seasonal fruit, powdered sugar, served with maple syrup 10

Corned Beef Benny

Homemade biscuits, corned beef, poached egg, hollandaise 14

Texas S.O.S.

6oz of Filet Mignon tips, au jus gravy, hollandaise, Texas toast, fried egg 17

Elvis Live from Brussels

Belgian waffle sandwich, pecan butter, brûlée banana, bourbon maple whipped cream 12

Organic Vegetable Ranchero Omelette g v

Seasonal vegetables, artisan cheeses 10

Lox Omelette g

Smoked salmon, caper & tarragon vinaigrette, cream cheese, tobiko caviar, citrus sour cream 14

Hangover Helper

AWWW..... MY HERO!
Jalapeño & cheddar cheese grits, chorizo, poached egg, cilantro hollandaise, fried tortilla strips 10

Donut Burger

Our craft patty blend of sirloin, short rib & top round, house-baked maple donut "bun", jalapeño & cilantro hollandaise, bacon, Berkshire pork belly jus aioli, fried egg 15

The Hash... yo

Blackened Loch Duart salmon, poached egg, sweet potatoes, roasted corn, red peppers, scallions, cilantro, garlic, toast, cilantro & jalapeño hollandaise 12

Apple Pancakes v

Cranberry-apple relish, maple syrup 8

Steak & Potatoes g

Marinated steak, potato hash, hollandaise, salsa verde, fried egg 15

Mac & Cheese

White cheddar, Fontina cheese, smoky bacon & caramelized onion relish, toasted panko, truffle oil 10 | MINI MAC 6
*add chicken 3

LATE NIGHT DINING

Sunday - Thursday Full Menu 'til 12 AM & Friday - Saturday 'til 1AM

AFTER OFFICE (*HAPPY HOUR) | NOW MON – SAT 3PM – 7PM

TAPAS TUESDAY

- Half off ALL "Snacks" on the menu, from 3PM to Midnight

- \$3 Moritz Spanish Lager & \$5 Antano Tempranillo glass

WEDNESDAY: LIVE JAZZ & WINE NIGHT

- 1/2 off wine bottles - No corkage fee

THURSDAY: | \$6 House-Infused Martinis - \$5 Boutique House Wine Glass - \$6 Moscow Mules. Bring in (4) or more people and receive a "Snack" or a "Donut" for your table on us!

SUNDAY & MONDAY | SERVICE INDUSTRY NIGHT (S.I.N.)

- After Office (*happy hour) Drink Specials all night after 5PM for people in the restaurant and salon industry (Bring proof!)

SINATRA SUNDAY BRUNCH | LIVE MUSIC

- Awesome brunch menu - \$6 Bottomless Champagne Mimosa Flights

SINATRA MIMOSA FLIGHT

Endless Champagne with a flight of

fresh mixers & juices 6

- without a meal purchase 15

ENDLESS CHAMPAGNE STOPS AT 4PM



COCKTAIL SELECTION TEASER.....

All cocktails & beverage offerings are in the burgundy "C1:" book, otherwise known as the "Choose Your Own Adventure Guide"

WE HAVE A LIST OF CULINARY & CLASSIC COCKTAILS THAT IS EVER-CHANGING

Sangria

Flor de Caña 7-year aged rum, lemon juice, lime juice, crushed strawberry, hibiscus syrup, red wine 9

Cl Bloody Mary

Bacon bourbon / Tito's Corn vodka / Death's Door gin 10

Rosa Sinensis

Viopio cachaca pura, hibiscus syrup, pineapple juice, lime, candied hibiscus garnish 9

The Moscow Mule

Spicy housemade ginger beer, Svedka Swedish vodka, Chase elderflower liqueur, lime 9

*RECOMMENDED IN THE TRADITIONAL 100% COPPER CUP, BUT ID AND/OR \$25 DEPOSIT IS REQUIRED TO ENJOY

Paloma Methode

Aga*Vie agave-cognac spirit, champagne, grapefruit juice, Thai bitters, lime swatch 9

