



**BAGNA CALDA**  
**Garlic Soaking in a Hot Tub**  
 garlic cloves, oven-roasted in extra virgin olive oil & butter with a hint of anchovy. a wonderful treat for spreading on our house-baked focaccia bread. served at your table in an iron skillet.  
 8.99

**Sizzling Iron Skillet~Roasted**

**Mussels OR Shrimp** sm 14.99 med 19.99 lg 39.99  
**Mussels & Shrimp** med 19.99 lg 39.99  
**Combo** mussels, shrimp & crab 49.99  
**Super Combo** mussels, shrimp & crab 79.99  
**Double Mussels & 1/2 Crab** 49.99  
**Double Shrimp & 1/2 Crab** 49.99  
**Double Mussels & Whole Crab** 59.99  
**Double Shrimp & Whole Crab** 59.99  
 (shrimp is peel & eat)



**Garlic Steamed Clams**  
 sm 27.99 med 39.99 lg 49.99

**Zuppa di Pesce**  
 mussels, crab, fresh fish, calamari & shrimp  
 in a spicy tomato brodetto  
 sm 29.99 med 49.99 lg 69.99

**Louisiana Shrimp**  
 in a garlic cioppino sauce  
 sm 19.99 med 29.99 lg 39.99

**APPETIZERS**

**Garlic Roasted Potato Onion Soup** with pastry cap 11.99  
**Garlic Spinach Fontina Fondue** 14.99  
**Garlic Meatballs** 14.99  
**Garlic Marinated Asparagus** (room temp) 9.99  
**Garlic Roasted Baked Brie** 14.99  
**Garlic Popcorn Calamari** sm 14.99 lg 19.99  
**Garlic French Fries** sm 8.99 lg 9.99

**Pizzas**

**Garlic Pepperoni** 15.99  
**Garlic Pesto & Fontina** 15.99  
**Garlic BBQ Chicken** cilantro & caciavallo 15.99  
**Garlic Margarita** with cheese & tomatoes 15.99

