

INANNA

BAR

MEDITERRANEAN INSPIRED

Sirocco Flame

Rosa Luna Mezcal, Harissa, Mango,
Fresh Lime Juice, Agave 17

Hugo Spritz du Jardin

St-Germain, Cucumber Purée, Prosecco Catina Globale 18

Peloponnesian Fashion

5-Star Metaxa, House-Made Fig Syrup,
Chocolate Bitters, Orange Bitters 19

Fleur De Cactus

Grey Goose, Aperitivo Select, Prickly Pear-Tarragon Cordial, Fresh
Lemon Juice, Prosecco Cantina Globale 19

Limonana

Ouzo, Fresh Mint, Lemon Juice, Grapefruit 16

Rosa Del Sol

Ocho Plata Tequila, Giffard Crème de Pêche, Fresh Watermelon Juice,
Basil-Infused Agave, Lemon Juice, Fever-Tree Ginger Beer 18

Sultan's Emerald

Hendrick's Gin, Lillet Blanc, Kiwi Purée,
Persian Cucumber, Dill, Fresh Lemon Juice, Club Soda 18

AROUND THE WORLD

Memories of Havana 18

Coconut-Washed Spiced Rum, Giffard Banane du Brésil, Orgeat,
Pineapple Juice, Lime Juice, Chuncho Cacao Bitters

Oro Andino 15

Peruvian Pisco, Saffron-Infused Honey, Fresh Lemon Juice,
Angostura Bitters, Egg White *CBV*

WINE

Sparkling

Prosecco Brut 16 / 68
Luca Paretti, Veneto, Italy

Gérard Bertrand
Crémant de Limoux 18 / 90
South of France

Rose

Sainte Marguerite 17 / 72
Côtes de Provence

White

Sauvignon Blanc 18 / 72
Delta, CA

Chardonnay 19 / 85
Brick & Mortar, Sonoma Coast

Red

Pinot Noir 17 / 68
Russian River, Sonoma County,
California

Cabernet Sauvignon 16 / 64
BOLD Wine Co. Paso Robles, CA

Petite Sirah 18 / 72
Bianchi Winery Paso Robles, CA

ZERO-PROOF

Strawberry Coconut Spritz 14
Lyre's Italian Orange,
Red Bull Coconut,
Fever-Tree Club Soda,
Fresh Strawberries

Moscow Mule 14
Seedlip Spirit, Fresh Lime Juice,
Fever-Tree Ginger Beer *CBV*

BEER

Skyduster 9
Super Dry Lager, Los Angeles, CA

Skyduster 9
IPA, Los Angeles, CA

Smog City 14
Citrus Blonde Ale, Torrance, CA

Old Rasputin 15
Imperial Stout, Fort Bragg, CA

Julian 11
Hard Cider, Julian, CA

DINNER

INANNA Olives 15
Marinated in delicate
herbs and spices

Charcuterie 45
Selection of Prosciutto,
Soppressata, Bresaola,
Gouda, Pecorino, Brie,
fig jam, pistachios

Caesar Salad 19
Garlic breadcrumbs

Add Shrimp 16
Add Steak 23

Grilled Prawns 29
Harissa butter sauce,
sumac red onion

Sumac Wings 27
Za'atar herbed crust,
Aleppo honey, herbs

Roasted Chicken Breast 39
English peas, rice pilaf, lemon

**INANNA Wood Grilled
Burger** 25
Harissa aioli, pickles,
American cheese,
sumac onion, french fries

Steak Frites 44
Roasted Garlic yogurt,
ras el hanout

DESSERT

Chocolate Cake 14
Jumbo slice of three layered cake

Strawberry Cheesecake 14
Graham Cracker Crust

A 5% surcharge will be added to your final bill to assist in covering operating costs. The entirety of the surcharge is retained by Schulte Hospitality Group, and the surcharge is not intended to be either a gratuity or a charge for services performed.

Consuming raw or undercooked seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.