

## CHEESE + CHARCUTERIE

**CHEESE + CHARCUTERIE BOARD** **SMALL 12<sup>95</sup> LARGE 22<sup>95</sup>**  
 chef's choice of assorted cheese and meats. includes bread, fig jam, nuts and dried fruit

## SALADS + FLATBREADS

**BEET & ARUGULA SALAD** **GF 10<sup>95</sup>** add prosciutto +3  
 feta, candied pecans, balsamic vinaigrette

**MARGHERITA FLATBREAD** **12<sup>95</sup>**  
 mozzarella, tomatoes, fresh basil

**MUSHROOM FLATBREAD** **12<sup>95</sup>**  
 mozzarella, arugula, thyme, lemon zest

**MEAT LOVERS FLATBREAD** **14<sup>95</sup>**  
 italian sausage, meatballs, salami, mozzarella, marinara drizzle

## HOUSE SPECIALTIES

**LUMP CRAB CAKES** **15<sup>95</sup>**  
 2 crab cakes, panko, old bay, spicy remoulade

**SAUTÉED PESTO SHRIMP** **16<sup>95</sup>** add pasta +2  
 ten jumbo shrimp, creamy pesto, tomatoes, grilled bread

**SEARED SCALLOPS WITH RISOTTO** **GF 16<sup>95</sup>**  
 three large scallops, lemon chive risotto

**PORK BELLY BAO BUNS (3)** **12<sup>95</sup>**  
 lightly fried bao buns, pickled vegetables, hoisin mayo, cilantro

**CRISPY CHICKEN CONFIT** **14<sup>95</sup>**  
 two flash fried confit chicken leg and thigh quarters

**"PHILLY" ROAST PORK SANDWICH** **14<sup>95</sup>**  
 slow roasted pork, greens, pork jus, provolone, fries or rings

**RESTORATION BURGER** **14<sup>95</sup>** add bacon +2  
 caramelized onions, garlic aioli, arugula, cheddar, fries or rings

**SHORT RIB DIP SANDWICH** **15<sup>95</sup>**  
 braised short rib, horseradish mayo, swiss, au jus, fries or rings

## SIDES + SWEETS

**FRENCH FRIES** **6<sup>95</sup>**  
 plain with ketchup or furikake with wasabi aioli

**ONION RINGS** **6<sup>95</sup>**  
 breaded onion rings with ranch dressing

**CRISPY BRUSSELS SPROUTS** **6<sup>95</sup>**  
 sherry gastrique, parmesan

**BREAD PUDDING** **6<sup>95</sup>**  
 pumpkin, caramel sauce, whip cream

**ULTIMATE CHOCOLATE CAKE** **6<sup>95</sup>**  
 chocolate cake & mousse, cookie crust with chocolate ganache

## WHITE + SPARKLING + ROSE

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

## REDS

The Calling <b>Pinot Noir</b> '18 monterey	13/39
Walt <b>Pinot Noir</b> '17 santa rita hills	16/48
Trefethen <b>Merlot</b> '17 napa	15/45
Rabble <b>Cabernet Sauvignon</b> '19 napa	14/42
Quilt <b>Cabernet Sauvignon</b> '17 napa	16/48
Dry Creek Vineyard Heritage <b>Zinfandel</b> '17 sonoma	12/36
J Lohr <b>Petite Sirah</b> '16 paso robles	15/45
Colome <b>Malbec</b> '18 argentina	15/45
Chappellet Mountain Cuvee Bordeaux <b>Blend</b> '18 napa	16/48
Leviathan <b>Red Blend</b> '18 napa	17/51

## DESSERT WINE

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

## BEER

Smog City <b>ipa (india pale ale)</b> torrance, ca	7
Smog City <b>sabertooth squirrel</b> torrance, ca	7
Strand <b>throwback lager</b> torrance, ca	7
Boont <b>amber ale</b> anderson valley, ca	7
Three Weavers <b>day job pale ale</b> inglewood, ca	7
Beachwood <b>blonde</b> 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 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*