



LOCAL KITCHEN

The American Diner

“Manhattan Beach”

Life is Better at the Beach!

www.localkitchentavern.com

“OUR STORY”

Everyone has that one friend’s home that they look forward to visiting. It is warm and inviting, the food is awesome, the conversation is easy, the drinks are plentiful, the laughs are endless and most of all, you feel welcome and among your true friends. It’s a place you truly can’t wait to return to.

Limitless Hospitality Group, founded by restaurant veteran John Kulacki, intends to create that friend’s home every day at **Local Kitchen - The American Diner**.

Local Kitchen will embrace you with truly warm and honest hospitality in a relaxed yet refined environment that evokes a feeling of home.

We believe that we have one of the most committed and talented teams in our industry, that has a genuine care for our guests. We are absolutely nothing without our team.

They are the ones who make our restaurant exceptional. They go above and beyond to ensure that the food and drink are of the highest quality and consistently executed every day.

The scratch kitchen delivers over 125 classic items ranging from appetizers, salads, soup, burgers, sandwiches, pastas, tacos, steaks, fish, breakfast favorites and many more all in Local Kitchen style.

The kids will always choose Local Kitchen for the large selection of favorites on our Little Locals Menu and ask to come back soon.

Just like your favorite host, Local Kitchen will also offer some of the most delicious and interesting desserts to top off a great visit.

We look forward to supporting the Manhattan Beach community and sharing a lifelong dream with all of you.

Please introduce yourself when you come to visit, as we love to make everyone feel like a “**regular**”.

We can’t wait to have you in our own Local Kitchen.

The Local Kitchen Family



Need Something to Drink?

CRAFT DRAFT by Smog City

The following selections are born at Smog City Brewing Co. in Torrance, California.
Proudly family-owned and operating since 2011.

LOCAL KITCHEN BLONDE ALE 16oz \$8 / 22oz \$10

Light and crisp with subtle malt sweetness and a smooth, refreshing finish. 4.8%

SMOG CITY IPA 16oz \$9 / 22oz \$11

Classic West Coast IPA with bold piney hops, bright citrus and a clean bitterness. 7.2%

SMOG DAYS HAZE CRAZE 16oz \$10 / 22 oz \$12

Juicy, aromatic rotating hazy IPA with tropical fruit, soft citrus and experimental hop profiles. ~6.5%

LITTLE BO PILS 16oz \$9 / 22oz \$11

Traditional Czech-style pilsner with delicate malt, floral hops and a snappy finish. 4.4%

BOTTLES, CANS & FUN STUFF

COORS LIGHT , <i>Light Lager - 4.2% ABV - Golden, CO - 12oz Bottle</i>	\$7
PABST BLUE RIBBON , <i>Lager - 4.74% ABV - Milwaukee, WI - 16oz Can</i>	\$7
MILLER HIGH LIFE , <i>Lager - 4.6% ABV - Milwaukee, WI - 16oz Can</i>	\$7
PACIFICO , <i>Mexican Lager - 4.5% ABV - Mazatlan, Mexico - 24oz Can</i>	\$11
CORONA EXTRA , <i>Mexico - 4.6% ABV - 12oz Bottle</i>	\$7
MODELO ESPECIAL , <i>Mexico - 4.4% ABV - 12oz Bottle</i>	\$7
HEINEKEN , <i>Pale Lager - 5.0% ABV - Zoeterwoude, Netherlands - 16oz Can</i>	\$9
SMOG CITY COFFEE PORTER , <i>Porter - 6.0% ABV - Torrance, CA - 12oz Bottle</i>	\$8
GUINNESS , <i>Irish Stout - 6.0% ABV - Dublin, Ireland - 14.9oz Can</i>	\$9

BURNIN DAYLIGHT SEASONAL SELECTIONS

JULIAN HARVEST APPLE CIDER , <i>6.99% ABV - Julian California, Veteran Owned</i>	\$10
JULIAN BLACK AND BLUE CIDER , <i>7.0% ABV - Julian California, Veteran Owned</i>	\$10
WHITE CLAW , <i>Assorted Flavors 12 oz Can</i>	\$7

