



the CLASSIC FRENCH DIP.

Served with a cup of our Au Jus & Spicy Atomic Pickle Spear

	LITTLE DIPPER (3.5 oz)	BIG DIPPER (5.5 oz)
PORK DIP	\$8.09	\$11.29
PASTRAMI DIP	\$8.19	\$11.39
USDA PRIME BEEF DIP	\$8.70	\$12.69
TURKEY DIP	\$8.39	\$11.79

Add Cheese (*Swiss, Sharp Cheddar, Pepper Jack, Goat or Blue Cheese*) \$1.30
Extra House-Made Spicy Atomic Pickles \$2.15

SKINNY DIPPER: Half of a Big Dipper with Choice of Any Side \$10.79

CLASSIC SIDES.

Cole's Slaw • Tomato Soup
Spicy Garlic Fries • French Fries
\$3.79

Mac N' 2 Cheeses • Bacon Potato Salad
Spicy Garlic Sweet Potato Fries
\$4.80

SALADS.

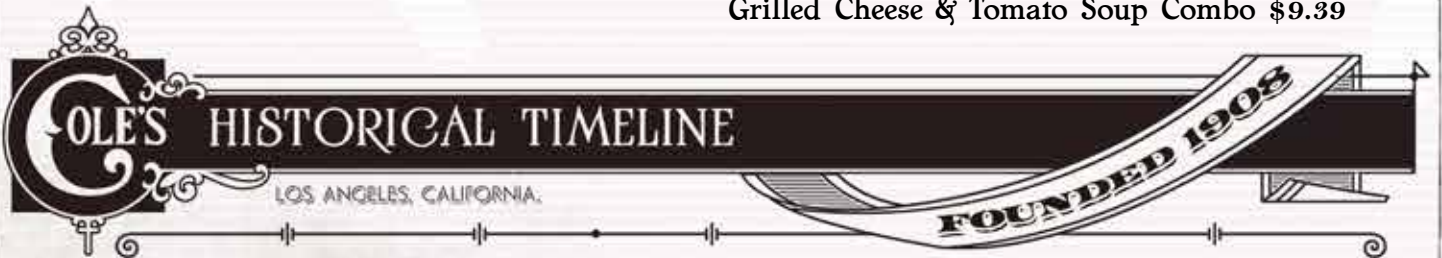
Caesar Salad • Spinach Salad
\$5.90

FRESH PIES.

Dark Chocolate Cream \$5.90
Our Famous Bourbon Pecan \$5.90
À la Mode \$2.25
(Ask Your Server About Our Seasonal Pies)

AFTER SCHOOL SPECIALS.

Turkey Salad Sandwich \$9.10
Tuna Sandwich \$9.10
Grilled Cheese Sandwich \$6.49
Grilled Cheese & Tomato Soup Combo \$9.39



Cole's, inventor of the French Dip sandwich, and the oldest public house in Los Angeles is established by entrepreneur Harry Cole and housed in the hollow of the historic Pacific Electric Building, once the center of transit tycoon Henry Huntington's Railway network.

Jack Garlinghouse, Cole's house chef, dips bread in Au Jus to soften it for a customer with bad gums. Thus, he originates the French Dip sandwich, a universally beloved Los Angeles culinary invention.

Tax & Gratuity Not Included

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

COCKTAILS & SPIRITS

WHISKEY SOUR

OLD GRANDDAD BONDED BOURBON, FRESH LIME JUICE & HOMEMADE SIMPLE SYRUP TOPPED WITH ANGOSTURA BITTERS. GARNISHED WITH 1/2 LEMON WHEEL & LUXARDO CHERRY.
Served on the rocks

MANHATTAN

OLD OVERHOLT, SWEET VERMOUTH, ANGOSTURA BITTERS, & LUXARDO CHERRY
Served up

OLD FASHIONED

OLD GRANDDAD, ANGOSTURA BITTERS, WHITE SUGAR CUBE, ORANGE & LEMON PEEL, & LUXARDO CHERRY
Served with a hand cut ice cube

COLE'S BLOODY MARY

HANDMADE BLOODY MARY MIX MADE FROM INGREDIENTS ONLY FOUND IN COLE'S KITCHEN, ABSOLUT VODKA, LEMON & LIME JUICE. GARNISHED WITH COLE'S SPICY ATOMIC PICKLE, FRESH CELERY STALK, & COLE'S SPICY SALT

COSMO 1926

BEEFEATER GIN, ORANGE CURAÇAO, COLE'S HANDMADE RASPBERRY SYRUP, & FRESH LIME JUICE

LAS PERLAS MARGARITA

MAESTRO DOBEL, FRESH LIME JUICE, PURE ORGANIC AGAVE, & COLE'S ORANGE CURAÇAO. GARNISHED WITH A LIME WHEEL.
Served on the rocks, salt rim per request

VODKA: Grey Goose, Absolut, Absolut Citron, Ketel One, Ketel One Oranje, Tito's, Hançar One Maine Wild Blueberry, Hançar One Chipotle, Smirnoff

BOURBON/WHISKEY: Old Overholt, Old Granddad, Ançel's Envy, Blanton's, Basil Hayden's, Buffalo Trace, Eagle Rare 10 Year Old, Bulleit Rye, Woodford Reserve, Jack Daniel's, Maker's Mark, Crown Royal, Jameson Irish Whiskey, Jim Beam

SCOTCH: The Balvenie 12 Year Old, Dalwhinnie 15 Year Old, Glenfiddich 15 Year Old, Johnnie Walker Black Label, Dewar's

GIN: Hendrick's, Tanqueray, Beefeater

RUM: Sailor Jerry Spiced Rum, Sammy's Beach Bar Rum, Malibu, Captain Morçan, Bacardi Superior

TEQUILA: Avion Silver, Patrón Silver, Maestro Dobel, 1800 Silver, 1800 Reposado, Jose Cuervo Gold

COGNAC & LIQUEURS: Pernod Absinthe, Green Chartreuse, Carpano Antica Formula, Fernet Branca, Campari, Aperol, Averna Amaro, Hennessy VS, Grand Marnier, Southern Comfort, Kahlúa, Chambord, Disaronno Originale, Açavero, Baileys, St. Germain, Martini & Rossi

COLE'S BEER & WINE

BEERS ON TAP

Golden Road Point the Way IPA • Ançel City Eureka! Wit • Stella Artois • Bud Light

BOTTLES & CANS

Golden Road Cabrillo Kolsch (can) • Golden Road Get Up Offa That Brown Ale (can)
Golden Road Point the Way IPA (can) • Eagle Rock Manifesto Wit Bier
Eagle Rock Unionist Belgian Pale Ale • Corona Extra • Heineken • Miller High Life • Budweiser
Samuel Adams Boston Lager • Michelob Ultra • Ançry Orchard Cider • O'Doul's (N/A)

WINES

STERLING VINEYARDS - Vintner's Collection Chardonnay
SONOMA-CUTRER - Russian River Ranches Chardonnay
KIM CRAWFORD - Sauvignon Blanc
ECCO DOMANI - Pinot Grigio
CHATEAU STE. MICHELLE - Columbia Valley Riesling
CENTURY CELLARS - Vineyard Select Chardonnay, Vineyard Select Cabernet Sauvignon
LOUIS MARTINI - Sonoma Cabernet Sauvignon
TERRAZAS DE LOS ANDES - Malbec
MIRASSOU - Pinot Noir
RED ROCK - Merlot
KORBEL BRUT - California Champagne, 187ml.

