



QUALITY IN EVERY BITE

This summer, **NORMS** is reimagining comfort food with a bold, flavorful twist — from Baby Back Ribs served in four crave-worthy styles to Vietnamese-inspired BBQ Banh Mi Sliders, a Chile Crisp Fried Chicken Sandwich with Sriracha Mayo, and King’s Hawaiian® French Toast topped with Pineapple Compote and crispy fried SPAM®.

Chef David Cox and our talented team of chefs have blended nostalgic flavors with global inspiration to create a menu that’s both a throwback and a fresh take — the ultimate Flavor of Summer.

CALIDAD EN CADA BOCADO

Este verano, **NORMS** reinventa la comida casera con un toque genial y lleno de sabor: desde Baby Back Ribs en cuatro estilos que te harán agua la boca, hasta sliders inspirados en BBQ Banh Mi de Vietnam, un crujiente sándwich de pollo frito con chile y mayonesa Sriracha y tostadas a la francesa de pan King’s Hawaiian® con compota de piña y crujiente SPAM® frito.

Chef David Cox y nuestro talentoso equipo de chefs han logrado la combinación perfecta de nostalgia e inspiración global, para crear un menú que es a la vez retro y contemporáneo: el máximo Sabor de Verano.



TRES LECHEs CAKE WITH STRAWBERRIES

A traditional favorite topped with Whipped Cream and sliced Strawberries. **\$3.99**

WATERMELON

Lemonade, Starry®, Watermelon Syrup, Rainbow Popping Boba.

COTTON CANDY

Lemonade, Starry®, Cotton Candy Syrup, Rainbow Popping Boba.

MANGO

Lemonade, Starry®, Mango Syrup, Rainbow Popping Boba.

FIZZY BOBA

BIG FLAVORS FOR JUST **\$4.29**
FREE REFILLS!

Flavor of Summer MENU

FOR A LIMITED TIME ONLY

SUMMER'S SWEETEST TRES LECHEs CAKE

ALOHA KING'S HAWAIIAN® FRENCH TOAST

SMOKY. SAUCY. STACKED TO IMPRESS. HALF RACK BABY BACK RIBS TRIO

Meet Chef David Cox, **Vice President of Food & Beverage and Corporate Executive Chef**

“At NORMS, we honor the rich legacy of our Southern California diner tradition, offering quality, crave-worthy comfort food in generous portions that celebrate the vibrant cultural tapestry of Los Angeles and beyond. Our culinary approach for this menu is inspired by distinctive regional barbecue styles from across the nation, as well as the diverse cultural influences that continue to shape and elevate the dynamic Southern California food scene.”

Presentamos a Chef David Cox, **Vice Presidente de Alimentos y Bebidas y Chef Ejecutivo de la Corporación**

“En NORMS, honramos el rico legado de nuestra tradición de diners en el sur de California, ofreciendo comida casera de calidad, llena de sabor y en porciones generosas que celebran el vibrante mosaico cultural que es Los Ángeles y mas. Esta propuesta culinaria se inspira en los estilos regionales de barbacoa de distintas partes del país, así como en las diversas influencias culturales que siguen dando forma y elevando la dinámica escena gastronómica del sur de California.”

HOTCAKE TOPPERS

ADD A DELICIOUS TOPPER TO YOUR HOTCAKES FOR ONLY **\$3⁵⁹** EACH



CARAMEL CINNAMON APPLE



MAPLE BACON PECAN



CHOCOLATE CHIP



STRAWBERRY CHESSECAKE



BLUEBERRY CHESSECAKE



STRAWBERRY



BLUEBERRY

BIGGER BETTER BREAKFAST®*

2 Bacon Strips, 2 Link Sausages, 2 Eggs any style, Ham, Hash Browns or Fruit. Served with choice of Toast or 2 Buttermilk Hotcakes.

ADD COFFEE **\$3⁹⁹**



KING'S HAWAIIAN® FRENCH TOAST

Battered, grilled Hawaiian Sweet Bread with Brown Sugar Pineapple Compote and grilled Spam (2).



PORK CHOPS AND EGGS*

2 Chops (5oz) brined and grilled with 2 Eggs any style and Hash Browns. Served with choice of Toast or 2 Buttermilk Hotcakes.



COUNTRY KITCHEN SKILLET*

Bacon, Ham, Sausage, Peppers, Onions, Mushrooms, Tomatoes, Jack and Cheddar Cheese served over Hash Browns. Topped with Country Gravy and 2 Eggs any style. Served with choice of Toast or 2 Buttermilk Hotcakes.

