



25 DEGREES
*Burgers, Wine &
Liquor Bar*

TWENTY-FIVE DEGREES PUTS A TWIST ON THE LOCAL
BURGER JOINT. THE NAME REFERS TO THE TEMPERATURE
DIFFERENCE BETWEEN A MEDIUM RARE AND WELL DONE
BURGER. THIS IS DEFINITELY NOT JUST ANOTHER SPOT TO
GRAB AN ORDINARY BURGER.

SINCE 2004



ALL DAY MENU

VE - VEGETARIAN

VG - VEGAN

Starters

TUSCAN TOMATO SOUP – 8 (VG)
DAIRY-FREE

WINGS - 24 PER DOZEN / 15 HALF
TRADITIONAL BUFFALO

Salads

ADD CHICKEN- 8 FULL OR 5 HALF
ADD SALMON FILET - 12
ADD SKIRT STEAK - 15

CAESAR - 14 FULL / 8 HALF
PARMESAN, FRIED CAPERS
+ CRISPY CROUTONS

BABY KALE - 17 FULL / 10 HALF (VG)
CURRANTS, TOASTED ALMONDS,
PARMESAN BREADCRUMBS + VINAIGRETTE

GREEK - 16 FULL / 9 HALF (VE)
ROMAINE LETTUCE, FETA CHEESE,
KALAMATA OLIVE, CUCUMBER,
CHERRY TOMATO, RED ONION
+ GARLIC VINAIGRETTE

Brunch

25° BREAKFAST - 19

TWO EGGS ANY STYLE
W/ CHEESY HASHBROWNS
CHOICE OF: BACON, PORK SAUSAGE,
CHICKEN-APPLE SAUSAGE
OR CANADIAN BACON

BREAKFAST PATTY MELT - 21

BURGER PATTY, AMERICAN CHEESE,
BACON, FRIED EGG,
CARAMELIZED ONION, MAYO
+ THICK CUT BRIOCHE

25° EGG SANDWICH - 18

TWO OVER MEDIUM EGGS,
CANADIAN BACON, FARMHOUSE CHEDDAR,
LETTUCE, TOMATO + HERB AIOLI
W/ CHEESY HASHBROWNS

25°

Spiked Shakes - 16

MADE WITH VANILLA ICE CREAM

NIGHT OWL SHAKE

KAHLUA, GODIVA DARK CHOCOLATE LIQUEUR, CHOCOLATE

BANANA'S FOSTER SHAKE

SAILOR JERRYS SPICED RUM, BANANA GIFFARD, BANANA

SALTY CARAMEL SHAKE

WILD TURKEY BOURBON, BUTTERSCOTCH SCHNAPPS, CARAMEL

GUINNESS MILKSHAKE

GUINNESS, CHOCOLATE

Desserts

OLD FASHIONED CHOCOLATE FUDGE CAKE – 12

FRESH BERRIES + WHIPPED CREAM

N.Y. CHEESECAKE – 12

BLUEBERRY COMPOTE

An 18% service charge + applicable tax will be added to your bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BURGERS

VE - VEGETARIAN VG - VEGAN

Sandwiches

L.A. STREET DOG - 17

BACON WRAPPED, CARAMELIZED ONIONS,
ROASTED PEPPERS, GARLIC AIOLI
+ KETCHUP

COUNTRY GRIDDLE CHICKEN - 17

ORGANIC CHICKEN, SWISS CHEESE,
ARUGULA, TOMATO, RED ONION,
LEMON HERB AIOLI + CIABATTA

GOURMET GRILLED CHEESE - 15 (VE)

AMERICAN CHEESE, EMMI GRUYERE,
MEZZO SECCO JACK + THICK CUT BRIOCHE
ADD TUSCAN TOMATO SOUP + 4

VEGETABLE SANDWICH - 17 (VG)

MUSHROOM, CARAMELIZED ONION,
ROASTED TOMATO, ARUGULA,
ROASTED RED PEPPERS,
CHIMICHURRI + CIABATTA
ADD TUSCAN TOMATO SOUP + 4

ASK YOUR SERVER ABOUT
THE BURGER AND SHAKE
OF THE MONTH

Chef Recommended

Nº1 BURGER - 21

CRESCENZA, PRELIBATO GORGONZOLA,
BACON, CARAMELIZED ONION,
ARUGULA + THOUSAND ISLAND

Nº2 BURGER - 20

BURRATA, CRISPY PROSCIUTTO,
ROASTED TOMATO + PESTO

Nº3 BURGER - 19

MEZZO SECCO JACK, AVOCADO,
HATCH GREEN CHILE
+ CHIPOTLE AIOLI

Sides

HALF 5 / FULL 8 TATER TOTS

W/ CAJUN HOUSE SEASONING
SWEET POTATO FRIES

W/ SEA SALT
FRENCH FRIES

W/ BLACK PEPPER + THYME
ONION RINGS

HOUSE RECIPE

ADD TRUFFLE & PARMESAN - 2/4
MIX 2 SIDES - 9

Craft Your Own

CHOOSE YOUR PROTEIN

SIRLOIN - 15 / TURKEY - 15
BEYOND - 20 / SALMON FILET - 22

LETTUCE, TOMATO, PICKLE,
AND ONION AVAILABLE UPON REQUEST

CHEESE + \$2 EA

AMERICAN - CLASSIC
MOZZARELLA - MILD & SOFT
PEPPER JACK - SPICY
MEZZO SECCO JACK - MILD & MEDIUM-DRY

PREMIUM CHEESE + \$3 EA

EMMI GRUYERE - ROBUST SWISS STYLE
PRELIBATO GORGONZOLA - SEMI-SOFT
FARMHOUSE WHITE CHEDDAR - LIGHTLY SHARP
CRESCENZA - SOFT AND FRESH

