

Hatchet Hall

12517 W Washington Blvd 90066-5505 · +13103914222 · Updated: Jan 14, 2026

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SAMPLE DINNER MENU 17

Half Dozen Phantom Creek Oysters	\$20.00
mignonette, cocktail sauce	
Dry Aged Kampachi Ceviche	\$24.00
red onion, avocado, radish, serrano chili	
Roasted Almonds	\$6.00
thyme, rosemary, sea salt	
Citrus Marinated Castelvetrano Olives	\$7.00
Honey Dates	\$8.00
brown butter, sea salt, date vinegar	
Anson Mills Corn Bread	\$20.00
cheddar, shishito, cultured butter, honey	
Housemade Ricotta Toast	\$15.00
country ham, basil pesto, tomato jam	
House Rolls	\$8.00
honey butter, sea salt	
Broadbents 21 Month Country Ham	\$15.00
Cornmeal Fried Green Tomatoes	\$17.00
pickle aioli, sumac	
House Fermented & Vinegar Pickled Vegetables	\$7.00
Buttermilk Biscuits	\$11.00
pimento cheese, fig jam, pickled serrano	
Coleman Lettuces	\$13.00
lemon & balsamic, watermelon radish	
Arugula	\$17.00
treviso & escarole, crispy shallot, parmesan	
Citrus & Avocado	\$16.00
almond salsa macha, serrano chili	

Chicories	\$15.00
citrus, avocado, pistachio, red onion, feta	
Kale Caesar	\$18.00
white anchovy, crouton, parmesan	
— 11	
Old Bay Fries	\$10.00
spicy ketchup, jalapeño aioli	
Grilled Avocado	\$11.00
mint coconut yogurt, sea salt	
Crispy Weiser Pee Wee Potatoes	\$14.00
crème fraîche, pickled onion, dill	
Slow-Cooked Collard Greens	\$16.00
turkey tails, pickled serrano green garlic, lemon	
Crispy Brussels Sprouts	\$15.00
roasted jalapeño vinegar, currant, walnut	
Charred Carrots	\$17.00
cumin yogurt, za'atar, honeycomb	
Fermented & Grilled Cabbage	\$14.00
salsa verde, sumac, sesame	
Blistered Sugar Snap Peas	\$13.00
mint, buttermilk, breadcrumb	
Roasted Asparagus	\$17.00
pine nut, green garlic, tarragon	
Roasted Sprouting Cauliflower	\$15.00
garlic, red wine vinegar	
Buttered Japanese Turnips	\$13.00
cider vinegar, hot sauce	

COCKTAILS 9

Echo Park	\$16.00
vodka, pineapple, mint, lime, apricot, bitters	
Café Racer	\$16.00
gin, aperol, lime, grapefruit, chamomile, soda	
Western Medicine	\$16.00
mezcal, lime, ginger, honey	

Gate House	\$17.00
10yr single malt scotch, cynar, benedictine, vermouth	
Old World	\$16.00
gin, italian vermouth, cointreau, fino sherry, cacao	
Kingbird	\$16.00
tequila, pineapple, aperol, lemon, pomegranate molasses	
Eastern Standard	\$16.00
bourbon, blood orange, lemon, amaro, honey, red wine, rosemary	
Right Hook	\$17.00
rye, armagnac, averna, banane du bresil, black walnut	
Juárez	\$16.00
mezcal, bianco vermouth, pamplemousse	

PRIVATE BARREL COCKTAILS ²

Classic Old Fashioned	\$16.00
house selected redemption 5yr bourbon, demerara, bitters	
Old Man Old Fashioned	\$18.00
house selected rare character 5yr bourbon, demerara, bitters	

HOUSE SELECTED SINGLE BARRELS ⁵

Maker's Mark Private Select	\$16.00
Old Forester Barrel Proof	\$18.00
Old Pepper 4yr Rye	\$14.00
Traverse City Cask Strength 5yr Rye	\$17.00
Wathen's Barrel Proof	\$20.00

WHITE ³

Falaghina, Los Pilaes, San Diego 2020	AVAILABLE OPTIONS
	\$16.00
	\$64.00
Melon de Bourgogne, Dom. Luneau-Papin, Muscadet 2019	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Field Blend, L'Architepo, Puglia 2019	AVAILABLE OPTIONS
	\$14.00
	\$72.00

