



LOCAL HOUR

EVERY DAY FROM 3-6PM IN THE BAR

Local "Grub"

\$7.50

BAD AXE BRUSSEL SPROUTS

Charred with Applewood Smoked Bacon and glazed with a Maple-Balsamic Reduction.

WICHITA SLIDERS

A Tribute to the Classic with Cheese, Ketchup and Grilled Onion.

WYATT'S WINGS

Fried crisp and tossed in Local Kitchen Buffalo Sauce with Celery and Blue Cheese Dressing.

CHLOE'S HOT SPINACH & CHEESE DIP

Spinach, Artichoke Hearts and Four Cheeses served with Thick Chips and Salsa.

SKILLET GUACAMOLE

Fresh Guacamole folded with Fire Roasted Tomato Salsa served with Thick Tortilla Chips.

DIABLO HUEVOS

Lightly Fried with Jalapeño and Cheddar.

SARTORI CAESAR SALAD

Crisp Romaine Hearts tossed with Parmesan, and Sourdough Crisps in Local Kitchen Caesar Dressing.

House Wine

\$6

ESTANCIA, PINOT GRIGIO

HESS, CHARDONNAY

MARK WEST, PINOT NOIR

JOSH, CABERNET SAUVIGNON



The American Tavern Classics

\$3 off all american classics

SARTORI CRYSTAL MARGARITA

Clean and True with Corralejo Blanco, Cointreau and Fresh Lime Juice on The Rocks.

JALAPENO CUCUMBER MARGARITA

Bright & Spicy Margarita with Herradura Silver, Cointreau, Jalapeno, Cucumber and lime.

THE CABRILLO

Our Better Version of The Cadillac with Sauza Hornitos, Cointreau, Grand Marnier & Fresh Lime Juice.

"Elder" OLD FASHIONED

A Slight Twist on the Classic with Maker's 46, St. Germain, Orange and Bitters.

HUDSON BABY SOUR

Our Bourbon Sour with Hudson Baby Bourbon, Lemon, Orange and a touch of Sugar.

RED'S KENTUCKY BUCK

An Amazingly Refreshing Version with Four Roses Bourbon, Bitters, Lemon, Fresh Strawberry and Ginger Beer.

NEW YORK COCKTAIL

Bulleit Rye, Pimm's No. 1, Fresh Lime Juice and a Touch of Sugar make this a Great Martini.

THE DERBY

A Mint Julep worthy of The Kentucky Derby with Buffalo Trace Bourbon, Fresh Mint and our Secret Ingredient.

RYE SAZERAC

Knob Creek Rye, Lucid Absinthe, Peychaud's & Angostura Bitters and a Hint of Sugar.

CHICO AND THE MANHATTAN

Our Rum Manhattan with Cruzan Single Barrel Rum, Cynar and Vermouth.

THE HAVANA

A Mojito Fidel would be proud of with Bacardi Silver, Cruzan Citrus, Fresh Lime Juice and Mint.

21 STEPS

Crisp & Refreshing with Hendrick's Gin, St. Germain, Fresh Lemon, Cardamom Bitters and Prosecco on the rocks.

PIMM'S CUP

The "Euro" Classic with Pimm's No. 1 and Lemonade over ice.

SALT & SMOKE

Xicaru Silver Mezcal, Cointreau, Chartreuse and Fresh Lime Juice ... *Delicious!!*

PALOMA-ESQUE

Xicaru Silver Mezcal, Grapefruit Juice, Fresh Lime Juice and Honey topped with Prosecco.

MAGUEY SOUR

Smokey Sweet with Xicaru Silver Mezcal, St. Germain, Fresh Lemon Juice and Orgeat.



LOCAL HOUR

EVERY DAY FROM 3-6PM IN THE BAR

\$2 off all draft beer

Craft Draft

LOCAL KITCHEN BLONDE, Blonde - 4.0% ABV - Torrance, CA

STRAND 24TH ST PALE ALE, Pale Ale - 6.1% ABV - Torrance, CA

DUDE'S BLOOD ORANGE AMBER, Amber Ale - 6.5% ABV - Torrance, CA

EL SEGUNDO STATION #1 RED ALE, Red Ale - 6.7% ABV - El Segundo, CA

KING HARBOR SOUTH BAYERN, Hefeweizen - 5.2% ABV - Redondo Beach, CA

HOP SAINT (*Rotating*), Torrance, CA

THREE WEAVERS SEAFARER KOLSCH, Kolsch - 4.8% ABV - Inglewood, CA

SMOG CITY SEASONAL IPA, IPA - Torrance, CA

FIGUEROA MOUNTAIN HOPPY POPPY, IPA - 6.5% ABV - Buellton, CA

STONE ENJOY BY SEASONAL IPA, IPA - Escondido, CA

MOTHER EARTH CALI CREAMIN, Cream Ale - 5.2% ABV - Vista, CA

MAMMOTH DOUBLE NUT BROWN, Brown Ale - 5.5% ABV - Mammoth, CA

FIRESTONE LUPONIC DISTORTION, IPA - Paso Robles, CA

ALAGASH WHITE, White Ale - 5.1% ABV - Portland, ME

ARROGANT BASTARD WUSSIE, Pilsner - 5.8% ABV - Escondido, CA

ALE SMITH SPEEDWAY STOUT, Imperial Stout - 12.0% ABV - San Diego, CA

