

ARCLIGHT[®]

C I N E M A S

COCKTAILS 12

the eliza

aviation american gin, bartlett pear, crème de cassis, fresh lemon juice, lavender, sparkling wine

endless summer

cimarron blanco tequila, pineapple & lime juice, giffard pamplemousse, blue curacao

emerald city

plantation white rum, oregon apple brandy, fresh green apple & lime juices, honey

big trouble

evan williams bourbon, fresh lemon juice, housemade ginger syrup, amaretto, china china amer

double down

mell organic vodka, plymouth gin, birch infused lillet blanc

the duke

old overholt rye, olorossa sherry, demerara, miracle mile toasted pecan bitters

treat yourself

plantation 5 year aged rum, crème de cacao, giffard menthe pastille, pierre ferrand ambre cognac, hand whipped cream

BEERS

draft

16 oz. 8

arclight blonde

blonde | torrance, ca

strand 24th street

american pale ale | torrance, ca

stone delicious ipa

india pale ale | escondido, ca

avery white rascal

belgian-style white ale | boulder, co

modern times black house

oatmeal coffee stout | san diego, ca

golden state mighty dry cider

cider | sebastopol, ca

bottled

bud light 6

montejo 7

chimay grande reserve 9

**ENJOY YOUR DRINK
WITH YOUR MOVIE**

APPETIZERS

basket of fries 7

classic fries, sweet potato fries, or mixed, sea salt, chipotle aioli, barbecue sauce

shrimp tostadas 15

white shrimp, fresh citrus, jalapeño, tomato, onion, cilantro, avocado

popcorn chicken 12

crispy bite-sized free-range chicken breast, crispy fresno chilis, assorted dipping sauces

ahi tuna poke 15

sashimi-grade ahi tuna, soy, sesame, green onion, house wonton crisps

mediterranean mezze board 16

olives, dolmas, feta, house tzatziki, warm pita

calamari fritti 14

hand battered calamari, spicy marinara, lemon aioli

chicken chili nachos 14

homemade chicken chili, house tortilla chips, cheddar cheese, guacamole, sour cream, pico de gallo

hummus trio 12

original, jalapeño-cilantro, roasted garlic, served with warm pita

spinach tomato goat cheese quesadilla 12

organic spinach, oven-roasted tomato, goat cheese, whole wheat tortilla, chipotle aioli

SALADS & SOUPS

add chicken 7 shrimp 8 salmon 12 steak 15

arclight special 17

organic greens, free-range chicken, bacon, provolone, corn, green onion, tomato, ranch

caesar 13

romaine, parmesan, croutons, house made dressing

southwestern 14

organic greens, bibb lettuce, grilled corn, black beans, cheddar, pico de gallo, tortilla strips, chipotle ranch

spinach 14

baby organic spinach, carrots, apples, goat cheese, candied walnuts, dried cranberries, white balsamic vinaigrette

chinese chicken 16

romaine, napa cabbage, red cabbage, mandarin orange, crispy wontons, green onion, almonds, grilled chicken and citrus soy dressing

ahi tuna 17

seared sashimi-grade ahi tuna, asian mixed greens, carrots, cucumber, sesame, wasabi-ponzu vinaigrette

summer 14

strawberry, mandarin orange, baby arugula, bibb lettuce, gorgonzola cheese, candied walnuts, citrus-tarragon vinaigrette

homemade chicken chili

cup 8 bowl 12
chicken and black bean chili, cheddar cheese, sour cream, onion

soup of the day

cup 8 bowl 12
chef's selection made in house

SANDWICHES & BURGERS

served with french fries or organic mixed greens. upgrade to sweet potato fries 2

grilled chicken bacon club 16

free-range chicken breast, pecanwood smoked bacon, swiss cheese, lettuce, tomato, avocado, mustard sauce