RED 2**Blaufrankish, Meinklang, Burgenland 2019****AVAILABLE OPTIONS**

\$15.00

\$60.00

Sangiovese, Dei, Montepulciano 2018**AVAILABLE OPTIONS**

\$14.00

\$56.00

SPARKLING, ROSÉ & ORANGE 4**Cava, Castell d'Age, NV****AVAILABLE OPTIONS**

\$15.00

\$60.00

Sparkling Rosé of Susumaniello, L'Architepo, Puglia 2019**AVAILABLE OPTIONS**

\$16.00

\$64.00

Rose of Cinsault, La Ferme Rouge, Morocco 2019**AVAILABLE OPTIONS**

\$13.00

\$52.00

Rkatsiteli, Nikalas Marani, Kakheti, 2018**AVAILABLE OPTIONS**

\$16.00

\$64.00

SPARKLING 9**[SP02] Pinot Gris, Meinklang, Foam White, Burgenland 2017****\$68.00****[SP03] Melon de Bourgogne, Jeremie Huchet, Pays Nantes Brut 2015****\$55.00****[SP04] Prosecco+, Costadila, 280SLM, Veneto NV****\$65.00****[SP06] Pinot Noir+, Camille Saves, Carte Blanche, Bouzy 1 Cru NV****\$108.00****[SP08] Chardonnay, Jose Dhondt, Mes Vieilles Vignes Brut BdB Grand Cru 2011****\$142.00****[SP09] Pinot Meunier+, Moussé, L'or d'Eugene, Champagne BDN NV****\$98.00****[SP10] Chardonnay, Lallement, Champagne Brut Grand Cru Verzeney NV****\$99.00****[SP11] Pinot Noir/Chardonnay, Dom Perignon, Brut Champagne 2008****\$350.00****[SP12] Dornfelder, Rosé Pet Nat, Weingut Scmitt, Rheinhessen****\$90.00****MAGNUM** 1**NV Chardonnay, Gaston Chiquet, Aÿ, Champagne Grand Cru****\$228.00****FRESH** 22

[WF 01] Melon de Bourgogne, Dom. Pepiere, Muscadet 2019	
[WF02] Folle Blanche, Domaine Bonnet-Huteau, Plant B, Pays Nantes 2018	\$60.00
[WF03] Pinot Gris, Maloof, Temperance Hill, Eola-Amity Hills 2019	\$78.00
[WF04] Sauvignon Blanc, Dom. Mardon, Quincy, Sancerre 2019	\$58.00
[WF05] Melon de Bourgogne, Ch. La Morandiere, Muscadet 2018	\$70.00
[WF06] Trebbiano, Vini Rabasco, 'Cancelli', Abruzzo 2019	\$78.00
[WF07] Chardonnay, Chateau de Beru, Bourgogne Chardonnay, Chablis 2019	\$90.00
[WF08] Riesling, Gut Hermannsburg, Steinterrassen, Nahe 2013	\$62.00
[WF09] Pigato, Punta Crena, Vigneto Ca da Rena, Riviera Ligure di Ponente 2018	\$65.00
[WF10] Gruner Veltliner, Tatomer, Santa Rita Hills 2017	\$68.00
[WF 11] Chenin Blanc, Arnaud Lambert, Saumur 2017	
[WF13] Vital, Cozs, Serra de Montejunto 2017	\$60.00
[WF14] Friulano, I Clivi, San Pietro 2017	\$72.00
[WF15] Silvaner, Christian Binner, Alsace 2017	\$58.00
[WF 16] Chenin Blanc, Julien Fouet, Saumur 2019	\$75.00
[WF18] Palomino, Juan Francisco Farina Perez, Valle de Guimar 2016	\$75.00
[WF19] Rotgipfler, Weingut Reinisch, Thermenregion 2017	\$65.00
[WF20] Chardonnay Rose, Sylvain Pataille, Marsannay 2015	\$78.00
[WF21] Biancolella+, Reale, Aliseo, Costa de Amalfi 2017	\$55.00
[WF22] Chardonnay, Collet, Montee de Tonnerre 2016	\$92.00
[WF23] Chenin Blanc, Stater-West, Les Chapaudaises, Saumur 2017	\$112.00
[WF24] Chardonnay, Chateau de Beru, Montserre, Chablis 2017	\$115.00

SKIN CONTACT 7

[SC01] Muscat, Clot de l'Origine, Le Trouble Fait, Roussillon 2019	\$76.00
[SC02] Sauvignon Blanc, Kabaj, Goriska Brda 2013	\$72.00
[SC04] Marsanne, Irene, Alder Springs Vineyard, Mendocino 2017	\$75.00
[SC07] Sauvignon Blanc, Maria & Sepp Muster, Steirerland 2015	\$92.00
[SC10] Chinuri, Gotsa, Kvemo Kartli, Georgia 2016	\$90.00