SPARKLING WINE

RUFFINO PROSECCO \$11 / \$32 BIANCHI, CALIFORNIA \$11 / \$32
CHANDON BRUT \$42

WHITE WINE

glass, bottle
TORRESELLA, PINOT GRIGIO \$13 / \$40
CHARLES KRUG, SAUVIGNON BLANC \$14 / \$44
BONTERRA MENDOCINO ORGANIC, ROSE \$13 / \$40
ST. MICHELLE, RIESLING \$12 / \$38
HESS, CHARDONNAY \$13 / \$40
JOEL GOTT, CHARDONNAY \$15 / \$46
BANSHEE, ROSE \$12 / \$38
CHALK HILL, CHARDONNAY \$13 / \$40
FERRARI CARANO, CHARDONNAY \$14 / \$44

RED WINE

glass, bottle
LYRIC SANTA BARBARA, PINOT NOIR ... \$14 / \$44
MEOMI, PINOT NOIR \$16 / \$48
FEDERALIST, PINOT NOIR \$15 / \$46
LA POSTA, MALBEC \$13 / \$40
6TH SENSE LODI, SYRAH \$15 / \$46
CLINE, MERLOT \$13 / \$40
JOSH, CABERNET SAUVIGNON \$13 / \$40
COPPOLA, CABERNET SAUVIGNON \$16 / \$48
JUSTIN, PASO ROBLES, CABERNET \$19 / \$58

IL MONELLO CHIANTI COLLI SENESI RISERVA \$16 / \$48

LOCAL KITCHEN MORNING COCKTAILS & MOCKTAILS

LOCAL KITCHEN MIMOSA \$10

Ruffino Prosecco and Freshly Squeezed Orange Juice

AMERICAN TAVERN BLOODY MARY \$14

*Our Top Secret Bloody Mary Mix Crafted in House with Soju. **Bold and Spicy***

DIY MIMOSAS \$30

1 Bottle of our House Champagne and a Carafe of Fresh Squeezed Orange Juice

DIY PEACH BELLINIS \$30

1 Bottle of our House Champagne and Kerns Peach Nectar Juice

ARIEL'S SPICY MARGARITA, Cucumber, jalapeño, lime juice, agave, house made lemonade ... \$12

BERRY NOJITO, Strawberries, blueberries, mint, lime, bubbly water ... \$12

LAVENDER HAZE, Lavender water, blueberries, house lemonade, basil, grapefruit, bubbly water ... \$12

We reserve the right to refuse service to anyone • No personal checks • Sales tax will be added to all taxable items

We are not responsible for any lost or stolen articles



BREAKFAST ALL DAY EVERY DAY

BREAKFAST QUESADILLA . . . \$15.95

Warm Flour tortillas filled with scrambled eggs, cheddar cheese, pico de gallo, roasted jalapeño, applewood smoked bacon, cilantro and roasted tomato salsa. Served with guacamole, sour cream and Local breakfast potatoes

AWESOME BREAKFAST NACHOS . . . \$16.95

Fried flour tortillas, scrambled eggs, melted cheese, pico de gallo, applewood bacon, grilled jalapeño, cilantro, avocado crema and Sriracha crema

DELUX BREAKFAST SANDWICH . . . \$16.95

Scrambled eggs, bacon, ham, grilled tomato and cheddar cheese and Mayo piled high on Ciabatta bread. Served with Local breakfast potatoes

FLATIRON STEAK AND EGGS . . . \$28.95

Grilled flatiron steak and 2 eggs any style. Served with Local breakfast potatoes

BREAKFAST TACOS . . . \$15.95

3 flour tortillas filled with applewood bacon, scrambled eggs, white cheddar cheese, tater tots, pico de gallo and cilantro. Served with roasted tomato salsa, black beans and warm tortilla chips