tuna melt panini 14

albacore tuna salad, celery, onion, pickled relish, tomato, provolone cheese

bahn-mi tuna burger 16

pickled carrots, daikon, fresno chili, shredded lettuce, cilantro, spicy aioli

italian turkey meatball 14

homemade turkey meatballs, marinara, provolone, parmesan

turkey apple brie 14

smoked turkey breast, brie, apple, baby arugula, dijon mustard aioli, toasted walnut bread

spicy ahi tuna 17

seared sashimi-grade ahi tuna, shredded lettuce, pickled jalapeño, avocado, green onion, hawaiian bun

classic cheeseburger 16

certified angus beef®, lettuce, tomato, onion, cheddar cheese

spicy southwest bacon cheeseburger 17

pecanwood smoked bacon, cheddar cheese, caramelized onion, lettuce, crispy fresno chilis, barbecue sauce

bunless burger 15

grilled portobello mushroom, baby arugula, red onion, gorgonzola, tomato chutney

blockbuster burger 18

pecanwood smoked bacon, fried egg, lettuce, tomato, onion, special sauce, cheddar cheese

all burgers are 1/2 lb. of 100% certified angus beef® chuck, brisket, and short rib. burgers may be substituted with turkey or veggie patties.

SPECIALTIES

shrimp penne 19

pesto-lime cream, roasted tomato, spinach, grated parmesan

fish and chips 16

arclight blonde beer battered alaskan cod, french fries, house tartar sauce

kobe beef bolognese 17

kobe beef ragu, fresh spaghetti, grated parmesan

chicken milanese 18

breaded and pan-fried free-range chicken breast, baby arugula, shaved fennel, grated parmesan

new zealand king salmon 24

grilled vegetables, lemon oil

steak frites 25

certified angus beef® sirloin, sautéed spinach, homemade worcestershire

chipotle steak tacos 15

corn tortillas, cilantro, onion, avocado crema, mixed greens

baja fish tacos 15

hand battered alaskan cod, corn tortillas, red cabbage, pico de gallo, spicy aioli, lime

DESSERTS

selection of coffee drinks available

warm chocolate brownie 9

from scratch with madagascar vanilla ice cream

homemade apple pie 9

pecan crust, madagascar vanilla ice cream

oreo red velvet lava cake 9

oreo crumbles, cream cheese filling, madagascar vanilla ice cream

ice cream sandwiches 9

tahitian vanilla bean ice cream, red velvet chocolate cookies, rainbow sprinkles

WINES

white	6oz	movie pour	btl
mumm brut napa sparkling wine floral apple, baked pear, citrus, hints of vanilla	10	15	38
la fieria italy moscato soft peach, honeysuckle, sweet juicy stone fruit, crisp finish	8	12	30
ruffino italy pinot grigio fruity with a long melon finish	8	12	30
brancott new zealand pinot grigio fresh lemon and pear aromas, finishing with white peach and guava	11	17	40
chateau st. michelle washington riesling slightly sweet with pear and floral flavors	9	14	32
geyser peak sonoma sauvignon blanc crisp with a light melon finish	9	14	32
summerland santa barbara chardonnay aromas of pineapple and asian pear, light guava and lemon tart flavors, caramel finish	8	12	30
clos du bois alexander valley chardonnay ripe apple and sweet oak flavors	11	17	40
davis bynum russian river valley chardonnay fresh acidity with lingering flavors of minerals, apple and hints of vanilla	15	23	54
listel france rose tender wine with notes of raspberry and orange blossom	8	12	30
red	6oz	movie pour	btl
clos du bois russian river pinot noir intense fruit mellowed with hints of vanilla and toast	11	17	40
graffigna argentina malbec profound with ripe red berries and sweet spices	10	16	36
ravenswood sonoma zinfandel medium bodied, ripe berry flavors	9	14	32
yalumba 'y series' australia shiraz dark cherry, ripe blackberry, spice, soft & juicy finish	10	16	36
robert mondavi sonoma cabernet full bodied with blackberry and cassis flavors, hints of cedar	8	12	30
rodney strong sonoma cabernet red plum, boysenberry, and a rich, mouth-filling texture with soft tannins	12	18	42