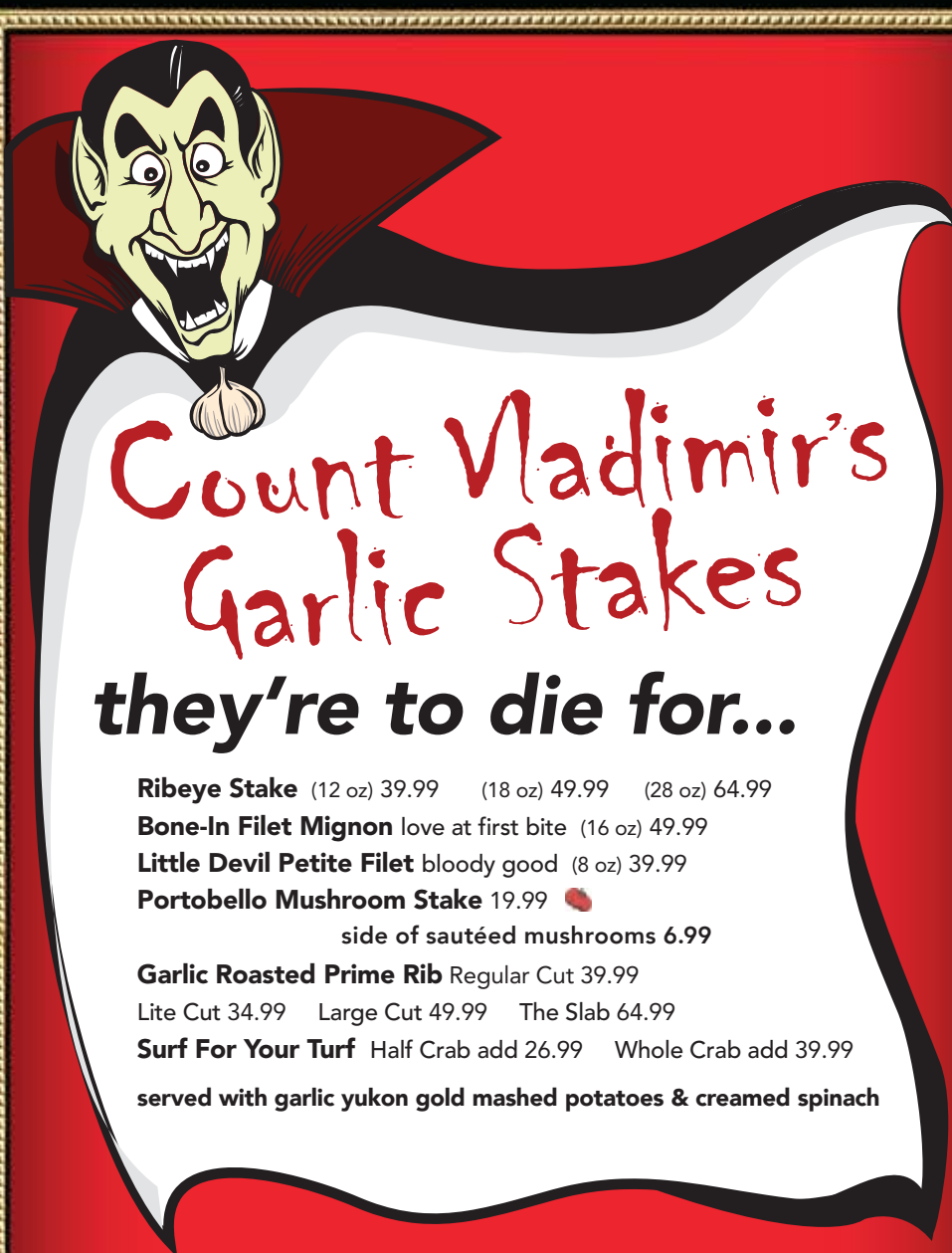
**Salads**

**Salad** – butter lettuce, tomatoes, walnuts, garlic dressing 8.99/11.99  
**Caesar** – crispy baby romaine, grana & croutons 9.99/12.99  
**Panzanella** – tomatoes, onions, pine nuts & croutons 11.99  
**Arugula** – gorgonzola, red onions, pine nuts in a garlic vinaigrette 12.99  
**Add shrimp or chicken** 5.99



We Season Our Garlic With Food®

GRATUITY IS NOT INCLUDED



**Count Vladimir's  
 Garlic Stakes  
 they're to die for...**

**Ribeye Stake** (12 oz) 39.99 (18 oz) 49.99 (28 oz) 64.99  
**Bone-In Filet Mignon** love at first bite (16 oz) 49.99  
**Little Devil Petite Filet** bloody good (8 oz) 39.99  
**Portobello Mushroom Stake** 19.99  
 side of sautéed mushrooms 6.99

**Garlic Roasted Prime Rib** Regular Cut 39.99  
 Lite Cut 34.99 Large Cut 49.99 The Slab 64.99  
**Surf For Your Turf** Half Crab add 26.99 Whole Crab add 39.99  
 served with garlic yukon gold mashed potatoes & creamed spinach

**ENTREES**

**Whole Crab** 2+ lbs 45.99  
 roasted in our secret garlic sauce  
 1/2 ORDER 1+ lb 29.99  
 LOTSA CRAB 3+ ln (2 share) 69.99  
 TOO TWO CRAB (for 3) 84.99  
 CRAB FEAST (4 sharing) 124.99

**Forty Clove Garlic Chicken** roasted on the bone 26.99  
**Garlic Braised Boneless Short Rib** 29.99  
**Italian Garlic Meatloaf** with pan gravy 26.99  
**Baby Back Ribs**, garlic encrusted 29.99  
**Portobello Mushroom** baked on a bed of roasted vegetables 19.99  
**Silence of the Lamb Shank** with chianti glaze & fava beans 29.99  
**Prime Pork Chop** with sweet garlic relish & caramelized apples 31.99

served with yukon gold garlic mashed potatoes

**Fisherman's Catch**

**Fish & Garlic Chips** 23.99  
**Salmon** with garlic lemon butter caper sauce 29.99  
**Basa** with spicy cioppino black olive sauce 25.99  
**Sea Bass** with garlic parsley paprika butter-encrusted 29.99

served with acini pasta in a roasted tomato snap pea lemon sauce

**Pastas**

**Garlic Noodles** – (fresh fettucine) parsley paprika butter sauce 17.99  
**Fresh Made Spaghetti & Garlic Meatballs** 25.99  
**Arugula Pesto**, garlic, parmigiano, extra virgin olive oil & pine nuts 23.99  
**Chicken & Asparagus**, fettucine, roasted tomatoes & pine nuts 23.99  
**Shellfish**, fresh black linguine in a zesty tomato sauce 29.99  
**Shrimp**, fettucine, bacon, onions in a spicy red pepper garlic oil 26.99  
**Clams**, fresh black linguine, garlic parsley shallot sauce 25.99  
**Lasagna** – wild mushrooms, roasted eggplant, garlic, peppers, onions, spinach, mozzarella & tomato cream sauce 25.99

