

Manhattan Beach Post

1142 Manhattan Ave 90266-5332 · +13105455405 · Updated: Jan 14, 2026

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PASS THE BREAD 3

Bacon Cheddar Buttermilk Biscuits	\$5.00
maple butter	
Fleur De Sel Pretzel Bites	\$4.00
davids nuclear horseradish mustard	
Grilled Cumin Naan	\$4.00
harissa yogurt sauce	

CHEESE 4

Krummenschwiler - Cow	\$9.00
switzerland	
Blanco Sardo De Moliterno - Sheep	\$10.00
two sardinien guys, italy	
Weybridge - Cow	\$8.00
patti+roger sholten, weybridge, vermont	
Myoella Blue - Cow	\$10.00
michael staub holm, denmark	

CURED MEATS 4

La Quercia Organic Prosciutto	\$12.00
kathy and herb eckhouse, iowa	
Jamon Serrano, 12-month Aged	\$11.00
redondo iglesias, spain	
Picante Salami	\$10.00
christiano creminelli, utah	
Casalingo Salami	\$10.00
chirstiano creminelli, utah	

EAT YOUR VEGETABLES 8

Roasted Brussel Sprouts	\$9.00
emmental, hazelnuts, sage	
Asparagus And Poached Jidori Egg	\$10.00
mushrooms	
Grilled Romaine And Radicchio	\$9.00
white anchovy, caesar dressing	
Fee Fi Fo Fum Fries	\$6.00
mbp fry sauce	
Blistering Green Beans	\$9.00
thai basil, chili sauce, crispy pork	
Pomegranante Cous Cous	\$9.00
lavender feta, marcona almonds, weiser farm mixed melon, mint	
Marinated Cucumbers	\$8.00
kalamata olives, peppadew peppers, chick peas	
Orzo And Rapini	\$10.00
patty pan squash, pepperoncini and toasted pine nuts	

SEAFOOD EAT FOOD 6

Shrimp, Chorizo And Beluga Lentil Soup	\$5.00
yogurt, red onion, cilantro	
Japanese Hamachi	\$12.00
yuzu koshu, avocado, puffed forbidden rice	
Steamed Mussels	\$14.00
green curry, vietnamese sausage, coriander rice	
White Oak Grilled Sword Squid	\$11.00
marinated gigande beans, lemon curd	
Slow Steamed California White Sea Bass	\$15.00
bok choy, sudachi, lotus root, kaffir lime	
Soft Shell Blue Crab	\$15.00
singapore chili sauce, apple-coriander puree	

MEAT ME LATER 6

Vietnamese Caramel Pork	\$13.00
green papaya salad, lime	
Meyers Farm never Ever Skirt Steak	\$17.00
grilled broccolini, red chimichurri	

Moroccan Bbq Lamb Belly	\$13.00
creamy semolina, cardamom carrots	
Organic Free Range Chicken Breas	\$14.00
panzanella, eggplant puree, green olive pesto	
albondigas!	\$11.00
garnet yam puree, shishito peppers, maple-miso glaze	
Grilled Lambs Tongue Salad	\$10.00
sorrel, pickled strawberries, anise yogurt	

A SPOON FULL OF SUGAR 3

Lemon Ricotta Cheesecake	\$5.00
stewed apricots, cornmeal streusel, marcona almonds	
Harrys Berries Strawberry	\$7.00
verbena shortcake, whipped vanilla cream	
The elvis	\$7.00
a wonderful mess of chocolate pudding, peanut butter mousse, bacon brittle	