

EST. 1941

Idle Flour

NORTH HOLLYWOOD

SHARED PLATES & SNACKS

MAG & CHEESE BITES ^{VT} \$8

10 Bites Tossed in Cilantro and Parmesan Cheese served with Jalapeño Ranch

FISH TAGOS \$12

Grilled Cod, Cotija Cheese, Monterey Jack, Cabbage, Pico, Chipotle Mayo (2 tacos per order)

SLOPPY TOTS ^{VT, V*} \$10

Tater Tots, Sloppy Joe, Monterey Jack Cheese

HOMEBODY BAKERY PRETZEL ^{VT} \$9

Served with Tail o' the Pup House Mustard or Queso

CHIPS & A CHOICE ^{VT} \$8

Tortilla Chips with Queso or Roasted Salsa

CHEESE TAMALES ^{VT} \$12

Two Cheese Tamales topped with our House Queso
Add Chicken or Beef +\$5
Add side of Ice Cream +\$3

NACHOS ^{VT} \$14

Generous Portion of Tortilla Chips piled with Queso, Cheddar Cheese, Black Beans, Pico, Fresh Jalapeños
Add Chicken or Beef +\$5
Sub Vegan Nacho Cheese & Vegan Cheddar Cheese ^V +\$6

ROCKETEER WINGS ^{GF} \$11

Crispy Chicken Wings tossed in choice of Buffalo, BBQ, or Mango Habanero Sauce served with Crudite, Ranch or Blue Cheese

FLATBREAD PIZZA \$11

Flatbread topped with House Made Marinara, choice of Cheese or Pepperoni

BUFFALO CAULIFLOWER ^{GF, VT} \$12

Crispy Fried Cauliflower tossed in Buffalo Sauce, served with Ranch

PORTOBELLO MUSHROOM STEAK-CUT FRIES \$10

Crispy Portobello Mushroom, Parmesan, Garlic Basil Aioli

FRESH & GREEN

Add Chicken to any Salad: \$5

BBQ RANCH CHOPPED SALAD ^{VT} \$12

Romaine, Roasted Corn, Black Beans, Cherry Tomatoes, Monterey Jack, Tortilla Crisps

CAESAR SALAD ^{VT} \$10

Romaine, House Made Caesar Dressing, Parmesan Cheese, Garlic Croutons

STEAKHOUSE WEDGE SALAD ^{VT} \$10

Classic Blue Cheese Dressing, Applewood Smoked Bacon, Crisp Red Onions

SIDES

FRIES / SWEET POTATO FRIES / TOTS \$5

MAINS

Mains served with your choice of Fries, Sweet Potato Fries, Tater Tots, or Side Salad

BARREL BURGER \$16

Applewood Smoked Bacon, American or Swiss Cheese, Barrel Sauce, Caramelized Onions, Lettuce & Tomato on Hawaiian Bun
GF: Sub Gluten Free Bun +\$4
VT: Sub Beyond Burger +\$3

VEGAN BURGER ^V \$20

Beyond Burger, Shredded Vegan Cheddar Cheese, Caramelized Onions, Lettuce & Tomato on Sourdough
GF: Sub Gluten Free Bun +\$4

LOZANO CHICKEN SANDWICH \$15

Choice of Grilled or Fried Chicken, Arugula, Pepper Jack Cheese, Pesto Aioli, Bacon
Add Avocado: +\$4

TAIL O' THE PUP 1946 PUP \$13



Split and Grilled Hot Dog, toasted Potato Bun, Grilled Onions, House Mustard
Additional Hot Dog +\$6

PHILLY CHEESESTEAK \$18

Angus Beef, Pepper Jack Cheese, Onions, Red Bell Peppers, Chipotle Mayo on a Hoagie Bun
Double Meat: +\$7

FISH N' CHIPS \$17

Beer-Battered Cod, Fries, Malt Vinegar Tartar Sauce, Charred Lemon

CHICKEN TENDERS \$12

Buttermilk-Brined Fried Chicken Tenders

VEGAN TENDERS ^V \$15

Plant-Based Tenders served with choice of Mango Habanero or BBQ Sauce

SWEETS

JETPACK COOKIE ^{VT} \$8

A Warm Cookie topped with Ice Cream, Berry Bourbon Marmalade, Brown Butter Glaze, Powdered Sugar

TRIPLE CHOCOLATE CHEESECAKE ^{VT} \$15

Triple Chocolate Cheesecake with Dark Chocolate Crust, Dark Chocolate Ganache & Milk Chocolate Ganache Drizzle

APPLE CRUMBLE ^{VT} \$12

Apple Crumble served in a warm skillet topped with Vanilla Ice Cream and Powdered Sugar

Add a scoop of Vanilla Ice Cream to any Dessert: \$3

GF: Gluten Friendly V: Vegan VT: Vegetarian

* Vegan/Vegetarian upon request

FOOD COMES OUT AS IT'S READY, SO WE RECOMMEND DIGGING IN RIGHT AWAY!