[SC 08] Macabeo/Syrah, "L'Original," Marc Barriot, Roussillon 2019 \$72.00

[SC 09] Pinot Gris, "Graupert Natural," Meinklang, Burgenland 2019 \$85.00

FULL BODIED 14

[WB01] Altesse, l'Aitonement, Solar, Savoie 2017 \$92.00

[WB13] Chenin Blanc, Roark, Santa Barbara 2018 \$60.00

[WB03] Chardonnay, Dom. Bachelet-Monnot, Santenay 2017 \$98.00

[WB14] Syrah, Blanc de Noir, Le Clot de l'Origine, Rousillon \$68.00

[WB04] Malvasia / Greco / Moscato, Harrington, Twelve Moons, NV \$85.00

[WB05] Chardonnay, Ceritas, Peter Martin Ray Vineyard 2015 \$132.00

[WB06] Macabeo, Lopez de Heredia, V. Gravonia, Rioja 2009 \$82.00

[WB02] Chardonnay, Chateau de Beru, Orangerie, 2019 \$160.00

[WB07] Furmint, Heidi Schrock, Burgenland 2015 \$68.00

[WB08] Treixadura+, Luis Rodriguez, Escolma, Ribeiro 2013 \$130.00

[WB09] Chenin Blanc, Dom. du Closel, Clos du Papillon 2016 \$110.00

[WB11] Chardonnay, Chanin, Bien Nacido Vineyard 2015 \$95.00

[WB12] Savagnin, Dom. Tissot, En Amphore, Arbois 2017 \$150.00

[WB 10] Semillon+, Hirsute Blanc, Les Equilibistes, Rousillon 2019 \$60.00

ROSE 5

[RS03] Pinot Noir, Cep, Hopkins Ranch 2018 \$62.00

[RS06] Pinot Gris, Chateau de Beru, Chablis 2018 \$110.00

[RS02] Malvasia/Nerello Mascalese+, Susucaru Rosato, Frank Cornelissen, Sicily, 2019 \$82.00

[RS04] Nero d'Avola, Frappato+, Lamoiresca, Sicily 2019 \$68.00

[RS05] Tinta Roriz/Touriga Nacional, Ruth Lewendowski, Sierra Foothills 2020 \$68.00

LIGHT 13

[RL01] Grolleau/Pineau d'Aunis, Les Equilibristes, Rousillon 2019 \$64.00

[RL02] Gamaret, Dom. de Boudon, Valais 2016 \$102.00

[RL03] Dolcetto/Arneis+, Ruth Lewendowski, Feints, Sonoma 2020 \$68.00

chilled!

[RL04] Lautizio, Collecapretta, Umbria 2019	\$58.00
[RL05] Caiño Longo, Cume do Avia, Dos Canotos, Ribeiro 2017	\$72.00
[RL06] Grolleau Noir+, Mosse, Les Gros, Coteaux du Layon 2018	\$68.00
[RL07] Gamay, Famille Dutraive, Papolet, Chenas 2018	\$95.00
[RL09] Pinot Noir, Francois Le Saint, '00', Sancerre 2019	\$88.00
[RL10] Freisa, Fenocchio, Langhe 2018	\$60.00
[RL11] Garnacha+, Cume do Avia, Arriano Tinto, Ribero	\$66.00
[RL12] Nerello Mascalese, Susucaro Rosso, Frank Cornelissen, Etna, IT 2019 chilled!	\$80.00
[RL13] Mourvèdre, Donkey and Goat, 'Twinkle', Sierra Foothills	\$88.00
[RL14] Pinot Noir, J Brix, Kick On Ranch, Santa Barbara 2019	\$72.00

