

Hangar 18

5855 W Century Blvd 90045-5614 · +13102935471 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 5

Chips + Salsa VG	\$17.00
Red molcajete, salsa verde, spicy queso dip	
House Poke	\$25.00
Tuna, seaweed salad, cucumber, green onions, avocado, sesame seeds, lavash, Asian dressing	
Hummus VG	\$21.00
Pita bread, market vegetables, paprika, EVOO	
Bruschetta VG	AVAILABLE OPTIONS
Tomato, basil, parsley, EVOO, salt, baguette	
	\$13.00
	Add Buratta Cheese: \$6.00
Giant Pretzel VG	\$17.00
Spicy cheese sauce	

WINGS + THINGS 2

Chicken Wings	\$20.00
Cauliflower Bites	\$16.00

SOUP 1

Chicken & Rice	\$12.00
celery, carrots, onion and herbs	

SALAD 4

Caesar Salad VG	\$16.00
tomato, shaved parmesan, herb crouton, pepperoncini, Romano dressing	
Refresher Salad VG	\$18.00
Arugula, kale, watermelon, cabbage, goat cheese, mandarins, apple, pomegranate dressing	
Panzanella Salad VG	\$17.00
lettuce, tomato, cucumber, shaved onion, hand torn basil, fresh mozzarella, red wine vinaigrette	
Asian Salad VG	\$17.00
romaine, cabbage, mandarins, green onion, carrots, coriander, almonds, wonton, sesame soy dressing	

FLATBREADS 3

Margherita VG	\$18.00
tomato, fresh basil, mozzarella	
Meatlovers	\$21.00
Pepperoni, bacon, pork sausage, mozzarella	
Shrimp	\$22.00
White sauce, parsley, mozzarella	

SIDES 7

Fries	\$7.00
Sweet Potato Tots	\$8.00
Onion Rings	\$8.00
Tortilla Chips	\$7.00
Potato Chips	\$7.00
Veggies	\$8.00
Side Salad	\$7.00

SANDWICHES 6

NY Steak Sandwich	\$26.00
Cooked kale, red pepper, onion crisps, Dijon mustard, sourdough	
Turkey BLT	\$22.00
turkey deli, bacon, lettuce, tomato, mayo, local wheat	
West Coast Dip	\$23.00
smoked pork belly, pickled onions, tomato, avocado, jus	
Big Bacon Burger	\$24.00
lettuce, tomato, grilled onion, brioche bun	
Cajun Chicken Sandwich	\$22.00
arugula, tomato, provolone cheese, bacon, avo spread, sourdough	
Impossible Burger/ Plant-Based Patty VG	\$24.00
vegan cheese, lettuce, tomato, grilled onion, local wheat bun	

ENTREES 6

Fish Tacos*	\$26.00
mahi mahi, cabbage, avo cream, baja sauce, salsa, lime, tortilla chips. *2 DOLLARS BACK TO THE MARRIOTT DISASTER RELIEF FUND. THIS FUND AIMS TO SUPPORT THE REBUILDING OF MAUI AFTER THE DEVASTATING WILDFIRES.	

Pineapple Express	\$29.00
shrimp, rice, onions, red peppers, cilantro, coconut, almonds, pineapple, sriracha soy glaze	
Grilled Shrimp Tacos	\$26.00
Cabbage, avo cream, baja sauce, salsa, lime, tortilla chips	
Red Trolley Fish + Chips	\$29.00
Tempura pacific cod, fries, tarter sauce, coleslaw	
Pan Roasted Salmon	\$32.00
white rice or brown rice, broccoli, balsamic reduction	
Grilled NY Strip	AVAILABLE OPTIONS
roasted potato, broccoli	
	\$37.00
	Add Garlic Shrimp:
	\$12.00

DESSERTS 5

Oreo Cookie Mud Pie	\$14.00
Chocolate sauce, almonds	
Pineapple Upside-Down Cake	\$14.00
house-made whipped cream, maraschino cherries, mint crystals	
Carrot Cake	\$14.00
cream cheese icing, pineapple, walnuts, hibiscus crystals, taro chips	
Dulce De Leche Cake	\$15.00
Swiss meringue, condensed milk, raspberry coulis	
Ice Cream	\$10.00
Chocolate, vanilla, strawberry, cookies & cream	

COCKTAILS 8

midnight in austin	\$17.00
tito's handmade vodka, st. germain, liquid alchemist strawberry simple syrup, fresh lime juice, cucumber, basil, "unicorn" blueberry chamoy, tajin	
left on red martini	\$18.00
hendrick's gin, pomegranate liqueur, cointreau, house made simple syrup, fresh squeezed lemon juice	
la la land	\$19.00
basil hayden's bourbon, liquid alchemist strawberry simple syrup, basil, fresh squeezed lemon juice, liquid alchemist ginger simple syrup	
the miracle margarita	\$18.00
herradura reposado, cointreau, fresh lime juice, simple syrup	
sparkling paloma	\$19.00
casa del sol blanco tequila, fresh lime and lemon juice, sparkling fever tree grapefruit, tajin rim	

it's chile by the fire	\$18.00
stoli hot jalapeño vodka, fresh lime juice, mint, agave nectar, cucumber, tajin rim	
son of james	\$18.00
jameson whiskey, fever tree ginger beer, fresh lime juice	
the double barrel	\$19.00
bulleit rye, woodford reserve, simple syrup , orange bitters	

