



UPSTAIRS 2 Menu

<https://menulist.menu>

2311 Cotner Ave Los Angeles, CA 90064, United States
(+1)3102310316 - <http://www.upstairs2.com/>

The menu of UPSTAIRS 2 from Los Angeles includes **94** dishes. On average, **dishes or drinks on the menu** cost about \$16.3. The categories can be viewed on the menu below. What [Jacinto Okuneva](#) likes about UPSTAIRS 2:

The food was excellent and creative, except that the pears in the mixed salad were hard and under ripe so disappointing. The service was very slow (maybe because this was mid evening on a Friday so crowded but our server was courteous and apologetic about the delays). Our main objection: the noise level was so high we, as a group of 4, could hardly hear one another across the small table. Really annoying!! [read more](#). The restaurant and its rooms are wheelchair accessible and thus usable with a wheelchair or physiological limitations. Depending on the weather conditions, you can also sit outside and eat. What [aa aa](#) doesn't like about UPSTAIRS 2:

I had heard this restaurant has gone downhill since the new chef? owner? but didn't want to believe it. Unfortunately, it has. We had the Dine LA menu - beet and burrata salad, filet of beef and pomegranate frites, pane cotta. Salad was overdressed with wilted greens. Beef was incredibly tough, fries underdone. The people next to us had the salmon which was a microscopic portion, looked very dry. Pane cotta OK. Presentation... [read more](#). During meals, a refreshing drink is essential. In this gastropub, you will find not only delectable menus, but also a large and comprehensive selection of good beers and other alcoholic drinks that complement the food. It's possible to chill out at the bar with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks. The restaurant provides a diverse selection of delicious tapas, which are without a doubt worth a sample, and you will find classic Italian cuisine with classics like pizza and pasta.

UPSTAIRS 2 Menu



Salads

MISTA

Alcoholic Drinks

CHARDONNAY

Soups

MINISTRONE

Antipasti

BURRATA

Dolci

CREME FRAICHE PANNA COTTA

Salad

MIXED SALAD

Side dishes

FRENCH FRIES

Sweets

SORBET DUO

Steaks

STEAK FRITES

Spirits

MARTINI

Dolci / Desserts

ICE CREAM AND SORBET

\$5.0

Cereals

STARTER

Specialty Drinks

PEACH

Second Course

GRILLED PETITE NY STEAK

Coffee

COFFEE

Steakhouse Signatures

PAN-SEARED SCOTTISH SALMON \$25.0

Sherry & Madeira

N.V LUSTAU JARANA LIGHT FINO (ESP)

Condiments and Sauces

PRAWNS

Starters & Salads

FRIES

SHRIMP

Entrees

PAN-ROASTED SCOTTISH SALMON

TURKEY TETRAZZINI

First Course

BABY BEETS BURRATA SALAD

LOBSTER BUTTERNUT SQUASH BISQUE

UPSTAIRS 2 Menu



Rose

2016 LA BASTIDE BLANCHE BANDOL
ROSE (FR)

2016 WALTER HANSEL ROSE OF PINOT
NOIR (CA)

Dessert

PANNA COTTA

PROFITEROLES \$8.0

STICKY TOFFEE PUDDING \$9.0

Dishes are prepared with

CHOCOLATE

TERNERA

ZUCCHINI

Sparkling Wines

NV VEUVE FOURNY AMPERSAND FILS
BRUT CHAMPAGNE (FR)

NV, JCB NO 21 CREMANT DE
BOURGOGNE (FR)

NV PARIGOT CREMANT DE BOURGOGNE
ROSE (FR)

2012 SCHRAMSBERG BLANC DE BLANC
(CA)

Restaurant Category



VEGAN

FRENCH

ITALIAN

DESSERT

Crisp & Refreshing Whites

2014 SPOTTSWOODE SAUVIGNON
BLANC (CA)

2015 LANG AND REED PREMIERE
CHENIN BLANC (CA)

2015 SELBACH OSTER KABINETT
RIESLING (DE)

2014 TATOMER VANDENBERG RIESLING
(CA)

2014 DAVIS ESTATES SAUVIGNON
BLANC (CA)

2014 LUCIEN CROCHET SANCERRE (FR)

2015 ELK COVE PINOT GRIS (OR)

Full-Bodied Whites

2015 DUBREUIL FONTAINE BOURGOGNE
BLANC (FR)

2013 BERTANI VINTAGE EDITION SOAVE
(IT)

2014 GAILLARD DANS LA NEIGE BLANC
(FR)

2015 EISACKTALER KELLEREI ARISTOS
SYLVANER (IT)

2011 MARQUES DE MURRIETA
CAPELLANIA (ESP)

2014 DUCKHORN NAPA VALLEY
CHARDONNAY (CA)

2013 PAUL HOBBS RR CHARDONNAY
(CA)

New World - Medium To Full- Bodied Reds

2013 TIKAL PATRIOTA BONARDA
MALBEC (AR)

2014 PNV LONG MEADOW RANCH
MERLOT (CA)

2011 JELLY ROLL RIM ROCK SYRAH (CA)

2015 THE PESSIMIST RED BLEND (CA)

2013 PAYDIRT GOING FOR BROKE (CA)

2012 LETO THE HIDDEN ONE CABERNET
SAUVIGNON

UPSTAIRS 2 Menu

2014 HUDSON PICK UP STICKS (CA)

Old World - Medium To Full-Bodied Reds

2015 ALAIN GRAILLOT CROZES-HERMITAGE (FR)

2012 BROVIA ROCCHES BAROLO (IT)

2010 MONTEPELOSO GABBRO (IT)

2005 ONTANON RIOJA RESERVA (ESP)

1999 CHATEAU DULUC SAINT JULIEN (FR)

2011 CAMIGLIANO BRUNELLO DI MONTELCINO (IT)

2013 BUSSOLA VALPOLICELLA RIPASSO SUPERIORE (IT)

Soft & Aromatic Reds

2014 DOMAINE NICOLAS ROSSIGNOL BOURGOGNE (FR)

2015 PLANETA FRAPPATO DI VITTORIA (IT)

2012 QUERCIABELLA CHIANTI CLASSICO (IT)

2014 LEMELSON THEA'S PINOT NOIR (OR)

2014 CASTELLO DI VERDUNO BASADONE PELAVERRA (IT)

2011 KOSTA BROWNE SANTA LUCIA PINOT NOIR (CA)

2013 MARTINELLI SONOMA COAST PINOT NOIR (CA)

These types of dishes are being served



APPETIZER

SALAD

SOUP

LOBSTER

STEAK

SPAGHETTI

TURKEY

BREAD

Main

TOASTED BAGUETTE \$6.0

MIXED RADISH AVOCADO SALAD \$12.0

FRESH PEAR STILTON SALAD \$14.0

GRILLED MOOLOOLABA PRAWN \$11.0

KABOCHA SQUASH RAVIOLI \$17.0

VEGAN BOLOGNESE \$16.0

BRAISED BONE-IN LAMB SHOULDER BLANQUETTE \$26.0

NEW ZEALAND ELK RIB CHOP \$28.0

ROAST WHETSTONE VALLEY GOOSE \$39.0

RICOTTA GNUDI

RICOTTA GNUDI GIBLET CONFIT \$12.0

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2311 Cotner Ave Los Angeles,
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Made with menulist.menu

Opening Hours:

Wednesday 17:00 - 22:00

Thursday 17:00 - 22:00

Friday 17:00 - 22:30

Saturday 17:00 - 22:30