

Working Class Kitchen

1322 Coronado Ave, Long Beach, CA 90804

workingclasskitchen.com | facebook.com/workingclasskitchen | instagram.com/workingclasskitchen

OWNER MICHAEL DENE

ABOUT

Working Class Kitchen is a whole animal butcher, deli, and sandwich shop. They believe in partnering with ranchers who use sustainable practices, including their own Chianina cattle. Working Class Kitchen butchers nose to tail, sources locally from bread to pickles, and values old-world ideals.

LOCAL PLEDGE

We believe eating meat is a privilege, and it's one we take seriously. We partner with ranchers who humanely and sustainably raise our animals, including our own Chianina cattle, because we aren't satisfied with mass-produced, factory-farmed meat. Maintaining close connections with our suppliers, butchering nose to tail, respecting each animal, and using every part—these are our guiding principles.

We also believe in keeping things local, from bread to produce to pickles. We support farmers and artisans who share our conviction, and we're proud to help them do what they believe in.

We value old-world ideals like skill. Craftsmanship. Integrity. We can tell you when we ground the beef for the hamburger you're about to eat; when the arugula in the salad you're buying was hand-picked; who pulled the mozzarella now melting in your grilled cheese panini; exactly what's in the sausage we're wrapping up for you.

Our motto is Sine Labore Nihil: "Nothing Without Work." We believe in getting our hands dirty and doing it right. No shortcuts. No plastic-wrapped, prepackaged crap. Just food the way it was meant to be.

We are the working class. Welcome to our kitchen.

MENU

Always changing, always evolving. Our menu moves quick and when we run out, something new will take its place. Such is the circle of life.

CHIANINA BEEF BURGER: Chianina beef hamburger made with caramelized onions and house remoulade. Additional toppings include; Heirloom tomato, cheese, avocado, bacon, over easy farm lot 59 egg and foie gras.

MEATBALL SUB: Made with marinara and house made mozzarella.

SMOKED HAM: Made with aioli, provolone and onion jam.

POUTINE: Smoked Chianina beef, jus and mozzarella curds.

ORGANIC GREENS WITH JIDORI CHICKEN: Made with strawberries, toasted walnuts and goat cheese.

HOUSE MADE BEEF JERKY: Selection varies.

THE DELI COUNTER

From house-made to Devil's Gulch to Hudson Valley, our deli counter is full of fine cuts and choice meats. Swing by and grab some Chianina beef by the pound or an entire Porchetta for your next grill out.

ONGOING PROMOTIONS

Dinner on The 10th is based on the idea that the guest should experience unrestricted and uninhibited skill, personality, technique and expression of a Chef by letting go of personal barriers and trusting the Chef with your meal.

We respect whole animal sustainability, local ingredients, the seasons and humane treatment of animals.

Things that some may generally consider to be icky and most personal restrictions will probably be denied by the Chef at this dinner. All intolerance (with the exception of deadly food allergies) will be considered a personal choice and will not be considered in the preparation of this menu.

Menu will be free form, subject to last minute planning, the Chef's mood, shifts in the earth, the bounty of the land, life, death, bombings, burnings, globalization, global warming, honesty, secret agendas, made from scratch, bleeding hearts (please note: menu may contain said bleeding heart).

Menu will be finalized by the Chef on the day of event. 100% guarantee the event will happen and will be a unique dining experience.

ADDITIONAL INFORMATION

Hours of Operation:

Monday - Wednesday: 11:00 a.m. - 5:00 p.m.

Thursday - Friday: 11:00 a.m. - 7:00 p.m.

Saturday - Sunday: 11:00 a.m. - 5:00 p.m.

Menu Pricing:

- Sandwiches and Burgers \$8 - \$14
- Sausages \$7 - \$10
- Salads and Veggies \$3 - \$13
- Sides & Etc. \$3 - \$13
- Beverages \$2 - \$13

Seating: Indoor and Outdoor Seating Available

Affiliated Restaurants

Michael's Pizzeria @michaelspizzeria, Chianina Steakhouse @chianinasteak, Michael's on Naples @michaelsonnaples



For more information or interview requests please contact
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