ADD-ONS + \$4 EA

BACON / PROSCIUTTO / AVOCADO
PORTOBELLO

EXTRAS + \$2 EA

ARUGULA / JALAPEÑO / CARAMELIZED
ONION / ROASTED RED PEPPER
HATCH GREEN CHILE /
ROASTED TOMATO

FRIED EGG - \$3

SAUCES + \$1 EA

BARBEQUE / BLUE CHEESE / CHIPOTLE AIOLI
GARLIC AIOLI / HONEY-DIJON / RANCH
PESTO / THOUSAND ISLAND

*LETTUCE WRAP OPTION AVAILABLE

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12 . 2022

DRINKS

Non-Alcoholic

EVIAN - 9

STILL OR SPARKLING – 750 ML BOTTLE

CLASSIC MILKSHAKE OR MALT - 8

VANILLA BEAN, CHOCOLATE, STRAWBERRY,
BANANA, CARAMEL, OREO

COMBINE ANY TWO FLAVORS AT NO EXTRA CHARGE

CLASSIC FLOATS - 8.5

ROOT BEER, ORANGE WHIP, BLACK COW

FOUNTAIN SODAS - 4

COKE, DIET COKE, SPRITE, GINGER ALE

OTHER SODAS - 5

DR. PEPPER, ORANGE CRUSH,
DAD’S ROOTBEER

RED BULL - 6

REGULAR, SUGAR FREE

LAMILL COFFEE - 4

REGULAR, DECAF

FROM THE BARISTA - 6

ESPRESSO, CAPPUCCINO, LATTE

LAMILL ORGANIC HOT TEAS - 5

CAFFEINATED: ROYAL EARL GREY,
ENGLISH BREAKFAST, JASMINE PEARLS,
MOROCCAN MINT

HERBAL: CRIMSON BERRY, CITRUS,
CHAMOMILE, TROPICAL ROOIBOS,
DECAF EARL GREY

Beers on Draft

LAGERS - 9

BUD LIGHT - AMERICAN LAGER

SKYDUSTER - SUPER DRY LAGER

STELLA ARTOIS - PILSNER

MODELO ESPECIAL - CERVEZA

ALES AND SPECIAL BEERS - 11

BLUE MOON - BELGIAN WHITE

FIRESTONE WALKER - 805 BLONDE ALE

GOLDEN ROAD MANGO CART - WHEAT ALE

NEW BELGIUM BREWING - FAT TIRE

GOLDEN ROAD WOLF PUP - SESSION IPA

SKYDUSTER - WEST COAST IPA

STONE BREWING CO. - IPA

LAGUNITAS - IPA

ELYSIAN BREWING CO. - SPACEDUST IPA

GUINNESS - STOUT

Non-ALCOHOLIC BOTTLED - 8

ST. PAULI GIRL

Signature Cocktails - 17

WHISKEY SOUR

JACK DANIEL’S RYE, LEMON, ORANGE,
RICH SIMPLE

THE CUCUMBER SAGE

HENDRICK’S GIN, SAGE, LAVENDER,
LIME, SODA

ROYAL HOLLYWOOD YACHT CLUB

KETEL ONE PEACH & ORANGE BLOSSOM
VODKA, LIME, COINTREAU, FALERNUM

HONEY OLD FASHIONED

OLD FORESTER BOURBON, HONEY,
GRAPEFRUIT, ANGOSTURA

KENTUCKY MAI TAI

WILD TURKEY BOURBON, CYNAR,
ROSALUNA MEZCAL, PEACH, LEMON,
ALMOND, ANGOSTURA

SUNSET BLVD.

ESPOLON TEQUILA, PASSION FRUIT,
LIME, GINGER, RASPBERRY, TAJIN

UNCLE JEFFREY’S AMARETTO SOUR

UNCLE NEAREST OVERPROOF BOURBON,
AMARETTO, LEMON, RICH SIMPLE

Wine by the Glass/Bottle

POEMA - CAVA 12 / 48

LOUIS POMMERY - CALIFORNIA 14 / 56

PIPER-HEIDSIECK - CHAMPAGNE 19 / 99

CANYON ROAD - PINOT GRIGIO 12 / 44

PAUL BUISSE - SAUV BLANC 14 / 56

NO CURFEW - CHARDONNAY 13 / 52

MIRABEAU - ROSE 14 / 56

IMAGERY - PINOT NOIR 15 / 58

HONORO VERA - MONESTRELL 12 / 48

TERMES - TINTO DE TORO 14 / 54

TERAZAS RESERVE - MALBEC 14 / 54

NO CURFEW - CABERNET 13 / 52