



CAFE HOURS

Tuesday - Friday **12-3pm** | Happy Hour Menu **4-7pm**
Saturday - Sunday **12-4pm** | Closed Monday

For pick-up orders, call 310-443-7037.

SANDWICHES

HAMMER JOE 8.50

Black Forest Ham, Roasted Turkey, Swiss Cheese, Coleslaw and Russian Dressing on Rye Bread

RARE ROAST BEEF 8.50

Aged Cheddar Cheese and Horseradish Aioli on Rustic Ciabatta

ROASTED TURKEY 8.25

Swiss Cheese with Capers and Whole Grain Mustard Aioli on Rustic Ciabatta

MEDITERRANEAN TUNA 7.75

Tuna made with Sun-dried Tomatoes, Capers, Shallots, Fresh Herbs and Sun-dried Tomato Aioli on Wheat Ciabatta

VEGETARIAN DELIGHT 8.50

House made Olive Tapenade, Roasted Red and Yellow Peppers, Marinated Artichokes, Provolone and Sun-dried Tomato Aioli on Rustic Ciabatta

CURRY CHICKEN SALAD 8.50

Served on Croissant + Small House Salad

EGG SALAD 7.25

Served on Croissant + Small House Salad

HOT SANDWICHES AND PANINI

KOBE BEEF SLIDERS 7.25

Snake River Farms Kobe Sliders on Sweet Hawaiian Rolls

TUNA MELT 8.25

Tuna with Melted Aged Cheddar on Rustic Ciabatta

ROAST BEEF AU JUS 8.50

Roast Beef, Horseradish Cream, Provolone on Rustic Ciabatta

CHICKEN + ROASTED PEPPER PANINI 8.50

Chicken, Roasted Red and Yellow Peppers, Caramelized Onions, Provolone and Roasted Red Pepper Aioli on Sourdough Country Loaf

HAMMER GRILLED CHEESE 9.75

Gruyere, Cheddar, Italian Fontina and Danish Havarti with Dill and Heirloom Tomato on Sourdough Country Loaf + Small House Salad

COMBINATION

SEASONAL SOUP + SMALL HOUSE SALAD 7.50

+ Grilled Cheese Sandwich - add \$1.25

menu

SALADS

CHINESE CHICKEN SALAD 8.50

Napa Cabbage, Crispy Wontons, Candied Sesame Cashews + Chinese Soy and Sesame Dressing

ROASTED TURKEY COBB SALAD 9.25

Roasted Turkey, Apple-Wood Smoked Bacon, Blue Lake Green Beans, Diced Tomato, Avocado, Cage Free Organic Egg, Crumbled Blue + Balsamic Vinaigrette

GREEK SALAD w/ Marinated Shrimp 10.25

Fresh Herb Marinated Shrimp with Cucumber, Tomato, Feta, Roasted Red Onion, Red and Yellow Peppers, Kalamata Olives + Tangy Yogurt Greek Vinaigrette

CAPRESE SALAD 9.50

Seasonal Tomato, Burrata, Extra Virgin Olive Oil and Aged Balsamic + Organic Greens and House Vinaigrette

CAESAR SALAD 7.50

Sun-dried Tomato, Capers, Radicchio, Parmesan Cheese + Creamy Garlic Dressing
+ Chicken - add \$1
+ Shrimp - add \$2

HAMMER HOUSE SALAD 5.25

Organic Mixed Greens, Cherry Tomato, Goat Cheese, Dried Cranberry, Candied Pecan, Julienne Carrot + Balsamic Vinaigrette
+ Chicken - add \$1

SOUPS

TORTILLA SOUP 4.50

+ Crispy Tortilla Strips, Cheddar Cheese and Avocado Relish

SEASONAL SOUP 4.50

BEVERAGES

HOUSE MADE BEVERAGES

Iced Tea*	2.00
Lemonade	2.25
Pomegranate Lemonade	2.75
Hot Coffee* Hot Tea*	2.25
Espresso	2.50
Double Espresso	3.25
Cappuccino Latte	3.50

* Free refills.

BOTTLED BEVERAGES

Water	2.00
Sparkling water	2.50
Apple juice	3.00
Sodas	3.00

See the **wine + beer** list for current selections.

HAMMER MUSEUM

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