

START HERE

SOURDOUGH BOULE

ROASTED GARLIC BUTTER | SEA SALT

CLAM CHOWDER

ADD SOURDOUGH BOWL

FRESH TORTILLA CHIPS

ROASTED SALSA | GUACAMOLE

PRETZEL BITES

JALAPENO CHEESE DIP | GRAIN MUSTARD

BRUSCHETTA

BURRATA CHEESE | GRILLED FOCACCIA

ROASTED HERB TOMATO RELISH | MIXED OLIVES

AHI POKE

AVOCADO | ONION | CHILI FLAKE | CUCUMBER

FURIKAKE | GREEN ONION | SESAME SOY

SEAWEED SALAD | WONTON CHIPS

HAMACHI CRUDO

SWEET CHIPOTLE PONZU | PICKLED ONIONS | CILANTRO

SERRANO CHILE | CHARRED GRAPE TOMATO | TUSCAN OLIVE OIL

CHARCUTERIE

CURED SLICED MEATS | ARTISAN CHEESES | FRUITS

OLIVES | ORANGE MARMALADE | CRACKERS

GRILLED BEEF KALBI

BEEF SHORTRIB | SWEET SOY MARINADE | GREEN ONION

SESAME SEEDS | GOCHUJANG DIP

CRISPY WINGS

CARROTS | CELERY | BLUE CHEESE DIP

TOSSED IN CHOICE OF BUFFALO OR GOCHUJANG GLAZE

NACHOS

CHEESE SAUCE | PICO DE GALLO | GUACAMOLE

SOUR CREAM | JALAPENO

4OZ SKIRT STEAK 4OZ GRILLED CHICKEN

THREE CHEESE QUESADILLA

OAXACA | SMOKED CHEDDAR | MOZZARELLA

SOUR CREAM | GUACAMOLE | PICO DE GALLO

4OZ SKIRT STEAK +9 4OZ GRILLED CHICKEN +6

PROSCIUTTO + FIG PIZZA

FIG | PROSCIUTTO | WHITE SAUCE | ARUGULA | LEMON OIL

BALSAMIC GLAZE

TORRANCE MARRIOTT REDONDO BEACH

3636 FASHION WAY, TORRANCE 90503 | 310.316.3636



SALADS + GRAINS

ADD 8OZ PROTEIN TO A SALAD OR BOWL

SHRIMP | CHICKEN BREAST

SALMON | SKIRT STEAK

MIXED GREENS



GOAT CHEESE | CRANBERRIES | PECANS | RED ONION

HEIRLOOM TOMATO | CUCUMBER | BALSAMIC-HERB VINAIGRETTE

CAESAR SALAD

ROMAINE | CROSTINI | PARMESAN

21SQ CHOP

ICEBERG | ROMAINE | HARD BOILED EGG | AVOCADO

TURKEY | FETA CHEESE | CRISPY CHICKPEAS | HUMMUS

TOMATO | ONION | PEPPERONCINI | CHAMPAGNE VINAIGRETTE

PROTEIN BOWL



TOGARASHI TOFU | GREEN GODDESS | BLACK BEANS

WILD RICE | ROASTED VEGGIES | AVOCADO

SIDES + ADD - ONS

TRUFFLE PARMESAN FRIES

SAUTEED MUSHROOMS

ASPARAGUS

BOURSIN MASHED POTATOES

SAUTEED GARDEN VEGGIES

GLUTEN FREE. NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

VEGETARIAN. PLEASE ASK YOUR SERVER FOR VEGAN OPTIONS

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF FOODBORNE ILLNESS
FOR PARTIES OF 6 OR MORE, A TAXABLE 18% STAFF CHARGE WILL BE ADDED TO THE CHECK

