

Beverages

Coffee - 3	Juice - 4
Espresso - 3	Tea - 3
Cappuccino - 5	Soda - 3
Latte - 5	Perrier - 4 / Lg 8
Mocha - 5	Evian - 4 / Lg 8

Beer

Imported 6.50 Domestic 5.50 Craft 6.50

Amstel Light	Budweiser	Blue Moon
Corona Extra	Bud Light	Goose Island
Corona Light	Coors Light	Samuel Adams
Heineken	Miller Lite	(Seasonal)
Modelo Especial	Michelob Ultra	Samuel Adams
Stella Artois	Kaliber (NA)	IPA 7.00

Cider 5.50

Angry Orchard

Draft Beer

Domestic 6.50 / Imported 7.50 / Local Craft 8.50

Sparkling & Champagne

	Glass / Bottle
Domaine Ste. Michele Brut, (Washington)	34
Moet & Chandon, (France)	95
Veuve Clicquot Yellow Label, Champagne (France)	95
Villa Sandi Il Fresco, Prosecco (Italy)	34
La Marca Prosecco (Italy), split	12
Chandon Brut (France), split	12

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White Wines

Chardonnay

	Glass / Bottle
Caliterra Reserva, (Chile)	9 / 34
Chateau St. Jean, (California)	9 / 34
Kendall Jackson Vintners Reserve, (California)	10 / 36
One Hope, (California)	34
Sonoma Cutrer, (California)	12 / 42

Sauvignon Blanc

Ara Single Vineyard, (New Zealand)	12 / 42
Ferrari Carano Fume Blanc, (California)	10 / 34
Girard, (California)	36

Pinot Grigio

Danzante, (Italy)	9 / 34
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Riesling

Chateau Ste. Michelle, (Washington)	9 / 34
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White Blend

Conundrum	11 / 40
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Red Wines

Cabernet Sauvignon

	Glass / Bottle
Caliterra Reserva, (Chile)	9 / 34
Louis M Martini, (California)	10 / 36
Penfolds Bin 9, (Australia)	12 / 42
Hess Select, (California)	11 / 40
Sterling Vintner's Collection, (California)	48
Beringer Knights Valley, (California)	54
Robert Mondavi, (California)	56

Merlot

Caliterra Reserva, (Chile)	9 / 34
Decoy, (California)	11 / 40
Matanzas, (California)	54

Pinot Noir

Meiomi, (California)	12 / 42
Lyric by Etude	11 / 40
Deloach (California)	10 / 36

Blush/Rosé

Beringer White Zinfandel	9 / 34
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Malbec

Terrazaz Los Andes, (Argentina)	9 / 34
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Bistro + Bites 11am to 12am

Mediterranean Platter - 10

Hummus, baba ghanoush, tapenade and pita bread.

Smoked Salmon Platter - 12

Alaskan smoked salmon, boiled egg, capers, red onion and sliced baguette.

Charcuterie Platter - 18

Craft cheeses; air cured meats, marinated olives, melon, French bread and fig jam.

Traditional Shrimp Cocktail - 16

Five jumbo shrimp with house made cocktail sauce.

****Tuna Poke - 16***

Ahi tuna, soy infusion of garlic chili oil, avocado, seaweed salad.

Edamame - 6

Served with soy dipping sauce.

Chips and Salsa - 6

Served with fire roasted salsa.

Fish Burrito - 14

Blackened fish, citrus slaw, avocado, aioli sauce, served with chips.

Chicken Quesadilla - 14

Cheddar and mozzarella cheese, served with Pico de Gallo, guacamole and sour cream.

New England Clam Chowder - 8

Caesar Salad - 10

Romaine lettuce, Parmesan cheese, croutons and signature dressing. Add Chicken - 4.50 Add Shrimp -5.50 Add Salmon - 7.50

Chef's Salad - 14

Turkey, ham tomatoes, chopped egg, avocado, cheese and choice of dressing.

Roasted Roma Tomato Flatbread - 10

Fresh mozzarella and basil.

Grilled Garlic Pesto Chicken Flatbread - 12

Balsamic onions, roasted peppers, mozzarella cheese and baby arugula.

Bistro Burger - 16

Grass fed Angus beef, GMO and hormone free, cheddar cheese, bacon, mayo and mustard.

Club House - 14

Roasted turkey, ham Applewood bacon, lettuce, tomato, avocado, mayo and choice of bread.

Grilled Chicken Sandwich - 14

Chicken breast, roasted tomato, grilled onions, arugula and garlic mayo.

Filet of Beef Medallions - 26

6 oz. Filet served with mashed potatoes, seasonal vegetables and red wine reduction.

Riviera Salmon - 22

Teriyaki glazed, North Atlantic salmon, white rice and vegetables.

Greek Chicken Breast - 18

Served with couscous and Greek salad.

Shrimp Scampi - 24

Five grilled shrimp, in garlic, lemon, butter sauce, served over angel hair pasta.

Sandwiches are served with coleslaw, seasonal fruit or homemade potato chips.

Signature Cocktails - \$12

Spicy Catalina Margarita

Patron Reposado, Grand Marnier, Agave Nectar, Fresh Lime Juice, and Muddled Jalapeño

Sunset Breeze

Malibu Rum, Peach Schnapps, Pineapple, Orange, and Cranberry Juices

Moscow Mule

Absolute Vodka, Ginger Beer, Fresh Lime, Served in a Traditional Copper Mug

Blackberry Smash

Bulleit Bourbon, Orange Bitters, Lemon Juice, Simple Syrup, Mint, and Muddled Blackberries

Cucumber Gin Lemonade

Hendricks Gin, Cucumber, Lemon Juice, Simple Syrup, and Club Soda

Truffletini

Absolute Vanilla Vodka, Godiva Chocolate Liqueur, Espresso and Cream

Mojito

Bacardi Rum, Fresh Mint, Lime, and Simple Syrup
Fruit Flavors : Strawberry, Blackberry, or Pineapple

Dessert

New York Cheesecake - 9

Crème Brule - 9

Chocolate Cake - 9

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.