

# Ray's and Stark Bar

5905 Wilshire Blvd 90036-4504 · +13238576180 · Updated: Jan 14, 2026

[View online menu](#)



## SMALL PLATES 9

### Avocado Toast\*

**\$15.00**

avocado, Espelette, breakfast radish, olive oil, lime, scallion, sourdough toast

### Fire Roasted Wings

**AVAILABLE OPTIONS**

confit chicken wing, classic Buffalo sauce, house ranch, blue cheese, carrot, celery

six: \$12.00

twelve: \$18.00

### Fried Cauliflower

**\$12.00**

Gallego aioli, cilantro, yuzu, sesame

### Wood-Fired Vegetables

**\$10.00**

wood-fired vegetable selection, vincotto, lemon-herb breadcrumbs, Pecorino Romano

### Nonna's Meatballs

**\$18.00**

all-beef meatball, caramelized onion, basil pesto, warm mozzarella, pecorino romano, house focaccia

### Falafel & Hummus\*

**\$18.00**

edamame falafel, garlic hummus, tahini sauce, pickled red onion, flatbread

### Cheese & Charcuterie

**\$26.00**

chef's selection of artisanal cheese & charcuterie, fruit preserves, mustard, pickles, grapes, nuts, house made bread

### House Focaccia & Olive Tapenade\*

**\$8.00**

### Soup of the Day

**\$12.00**

Chef's seasonal soup with fresh market ingredients

## SALADS 4

### Chicken Cobb Salad

**AVAILABLE OPTIONS**

crisp romaine, chicken breast, avocado, Nueske's bacon, hard-boiled egg, tomato, buttermilk ranch dressing, blue cheese crumbles

\$22.00

5oz chicken breast: \$10.00

4oz salmon fillet: \$10.00

4oz Sirloin steak: \$12.00

cilantro lime shrimp:

\$10.00

## Shinko Pear Fall Salad

fall salad blend, shaved Shinko pear, Point Reyes blue cheese, puffed wild rice, spiced pecans, apple cider vinaigrette

### AVAILABLE OPTIONS

\$16.00  
5oz chicken breast: \$10.00  
4oz salmon fillet: \$10.00  
cilantro lime shrimp:  
\$10.00  
4oz sirloin steak: \$12.00

## Classic Caesar Salad

crisp romaine, rustic crouton, Parmigiano Reggiano, classic Caesar dressing

### AVAILABLE OPTIONS

\$16.00  
5oz chicken breast: \$10.00  
4oz salmon fillet: \$10.00  
cilantro lime shrimp:  
\$10.00  
4oz sirloin steak: \$12.00

## Thai Peanut Salad

Napa & red cabbage, cilantro lime shrimp, carrot, green papaya, Asian herb medley, chili, Thai peanut dressing

### AVAILABLE OPTIONS

\$22.00  
5oz chicken breast: \$10.00  
4oz salmon fillet: \$10.00  
cilantro lime shrimp:  
\$10.00  
4oz sirloin steak: \$12.00

## ENTRÉES 5

### The Ray

certified Angus patty, white Cheddar, special sauce, lettuce, tomato, pickle, red onion, seeded brioche bun

### AVAILABLE OPTIONS

\$20.00  
Sub Beyond Burger: \$5.00

### Fall Pasta

housemade campanelle, roasted butternut squash, sage, baby kale, Pecorino Romano, buerre monte

**\$28.00**

### Steak Frites

7oz sirloin steak, sauce au poivre, shoestring fries, frisee bistro salad

**\$34.00**

### Fish & Chips

beer-battered Alaskan cod, celeriac remoulade, tartar sauce, sidewinder fries

**\$32.00**

### OG Lacma Tuna Melt

albacore tuna salad, pickle, red onion, Swiss cheese, rustic bread, shoestring fries

**\$22.00**

## WOOD FIRED PIZZA 4

### Margherita Pizza

fresh mozzarella, tomato, Pecorino Romano, torn basil

**\$18.00**

### Pepperoni Pizza

spicy pepperoni, mozzarella, tomato, Pecorino Romano

**\$18.00**

<b>Chef's Special Pizza</b>	<b>\$18.00</b>
selection of seasonal ingredients	
<b>Piazza Bianco</b>	<b>\$20.00</b>
Caciotta al Tartufo, Pecorino Romano, strcciatella, vincotto, crisp rosemary	

## LOCAL'S LUNCH SPECIAL 1

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<b>Soup of The Day + Choice of 1/2 Sandwich or 1/2 Salad</b>	<b>\$19.00</b>
tuna melt, caprese sandwich, market salad, Caesar salad	

## SIDES 3

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<b>Side Salad*</b>	<b>\$6.00</b>
<b>Fruit Cup*</b>	<b>\$6.00</b>
<b>Shoestring Fries*</b>	<b>\$6.00</b>