MAIN PLATES

SANDWICHES SERVED WITH FRIES

SMOKED BRISKET SANDWICH

BRIE CHEESE | ONION-BOURBON JAM | SOURDOUGH

MADRONA BURGER

BACON | CHEDDAR | LETTUCE | TOMATO | BRIOCHE BUN

BEYOND BURGER AVAILABLE

BAJA STYLE FISH TACOS

CRISPY FRIED COD | CORN TORTILLAS | CAJUN CREMA

PICO DE GALLO | MOLCAJETE SALSA | PICKLED ONION

SHREDDED CABBAGE

CRISPY CHICKEN SANDWICH

MUENSTER CHEESE | SWEET TINKERBELL PEPPER SLAW

BUTTER PICKLES | LEAF LETTUCE | SMOKED PAPRIKA AIOLI

POTATO BUN

BLTA

SMOKED BACON | BIBB LETTUCE | HEIRLOOM TOMATO

AVOCADO | MAYONNAISE | SOURDOUGH

SEAFOOD PASTA

LINGUINE | MUSSELS | CLAMS | SHRIMP | PROSCIUTTO

SPINACH | PARMESAN | GARLIC BUTTER SAUCE

FISH 'N CHIPS

BEER BATTERED ALASKAN COD | FRIES

SLAW | TARTAR SAUCE

GRILLED HERB CHICKEN BREAST



BOURSIN MASHED POTATOES | BROCCOLINI

MUSHROOM CHICKEN JUS

CHILEAN SEABASS



MUSHROOM-MISO RISOTTO | CHARRED GRAPE TOMATO

PROSCIUTTO CRISP | PARMESAN CREAM SAUCE

PRIME FLAT IRON STEAK



ROASTED FINGERLING POTATOES | ASPARAGUS

CRISPY SHALLOTS | BLACK GARLIC DEMI GLACE

SWEETS

CARAMEL CHURROS

VANILLA ICE CREAM

BRÛLÉD CHEESECAKE

FRESH BERRIES

TRIPLE CHOCOLATE MOUSSE

CHOCOLATE SAUCE | BERRIES

COFFEE OPERA CAKE

ESPRESSO BUTTERCREAM | GANACHE

SALTED CARAMEL ICE CREAM

WINE SELECTIONS

BUBBLES

STANFORD CUVÉE

BRUT - CALIFORNIA

MIONETTO

PROSECCO - ITALY

MOET

CHAMPAGNE - FRANCE

VEUVE CLICQUOT

CHAMPAGNE - FRANCE

ROSE + WHITE

DAOU

ROSE - PASO ROBLES, CA

PIGHIN

PINOT GRIGIO - ITALY

SAND POINT

CHARDONNAY - LODI, CA

MEIOMI

CHARDONNAY - MONTEREY, CA

DAOU

CHARDONNAY - PASO ROBLES, CA

BRANCOTT

SAUVIGNON BLANC - NEW ZEALAND

KIM CRAWFORD

SAUVIGNON BLANC - NEW ZEALAND

CHATEAU ST. MICHELLE

RIESLING - COLUMBIA VALLEY, WA

RED

SAND POINT

CABERNET - LODI, CA

AVALON

CABERNET - LODI, CA

HESS ALLOMI

CABERNET - NAPA, CA

JUSTIN

CABERNET - PASO ROBLES, CA

MEIOMI

PINOT NOIR - MONTEREY, CA

ERATH

PINOT NOIR - OREGON

ALAMOS

MALBEC - ARGENTINA

TROUBLEMAKER

RED BLEND - CENTRAL COAST, CA

BONTERRA

MERLOT - MENDOCINO COUNTY, CA

THE FABLEIST

TEMPRANILLO - TEMPLETON, CA



DRAFT BEER

LUNAR KITTEN

7.5% ABV - WEST COAST IPA - LOS ANGELES ALE WORKS

JUICE DEMON

6.6% ABV - HAZY IPA - ABSOLUTION BREWING

TALL DANK & HANDSOME

6.8% ABV - IPA - SCHOLB PREMIUM ALES

ROTATING SELTZER

5.0% ABV - SELTZER - SMOG CITY

SABRE-TOOTHED SQUIRREL

7.0% ABV - HOPPY AMERICAN AMBER ALE - SMOG CITY

CLASSY LASS

5.5% ABV - BROWN ALE - SCHOLB PREMIUM ALES

LOMITA LIGHT

5.0% ABV - LIGHT LAGER - BURNIN' DAYLIGHT

CALIFORNIA HONEY

4.8% ABV - HONEY BLONDE - PIZZA PORT

STELLA ARTOIS

4.6% ABV - PILSNER - ANHEUSER-BUSCH

KOLSCH ENOUGH

4.8% ABV - KOLSCH - HOPSAINT BREWING

BOTTLED BEER

SAM ADAMS | BUDWEISER | BUD LIGHT

COORS LIGHT | HEINEKEN | MICHELOB ULTRA

CORONA | MODELO ESPECIAL | BLUE MOON

GUINNESS | HEINEKEN 0.0 | TRULY | WHITE CLAW

HAPPY HOUR

3PM-6PM DAILY | \$3 OFF

DRAFT BEER + WINE

‘START HERE’ APPETIZERS

SIGNATURE COCKTAILS

CRAFTED BY THE 21 SQUARE BAR TEAM USING THE
FINEST SPIRITS AND FRESH SQUEEZED JUICES

TORRANCE MARRIOTT STRAWBERRY FIELDS

FRESH STRAWBERRY | HENDRICK’S GIN

ST GERMAIN ELDERFLOWER | ANGOSTURA

LEMON | EGG WHITE

ESPRESSO MARTINI

TITOS | ILLY ESPRESSO | KAHLUA | MR. BLACK

BLACK MANHATTAN

MICHTERS RYE | AVERNA | BLACK WALNUT BITTERS

MEZCAL SOUR

DEL MAGUEY MEZCAL | PINEAPPLE | LIME

AGAVE | EGG WHITE

BEE’S KNEES

HENDRICK’S GIN | HONEY SYRUP | LEMON

LAVENDAR SYRUP

SPICY FRESA MARGARITA

TANTEO TEQUILA | STRAWBERRY SYRUP | LIME

AGAVE | CUCUMBER

BACARDI ‘UP’

BACARDI SILVER | ORGEAT | PASSIONFRUIT | LIME

SPIRIT FREE BLOOD ORANGE SPRITZ

LYRES CLASSICO GRANDE | BLOOD ORANGE

LEMON | SIMPLE SYRUP | BUBBLES

FOR PARTIES OF 6 OR MORE, A TAXABLE 18% STAFF CHARGE WILL BE ADDED TO THE CHECK