CHEESY EGGS AND AVOCADO TOAST . . . \$16.95

scrambled eggs, cheddar, jack, sea salt, crushed avocado, candied pecans and fresh tomato on grilled ciabatta bread, choice of Local breakfast potatoes or fresh fruit

EGGS, ANY STYLE, BREAKFAST POTATOES, WITH TOAST . . . \$14.50

With your choice of applewood smoked bacon, breakfast sausage or thinly sliced and grilled honey ham. \$18.50

BREAKFAST BLT . . . \$15.95

Thick applewood smoked bacon, scrambled eggs, crisp boston lettuce, seasoned fried green tomatoes, chipotle aioli and mayo on rustic ciabatta. Served with Local breakfast potatoes

JOE'S SCRAMBLE . . . \$18.50

Seasoned ground beef, fresh spinach, grilled onion, scrambled eggs and cheddar cheese served on a bed of Local breakfast potatoes

TAVERN BREAKFAST BURRITO . . . \$16.95

Huge flour tortilla filled with tater tots, cheddar cheese, roasted tomato salsa, pico de gallo, scrambled eggs, bacon and cilantro. Served with Local breakfast potatoes and cheese sauce for dipping. Add Grilled Chicken \$6.95 • Southern Fried Chicken \$6.95 • Buffalo Fried Chicken \$6.95 • Steak \$7.95

TAVERN MONTE CRISTO . . . \$17.95

Our Awesome French toast grilled crisp and stuffed with grilled Ham, scrambled eggs, cheddar cheese and raspberry jam. Topped with powdered sugar and served with local breakfast potatoes

MEAT LOVERS SCRAMBLE . . . \$18.95

Applewood bacon, Italian sausage, grilled ham, scrambled eggs, grilled onion and tomato. Served on a bed of local breakfast potatoes and topped with cheese sauce.

GREEK YOGURT AND SEASONAL FRESH FRUIT . . . \$10.95

THE WEEKEND BRUNCH COMBO . . . \$17.95

Two eggs any style, two slices of bacon or sausage, house breakfast potatoes, and your choice of buttermilk pancakes or french toast. Substitute Belgian Waffle for \$1 extra

SAUSAGE EGG AND CHEDDAR CIABATTA . . . \$16.95

Fresh sausage patties, scrambled eggs, melted cheddar, grilled herb brushed ciabatta and chipotle mayo. Served with Local Breakfast potatoes

PANCAKES, WAFFLES & FRENCH TOAST

STACK OF BUTTERMILK PANCAKES . . . \$11.95

With Fresh Strawberries \$14.95 • With Fresh Blueberries \$14.95

BELGIAN WAFFLE WITH WARM MAPLE SYRUP . . . \$10.95

With Fresh Strawberries \$13.95 • With Fresh Blueberries \$13.95

CHICKEN AND WAFFLES . . . \$18.95

Crispy buttermilk-herb fried chicken on a Belgian waffle served with warm maple syrup

LOCAL KITCHEN FRENCH TOAST . . . \$13.95

Thick slices of our brioche bread topped with caramel, cinnamon, powdered sugar and served with warm maple syrup.

With Fresh Strawberries \$16.95 • With Fresh Blueberries \$16.95

CHOCOLATE CHIP PANCAKES . . . \$13.95

We gladly accept multiple forms of payment, however we do not provide individual separate checks. 18% gratuity is automatically added to parties of 10 or more.