MIXOLOGISTS: RYAN VELILLA, JEFF HALL, DREW TRIPP

Fresh Squeezed Lemonade

Fresh squeezed lemonade infused with fresh fruits and herbs. Insanely refreshing 3.5

Tableside French Presses

20oz of fresh pressed coffee or hot tea 5.25

WORKS CITED

Chapter One is committed to bringing you the best. We want not only to provide delicious, hormone-free, antibiotic-free, free-range, sustainable, GMO-free, all-natural proteins and produce, but also to do our part to help stop the unethical practices employed by many large-scale commercial food sources. Here are just a few of the suppliers with whom we partner:

Mary's Free-Range Turkey & Chicken | www.marysturkeys.com

California-raised, free-range, non-GMO vegetarian fed, gluten-free, antibiotic-free, hormone-free, preservative-free turkeys that are certified organic.

Snake River Farms Kurobuta Pork | www.snakeriverfarms.com

Kurobuta or Berkshire pork has been purebred for almost 300 years. They derived originally from the shire of Berks in England. Snake River Farms started when they brought a small herd of Kobe cattle to the States. They take that same care in how they raise their Berkshire: humane, organic non-GMO diet & they never add any sodium, water or extender to their fresh pork products.

Soledad Farms | Facebook: Soledad Goats

Soledad Goats goat cheese is also a rescue! Many of the goats they have here came to us from homes or farms that could no longer afford to feed them or show them proper attention. They take them in and take care of them, making sure they are fed properly and receive medical attention when needed. The goat cheese produced from these happy goats is the creamiest, most delicious goat cheese you will ever taste... I guarantee it!

Terenelli Orchards | Facebook: Terenelli Orchards

A stone fruit orchard that opened in 1978 in Littlerock, California, just north of Los Angeles. They produce incredible organic fruit! When you bite into one, it is perfectly sweet and so juicy that it fills your mouth with nectar. For those of you who think they don't like cherries, peaches, plums or any kind of stone fruit... these will change your mind!

Our beef comes from many sources because of our volume, but we demand from all of our suppliers only hormone-free, antibiotic-free, non-GMO, humane products. One of our favorite meat producers is Meyer Natural Angus (www.meyernaturalangus.com).

We also demand from our produce suppliers that all products are sourced within 200 miles from small, organic, non-GMO farms utilizing sustainable practices.

We source largely from farms in Orange County, and we can usually provide you with the names of all of the farms from which we purchased our produce that week. With some items this is not always possible, but it is always our goal and tireless focus.

Kitchen stops serving from 4:30PM to 5PM on Sunday to prepare for dinner service but we do have the following items available during this transition:

- French Onion Soup - Mac & Cheese
- Etouffée Fries

Check with the website (www.chapteronetml.com) or ask your server for an upcoming event schedule.

There is always something going on at Chapter One: the modern local!

LUNCH MENU

Executive Chef: Chicken Wang (Jason Montelibano)
Sous Chef: Rizi Manzon
Kitchen Operations Manager: David Martinico
Entertainment Director: Jeff Jensen
volume III menu VII

GF=Gluten-free item
VG=vegetarian item
V=vegan item



Chapter One

Snacks

Chef Chicken Wang's Chicken Wings

Filipino Adobo-style sticky wings, half sour & spicy baby pickle spears, peanut butter powder 10

Bird's Nest

3 mini Scotch eggs, frisée salad, bacon jam, mustard sauce 9

Calamari

Fried calamari, lemon grass curry sauce, scallions, diced tomatoes 8

Sisig Fries G

Pulled pork, pig ears, pig tail, pig jowl, salsa criolla, fried egg 8

Duck Fat Fries G

Fresh herbs, onion powder, garlic powder, black pepper, duck fat 5
WITH HOUSEMADE KETCHUP
ADD ANY 50¢!
Sriracha Sour Cream | Rosemary Aioli
Pork Belly Jus Aioli

Organic OC Vegetable Basket G V

The best of what local Orange County farms have to offer! With a simple preparation, we let these delicious veggies speak for themselves. 10

