

DINNER

INANNA Olives 10
Marinated in delicate
herbs and spices

Spiced Fries 12
Spicy Ketchup

Charcuterie 40
Selection of Prosciutto,
Soppressata, Bresaola, Gouda,
Pecorino, Brie,
fig jam, pistachios

Arabic Salad 14
tomato, cucumber, romaine,
lemon vinaigrette

Caesar Salad 17
Garlic breadcrumbs

Add Shrimp 16
Add Steak 16
Add Chicken 12

Grilled Prawns 32
Harissa butter sauce,
sumac red onion

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

Half Roasted Chicken 28
Half chicken, chicken jus, rice
pilaf, sumac red onion

INANNA Wood Grilled
Burger 25
Double patty, harissa aioli,
pickles,
American cheese,
sumac red onion, french fries

Steak Frites 40
Roasted Garlic yogurt,
ras el hanout

4 Cheese Pizza 18
Garlic confit spread, mozzarella,
blue cheese, goat cheese and
Brie cheese, dill

INANNA Pizza 18
Olives, artichoke hearts, garlic
confit, mozzarella cheese
*make it vegan no cheese

Smoked Salmon Pizza 21
Labne yogurt spread, smoked
salmon, sumac red onions and dill

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.

All produce and proteins are
sustainably sourced.

For parties of six (6) or more a 20%
gratuity will be added to the final bill

INANNA
BAR

MEDITERRANEAN INSPIRED

Sirocco Flame
Rosa Luna Mezcal, Harissa, Mango,
Fresh Lime Juice, Agave 18

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 20

Fleur De Cactus
Grey Goose, Aperitivo Select, Prickly Pear-Tarragon Cordial, Fresh
Lemon Juice, Prosecco Cantina Globale 20

Limonana
Ouzo, Fresh Mint, Lemon Juice, Grapefruit 17

Rosa Del Sol
Casamigos Tequila, Giffard Crème de Pêche, Fresh Watermelon Juice,
Basil-Infused Agave, Lemon Juice, Fever-Tree Ginger Beer 19

Sultan's Emerald
Hendrick’s Gin, Lillet Blanc, Kiwi Purée,
Persian Cucumber, Dill, Fresh Lemon Juice, Club Soda 20

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 18
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

White Blend 16 / 64
Big Salt, Dundee, Oregon

Sauvignon Blanc 18 / 72
Delta, Central Coast, CA

Chardonnay 19 / 85
Brick & Mortar, Sonoma Coast

Red

Pinot Noir 16 / 64
Nielson Santa Barbara, California

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

Petite Sirah 18 / 72
Bianchi Winery Paso Robles, CA

ZERO-PROOF

Strawberry Coconut Spritz 16
Lyre’s Italian Orange,
Red Bull Coconut,
Fever-Tree Club Soda,
Fresh Strawberries

Moscow Mule 15
Seedlip Spirit, Fresh Lime Juice,
Fever-Tree Ginger Beer *CBV*

BEER

Skyduster 10
Super Dry Lager, Los Angeles, CA

Skyduster 10
IPA, Los Angeles, CA

Smog City 14
Citrus Blonde Ale, Torrance, CA

Old Rasputin 15
Imperial Stout, Fort Bragg, CA

Samuel Smith 11
organic cider

Daura 10
N/A Damn