STARTERS

- BAD AXE BRUSSEL SPROUTS** \$15.95
Charred with applewood smoked bacon and glazed with a maple-balsamic reduction.
- TAVERN "Tot-chos"** \$16.95
Golden brown tater tots fried crisp and topped with melted cheddar, jalapeños and pico de gallo. Served with sour cream, avocado crema and Sriracha crema. w/ grilled chicken add \$6.95 w/ steak add \$7.95
- WYATT'S WINGS** \$18.95
Fried crisp and tossed in local kitchen buffalo sauce with celery and blue cheese dressing.
- WICHITA SLIDERS** \$16.95
A tribute to the classic with cheese, ketchup and grilled onion.
- KENDALL'S CALAMARI** \$18.95
Dusted with seasoned panko, and fried crisp with house made marinara, sriracha aioli and charred lemon.
- "HAUNTED" NACHOS** \$16.95
Thick tortilla chips covered with melted cheddar and ghost pepper cheese, house made cheese sauce, grilled jalapeño, cantina beans, roasted tomato salsa, pico de gallo and topped with sour cream and Maria's guacamole. w/ grilled chicken add \$6.95 w/ steak add \$7.95
- KITCHEN QUESADILLA** \$14.95
Grilled flour tortilla filled with melted cheese, green onions and chiles. Garnished with Guacamole, Salsa and Sour cream. w/ grilled chicken add \$6.95 w/ steak add \$7.95
- CHASE'S HOT SPINACH & CHEESE DIP** \$16.95
Spinach, artichoke hearts and four cheeses served with thick chips and salsa.
- MARIA'S GUAC AND CHIPS** \$15.95
Fresh guacamole folded with fire roasted tomato salsa served with thick tortilla chips.
- OLD TOWN GIANT PRETZEL** \$15.95
Our Authentic Bavarian pretzel served with Joe's honey mustard and house made cheese sauce.
- BBQ TRI-TIP SLIDERS** \$17.50
Slow roasted Santa Maria Tri-Tip, house made BBQ, crispy onion strings, pickle chips, grilled mini buns.
- FRIED MOZZARELLA STICKS** \$15.95
Fresh breaded mozzarella deep fried, topped with parmesan cheese and served with house made marinara for dipping.
- SMOKEHOUSE BBQ WINGS** \$18.95
Slow roasted bone in chicken tossed in our house made chipotle BBQ Sauce with Fried onion strings and Ranch dressing.
- LOUISIANA BUFFALO SHRIMP** \$18.95
Half pound of hand breaded gulf shrimp deep fried and dusted with cajun spice. Served with Ranch dressing and our house made buffalo sauce for dipping.
- JAEDEN'S POPCORN CHICKEN** \$17.95
Southern breaded boneless breast meat fried to perfection. Tossed in your choice of Local Kitchen Buffalo Sauce or house made Chipotle BBQ Sauce. Served with celery sticks and ranch dressing.
- NALA'S CHICKEN TENDERS AND FRIES** \$18.50
Southern breaded chicken tenders with house fries and ranch.
- BUFFALO BACON CHEEZY TOTS** \$15.95
Our signature tater tots topped with melted cheddar, chopped applewood bacon, house buffalo cheese sauce and chopped green onion.
- CAROLINA PULLED PORK SLIDERS** \$16.95
Slow roasted pork, house made bbq sauce, crispy onion strings, Hawaiian Sweet buns. Served with sliced pickles and cole slaw on the side.
- CORN DOGS ON A STICK** \$17.95
Three Vienna All beef Hot dogs sweet battered and fried to perfection. Served with tots and house made honey mustard for dipping.
- TORRANCE BLUE CHEESE HAYSTACK** \$14.95
Crispy fries, House buffalo cheese sauce, Blue cheese crumbles, chopped green onion.

STARTER SALADS \$10.00

- THE WEDGE** Iceberg wedge topped with applewood smoked bacon, balsamic red onion, tomato, and blue cheese
- THE CAESAR** Crisp romaine, fresh parmesan, fresh baked croutons, house made Caesar
- THE MIXED BABY** Mixed baby greens, apple, dried cranberry, pecans, house balsamic
- THE HOUSE** Crisp romaine, fresh tomato, white cheddar cheese, your choice of dressing



SALADS

SARTORI CAESAR \$14.95
Crisp Romaine hearts tossed with freshly grated parmesan cheese, sourdough croutons and house made Caesar dressing.

ALISSA'S SHRIMP SALAD \$23.95
Mixed baby greens, candied pecans, dried cranberries, green apples, bread bites and sauteed jumbo shrimp, tossed in house made balsamic vinaigrette.