Salads

Stone Fruit Salad G

Tenerelli Orchard seasonal stone fruit (peaches, plums, whatever is the ripest!), mesclun lettuce, orange-basil vinaigrette, balsamic glaze, crusted Soledad Farms local goat cheese 12

Roasted Beet Garden Plate G V

Golden and red beets, Soledad goat cheese, cherry tomatoes, baby kale, walnut vinaigrette, fried heirloom carrots 12

Heirloom & Buffalo Caprese G

Local heirloom tomato, buffalo mozzarella, fennel, micro-basil, garlic basil oil, balsamic reduction, parmesan crostini 10
MAKE INTO A SANDWICH 12

Steak, Feta, Arugula

Arugula mix, marinated grilled steak, feta, red onion, cherry tomatoes, sun-dried tomato & basil vinaigrette, fresh butter croutons 16

The Green Lentil G V

Lentils, roasted red peppers, fried beets, scallions, feta, balsamic vinaigrette 8

Soups

Daily House Soup

In-house, farm-fresh ingredients
ASK YOUR SERVER FOR DETAILS

French Onion

Caramelized onion stock, Spanish sherry, Gruyère & provolone, green apple, sourdough crouton 6

Body

Plates

Mac & Cheese

White cheddar, Fontina cheese, smoky bacon & caramelized onion relish, toasted panko, truffle oil 10
•ADD CHICKEN 3 | MINI MAC 6

Lamb & Gnocchi

Homemade potato gnocchi, lamb ragout, heirloom carrots, gremolata, feta cheese, curried granola, fried kale 20

Vegan Portobello Napoleon V G

Risotto cake, tomato relish, roasted seasonal vegetables, sautéed tofu, marinated & grilled portobello, spinach truffle sauce 14

Our Fish & Chips

Craft beer-battered hake fish, apple slaw, Sriracha sour cream 15
HALF ORDER 9

Yakisoba Stir-Fry G

Yakisoba noodle, seasonal vegetables stir fry, peanuts, ginger, sambal-soy reduction, lime 9
ADD CHICKEN 3 | ADD SHRIMP 6

Handhelds

Harvest Burger

Our craft patty blend of sirloin, short rib & top round, rosemary aioli, apple-onion jam, Havarti cheese, arugula, served with duck fat fries and housemade ketchup 12

The Ricky Bobby

Slow-roasted cayenne rubbed Mary's Free-Range turkey, mushroom gravy, cranberry bread pudding, cranberry aioli served with duck fat fries & housemade ketchup. It's like Thanksgiving on a torpedo! 14

The DY-NO-MITE! (AKA THE JIMMIE WALKER)

Spicy tuna tartare, honey Dijon, pickled onion, carrots, lettuce, tomato served in a Chipotle Kirsa bread. 12

The American Burger

Our craft patty blend of sirloin, short rib & top round, 72-hour brined Berkshire pork belly, bacon, white cheddar fondue, roasted shallot pork belly jus aioli, tomato, lettuce, served with duck fat fries & housemade ketchup 17

Lamb Sandwich

Pulled lamb, roasted garlic tzatziki, pickled red onion, shredded lettuce 14

Po' (Asian) Boy

Bread-battered shrimp, sambal slaw, Sriracha creme, scallions served with duck fat fries 14

Moroccan Chicken Kirsa

Indian spices & yogurt-marinated grilled chicken breast, cucumber, tomato, cilantro, cranberry aioli, chipotle cumin Kirsa flatbread, served with a baby lentil salad 11

Southwest Salmon BLT

Southwest rubbed Loch Duart salmon, sweet corn aioli, bacon, lettuce, tomato, cilantro, served on focaccia bread, with duck fat fries & housemade ketchup 15

Sticky Icky Pork Belly Buns [2.0]

72-hour brined Berkshire pork belly, sticky-spicy soy & sesame glaze, crunchy kimchi, fried jalapeño in (2) Chinese steamed buns 12

THURSDAY | \$6 House-Infused Martinis - \$5 Boutique House Wine Glass - \$6 Moscow Mules. Bring in (4) or more people and receive a "Snack" or a "Donut" for your table on us!

