

CHEESE + CHARCUTERIE

CHEESE + CHARCUTERIE BOARD SMALL 12⁹⁵ LARGE 22⁹⁵
chef's choice of assorted cheese and meats. includes bread, fig jam, nuts and dried fruit

SALADS + FLATBREADS

BEET & ARUGULA SALAD GF 12⁹⁵ add prosciutto +2.50
feta, candied pecans, balsamic vinaigrette

WILD MUSHROOM FLATBREAD 12⁹⁵
mozzarella, arugula, thyme, lemon zest

MEAT LOVERS FLATBREAD 14⁹⁵
italian sausage, meatballs, salami, mozzarella, marinara drizzle

SMALL PLATES

SCALLOPS W/ RISOTTO (3) GF 16⁹⁵
large scallops, lemon chive risotto

SPICY GARLIC SHRIMP (10) 16⁹⁵ add pasta +2.50
slightly sweet garlic butter sauce with a little kick

BAO BUNS (3) 12⁹⁵ pork belly or fried chicken
lightly fried bao buns, pickled vegetables, cilantro

HOUSE SPECIALTIES

TERIYAKI GLAZED SALMON 18⁹⁵
center cut atlantic salmon with a teriyaki glaze, fried rice

PAN SEARED BARRAMUNDI GF 18⁹⁵
regular or blackened, lemon butter sauce, chopped kale slaw

AMERICAN KOBE BEEF BURGER 14⁹⁵ add bacon +2.50
caramelized onions, garlic aioli, arugula, cheddar or swiss

BRAISED SHORT RIBS 18⁹⁵
boneless short ribs, mashed potatoes, demi glace

STEAK & FRITES 18⁹⁵
sirloin cap, fries, arugula salad, peruvian green sauce "aji verde"

SIDES + SWEETS

BREAD 2⁵⁰
batard rustic french bread with whipped butter

FRENCH FRIES 6⁹⁵ add chili & cheese +4.50
plain or furikake

ONION RINGS 6⁹⁵
thick cut breaded onions served with a side of ranch

CRISPY BRUSSELS SPROUTS 7⁹⁵
sherry gastrique, parmesan

HOME MADE CHILI 6⁹⁵
ground beef, beans, spices

BREAD PUDDING 6⁹⁵
pineapple, macadamia nut, caramel sauce, whip cream

NY STYLE CHEESECAKE 6⁹⁵
graham cracker crust, raspberry sauce

restoration
kitchen & wine

WHITE + SPARKLING + ROSE

Bisol Jeio Prosecco nv italy	11/34
Bouvet Brut Sparkling Rose nv france	11/34
Curran Grenache Rose '19 santa ynez	11/34
A to Z Riesling '19 newburg, oregon	11/34
Jermann Pinot Grigio '18 italy	12/36
Guigal Cotes du Rhone Blend '17 france	11/34
St Supery Sauvignon Blanc '18 napa	12/36
Landmark "Overlook" Chardonnay '18 sonoma	13/39
Sequoia Grove Chardonnay '17 napa	13/39

REDS

The Calling Pinot Noir '18 monterey	13/39
Walt Pinot Noir '17 santa rita hills	16/48
Trefethen Merlot '17 napa	15/45
Decoy Cabernet Sauvignon '17 Sonoma	14/42
Quilt Cabernet Sauvignon '17 napa	16/48
Dry Creek Vineyard Heritage Zinfandel '17 sonoma	12/36
J Lohr Petite Sirah '16 paso robles	15/45
Lucente by Mondavi Sangiovese Blend '16 italy	15/45
Chappellet Mountain Cuvee Bordeaux Blend '18 napa	16/48
Leviathan Red Blend '18 napa	17/51

DESSERT WINE

Royal Tokaji Late Harvest Wine '17 hungary	7
Graham's Tawny Port 10 Year portugal	6

BEER

Smog City ipa (india pale ale) torrance, ca	7
Smog City coffee porter torrance, ca	7
Strand throwback lager torrance, ca	7
Strand beach house amber torrance, ca	7
Three Weavers day job pale ale inglewood, ca	7
Beachwood blonde long beach, ca	7

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Pellegrino (single serve)	3
Coffee, Lemonade	3

*maximum 2 split checks per party + 20% gratuity added to parties of 8 or more
we prepare our food from scratch daily. if you have any allergies, please alert your
server as not all ingredients are listed. consuming raw or under cooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food borne illness, especially
if you have certain medical conditions.*

*corkage: \$20 per 750ml bottle warning: drinking alcoholic beverages during
pregnancy can cause birth defects*