ERIKA'S STRAWBERRY BLUE SALAD \$18.95
Fresh strawberries, apples, dried cranberries, glazed pecans, blue cheese, spinach and baby greens tossed in local kitchen balsamic vinaigrette.

LOCAL KITCHEN COBB \$19.95
Roasted turkey, applewood smoked bacon, avocado, tomato, blue cheese and egg mixed with romaine hearts and your choice of house made dressing.

MEMPHIS FRIED YARDBIRD SALAD \$18.95
Buttermilk herb fried chicken, onion, glazed pecans, shredded brussels sprouts and romaine tossed in local kitchen ranch dressing.

ASIAN CHICKEN SALAD \$19.95
Grilled chicken breast, lettuce, almonds, crisp wontons, Bean Sprouts and Orange. Tossed in our house made Asian Dressing.

"Big Newport" WEDGE \$16.95
Crisp Iceberg wedge topped with applewood smoked bacon, balsamic red onion, tomato and blue cheese.

RED'S CHIPOTLE BARBEQUE CHICKEN SALAD \$18.95
Chipotle BBQ chicken, romaine lettuce, grilled sweet corn, tomato, onion and white cheddar in a chipotle ranch dressing topped with "The" Onion Rings.

BLACKENED SALMON PANZANELLA \$25.95
Pacific Salmon, mixed baby greens, house bread bites, green apple, dried cranberry, glazed pecans, house made balsamic vinaigrette.

NASHVILLE FRIED CHICKEN CLUB SALAD \$18.95
Southern Fried Chicken, crisp romaine, Applewood Bacon, White Cheddar Cheese, Fresh Tomato, Onion and Candied Pecans. Tossed with our House made Honey-Dijon Vinaigrette.

CHICKEN BELLAGIO CAESAR \$21.95
Panko breaded chicken breast sauteed to a crisp golden brown and topped with our Sartori Caesar Salad and served with charred lemon.

SOUP AND SALAD \$15.95

A bowl of our famous Tomato Bisque and your choice of Caesar or mixed baby green salad.

ROASTED TOMATO & BASIL BISQUE

cup \$4.95 • bowl \$6.95

Served with house made croutons.

LOCAL PLATES

OLDTOWN CHICKEN PARMESAN \$23.95
 Parmesan herb crusted chicken covered with melted mozzarella and Romano with creamy basil marinara rigatoni.

RIGATONI BOLOGNESE \$21.95
 Hearty local kitchen beef bolognese tossed with rigatoni pasta and shaved parmesan.

"Dude's" ALE BATTERED FISH & CHIPS \$23.95
 Dude's ale battered cod with citrus slaw, fries and tartar sauce for dipping.

ZAMPERINI'S SAUSAGE AND RICOTTA PASTA \$21.95
 Local Kitchen Marinara, sweet Italian sausage, parmesan, romano, mozzarella and seasoned sausage ricotta tossed with rigatoni pasta. Served with garlic bread.

CHICKEN & WAFFLES \$18.95
 Crispy buttermilk-herb fried chicken on a Belgium waffle served with warm maple syrup.

SERGE'S CHICKEN \$21.95
 Parmesan herb crusted chicken topped with fresh Mediterranean salsa and served with Local mashed potatoes and arugula salad.

LEMON HERB ROASTED CHICKEN \$23.95
 Marinated chicken breasts slow cooked in a cast iron skillet with garlic, shallots, butter, lemon, rosemary and thyme. Served with mashed potatoes and arugula salad.

GRILLED PRIME FLAT IRON STEAK \$28.95
 Grilled and served with Local Kitchen mashed potatoes and grilled asparagus.

SO 10 SHRIMP WALK INTO A BAR IN BALTIMORE \$22.95
 Our top secret version of drunken shrimp in garlic butter ale sauce, topped with arugula salad and served with garlic bread.