**Artichoke Ravioli** 24.99 **Or** **Gnocchi** 24.99  
 Prepared in one of the following ways

- Garlic basil alfredo sauce
- Five hour pork & beef sugo
- Arugula pesto sauce
- Garlic gorgonzola cream sauce

add shrimp or chicken 5.99

**SIDES**

• Garlic Yukon Gold Mashed Potatoes 9.99  
 • Creamed Spinach 9.99  
 • Acini di Pepe Pasta 9.99  
 • Roasted Garlic Bulb 3.99  
 • Steamed Vegetables with Olive Oil & Garlic 9.99  
 • Garlic French Fries 9.99

## Dracula's Martinis \$12.99

I don't have to show you no Stinking Roses Blood Orange Margarita

**Hamil-tan Cucumber Martini** cucumber vodka, lime & sugar rim

**Bram Stoker Rob Roy** scotch, sweet vermouth & boston bittahs

**French Guillotine Lemonade** vodka, chambord & lemonade

**Midnight Manhattan** bourbon, sweet vermouth & fernet

**Neck Bite** tequila, grand marnier, lime & cranberry juice

**Lucifer's New York Sour Apple** vodka & apple pucker

**Toothy Fruity** rum, blood orange & pineapple juice

**Blood Orange Martini** vodka, amaretto & midori

**Basil Lugosi** vodka, basil, lime & a hint of sugar

**Bloody Chili Mary** vodka, spices & chili rim

**Kiss of Death** campari & orange juice

## Wines

Bottle	Decanted Half Bottle	Glass
<b>\$24.99</b> 318 <b>Chateau de Garlique</b> 319 <b>Beringer</b>	<b>\$15.99</b> gilroy white zinfandel	<b>\$8.99</b>
<b>\$29.99</b> 317 <b>House Emerald Glen</b> 217 <b>House Emerald Glen</b>	<b>\$17.99</b> chablis, paso robles burgundy, paso robles	<b>\$9.99</b>
<b>\$34.99</b> 232 <b>Bell'Agio</b>	chianti flask, italy	
<b>\$39.99</b> 320 <b>Prosecco Avissi</b> 322 <b>Honig</b> 326 <b>Bargetto</b> 336 <b>St Michelle</b> 356 <b>Santa Cristina Antinori</b> 220 <b>Tiziano Reserve</b> 223 <b>Bargetto</b> 234 <b>Hess</b> 275 <b>Meiomi</b> 276 <b>Trapiche Oak Cask</b>	<b>\$22.99</b> sparkling wine, italy sauvignon blanc, napa chardonnay, sonoma riesling, washington pinot grigio, sicily chianti, tuscan merlot, central coast cabernet, north coast pinot noir, california malbec, argentina	<b>\$11.99</b>
<b>\$49.99</b> 331 <b>Santa Margherita</b> 346 <b>Stuhlmuller</b> 233 <b>Stag's Leap</b> 215 <b>Kenwood Jack London</b> 236 <b>Coppola Director's</b>	<b>\$26.99</b> pinot grigio, italy chardonnay, alexander valley merlot, napa cabernet, sonoma zinfandel, dry creek	<b>\$13.99</b>
<b>\$69.99</b> 350 <b>Jordan</b> 262 <b>Belle Glos</b> 277 <b>Mt Veeder</b>	chardonnay, alexander valley pinot noir, monterey cabernet, napa	
<b>\$89.99</b> 360 <b>Veuve Clicquot</b> 264 <b>Jordan</b>	champagne, france cabernet, alexander valley	
<b>\$99.99</b> 285 <b>Silver Oak</b> 299 <b>Brunello di Montalcino</b>	cabernet, alexander valley frescobaldi, italy	
<b>\$299</b> 298 <b>Opus One</b>	napa	

CORKAGE – NO CHARGE

## DRAFT BEER

sm \$7.99 • lg \$9.99 • pitcher \$24.99

Stella Artois  
Anchor Steam  
Fat Tire Amber Ale  
Guinness  
Bud Light  
Lagunitas IPA  
Blue Moon

## Beverages

\$4.99

Coke/Diet  
Sprite  
Ginger Ale  
OJ/Grapefruit  
Cranberry  
Iced Tea

We cannot guarantee that the food served in this restaurant is suitable for patrons with severe allergies. The food served here may include, among other things, peanuts, tree nuts, soy, flour, salt, sugar, dairy, milk, eggs, wheat, meats, poultry, seafood and shellfish.

"We Season Our Garlic With Food!"<sup>®</sup>

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