SUNDAY & MONDAY | SERVICE INDUSTRY NIGHT (S.I.N.)

- After Office (*Happy hour) Drink Specials all night after 5PM for people in the restaurant and salon industry (Bring proof!)

SINATRA SUNDAY BRUNCH | LIVE MUSIC

- Awesome brunch menu - \$6 Bottomless Champagne Mimosa Flights

Cocktail Selection Teaser.....

All cocktails & beverage offerings are in the burgundy "C1." book, otherwise known as the "Choose Your Own Adventure Guide"

We have a LIST OF CULINARY & CLASSIC COCKTAILS THAT IS EVER-CHANGING

Rosa Sinensis

Ypioca cachaca pura, hibiscus syrup, pineapple juice, lime, candied hibiscus garnish 9

Italian Coq Fight

Aga-Vie agave-cognac spirit, Averna, Dolin dry, Memphis BBQ bitters, lime oil slick 10

The Moscow Mule

Spicy housemade ginger beer, Svedka Swedish vodka, Chase elderflower liqueur, lime 9

*RECOMMENDED IN THE TRADITIONAL 100% COPPER CUP, BUT ID AND/OR \$25 DEPOSIT IS REQUIRED TO ENJOY

Belly of the Beast

Housemade bacon bourbon, Luxardo cherry liqueur, Dolin blanc, Kampot pepper tincture, orange swatch 12

MIXOLOGISTS: RYAN VELILLA, JEFF HALL, DREW TRIPP

Fresh Squeezed Lemonade

Fresh squeezed lemonade infused with fresh fruits and herbs. Insanely refreshing 3.5

Tableside French Presses

20oz of fresh pressed coffee or hot tea 5.25

Climax

Chocolate Semifreddo

Chocolate ganache, kataifi crunch, maple caviar, peanut butter powder, cocoa nibs, strawberry coulis 9

Banana | bacon | chocolate

Banana bread, bacon bourbon chocolate, maple whip, bacon brittle, brûlée banana 7.5

Panna Cotta G

Thai tea panna cotta, lychee cream, toasted coconut, homemade mini boba 6.5

The Vegan Num Num G V

Vegan, gluten-free dark chocolate & date puree surrounding a tahini caramel center, topped with a banana "whipped cream" & plantain chips 7.5

House Churned Sorbets

and Ice Creams

ASK YOUR SERVER WHAT WE HAVE FRESH TODAY!

Ask About Our Daily Dessert Specials!

WORKS CITED

Chapter One is committed to bringing you the best. We want not only to provide delicious, hormone-free, antibiotic-free, free-range, sustainable, GMO-free, all-natural proteins and produce, but also to do our part to help stop the unethical practices employed by many large-scale commercial food sources. Here are just a few of the suppliers with whom we partner:

Mary's Free-Range Turkey & Chicken | www.marysturkeys.com

California-raised, free-range, non-GMO vegetarian fed, gluten-free, antibiotic-free, hormone-free, preservative-free turkeys that are certified organic.

Snake River Farms Kurobuta Pork | www.snakeriverfarms.com

Kurobuta or Berkshire pork has been purebred for almost 300 years. They derived originally from the shire of Berks in England. Snake River Farms started when they brought a small herd of Kobe cattle to the States. They take that same care in how they raise their Berkshire: humane, organic non-GMO diet & they never add any sodium, water or extender to their fresh pork products.

Soledad Farms | Facebook: Soledad Goats

Soledad Goats goat cheese is also a rescue! Many of the goats they have here came to us from homes or farms that could no longer afford to feed them or show them proper attention. They take them in and take care of them, making sure they are fed properly and receive medical attention when needed. The goat cheese produced from these happy goats is the creamiest, most delicious goat cheese you will ever taste... I guarantee it!

Terrelli Orchards | Facebook: Terrelli Orchards

A stone fruit orchard that opened in 1978 in Littlerock, California, just north of Los Angeles. They produce incredible organic fruit! When you bite into one, it is perfectly sweet and so juicy that it fills your mouth with nectar. For those of you who think they don't like cherries, peaches, plums or any kind of stone fruit... these will change your mind!