SHRIMP PASTA MARINARA \$24.95
 Jumbo Shrimp sauteed with fresh herbs, rigatoni pasta, and our house made marinara. Topped with fresh parmesan and served with garlic bread.

TUSCAN SEA BASS \$25.95
 Grilled panko crusted sea bass topped with fresh Mediterranean salsa and served with creamy local kitchen mashed potatoes and arugula salad.

PACIFIC SALMON \$27.95
 Your choice of pan seared or cast iron blackened, Pacific salmon. Served with broccolini, brown rice and charred lemon.

DAVE'S BBQ MEATLOAF TOWER \$20.95
 BBQ meatloaf piled almost as high as Dave's mountain, on rustic cheddar ciabatta with mashed potatoes, BBQ jus and crispy onions.

TAVERN MAC & CHEESE \$17.95
 Cavatappi pasta covered with creamy mozzarella, parmesan, romano and cheddar, topped with garlic herb bread crumbs then skillet baked and served with garlic bread.
 Add Applewood Smoked Bacon \$3.95
 Add Memphis Fried Chicken \$6.95
 Add Buffalo Fried Chicken \$6.95
 Add Blackened Chicken \$6.95

NEW ORLEANS JUMBO SHRIMP \$22.95
 Grilled Jumbo shrimp seasoned with applewood bacon and Cajun spices, served on a bed of brown rice with steamed broccolini.

CAJUN SHRIMP AND CHICKEN PASTA \$24.95
 Blackened jumbo shrimp and chicken breast Sauteed with fresh herbs, spinach, artichoke, rigatoni pasta and parmesan cream sauce. Served with garlic bread

CRISPY CHICKEN BELLAGIO \$24.95
 Chicken breast lightly breaded and Sauteed to a crisp golden brown. Served with grilled lemon, parmesan cream sauce, Local Kitchen Mashed potatoes and asparagus.

MAHI MAHI MEDITERRANEAN \$25.95
 Fresh Mahi Mahi grilled and topped with roma tomato, garlic, shallots, fresh basil, balsamic and lemon. Served with brown rice and steamed broccolini

JORGE'S SHRIMP PASTA
You're gonna LOVE it! \$24.95
 Jumbo shrimp sauteed with fresh herbs, spinach, artichoke, rigatoni pasta and parmesan cream sauce. Served with garlic bread

CHARLESTON CHICKEN \$23.95
 House marinated chicken breasts coated with Cajun seasoning and sauteed with garlic, shallots, butter, fresh rosemary and thyme. Served with mashed potatoes and arugula salad

BLACKENED CHICKEN PASTA \$23.95
 Cajun Blackened Chicken breasts sauteed with fresh herbs, spinach, artichoke hearts, and our signature parmesan cream sauce. All tossed with Rigatoni pasta and served with garlic bread.

LOCAL BURGERS

All menu items below served with your choice of Local Fries or Tater Tots. Sweet potato fries and house salad also available for an additional \$1

CHIPOTLE BBQ CHOPHOUSE BURGER .. \$18.95
 One half pound of signature blend beef, Applewood smoked bacon, double cheddar, chipotle BBQ sauce, mayo, onion rings & Boston lettuce on a brioche bun.

DRIVE-THRU BURGER \$17.95
 Double patties, double cheddar, grilled onion, lettuce, tomato, pickles and 1000 island on a brioche bun.

LOCAL IMPOSSIBLE BURGER \$21.95
 Our version of the impossible patty, sweet onion, brioche bun, secret sauce, seasoned arugula, oven roasted tomato.

HIGHLAND DOUBLE QUARTER POUNDER WITH CHEESE \$18.95
 Double smash patties, double cheddar, ketchup, mustard, grilled onion, pickles on a brioche bun.

AMERICAN TAVERN BURGER \$17.95
 Classic style with lettuce, tomato, onions, ketchup, pickles and mayo served on a brioche bun.
 Add cheese for \$1.50

THE ELWOOD BURGER \$18.95
 Blue cheese, arugula, sweet onion, oven roasted tomato and chipotle aioli on a brioche bun.

