BEVERAGES

Joan's on Third Still Water $2.25

San Pellegrino Sparkling Water $2.75 / $4.95

Lorina French Lemonade $6.95

WINES & SPRITZERS

**WHITE**

Chenin Blanc

fruit gems, white pepper, pistachio ice cream

& a touch of honey

$20

**RED**

Cabernet Franc

aromas of blueberry pie, ham paninis and roquefort tarts

with flavors of grilled meats and black licorice chews

$20

**ROSÉ**

Grenache

bright floral strawberry notes, delicate finish

$20

**HOXIE SPRITZER**

*Lemon Linden Blossom • Lemon Ginger*

*a dry wine spritzer with natural extracts*

$6 can

…more wine and beer available in our Marketplace

**FOR SAME DAY PICNICS**,

we encourage you to visit our marketplace

and create your own picnic.

Choose from our abundant seasonal selection of prepared foods, cheeses, charcuterie, freshly baked pastries and delectable sweets. Ask for a picnic box ($5) and we’ll fill it

with your favorite Joan's on Third specialties.

**THIRD STREET**

8350 West Third Street • Los Angeles • 90048

323.655.2285 phone • 323.655.1967 fax

**STUDIO CITY**

12059 VENTURA PLACE • STUDIO CITY • 91604

818.201.3900 phone • 818.761.1294 fax

**www.joansonthird.com**



PICNICS

**THIRD STREET**

8350 West Third Street • Los Angeles • 90048

323.655.2285 phone • 323.655.1967 fax

**STUDIO CITY**

12059 VENTURA PLACE • STUDIO CITY • 91604

818.201.3900 phone • 818.761.1294 fax

**www.joansonthird.com**

ENTRÉES

Entrées are packed in a Joan’s on Third picnic box

with bread & butter, salt & pepper, utensils, napkins, cups & plates.

**beef TENDERLOIN**

with horseradish crème fraîche

served with crispy chimichurri potatoes and

fava bean, asparagus & spring radish salad

$38

**GRILLED Salmon**

with basil vinaigrette

served with summer orzo salad

with olives, tomatoes, pine nuts & arugula

$36

**buttermilk FRIED Chicken**

served with picnic potato salad and

roasted corn salad with shallots, chile & cotija cheese

$34

**Trio OF SALADS • Vegan**

chopped salad in lettuce cup

spice roasted carrots with lentils,

roasted cauliflower and farro salad

with pistachios & pomegranate

$29

no substitutions, please.

SALADS

**CHINESE Chicken SALAD**

with crunchy wontons, rice sticks & toasted almonds

$14.95

**butter lettuce salad**

organic dried cranberries,

french feta and Joan’s vinaigrette

$12.95

with grilled chicken $16.95

**BABY SPINACH & ARUGULA**

pine nuts, grana padano and lemon mustard vinaigrette

$12.95
with grilled chicken $16.95

TO SHARE

**Assiette de Fromage**

goat’s milk gouda, double crème brie

and french sheep’s milk cheese

with dried fruit, nuts & fruit paste

served with sliced baguette $20

**TRe Salami**

fra’mani soppressata, milanese hot salame

and coppa salame served with sliced baguette $20

**JOAN’S POTATO CHIPS**

$3.25 individual bag, $6.50 bag to share

**HOUSEMADE DIPS**

apple onion dip, roasted red pepper dip,

hummus, spinach & leek dip

$5.95 half pint, $9.95 pint

SWEETS

chocolate chip cookie $3.95
oatmeal raisin cookie $3.50

peanut butter cookie $3.50

brownie $3.50

lemon bar $3.50

raspberry tart $8

lemon meringue tart $8

flourless chocolate cake $6

carrot cake $6

chocolate cupcake

coconut cupcake

vanilla cupcake

red velvet cupcake

$3.50

…beverages, wines and spritzers on the back