MEDIUM 15

[RM01] Pinot Noir, Bachelet-Monnot, Les Fussiere, Maranges 2017	\$104.00
[RM03] Syrah, Clot de l'Origine, Roussillon 2019	\$68.00
[RM06] Pinot Noir, Hirsch, East Ridge, Sonoma Coast 2016	\$180.00
[RM07] Blaufrankish, Judith Beck, Burgenland 2018	\$64.00
[RM08] Gamay, Marcel Lapierre, Julienas 2018	\$88.00
[RM10] Nerello Mascalese, Girolamo Russo, A'Rina, Etna 2017	\$85.00
[RM11] Rossese, Tenuta Selvadolce, Liguria 2015	\$70.00
[RM13] Gamay, Anthony Thevenet, Vieilles Vignes, Morgon 2015	\$84.00
[RM14] Barbera, La Stoppa, Emilia-Romagna 2010	\$86.00
[RM 15] Garnacha Tintorera, Envinata, Castilla La Mancha 2018	\$85.00
[RM 16] Piculit Neri, Emilio Bulfon, Friuli-Venezia Giulia 2019	\$85.00
[RM17] Nebbiolo, Olek Bondonio, Langhe 2018	\$102.00
[RM18] Teroldego, Wild Arc, North Fork 2018	\$82.00
[RM20] Nebbiolo, Malvira, Trinita Riserva, Roero 2007	\$95.00
[RM 21] Syrah, Dom. Rousset, Crozes-Hermitage 2016	\$90.00

MAGNUMS 2

Nebbiolo+, Le Piane, Boca 2010 **\$300.00**

Cabernet Sauvignon, Ridge, Estate, Sta. Cruz Mountains 2016 **\$282.00**

BOURBON 33

1792 Small Batch **\$14.00**

Barrell Batch #004 **\$21.00**

Booker's "Donahoe's Batch" **\$18.00**

Booker's "Beaten Biscuits" **\$18.00**

Buffalo Trace **\$13.00**

E.H. Taylor Single Barrel **\$18.00**

E. H Taylor Small Batch **\$14.00**

Eagle Rare 10yr **\$14.00**

Elmer T. Lee **\$18.00**

Four Roses Single Barrel **\$18.00**

Four Roses Small Batch **\$14.00**

High West American Prairie **\$13.00**

Longbranch **\$13.00**

Maker's 46 **\$13.00**

Maker's Private Select* **\$15.00**

Michter's Small Batch **\$14.00**

Off Hours 5yr **\$14.00**

Old Forester Barrel Proof* **\$18.00**

Parker's Heritage Curaçao Cask **\$45.00**

Russell's Reserve Single Barrel **\$18.00**

Russell's Reserve Small Batch 10yr **\$13.00**

Smooth Ambler 7yr **\$15.00**

Smooth Ambler 10yr Cask Strength **\$25.00**

Smooth Ambler Contradiction **\$14.00**

Wathen's Barrel Proof* **\$20.00**

Weller Antique 107	\$15.00
Weller Special Reserve 7yr	\$14.00
Wild Turkey 101	\$13.00
Wild Turkey Master's Keep "Decades"	\$35.00
Willett Pot Still Reserve	\$15.00
Woodford Reserve Chocolate Malted Rye	\$25.00
Woodford Reserve*	\$15.00
Wyoming Whiskey	\$14.00

RYE 5

High West Rendezvous	\$16.00
Old Pepper 4yr*	\$14.00
Sazerac 6yr	\$14.00
Thomas H. Handy Sazerac [2019]	\$53.00
Traverse City Cask Strength*	\$17.00

SCOTCH // JAPANESE 6

Banknote 5yr Blended Scotch	\$13.00
Glenfarclas 12yr	\$15.00
Lagavulin 16yr	\$17.00
Nikka Coffey Grain	\$16.00
Nikka From The Barrel	\$19.00
Nikka Taketsuru	\$17.00

AGAVE 5

Legendario Domingo Espadin	\$13.00
Pueblo Viejo Blanco	\$13.00
Siete Leguas Blanco	\$14.00
Tequila Ocho Blanco	\$14.00
Tequila Ocho Reposado	\$16.00

PRIVATE BARRELS 10

1792 Bourbon, NAS

Maker's Mark Private Select 8yr Bourbon

Old Forester, NAS

Old Forester Barrel Proof Bourbon, NAS

Old Pepper 4yr Rye

Traverse City Cask Strength 5yr Rye

Wathen's Barrel Proof Bourbon, NAS

Weller Antique 107, NAS

Wild Turkey Kentucky Spirit Bourbon, NAS

Woodford Reserve Bourbon, NAS

DRAFT 3

Pilsner, Three Weavers, Inglewood, CA \$8.00

Amber Ale, Smog City Brewing, Torrance, CA \$8.00

IPA, Three Weavers, Inglewood, CA \$8.00

CANS 4

Pilsner, Fremont Brewing, Seattle WA \$6.00

Stout, Great Divide Brewing Co, Denver, CO \$6.00

IPA, Fremont Brewing, Seattle WA \$7.00

Coors Banquet \$4.00