BISTRO BURGER \$19.95
 Applewood smoked bacon, Sauteed mushrooms and onions, melted Swiss and arugula. Served on our brioche bun.

BACON DOUBLE CHEESEBURGER \$19.95
 Double smash patties, double cheddar and applewood smoked bacon on a brioche bun with lettuce, tomato and pickles on the side.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have a medical condition."

HAND HELD

All menu items below served with your choice of Local Fries or Tater Tots.
Sweet potato fries and house salad also available for an additional \$1

BIG AL'S PHILLY CHEESESTEAK \$18.95
Premium Wagyu Demonico Steak, grilled sweet onion and spicy cherry peppers grilled with mozzarella cheese on a soft Philly roll.

POST AVE. PATTY MELT \$17.95
Double patty, grilled onions, double cheddar and 1000 island on grilled parmesan rye.

OLDTERRANCEGRILLEDCHICKENCLUB \$18.95
grilled chicken, applewood smoked bacon, avocado, cheddar, lettuce, tomato and garlic-herb mustard aioli on brioche bun.

THE UNION CLUB *Better than the original!!* \$17.95
Fresh sliced oven roasted turkey, applewood smoked bacon, Boston lettuce, tomato, mayo and chipotle aioli on toasted sourdough.

NORWOOD'S BUFFALO CHICKEN SANDWICH *This one is perfect!* \$18.95
Buttermilk fried chicken tossed in local kitchen buffalo sauce with boston lettuce, tomato and blue cheese on a brioche bun.

OLD TOWN CHICKEN PARMESAN SANDWICH \$18.95
Parmesan herb crusted chicken covered with melted mozzarella, parmesan and house made marinara. Served on Cheesy Ciabatta Bread.

SANTA MARIA TRI-TIP AU JUS \$19.95
Santa Maria tri-tip sliced thin and piled high with thick cheddar, sweet onion and creamy horseradish on a rustic roll with herb jus for dipping.

MARILYN'S CRISPY FISH SANDWICH \$18.95
Fresh panko crusted Cod, citrus coleslaw, fresh tomato, and sriracha tartar sauce. Served on our rustic roll.

KANSAS CITY BBQ TRI TIP SANDWICH ... \$19.95
Slow roasted Santa Maria tri-tip tossed in house made Chipotle BBQ, piled high on our ciabatta roll and topped with cheddar cheese and crispy onion strings.

SARTORI BLT \$16.95
Thick applewood smoked bacon, crisp Boston lettuce, seasoned fried green tomatoes, chipotle aioli and mayo on rustic ciabatta.

ABE'S EPIC DOG \$14.95
Classic Chicago style footlong dog with mustard, onions and sweet relish on a soft sweet roll.

AMERICAN TAVERN GRILLED CHEESE ... \$14.95
Fresh grilled sourdough stuffed with house cheddar, white cheddar, and mozzarella cheese. Served with our famous house made cheese sauce for dipping
Add a bowl of tomato bisque \$3.00

THE AMERICAN CUBAN \$19.95
Slow roasted pork, Ham, Swiss Cheese, Pickles, Mustard, Mayonnaise on a Grilled and Pressed Roll.

THE STAGECOACH \$19.95
Slow Roasted pulled pork tossed in house made Chipotle BBQ sauce, then piled high on fresh ciabatta roll with melted cheddar, and applewood bacon. Served with citrus cole slaw on the side.

MAINLAND BLACKENED MAHI SANDWICH \$19.95
Blackened Mahi Mahi, citrus cole slaw, fresh tomato and Sriracha tartar on a brioche bun.