Our beef comes from many sources because of our volume, but we demand from all of our suppliers only hormone-free, antibiotic-free, non-GMO, humane products. One of our favorite meat producers is Meyer Natural Angus (www.meyernaturalangus.com).

We also demand from our produce suppliers that all products are sourced within 200 miles from small, organic, non-GMO farms utilizing sustainable practices.

We source largely from farms in Orange County, and we can usually provide you with the names of all of the farms from which we purchased our produce that week. With some items this is not always possible, but it is always our goal and tireless focus.

Late Night Dining

Sunday - Thursday Full Menu 'til 12 AM & Friday - Saturday 'til 1AM

AFTER OFFICE (*HAPPY HOUR) | NOW MON – SAT 3PM – 7PM

TAPAS TUESDAY

- Half off ALL "Snacks" on the menu, from 3PM to Midnight

- \$3 Moritz Spanish Lager & \$5 Antano Tempranillo glass

WEDNESDAY: LIVE JAZZ & WINE NIGHT

- 1/2 off wine bottles - No corkage fee

Check with the website (www.chapteronetml.com) or ask your server for an upcoming event schedule.

There is always something going on at Chapter One: the modern local!

DINNER MENU

Executive Chef: Chicken Wang (Jason Montelibano)
Sous Chef: Rizi Manzon
Kitchen Operations Manager: David Martinico
Entertainment Director: Jeff Jensen
volume III menu VII

GF=Gluten-free item
VG=vegetarian item
V=vegan item



Preface

Chapter One

—SNACKS—

Chef Chicken Wang's Chicken Wings

Filipino Adobo-style sticky wings, half sour & spicy baby pickle spears, peanut butter powder 10

Cassoulet Scallop

Pan seared U-10 scallop, lentil cassoulet, creamy chive vinaigrette 9

Fried Baked Potato

Riced potato stuffed with white cheddar béchamel, bacon, scallions, bacon powder 6

Bird's Nest

3 mini Scotch eggs, frisée salad, bacon jam, mustard sauce 9

Calamari

Fried calamari, lemon grass curry sauce, scallions, diced tomatoes 8

Sisig Fries

Pulled pork, pig ears, pig tail, pig jowl, salsa criolla, fried egg 8

Smoked Salmon Croquette

Smoked salmon in caper-tarragon vinaigrette, potato croquette, parsley creme, tobiko caviar 10

Duck Fat Fries

Fresh herbs, onion powder, garlic powder, black pepper, duck fat 5
WITH HOUSEMADE KETCHUP

ADD ANY 50¢!

Sriracha Sour Cream | Rosemary Aioli | Pork Belly Jus Aioli

Organic OC Vegetable Basket

The best of what local Orange County farms have to offer! With a simple preparation, we let these delicious veggies speak for themselves. 10

—SALADS—

Stone Fruit Salad

Tenerelli Orchard seasonal stone fruit (peaches, plums, whatever is the ripest!), mesclun lettuce, orange-basil vinaigrette, balsamic glaze, crusted Soledad Farms local goat cheese 12

Roasted Beet Garden Plate

Golden and red beets, Soledad goat cheese, cherry tomatoes, baby kale, walnut vinaigrette, fried heirloom carrots 12

Heirloom & Buffalo Caprese

Local heirloom tomato, buffalo mozzarella, fennel, micro-basil garlic basil oil, balsamic reduction, parmesan crostini 10

Steak, Feta, Arugula

Arugula mix, marinated grilled steak, feta, red onion, cherry tomatoes, sun-dried tomato & basil vinaigrette, fresh butter croutons 16

The Green Lentil

Lentils, roasted red peppers, fried beets, scallions, feta, balsamic vinaigrette 8

—SOUPS—

Daily House Soup

In-house, farm-fresh ingredients
ASK YOUR SERVER FOR DETAILS

French Onion

Caramelized onion stock, Spanish sherry, Gruyère & provolone, green apple, sourdough crouton 6