## BRUNCH COCKTAILS 3

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<b>Mimosa</b>	<b>\$16.00</b>
<b>Bellini</b>	<b>\$16.00</b>
<b>Bloody Mary</b>	<b>\$16.00</b>

## DESSERT 5

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<b>Strawberry Shortcake</b>	<b>\$12.00</b>
macerated berries, house shortcake, mascarpone Chantilly cream	
<b>Banana Cream Pie</b>	<b>\$13.00</b>
banana, vanilla pastry cream, Chantilly cream, salted caramel, roasted peanuts, graham cracker crust	
<b>Chocolate Chip Cookie Plate</b>	<b>\$11.00</b>
house-baked chocolate chip cookies	
<b>Seasonal Fruit &amp; Berry Bowl</b>	<b>\$8.00</b>
market berries & fruit	
<b>Seasonal Sorbet or Vanilla Ice Cream</b>	<b>\$4.00</b>

## COCKTAILS 11

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<b>Seoul Mule</b>	<b>\$16.00</b>
Khee Soju, lime, ginger beer	
<b>Golden State of Mind</b>	<b>\$16.00</b>
Aperol, sparkling wine, Tropical Red bull	

<b>New Abstract Spritz</b>	<b>\$16.00</b>
Ketel One Botanical Cucumber & Mint, Pimm's, Strawberry Monin, Peychaud's Bitters, Fever Tree Lemon Tonic	
<b>Nordic Margarita</b>	<b>\$16.00</b>
Casamigos Blanco, Lagoon Bay Aperitivo, lime juice, simple syrup	
<b>City Dove</b>	<b>\$16.00</b>
Espoldn Blanco, Dos Hombres Mezcal, Campari, lime juice, agave syrup, Fever Tree Grapefruit Soda	
<b>The Improved Cocktail</b>	<b>\$16.00</b>
Angel's Envy Bourbon, Maraschino Liqueur, Angostura Bitters, Peychaud's Bitters, simple syrup	
<b>Mayan Ritual</b>	<b>\$16.00</b>
Copalli rum, Amaro Montenegro, creme de cacao, chocolate mole bitters	
<b>Vermont Old Fashioned</b>	<b>\$18.00</b>
Whistle Pig Piggy Back 6 year rye, Whistle Pig Farms Barrel-Aged Maple Syrup, black walnut bitters	
<b>Seasonal Frozen Cocktail</b>	<b>\$15.00</b>
<b>Sangria</b>	<b>\$14.00</b>
<b>Ray's Spritz</b>	<b>\$14.00</b>
Lyre's Italian Spritz, non-alcoholic	

## SPARKLING / CHAMPAGNE 3

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### Brut, Drappier, France

Glass: \$20 Bottle: \$75

### Prosecco, Luca Paretti, Italy

Glass: \$14 Bottle: \$60

### Rosé, Montmartre, France

Glass: \$14 Bottle: \$60

## ROSE 1

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### Rose, Domaine de Cala, Cotes de Provence

Glass: \$14 | Glass and 1/2: \$20 | Bottle: \$60

## WHITE 5

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### Chardonnay, Quintara, California

Glass: \$12 | Glass and 1/2: \$17 | Bottle: \$45

### Chardonnay, Paul Hobbs Crossbarn, California

Glass: \$16 | Glass and 1/2: \$22 | Bottle: \$64

### Pinot Grigio, Campo di Fiori, Italy

Glass: \$12 | Glass and 1/2: \$17 | Bottle: \$45

### **Sauvignon Blanc, Vin 21, California**

Glass: \$12 | Glass and 1/2: \$17 | Bottle: \$45

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### **Sauvignon Blanc, Justin, California**

Glass: \$16 | Glass and 1/2: \$22 | Bottle: \$64

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## **RED** 5

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### **Cabernet Sauvignon, Harmony & Soul, California**

Glass: \$12 | Glass and 1/2: \$17 | Bottle: \$45

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### **Cabernet Sauvignon, Justin, California**

Glass: \$18 | Glass and 1/2: \$25 | Bottle: \$66

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### **Pinot Noir, Ryder Estate, California**

Glass: \$12 | Glass and 1/2: \$20 | \$45

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### **Pinot Noir, ROCO Gravel Road, Willamette Valley**

Glass: \$16 | Glass and 1/2: \$22

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### **Red Blend, Fable Roots, Italy**

Glass: \$12 | Glass and 1/2: \$17

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## **LA COUNTY CRAFT** 8

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**Ray's Blonde, Los Angeles, Draft** \$10.00

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**Claremont IPA, Claremont Brewing, Claremont** \$12.00