THE LOCAL KITCHEN STIR FRY BOWL

Fresh sauteed vegetables, bean sprouts, rice, our signature stir fry sauce and topped with your choice of protein

Chicken Breast \$21.95 • Jumbo Shrimp \$25.95 • Pan Seared Salmon \$27.95 • Flatiron Steak \$28.95

TACOS

3 tacos folded in warm corn tortillas

served with thick tortilla chips, house made salsa and cantina beans

STRAND FRIED FISH TACOS \$17.95 • **SHRIMP TACOS EL GOLFO** \$17.95
SPICY CHICKEN \$16.95 • **STEAK** \$17.95 • **GRILLED BAJA FISH TACOS** \$18.95
HOUSE CARNITAS TACOS \$16.95

LITTLE LOCALS

(for our locals 13 and under)

All little local items include soda, milk, lemonade or apple Juice. \$10.00

GRILLED CHEESE AMERICAN

Grilled white bread with melted American cheese served with fries or fresh fruit.

LIL MAC & CHEESE

Spiral pasta in a rich creamy four cheese sauce.

LITTLE LOCAL BURGER

Served on a brioche bun with melted American cheese and fries or fresh fruit.

LIL RIPPER CORNY DOG

Sweet golden brown *"corny dog"* served with fries or fresh fruit.

"Not So Little" CHICKEN FINGERS

Tender chicken breaded and fried golden brown and served with fries or fresh fruit.

THE LIL PASTA

Spiral pasta tossed in marinara or butter & parmesan.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have a medical condition."

BEVERAGES

SODA POPS	\$4.95
<i>Pepsi, Diet Pepsi, Starry, Mug Root Beer</i>	
AMERICAN LEMONADE	\$4.95
<i>Crafted daily by the caring hands of The American Tavern Bartender... Fresh & Delicious!</i>	
1904 ICED TEA	\$4.75
<i>In 1904 Richard Blechynden introduced the world to Iced Tea at the World's Fair in St. Louis</i>	
THE LATROBE	\$4.95
<i>Better known as Arnold Palmer, the kid from Latrobe, Pennsylvania</i>	
JUICE ANYONE?	\$4.95
<i>Orange, Pineapple, Cranberry, Apple or a blend if that's what you want?</i>	
CUP O' JOE	\$3.95
<i>Proudly serving Offset coffee roasted in El Segundo</i>	
HOT TEA	\$4.95
<i>Two leaves and a bud tea available in multiple flavors, just ask what is available today</i>	
"LARGE FANCY WATER"	\$8.95
<i>If The Manhattan Beach Municipal Water District is just not your thing</i>	
"LARGE FANCY WATER WITH BUBBLES"	\$8.95
<i>If bubble water is your thing, we have a great one from Italian Alps.</i>	
RED BULL, Assorted Flavors	\$7.00

FROM THE COFFEE BAR

ESPRESSO	\$4	LATTE	\$5.5	HOT CHOCOLATE	\$4
AMERICANO	\$4	FLAVORED LATTE	\$6	ALTERNATE MILK	\$7.5
CAPPUCCINO	\$5	<i>Choice of Vanilla, Lavender, Hazelnut</i>		<i>Choice of Oat or Almond</i>	
		MOCHA	\$6		

GOT ROOM FOR DESSERT!

- AMERICAN TAVERN CHURROS** ... \$10
House made churros, lots of cinnamon sugar, caramel, cinnamon maple syrup, vanilla bean ice cream
- HOUSE MADE STRAWBERRY POUND CAKE** ... \$10
Warm Pound Cake covered with sweet strawberries and blueberries. Topped with Vanilla Bean Ice cream and caramel sauce and powdered sugar
- CHOCOLATE CHUNK SKILLET** ... \$9
Rich chocolate chunk cookie dough soft baked in a skillet and topped with Vanilla bean ice cream, chocolate sauce and powdered sugar
- SNOOKERDOODLE COOKIE SKILLET** ... \$9
Fresh baked giant sugar cookie dusted with cinnamon sugar topped with Vanilla bean ice cream, caramel sauce and powdered sugar
- LOCAL KITCHEN CHEESECAKE** ... \$10
Ask your server for today's cheesecake flavor
- SORBET OF THE DAY** ... \$7
Ask your server for todays selection





LOCAL KITCHEN
The American Tavern

"Old Town Torrance"