—PLATES—

Mac & Cheese

White cheddar, Fontina cheese, smoky bacon & caramelized onion relish, toasted panko, truffle oil 10
*ADD CHICKEN 3 | MINI MAC 6

Lamb & Gnocchi

HOMEMADE potato gnocchi, lamb ragout, heirloom carrots, gremolata, feta cheese, curried granola, fried kale 20

Little Fried Hen

Game hen, braised & fried, ginger risotto, fried garlic, soy ponzo 16

Marinated Steak

Marinated steak, potato hash, sauce verte 16

Vegan Portobello Napoleon

Risotto cake, tomato relish, roasted seasonal vegetables, sautéed tofu, marinated & grilled portobello, spinach truffle sauce 14

Our Fish & Chips

Craft beer-battered hake fish, apple slaw, Sriracha sour cream 15
HALF ORDER 9

Kurobuta Pork Chop

10oz grilled Snake River Farms Kurobuta pork chop, sweet potato cake, organic vegetables, cherry compote 29

The Tuna 2-Step

Sesame-panko crusted ahi filet on a bed of stir-fried organic vegetables, spicy ginger-citrus oyster soy sauce (mouthful), peanut butter powder & tuna tartar, roasted corn, scallions, cilantro, ginger vinaigrette 27

Beef Culotte

The premier cut from the cap of the sirloin. Bacon-wrapped, dredged in ground coffee beans & cocoa, served on Dijon mashed potatoes with a red wine demi-glace 20

—HANDHELDS—

Wild Mushroom Flatbread

King oyster, bunapi-shimeji, maitake & button mushrooms, truffle cheese, fresh herbs, crushed red pepper 12

The American Burger

Our craft patty blend of sirloin, short rib & top round, 72-hour brined Berkshire pork belly, bacon, white cheddar fondue, roasted shallot pork belly jus aioli, tomato, lettuce, served with duck fat fries & housemade ketchup 17

Sticky Icky Pork Belly Buns

72-hour brined Berkshire pork belly, sticky-spicy soy & sesame glaze, crunchy kimchi, fried jalapeño in (2) Chinese steamed buns 12

Harvest Burger

Our craft patty blend of sirloin, short rib & top round, rosemary aioli, apple-onion jam, Havarti cheese, arugula, served with duck fat fries and housemade ketchup 12

Tomato Pesto Flatbread

Basil + arugula pesto, mozzarella cheese, beefsteak tomatoes, balsamic glaze, micro-basil 12

Lamb Sandwich

Pulled lamb, roasted garlic tzatziki, pickled red onion, shredded lettuce 14

THURSDAY | \$6 House-Infused Martinis - \$5 Boutique House Wine Glass - \$6 Moscow Mules. Bring in (4) or more people and receive a "Snack" or a "Donut" for your table on us!

SUNDAY & MONDAY | SERVICE INDUSTRY NIGHT (S.I.N.)

- After Office (*happy hour) Drink Specials all night after 5PM for people in the restaurant and salon industry (Bring proof!)

SINATRA SUNDAY BRUNCH | LIVE MUSIC

- Awesome brunch menu - \$6 Bottomless Champagne Mimosa Flights

COCKTAIL SELECTION TEASER.....

All cocktails & beverage offerings are in the burgundy "C1:" book, otherwise known as the "Choose Your Own Adventure Guide"

WE HAVE A LIST OF CULINARY & CLASSIC COCKTAILS THAT IS EVER-CHANGING

Rosa Sinensis

Ypioca cachaca pura, hibiscus syrup, pineapple juice, lime, candied hibiscus garnish 9

Italian Coq Fight

Aga Vie agave-cognac spirit, Averna, Dolin dry, Memphis BBQ bitters, lime oil slick 10

The Moscow Mule*

Spicy housemade ginger beer, Svedka Swedish vodka, Chase elderflower liqueur, lime 9

