

	<u>Select Wines</u>	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
wine	White Zinfandel, Beringer	8	12	29
	Moscato, Daou , "Pasarina", California	9	13	32
	Pinot Grigio, Pighin , Collio, Friuli-Venezia, Italy	12	18	43
	Sauvignon Blanc, Brancott Estates , New Zealand	8	12	29
	Chardonnay, Chateau St. Jean , Sonoma County, California	10	15	36
	Chardonnay, Taken Wine Co. , "Complicated", Sonoma County, California	12	18	43
	Pinot Noir, Mark West , California	10	15	36
	Red, Austin Hope , "Troublemaker", Paso Robles, California	12	18	44
	Merlot, St. Francis , Sonoma Valley, California	14	21	52
	Cabernet Sauvignon, Aquinas , Napa Valley, California	13	19	47
Cabernet Sauvignon, Franciscan , "Estate", Napa Valley, California	14	21	52	

	<u>16oz</u>	<u>23oz</u>	
beer	Absolution Cardinal Sin IPA	8	11
	Strand 24th St. Pale Ale	7	10
	Monkish Rose's Hips	8	11
	Sam Adams Boston Lager	8	11
	Absolution Purgatory Hefeweizen	8	11
	Stella Artois	7	10

- cocktails
- Black Rain 10**
Veev Acai Spirit, Blackberries, Fresh Lemon Juice, Simple Syrup, Sierra Mist
- Serenity Cooler 10**
Veev Acai Spirit, Fresh Lime Juice, Simple Syrup, Soda Water, Fresh Mint, Fresh Cucumbers *skinny cocktail*
- Silver Cadillac Margarita 15**
Don Julio Blanco, Cointreau, Grand Marnier, Fresh Lime Juice, Fresh Lemon Juice, Simple Syrup

- to start to share
- The Daily Soup**, chef crafted \$6
- Hummus**, grilled flatbread and crisp celery for dipping \$10
- Classic Onion Dip** with fresh made chips \$8
- Crispy "Boom Boom" Shrimp**, sweet and spicy chili sauce, cucumber \$11
- Jack and Cheddar Stuffed Quesadilla**
with chicken and green onions in a large flour tortilla \$12
or skip the chicken, just the jack and cheddar \$9
- Chipotle Shrimp Quesadilla**, salsa and fresh guacamole \$13
- Soft Lettuces** blistered tomatoes, bread shards, red wine mustard vinaigrette \$9
- The Wedge**, iceberg lettuce, blistered tomatoes bread shards, blue cheese dressing \$9
- Sea Salt Fries** with horseradish dipping sauce \$8
- Crispy Fried Calamari** with tomato dipping sauce \$14

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

big salads

Caesar Salad, chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons \$9
add herb grilled chicken \$12
add lemon grilled shrimp \$15

Cobb Salad, kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes and crisp bacon, choice of dressing \$14

Asian Chicken Salad, iceberg lettuce, romaine celery, cucumber, carrots, cucumber Pan Asian dressing \$12

burger bar

During the 50's the great burger stands of America spread through the land serving what would become a staple in dining history. As homage to those stands and to our own company's Hot Shoppes heritage, we offer the great American hamburger.

Madrona Burger, the classic on a butter toasted sesame bun, fresh ground angus beef, cheddar cheese, crisp bacon \$15

"We are proudly supporting our community partnership with **Madrona Marsh Preserve & Nature Center**, located in Torrance with a \$1.00 donation with every Madrona Burger sold"

Old School Cheeseburger, American cheese, over easy egg, pickles, Mighty Moe sauce \$14

California Turkey Burger, pepper jack cheese on a whole wheat bun \$13

Ultimate Veggie Burger, jack cheese, mayonnaise, mustard and pickles on a whole wheat bun \$11 add bacon \$13

BBQ Cheeseburger, cheddar cheese, crisp bacon, crisp fried onions on Texas toast \$14

Choose a side :

Sweet Fries	Potato Chips	French Fries
Watermelon	Cole Slaw	Pickle Chips

favorites

Roast Turkey BLT, lemon pepper mayo, toasted sourdough, crispy fries \$15

Lemon Grilled Chicken Sandwich, lettuce tomato, provolone, cole slaw, fries \$15

Italian Sausage Flatbread, marinara sauce, fontina cheese \$13

Grilled Filet Mignon, garlic sautéed mushrooms, crisp fries and steak butter \$25

Pan Seared Salmon Fillet, warm green beans and potatoes, mustard vinaigrette \$18

Simply Grilled Fish, market vegetables and extra virgin olive oil \$20

Parmesan Chicken Breast, wilted arugula mashed potato, tomato, capers \$16

Fork Tender Pot Roast, creamy asiago polenta and root vegetables \$17

Linguini Carbonara, bacon, peas, cream shaved parmesan \$16

Shoyu Ramen Noodle, egg noodle chicken, bamboo shoots, green onion \$9

Bento Box, steamed rice, miso soup served with teriyaki chicken, beef, or salmon \$20

desserts

Apple & Walnut Cobbler, vanilla ice cream \$6

Key Lime Pie, hand whipped cream \$6

Warm Chocolate Cake, vanilla ice cream \$7

Ice Cream & Sorbet, traditional and seasonal flavors \$6

Chocolate Croissant Bread Pudding Whiskey caramel \$6

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.