



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.

TAVERN IRISH "TOT" NACHOS

Golden brown tater tots fried crisp and topped with melted cheddar and pico de gallo. Served with sour cream, avocado crema and Sriracha crema for dipping.

"HAUNTED" NACHOS

Thick tortilla chips covered with cantina beans, meted cheddar and ghost pepper cheese, fresh jalapeños, roasted tomato salsa, pico de gallo, sour cream and guacamole...."scary good"
w/ grilled chicken add \$3 w/ steak add \$4

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, Jalapeño, Cucumber and lime.

THE CABRILLO

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

SALT & SMOKE

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

RED'S KENTUCKY BUCK

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

"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.

RYE SAZERAC

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

THE DERBY

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

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.

THE BEST GREYHOUND EVER

Our refreshing version of the classic with Tito's Vodka, Fresh Grapefruit Juice, Lemon and a hint of Rosemary.....The Best Ever!!

AMERICAN TAVERN BLOODY MARY

Our Top Secret Recipe Bloody Mary crafted in house with Tito's Vodka and Our House Made Bloody Mary Mix....Bold & Spicy

GUADALAJARA MORNING MIMOSA

Our version of a classic Mimosa taken south of the border with Corralejo Blanco Tequila, Ruffino Prosecco, Orange Juice and Fresh Strawberries.



LOCAL HOUR

EVERY DAY FROM 3-6PM IN THE BAR

\$2 off all draft beer

Craft Draft

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

SMOG CITY LITTLE BO PILS, Pilsner- 4.4% ABV - Torrance CA

MOTHER EARTH HONCHO HEFE, Hefeweizen- 5.0% ABV - Vista CA

ALAGASH WHITE, Belgian-Style Wheat Beer- 5.2% ABV - Portland ME

MOTHER EARTH CALI CREAMIN', Vanilla Cream Ale - 5.0% ABV- Vista CA

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

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

SMOG CITY SABRE-TOOTHED SQUIRREL, Amber Ale- 7.0% ABV - Torrance CA

HOP SAINT BREWING COMPANY SEASONAL, Rotating - Torrance CA

MAMMOTH BREWING DOUBLE NUT BROWN, Porter- 5.5% ABV - Mammoth Lakes CA

BALLAST POINT BREWING SEASONAL, Rotating - San Diego CA

SMOG CITY SEASONAL IPA, IPA - Torrance CA

SIERRA NEVADA HAZY LITTLE THING, Unfiltered IPA- 6.7% ABV - Chico CA

MODERN TIMES BEER, Rotating - San Diego CA

STONE BREWING SEASONAL IPA, IPA - Escondido CA

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