*RECOMMENDED IN THE TRADITIONAL 100% COPPER CUP, BUT ID AND/OR \$25 DEPOSIT IS REQUIRED TO ENJOY

Belly of the Beast

Housemade bacon bourbon, Luxardo cherry liqueur, Dolin blanc, Kampot pepper tincture, orange swatch 12

MIXOLOGISTS: RYAN VELILLA, JEFF HALL, DREW TRIPP

Fresh Squeezed Lemonade

Fresh squeezed lemonade infused with fresh fruits and herbs. Insanely refreshing 3.5

Tableside French Presses

20oz of fresh pressed coffee or hot tea 5.25

Climax

Chocolate Semifreddo

Chocolate ganache, kataifi crunch, maple caviar, peanut butter powder, cocoa nibs, strawberry coulis 9

banana | bacon | chocolate

Banana bread, bacon bourbon chocolate, maple whip, bacon brittle, brûlée banana 7.5

Panna Cotta

Thai tea panna cotta, lychee cream, toasted coconut, homemade mini boba 6.5

The Vegan Num Num

Vegan, gluten-free dark chocolate & date puree surrounding a tahini caramel center, topped with a banana "whipped cream" & plantain chips 7.5

House Churned Sorbets

and Ice Creams

ASK YOUR SERVER WHAT WE HAVE FRESH TODAY!

Ask About Our Daily Dessert Specials!

WORKS CITED

Chapter One is committed to bringing you the best. We want not only to provide delicious, hormone-free, antibiotic-free, free-range, sustainable, GMO-free, all-natural proteins and produce, but also to do our part to help stop the unethical practices employed by many large-scale commercial food sources. Here are just a few of the suppliers with whom we partner:

Mary's Free-Range Turkey & Chicken | www.marysturkeys.com

California-raised, free-range, non-GMO vegetarian fed, gluten-free, antibiotic-free, hormone-free, preservative-free turkeys that are certified organic.

Snake River Farms Kurobuta Pork | www.snakeriverfarms.com

Kurobuta or Berkshire pork has been purebred for almost 300 years. They derived originally from the shire of Berks in England. Snake River Farms started when they brought a small herd of Kobe cattle to the States. They take that same care in how they raise their Berkshire: humane, organic non-GMO diet & they never add any sodium, water or extender to their fresh pork products.

Soledad Farms | Facebook: Soledad Goats

Soledad Goats goat cheese is also a rescue! Many of the goats they have here came to us from homes or farms that could no longer afford to feed them or show them proper attention. They take them in and take care of them, making sure they are fed properly and receive medical attention when needed. The goat cheese produced from these happy goats is the creamiest, most delicious goat cheese you will ever taste... I guarantee it!

Terenelli Orchards | Facebook: Terrelli Orchards

A stone fruit orchard that opened in 1978 in Little Rock, California, just north of Los Angeles. They produce incredible organic fruit! When you bite into one, it is perfectly sweet and so juicy that it fills your mouth with nectar. For those of you who think they don't like cherries, peaches, plums or any kind of stone fruit... these will change your mind!

Our beef comes from many sources because of our volume, but we demand from all of our suppliers only hormone-free, antibiotic-free, non-GMO, humane products. One of our favorite meat producers is Meyer Natural Angus (www.meyernaturalangus.com).

We also demand from our produce suppliers that all products are sourced within 200 miles from small, organic, non-GMO farms utilizing sustainable practices.

We source largely from farms in Orange County, and we can usually provide you with the names of all of the farms from which we purchased our produce that week. With some items this is not always possible, but it is always our goal and tireless focus.

LATE NIGHT DINING

Sunday - Thursday Full Menu 'til 12 AM & Friday - Saturday 'til 1 AM

AFTER OFFICE (*HAPPY HOUR) | NOW MON – SAT 3PM – 7PM

TAPAS TUESDAY

- Half off ALL "Snacks" on the menu, from 3PM to Midnight

- \$3 Moritz Spanish Lager & \$5 Antano Tempranillo glass

WEDNESDAY: LIVE JAZZ & WINE NIGHT

- 1/2 off wine bottles - No corkage fee