DRAFT COCKTAILS 3

passion-ger	\$17.00
tito’s handmade vodka, liquid alchemist passionfruit simple syrup, mango puree, lime juice, mango chamoy	
the honor old fashioned	\$16.00
uncle nearest, house made ginger syrup, black walnut bitters	
let’s go to the peach	\$19.00
patron silver, Cointreau, fresh peach blend	

MOCK COCKTAIL 1

peachy keen	\$10.00
fever tree ginger beer fresh peach blend	

ADD A CHAMOY RIM TO ANY DRINK 4

original	\$2.00
mango	\$2.00
watermelon	\$2.00
“unicorn” blueberry	\$2.00

BOTTLED DOMESTICS 7

bud light	\$9.50
budweiser	\$9.50
coors light	\$9.50
miller lite	\$9.50
blue moon	\$10.00
sam adams lager	\$10.00
mich ultra	\$10.00

BOTTLED IMPORTS 6

corona	\$10.00
corona light	\$10.00
tecate light	\$10.00
heineken	\$10.00
heineken 0.0	\$9.00
modelo negra	\$10.00

CANS 3

high noon grapefruit seltzer	\$9.00
truly wild berry hard seltzer	\$9.00
onda tequila seltzer	\$9.00
Pineapple, mango or watermelon	

DRAFTS 17

cider julian’s hard cider -julian ca 5.5%	\$11.00
kolsch seafarer - three weavers 4.8%	\$11.00
belgian pilsner stella artois - anheuser busch 5.0%	\$11.00
blonde 805 - firestone walker 4.7%	\$11.00
hefeweizen seasonal cali squeeze - firestone walker 6.2%	\$11.00
hefeweizen purgatory - absolution brewing 5.6%	\$11.00
lager modelo - grupo modelo 4.4%	\$11.00
pale ale citra pale ale - el segundo brewing co. 5.5%	\$11.00
india pale ale expatriate - three weavers 6.9%	\$12.00
west coast india pale ale dungeon map - modern time 7.2%	\$12.00
india pale ale angel city - angel city brewery 6.1%	\$12.00
hazy india pale ale flocking a - absolution 7.0%	\$12.00
hazy mosaic india pale ale orderville - modern time 7.2%	\$12.00
double india pale ale frank the dank - karl strauss 8.5%	\$13.00
irish red ale red trolley - karl strauss 5.8%	\$11.00
irish stoutseasonal danny boy- trademark long beach 4.58%	\$11.00

WHITE WINE 8

mionetto prosecco	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$50.00
fleurs de prairie rose	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$48.00
casa smith vino	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$52.00
pighin pinot grigio	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$58.00
brancott sauvignon blanc	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$48.00
angeline chardonnay	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$48.00
sonoma cutrer chardonnay	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$56.00
sip moscato	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$50.00

RED WINE 8

noble vine 667 pinot noir	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$48.00
meiomi pinot noir	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$52.00
norton reserve malbec	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$52.00

j lohr estates “los osos” merlot	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$53.00
palisades red blend	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$54.00
angeline cabernet	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$48.00
columbia crest h3 cabernet	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$55.00
hess “allomi vineyard” cabernet	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$58.00

PREFIX 1 3

1st Course

Choice of Two Appetizer

2nd Course

Choice of Two Entrées (vegetarian options available)

3rd Course

Choice of One Dessert

PREFIX 2 3

1st Course

Choice of Two Appetizers

2nd Course

Choice of Three Entrées (vegetarian options available)

3rd Course

Choice of Two Desserts

APPETIZER 7

Chicken Panzanella Salad

lettuce, tomato, cucumber, shaved onion, hand torn basil, fresh mozzarella, red wine vinaigrette

Caesar Salad

tomato, parmesan, herb crouton, pepperoncini, garlic dressing

Giant Pretzel

Spicy Cheese Sauce

Chips & Salsa

red molcajete, salsa verde, queso dip

Pub Fries

pork belly, jalapeno, tomato, pickled onions, cabbage, avo cream

Crispy Onion Rings

tangy remoulade

Wings

choice of: dry, saucy, lemon pepper, bbq, teriyaki

ENTRÉE 3

Fish Tacos

seared fish, cabbage, avo cream, baja sauce, salsa, lime, tortilla chips

Turkey Burger

seared fish, cabbage, avo cream, baja sauce, salsa, lime, tortilla chips

Shrimp Alfredo Pasta

tomato, broccoli, onions, roasted garlic

ENTRÉE VEGETARIAN OPTIONS 2

Roasted Veggie Flatbread

onions, tomato, basil, avocado, balsamic reduction

Impossible Burger/ Plant Based Patty

vegan cheese, lettuce, tomato, grilled onion, wheat bun

DESSERT 3

NY Cheesecake

fresh berries

Fresh Fruit Short Cake

choice of caramel apples, local strawberries or bananas

Chef’s Choice

creation inspired by our chef using a local variety of ingredients