



All Day

Lunch | Tuesday - Friday | 1130a-230p
Dinner | Daily | 430p-10p

SMALL PLATES

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

Sticky Pork Belly Skewers 11
Grilled Pork Belly Lacquered in a Sweet-Soy Glaze, Caramelized & Crispy | Topped with Sesame Seeds and Scallions

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

Buffalo Chicken Wings 14
Crispy Fried Wings tossed in Classic Buffalo Sauce | Served with Ranch Dressing + Carrots & Celery

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

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

SALADS [Make it Wrap +\$1]

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

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

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

Crispy Chicken Salad 16
Golden, Hand-Breaded & Fried Chicken Glazed with a Honey Garlic Sauce. Served over Crisp Mixed Greens with Cherry Tomatoes, Fresh Cucumber, Blue Cheese Crumbles, and creamy Ranch Dressing.

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

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.
V06.2026

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 & Angus Beef Chuck Patty with Bacon Cheddar Cheese, 12Sixty BBQ Sauce, Fried Onion Straws, and House Slaw on a Brioche Bun

Queso Dip Burger 17
Grass-Fed Beef Patty with Cheddar Cheese, Bacon, Fried Jalapeños and Mayonnaise on a Brioche Bun Cut and Served in a Creamy, Jalapeño-Cheddar Cheese Dipping Sauce

Pub Burger 16
Grass-Fed Beef Patty with Melted Cheddar, Crisp Lettuce, Red Onion, Tomato, and Chipotle Aioli on a Brioche Bun

SANDWICHES

Served with House-made Beef Tallow Fries

Turkey Pastrami 15
House-Brined & Roasted Turkey Pastrami with Smoked Gouda, Apple Coleslaw, on a Pretzel Bun

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

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

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

TACOS

BBQ Jackfruit Tacos 13
[3] Tacos filled with Smoky and Sweet Jackfruit tossed in 12Sixty BBQ Sauce topped with house slaw, pickled red onion and cilantro

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

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

Baja Shrimp Tacos 14
[3] Lightly Battered & Fried Shrimp, Citrus Cabbage Slaw, Chili Aioli, Queso Fresco, Diced Tomato and Micro Cilantro

LOCAL FAVORITES

Fish + Chips	21
[3] Beer-Battered & Fried Cod Filets served with Garlic-Caper Remoulade, Grape Tomatoes, Grilled Lemon and Crispy Beef Tallow Fries	
Cajun Shrimp Pasta	25
Blackened Shrimp, Fresh Garlic, Onion, Sundried Tomatoes, Artichoke Hearts with Cavatappi pasta in a Lemon Butter sauce Topped with Shaved Parmesan	
Steak & Fries	38
Grilled Hanger Steak topped with Chef’s Chimichurri Sauce, served with Crispy House-Made Beef Tallow Fries	
NY Steak	41
Grilled NY Strip Steak drenched in a Rich Bourbon Mushroom Sauce, served with Crispy Beef Tallow Fried Smashed Potatoes and Seasonal Vegetables	
Mediterranean Salmon	32
Seared Salmon with a Tuscan creamy Garlic, Mushroom & Sun-Dried Tomato sauce Served with Pearled couscous tossed with Olives, Bell Peppers, Red Onion, and Parsley	
Chicken Chorizo Pasta	25
Grilled Chicken and Chorizo tossed with a Tequila cream sauce, Bell Peppers, Grape Tomatoes, Spinach and Penne pasta	

DESSERTS

Peach Crostata	11
Buttery, Flaky Open-Faced Pastry filled with Roasted Peaches Served warm with Vanilla Ice Cream and Drizzled Caramel Sauce	

12Sixty Dubai Chocolate Lava Cake	13
Warm Molten Chocolate Lava Cake topped with Silky Pistachio Cream, Tahini Drizzle, and Crunchy Kataifi, served with Pistachio Ice Cream	

Basque Burnt Cheesecake	12
Classic caramelized Basque Cheesecake with a Silky, Custardy interior. Paired with a Berry Coulis and Fresh Berries	

Carrot Cake	10
Moist Spiced Carrot Cake loaded with Fresh Carrots, Raisins, and Toasted Walnuts, infused with Warm Cinnamon and topped with Tangy Cream Cheese Frosting	

Ice Cream	6
Single Scoop Choice of Chocolate, Pistachio or Vanilla	

Just a Cookie	3
House-made Chocolate Chip Cookie	

SIDES

Beef Tallow Fries	6
Grilled Vegetables	6
House Salad	5

CRAFT REFRESHERS

Cucumber Mint Cooler	7
Muddled Cucumber and Mint with Lime juice and Soda Water, sweetened with Agave for a crisp sip.	
Booze it Up! + Bombay Sapphire Gin	14
Strawberry Basil Lemonade	7
Muddled Basil, Fresh Strawberry Puree, Lemon Juice and Soda Water	
Booze it Up! + Tito’s Vodka	14
Hibiscus Iced Tea	7
Chilled Hibiscus tea, Ginger Syrup, Orange Juice and Sparkling Water	
Booze it Up! + Cazadores Tequila	14

FEATURED COCKTAILS

12Sixty Margarita	16
Hornitos Reposado®, agave nectar, fresh squeezed lime juice + Tequila foam	
Smoky Passion Paloma	16
Espadín El Silencio® Mezcal, Passoa® Passionfruit Liqueur, Fresh Squeezed Lime Juice + Agave + Orange Bitters	
White Linen	16
Cazadores® Tequila, Elderflower Liqueur, Orange Liqueur, Cucumber Juice + Lime Juice	
Orange Creamsicle	16
Sauza® Tequila, Orange Liqueur, Cream of Coconut, Orange Juice + Lime Juice	
Blueberry Basil Cosmo	16
Skyy® Vodka, Cointreau, Lime Juice, Simple Syrup, Muddled Blueberry + Basil	
No. 1960	16
Hendrick’s® Gin, Cointreau, Lemon Juice, Simple Syrup with a Dash of Bitters + Mint	
Modern Old Fashioned	16
Maker’s Mark® Bourbon, Simple Syrup + Dash of Bitters	

Scan for our Beer & Wine List



BEVERAGES

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

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne 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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