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**Citra Puff Hazy IPA, Three Weavers Brewing, Inglewood** \$12.00

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**Coffee Porter Smog City, Torrance** \$12.00

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**Talking Hands Italian Pilsner, Trademark Brewing, Long Beach** \$12.00

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**Guavamente Hard Kombucha, Jiant, Los Angeles** \$12.00

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**Non-Alcoholic IPA, Three Weavers Brewing, Inglewood** \$7.00

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**Non-Alcoholic Lager, Three Weavers Brewing, Inglewood** \$7.00

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## **IMPORTS & DOMESTICS** 3

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**High Noon** \$9.00

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**Modelo** \$9.00

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**Two Towns Cider** \$9.00

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## **CASHLESS PAYMENTS ONLY** 1

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## Cashless Payments Only

We're cashless and accept ApplePay, GooglePay, AndroidPay and all other major credit cards

### WATER <sup>2</sup>

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**Sparkling** \$9.00

**Still** \$9.00

### COFFEE & TEA <sup>7</sup>

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**Hot Tea** \$4.50

**Coffee** \$4.50

**Espresso** \$3.75

**Cappuccino** \$5.00

**Latte** \$5.00

**Hot Chocolate** \$4.00

**Milk Alternatives, Oat Milk, Almond Milk** \$0.75

### SNACKS <sup>3</sup>

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**Fresh Watermelon V** \$5.50

**House Baked Cookies** \$4.00

**Assorted Chips** \$3.50

### COLD <sup>5</sup>

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**Turkey Sandwich** \$15.00

Aged gouda, dijonaise, avocado, lettuce on light rye

**Egg Salad Sandwich** \$13.00

dijonaise, shallots, lemon juice and spinach on country loaf

**Caesar Salad** \$13.00

Romaine, shaved parmesan, croutons

**Grain Bowl** \$14.00

quinoa, arugula, red onion, chickpea, cherry tomato, balsamic vinaigrette

**MAKE IT A BROWN BAG COMBO** \$5.00

includes (1) bottle of water, and chips or a cookie

### HOT <sup>3</sup>

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<b>Tuna Melt</b>	<b>\$15.00</b>
albacore tuna, celery, red onion, pickles, white cheddar	
<b>Caprese Sandwich</b>	<b>\$14.00</b>
Italian basil pesto, burrata, beefsteak tomato on ciabatta vg	
<b>Crispy Chicken Tenders</b>	<b>\$14.00</b>
served with French fries	

## COFFEE 11

<b>Espresso</b>	<b>\$3.25</b>
<b>Macchiato</b>	<b>\$3.75</b>
<b>Cappuccino</b>	<b>\$4.50</b>
<b>Latte</b>	<b>\$4.75</b>
<b>Vanilla Latte</b>	<b>\$5.00</b>
<b>Mocha</b>	<b>\$5.00</b>
<b>Americano</b>	<b>\$3.50</b>
<b>Brewed Coffee</b>	<b>\$4.00</b>
<b>Cold Brew</b>	<b>\$4.50</b>
<b>Extra Shot</b>	<b>\$1.50</b>
<b>Milk Alternative</b>	<b>\$0.75</b>
Almond, Oat, Soy	

## HOT DRINKS 6

<b>Chai Latte</b>	<b>\$4.75</b>
<b>Dirty Chai Latte</b>	<b>\$6.00</b>
<b>Matcha Latte</b>	<b>\$7.50</b>
<b>Hot Chocolate</b>	<b>\$4.50</b>
<b>Art of Tea - Hot Tea</b>	<b>\$4.00</b>
LACMA blend, English Breakfast, Eisai's Choise Sencha, Dragon Well, white peach, chamomile clementine	
<b>Steamed Milk</b>	<b>\$3.00</b>

## REFRESH 4

<b>Iced Tea</b>	<b>\$3.50</b>
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<b>Assorted Soda</b>	<b>\$3.50</b>
<b>Fiji Still Water</b>	<b>\$3.75</b>
<b>Sparkling Water</b>	<b>\$3.75</b>

## **KID'S MENU** 4

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<b>Steamed Milk</b>	<b>\$2.75</b>
<b>Horizon Organic Milk</b>	<b>\$3.25</b>
<b>Horizon Organic Chocolate Milk</b>	<b>\$3.25</b>
<b>Martinelli's Apple Juice</b>	<b>\$4.00</b>

## **DINESAFE** 1

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### **HELP US KEEP OUR BUSINESS OPEN, PROTECT OUR STAFF, AND PROTECT FELLOW DINERS BY FOLLOWING OUR SIMPLE GUIDELINES:**

Keep your mask on until your food or drinks are served and after finishing it/them, Put your mask on whenever a server approaches your table, Put your mask on whenever you leave your table, Wash or sanitize your hands.