Add ¼ Avocado or Fried Jalapeño **\$1.49**



LOADED BACON CHEESE SCRAMBLE AND HOTCAKES*

2 Eggs Scrambled with Bacon, Tomato, Green Onion, Salsa, Jack and Cheddar Cheese. Served with 2 Buttermilk Hotcakes.

Add Hash Browns **\$1.99**

Add ¼ Avocado or Fried Jalapeño **\$1.49**

HALF RACK BABY BACK RIBS TRIO

Half rack of Baby Back Ribs, Chicken Wings (5) in any flavor and BBQ Beef Burnt Ends. Served with French Fries and Coleslaw.

\$23⁹⁹



BABY BACK RIBS

Baby Back Ribs rubbed with our Signature Seasoning, slow-cooked for hours and finished on our grill. Served with French Fries and Coleslaw.

FULL RACK **\$19⁹⁹**

HALF RACK **\$14⁹⁹**

CHOOSE YOUR STYLE:

Memphis Dry Rub
Our Signature Seasoning: a blend of twelve Herbs and Spices

Kansas City
A classic sweet, tangy BBQ Sauce

Korean BBQ
Sweet and spicy Gochujang BBQ Sauce

Carolina Mustard
A slightly spicy Mustard BBQ Sauce



HALF RACK BABY BACK RIBS AND BREADED SHRIMP

Half rack of Baby Back Ribs and golden brown breaded Shrimp (6) with Cocktail Sauce and Lemon. Served with French Fries and Coleslaw.



HALF RACK BABY BACK RIBS AND WINGS

Half rack of Baby Back Ribs and Chicken Wings (5) in any flavor. Served with French Fries and Coleslaw.

NEW MAC-N-CHEESE SIDES



MAC-N-CHEESE



BBQ MAC
Topped with BBQ Beef Burnt Ends.



BACON JALAPEÑO MAC
Topped with Roasted Jalapeños and crispy Bacon.



UMAMI BOMB MAC
Topped with Chili Crisp Oil and Japanese seasoning.

APPETIZERS



BBQ BANH MI SLIDERS

4 toasted King's Hawaiian® Buns filled with BBQ Beef Burnt Ends, Pickled Carrots and Jicama, Sriracha Mayo, fresh Jalapeño and Cilantro.



JALAPEÑO CHEESE CORNBREAD MUFFINS (3)

Served warm with whipped Honey Butter.

ADD ONS TO ANY ENTRÉE



SOUP OR SALAD **\$3⁵⁹**



5 BONE-IN WINGS **\$4⁹⁹**



JALAPEÑO CHEESE CORNBREAD MUFFIN **\$1⁹⁹**

BONE-IN WINGS

Seasoned and fried crispy to order. Tossed with your favorite flavor and served with Carrot Sticks and choice of Ranch or Bleu Cheese for dipping.

BASKET (6) **\$8⁹⁹**

BASKET (10) **\$13⁹⁹**

CHOOSE YOUR FAVORITE

Memphis BBQ Dry Rub

Korean BBQ

Lemon Pepper

Frank's® Buffalo

Hot Honey Chile Crisp

Habanero



BBQ CHICKEN SALAD

FULL **\$14⁹⁹** HALF **\$9⁹⁹**

Grilled BBQ spice-rubbed Chicken Breast, Romaine Lettuce, Tomato, Black Beans, Sweet Corn, Red Onion, Cilantro, fried Tortilla Strips, Ranch Dressing, Queso Añejo and Pineapple-Jicama Pico de Gallo.

Add (1) Jalapeño Cheese Cornbread Muffin **\$1.99**



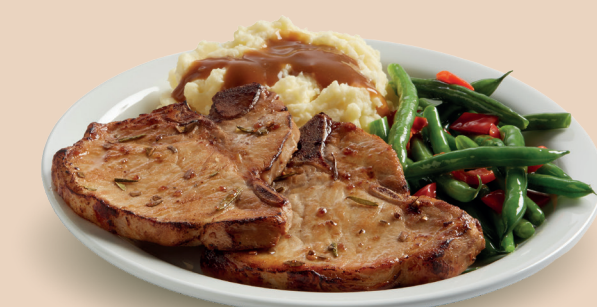
BBQ SPICE GRILLED SALMON*

Grilled BBQ spice-rubbed, farm-raised Atlantic Salmon Fillet with Pineapple-Jicama Pico de Gallo. Served with choice of Potato and Daily Vegetable.



CHILE CRISP FRIED CHICKEN SANDWICH

Fried Chicken Breast, Chile Crisp, Sriracha Mayo, Pickles, Pickled Carrots and Jicama, Lettuce, and Red Onion on a toasted King's Hawaiian® Bun. Served with French Fries.



PORK CHOPS DINNER*

2 Chops (5oz) brined and grilled. Served with choice of Potato and Daily Vegetable.