

brews

MAC & JACK'S AFRICAN AMBER ALE	STELLA ARTOIS COORS LIGHT
BLUE MOON BELGIAN WHITE ALE	PYRAMID HEFEWEIZEN PELICAN BREAKER DOUBLE IPA
MANNY'S PALE ALE	DESCHUTES REDCHAIR
NINKASI TRICERAHOPS	ELYSIAN SPACE DUST IPA
SALTY'S AMBER ALE	
GUINNESS STOUT	

reds

MALBEC, Terrazas, Argentina 10/38
CABERNET, Seven Falls, Wahluke Slope, WA 11/42
CABERNET, 14 Hands, Columbia Valley, WA 8/30
RED BLEND, Murphy Goode, CA 10/38
PINOT NOIR, A to Z, OR 11/42
ZIN 91, Lodi, CA 9/34
MERLOT, 14 Hands, Columbia Valley, WA 8/30
SYRAH, J.Lohr, CA 10/38
NEW AGE, Red Sangria 8/30

whites

CHARDONNAY, Seven Falls, WA 9/34
CHARDONNAY, Le Crema 11/42
PINOT GRIS, Kendall Jackson, CA 9/34
RIESLING, Ste. Michelle, Cold Creek, WA 9/34
SAUVIGNON BLANC, Brancott, New Zealand 9/34
PROSECCO, Vandori, Italy 8/30
BRUT, Freixenet, CA, 10
L'ECOLE SEMILLON 9/34
CHATEAU LANCYRE ROSE 8/34

Salty's

happy hour only | daily specials

MARGARITA MONDAYS

salty's select *cadillac margarita* on the rocks
accompanied by ceviche made with bay scallops
and bay shrimp, marinated in lime and lemon juice 8
*one ceviche per guest, refill ceviche 5

TACO TUESDAYS

japanese panko crusted alaskan true cod
with beer battered steak fries 11
pairing—salty's amber ale for only 4

IPA WEDNESDAYS

Lucille IPA or Trickster IPA 5
pairing—sautéed pesto manila clams,
sourdough bread 10

CHAMPAGNE THURSDAYS

taylor shellfish oysters on the half shell with cocktail sauce
and raspberry shallot mignonette 1.5 each
pairing—1/2 Tattinger Champagne 22

PRIME RIB FRY-DAYS

half-pound prime rib cooked to your specifications,
garlic-roasted fingerling potatoes, seasonal vegetables,
au jus, creamy 10

PREZ SALAD SATURDAYS

romaine, creamy dressing, parmesan cheese,
candied pecans 11
pairing—glass of wine 5

BURGER SUNDAYS

potato bun, tillamook cheddar, bacon, vine-ripened
tomato, butter lettuce, wickles pickles
pairing—prosecco 5

happy brews

coors light draft – pint 3.50 mondo 4.50
salty's amber draft – pint 5 mondo 6

happy wines 6

chardonnay, cabernet, pinot gris,
merlot, sparkling white, white zinfandel

happy well drinks 6

come for our late night happy hour beverages
monday to thursday from 8pm to closing,
plus sundays all day!

happy hours

HAPPY PRICES IN RED ARE AVAILABLE
monday to saturday 3–6pm

sundays 3pm–close

gf = gluten free | wi-fi = Redondo_Seafood

May 18, 2017

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs increases your risk of foodborne illness,
especially if you have certain medical conditions.

the classics

Salty's World-Famous Seafood Chowder

surf clams, oregon bay shrimp, scallops, potatoes, bacon 8.5/5

Coconut Prawns

pineapple chutney, thai chili sauce 9/5

Fried Monterey Bay Calamari

house-pickled peppers, chipotle aioli 11/7

Fish & Chips

panko- alaskan true cod, steak fries 15/13

Wagyu Beef and Bacon Burger

potato bun, tillamook cheddar, vine-ripened tomato, butter lettuce, wickles pickles 17/14

Blackened Salmon Caesar Salad

croutons, parmesan crisp, candied pecans 17/14

Prime Rib Slider

house-made brioche, prime rib, caramelized onions, horseradish, swiss, au jus 6/5

Baby Romaine Caesar Salad

garlic dressing, preserved lemon, hand torn croutons, pecorino toscano 5/4

cocktails

BEACHSIDE SELECT MARGARITA/CADILLAC RITA

gold tequila, sweet and sour, oj and cranberry juice topped with orange liqueur (rocks only) 10/7

MARINE VIEW MAI TAI

silver rum, oj, pineapple, almond, grenadine, maui dark rum 10/7

REDONDO BEACH ICED TEA

vodka, gin and silver rum topped with orange liqueur, sweet and sour, finished with coca cola 10/7

U-PICK PRESS

sprite, soda, lemon or lime, smirnoff and svedka vodka ruby red grapefruit, vanilla, citrus, blueberry, raspberry, white peach, strawberry 10/7

CITRON LEMONADE

svedka citron, amaretto, sweet and sour and sprite 10/7

MOSCOW MULE

habanero-infused vodka with fresh lime juice, ginger brew, orange liqueur, mint garnish 10/7

bazillion-dollar view café®

OYSTERS ON THE HALF SHELL* GF

horseradish cocktail and lemon 3/2

OYSTERS SHOOTERS* GF

pepper vodka, down the hatch 3/2

SEAFOOD TOSTADA GF

prawn, scallop, octopus, chili tomato cocktail, avocado, served on a warm tostada 7/5

*POKE BOWL

spicy ahi tuna poke, pickled japanese vegetables, nori, wasabi soy 14/10

PESTO CLAMS

sautéed pesto manila clams, sourdough bread 12/9

GRILLED ARTICHOKE GF

toasted fennel aioli, cotija, charred lemon 14/10

ASPARAGUS PROSCIUTTO BUNDLE GF

truffle ricotta, mint chimichurri 8/5

BLACKENED COD TACOS GF

white corn tortillas, napa slaw, chipotle aioli, cotija cheese 6/4