

TAR & ROSES

WHAT'S BURNING?

ALMOND

APPLE

OLIVE

OAK

WALNUT



ANDREW KIRSCHNER
CHEF / OWNER

SIMON CRUZ
SOUS CHEF

JOHNNIE JENKINS
G.M. / PARTNER

★ PEACE AND LOVE TO ALL THE LOCAL FARMERS WHO BELIEVE IN SUSTAINABLE, ORGANIC AGRICULTURE ★

Welcome (back) to Tar & Roses. While dining with us, we want to assure you that we take the health and safety of our guests and our team very seriously. We are adhering to all guidelines and recommendations as outlined by CDC and LA County Health protocols. Additionally, we require that all guests wear their face masks when leaving the table for any reason at all. Thank you for your patience and understanding as we navigate this new restaurant experience. We are so happy to have you back at our table!



SNACKS

wood roasted english peas / mint / sea salt	12
chicken liver mousse / pickled blackberry / arugula / toast	17
charred octopus skewers / chorizo vinaigrette / grilled lemon	16
oxtail dumplings / san bai su / chili / green onion	13
lamb tartare / banana raita / grilled naan / pine nuts / za'atar	19
wood roasted shishito peppers / taramasalata / lemon zest	13
atlantic sardine crostini / avocado / pickled onion / cilantro	14

VEGGIES

baby artichokes / garlic confit / parmesan / lemon yogurt / mint	14
eggplant / crispy garlic / chili / slivered almonds	13
fried cauliflower / lavender spiced honey / ricotta salata	13
grilled asparagus / hard cooked egg / remoulade / smoked paprika	12
charred baby broccoli / white anchovy sauce / breadcrumbs	13
cheesy whipped potatoes / gruyere / chives	12
wood roasted beets / horseradish / feta / tarragon	13

SMALL

singaporean chili crab cake / cilantro / golden pea shoots	19
charred gem lettuce / dates / pancetta / bay blue cheese	17
squid ink fettucini / monterey squid / blistered tomato / basil	20
lemon gnocchi / pea tendrils / asparagus / ricotta / breadcrumbs	17
yellowtail crudo / citrus / avocado / jalapeno / white soy	21
balsamic glazed ribs / aleppo pepper / fried basil	15
bone marrow / red onion marmalade / sea salt / sourdough	18

LARGE

pork loin / collards / polenta / hamhock jus / cherry compote	33
duck breast / parsnip puree / escarole / kumquat chutney / hazelnut	35
hanger steak / royal corona bean, kale & tomato ragout / bordelaise	34
wood roasted half chicken / tomato bread salad	27
shellfish pot / scallops / clams / mussels / shrimp / maitake / curry	34
whole wood roasted branzino / risotto / pea tendrils / salsa verde	37
whole fried snapper for two / cold soba noodles / dipping sauce	69
dry aged ribeye for two / 24 oz / arugula & parmesan salad	75

THE T&R SUPPERS

FOR YOUR POST PANDEMIC CELEBRATIONS



THREE FULL COURSES
SERVES 4 AND UP
FAMILY-STYLE SERVICE

WOOD FIRED GOAT
morrocan accompaniments
63 / PERSON

SINGAPOREAN CHILI CRAB
jasmine rice
67 / PERSON

DRY AGED STANDING RIB RACK
traditional sides
75 / PERSON

SHELLFISH PAELLA
eggplant with romesco
56 / PERSON

★ CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ★