

STIR CRAZY

Private Events
&
Large Parties



We are an intimate
neighborhood
wine
restaurant.

We're open for dinner service
Monday to Friday
from 5pm.

We host private events
every day.



6903 Melrose Avenue
Los Angeles, CA
90038

You're
all invited.

We host **dinner reservations** in the dining room for *up to 14 guests*, Monday to Friday.

For **al fresco patio parties**, we can accommodate *up to 20 guests*, Monday to Friday.

We host private events every day of the week.

For **private seated dinner parties and luncheons**, *up to 30 guests*.

And for **standing parties**, *up to 40 guests*.

Half evening private events available: ending at 7:30pm or beginning at 8pm or later.





For **seated dinners**, we host with a
4-course prix fixe menu.

Family-style allows guests to best enjoy
what our team has to offer.

A sample dinner menu to excite and
provide a general sense of our approach:

Elegantly simple.

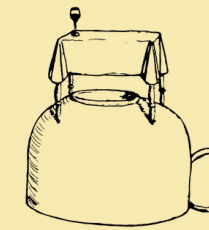
Not too precious.

Soulful and energizing.

We work closely with farmers on a weekly basis
so our menus are subject to change.

We can accommodate most dietary restrictions and
allergies with advance notice.

In celebration of...



Wednesday February 25th 2026

Onion dip with chives and potato chips

~

Bread & butter

Anchovies with herbs and hazelnuts

Tomme-style cheese and milano cotto ham

~

Fluke carpaccio with brown butter, ginger, and white soy
Kohlrabi salad with fennel, apple, red walnut, and aged gouda

~

Cabbage with anchovy, preserved tangerine, and sichuan
Poached chicken with chanterelles and turnips

~

Chocolate mousse with mascarpone and hazelnut praline

In celebration of...



Wednesday February 25th 2026

Onion dip with chives and potato chips

Ibérico wrapped dates

Crudité handrolls

~

Anchovy crostini with herbs and hazelnuts

Leek toast with aged chèvre and kombu oil

Celery salad with walnuts, golden raisins, and aged gouda

~

Warm stuffed peppers with lentils

Fish mousseline meatballs with yuzu kosho

Sausage with mustard

~

Chocolate mousse with mascarpone and hazelnut brittle

For **standing parties**, we host
in a more dynamic way
with a long tablescape of food
in the middle of the room.

Passed snacks.

And an open bar.

Food replenished frequently.

Guests are welcome to stand and mingle,
or break off and sit down
with open patio seating.

A photograph of a wooden dining table set with various bottles of wine and beer, a glass, and a cork, against a wood-paneled wall. The table is made of light-colored wood and is surrounded by dark wooden chairs. On the table, there are several bottles of wine and beer, a glass, and a cork. The background is a wall with a grid of wood panels.

We have an extensive
classic & modern natural [wine list](#)
with more than 350 selections.



private
seated
dinner



patio
party



private
seated
lunch

All *private event pricing* is dependent on the day of the week and based on a minimum spend of \$5000:

\$165/guest for seated dinners at maximum capacity of 30 guests

\$125/guest for standing parties at maximum capacity of 40 guests

If you have a different budget, please let us know and we will try our best to stay dynamic and provide options to best host you.

Pricing includes all food, beverage, personalized touches, florals, and a private room fee.

We host within a 2.5 hour service window.





Please note: our restaurant is tiny;
for prix fixe dinner [reservations](#) and [patio parties](#),
you will be among other guests
as we do not have a private dining area.

Due to health code, we kindly decline any outside food.

Once you have decided to book, an invoice will be sent.
A 50% deposit is required to confirm your private booking.
Payment in full is required before the date of your event.
Deposits are fully refundable for cancellations
at least 7 days prior to the event date.

A la carte additions, gratuity, and tax are additional.
We will kindly secure a 20% tip for service + hospitality.

Photos by Jeni Afuso, Joseph Duarte, Shelby Moore, and
Dusan Vuksanovic. Logo artwork by Max Xeno Karnig.