Kitchen closes at 10pm

FROM THE BARREL

OLD FASHIONED \$13

Old Forester 100 Proof Bourbon, Demerara Syrup, Bitters

MAKE A MULE \$13

House Ginger Beer with choice of Well Vodka, Gin, Tequila, or Whiskey

PAIQMA \$13

Milagro Tequila, Lime Juice, Agave, Fever Tree Sparkling Grapefruit

WEST COAST WINTER \$14

Cutwater Hibiscus Vodka, Hibiscus Blueberry Syrup, Lemon, Soda

CALIFORNIA DREAMSICKLE \$14

Absolut Mandarin, Orange Juice, Lemon Juice, Vanilla, Blood Orange Syrup

APPLE JACKED \$14

Cazcabel Tequila infused with Cinnamon, Apple Juice, Lime Juice, Agave

LIQUID COURAGE \$16

Puebla Mezcal, Pineapple Juice, Lime Juice, Guava Syrup, Coco Lopez Coconut Cream

MY CHAI \$14

Redemption High Rye Bourbon infused with Chai Tea, Lemon Juice, Ginger Syrup, Chai Syrup
Make it a Hot Toddy +\$1

MONKEY BUSINESS \$15

Monkey Shoulder Scotch, Grapefruit Juice, Lemon Juice, Ginger Syrup

WILD THING \$15

Flor De Caña 12 Year, Giffard Peach Liqueur, Lime Juice, Pineapple Juice, Honey Syrup, Peach Bitters



BUDDY SYSTEM

- LIVING THE HIGH LIFE \$12
Miller High Life Tall Boy & House Bourbon
- BAD MUCHACHO \$13
Boomtown Bad Hombre Mexican Lager & House Tequila
- HOPS ON HOPS \$13
Stone Delicious IPA & Jameson
- ADD A BUDDY \$7
Add a shot of Cazcabel Tequila or Jameson to any beer

DRAUGHT

- STEM ROTATING CIDER Denver, CO 4.3% - 6.7%
- CALIDAD CERVEZA Santa Monica, CA 4.5%
- FREMONT GOLDEN PILSNER Seattle, WA 4.5%
- SMOG CITY LA WIT LOVE Torrance, CA 4.8%
- MODERN TIMES FRUITLANDS GOSE San Diego, CA 4.8%
- NORTH COAST PRANQSTER GOLDEN ALE Fort Bragg, CA 7.6%
- MADEWEST PALE ALE Ventura, CA 5.6%
- FREMONT LUSH IPA Seattle, WA 7%
- 21ST AMENDMENT BLOOD ORANGE IPA San Francisco, CA 7%
- SMOG CITY ROTATING HAZY IPA Torrance, CA
- STONE FEAR MOVIE LIONS DOUBLE HAZY IPA Escondido, CA 8.5%
- SHINER BOCK Shiner, TX 4.6%
- MOTHER EARTH CALI CREAMIN' Vista, CA 5.2%
- NORTH COAST OLD RASPUTIN Fort Bragg, CA 9%

SPECIALTY COCKTAILS

CEDAR RYE MANHATTAN \$16

Piggyback Rye Infused with Cedar Wood, Rosemary-infused Maraschino Liqueur, Angostura Bitters

MAPLE WOOD OLD FASHIONED \$16

Piggyback Bourbon infused with Maple Wood, WhistlePig Maple Syrup, Black Walnut Bitters, Orange Bitters

ALL NIGHTER \$15

Absolut Vodka, Kahlua, Fall Spice Syrup, Groundworks Nitro Cold Brew
Sub Puebla Mezcal +\$1

SMOKE SHOW \$15

Madre Mezcal infused with Strawberries, Aperol, Ancho Reyes, Lime Juice, Blood Orange Liquid Alchemist

IDLE HOUR MEZCAL SOUR \$20

Idle Hour's Private Batch La Luna Mezcal, Pomegranate Juice, Lime Juice, Simple, Mint, Egg White

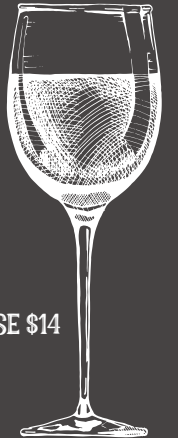
ROTATING GIN COCKTAIL

Ask your bartender or server for details!



WINE

- 7 DEADLY ZINZ ZINFANDEL \$12
- NOBLES VINES CABERNET SAUVIGNON \$10
- ANGELINE PINOT NOIR \$10
- BRANCOTT SAUVIGNON BLANC \$12
- KENWOOD CHARDONNAY \$11
- GERARD BERTRAND ORANGE GOLD \$16
- GERARD BERTRAND SPARKLING CREMANT ROSE \$14
- GERARD BERTRAND GRIS BLANC ROSE \$12
- ARS COLLECTA BRUT \$10



BOTTLES & CANS

- TOPO CHICO STRAWBERRY GUAVA HARD SELTZER (4.7%) \$7
- MILLER HIGH LIFE (4.6%) \$6
- STONE DELICIOUS IPA - GLUTEN REDUCED (7.7%) \$6
- BOOMTOWN BAD HOMBRE MEXICAN LAGER (4.8%) \$6
- BOOHCRAFT HARD KOMBUCHA (7%) \$9
- ATHLETIC BREWING (N/A) \$7
- LIQUID DEATH WATER (N/A) \$5

CHECK OUR CHALKBOARDS FOR MORE NON-ALCOHOLIC OPTIONS!

- 8
- 7
- 8
- 7
- 8
- 8
- 7
- 8
- 8
- 10
- 9
- 7
- 8
- 8



@IDLEHOUR
IDLEHOURBAR.COM

20% gratuity placed on tabs over \$100 and tabs left overnight