


# MARTHA'S

REDONDO BEACH, CA

#MeetAtMarthas

1810 S Catalina Avenue • Redondo Beach, CA 90277
(310) 921-8779 • **marthas.com**

## DINNER MENU

By Chef Johnny DeVivo

## TO SHARE

**BAKED SOURDOUGH** *Sourdough Round Loaf Baked with Herbs & Butter $8*

**SMOKED ARTIC CHAR DIP** *Tomato Vinaigrette, Crushed Avocado, Caper Gremolata, Housemade Chips $19*

**CHARRED PRAWN STREET CORN** GF *Garlic & Paprika Broiled Prawns (shell off), Roasted Corn Elote, Anson Mills Polenta & Chorizo Chimichurri $20*

**CAULIFLOWER FRITTERS** VEG *Moroccan Spiced Yogurt, Mint & Pickled Shallots, Crispy Chickpeas, Cumin Oil $16*

**ROASTED BEETS & BURRATA** VEG GF *Roasted Beets & DiStefano Burrata, Pumpkin Seeds, Shaved Fennel, Caselvetrano Olives, Orange Segments, Herbs, Sherry Vinaigrette $17*

**STICKY ASIAN GARLIC RIBS** *Slow Roasted, Falls off the Bone, Sesame Seeds, Scallions, Fried Shallots $17*

**CHICKEN LIME STREET TACOS** GF *Guacamole, Pickled Red Onion, Cotija Cheese, Two Mini House Corn Tortillas $15 ~ Sub Blackened Cod Fish Tacos*

## SALADS

***Add Grilled Chicken +$8, Add Grilled Shrimp or Grilled Salmon + $12***

**BABY GEM CAESAR*** *Panko Crouton, Shaved Parmigiana Reggiano $15*

**SHAVED BRUSSELS SPROUTS & KALE SALAD** VEG GF *Candied Walnuts, Diced Sweet Potato, Gorgonzola, Shaved Apples, Pomegranates & Pomegranate Molasses Vinaigrette $17*

**CATALINA AVE** VEG *Baby Greens, White Corn, Avocado, Almonds, Goat Cheese, Dates, Cherry Tomatoes, Croutons & Herb Vinaigrette $16*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition*

## ENTRÉES

**SEARED DUROC PORK CHOP*** *Bone In, Warm Bacon, Brussels Sprouts & Apple Slaw, Tallow Tots & Mustard Crema $38*

**RICOTTA & HONEYNUT SQUASH RAVIOLI** VEG *Brown Butter, Sage & Saba Vinegar $24*

**STEAK FRITES*** GF *Grilled 8oz Prime Hanger Steak, Fried Rosemary, Charred Pearl Onion, Au Poivre Sauce, House Fries & Malt Vinegar Aioli $40*

**ROASTED ICELANDIC CHAR*** GF *Wild Rice, Citrus Herb Salad, Miso Butter Sauce $28*

**MARY'S ROASTED HALF-CHICKEN** GF *Bacon, Braised Kale, Fried Potato Strings, Herb Pan Jus $34*

**PAN ROASTED SALMON*** GF *Broccolini, Pearl Onions, Roasted Fingerling Potato, Ginger Carrot Puree $28*

**SHORT RIB POT PIE** *Braised Short Rib, Pearl Onions, Carrots & Mushrooms, Baked Buttery Puff Pastry $34*

**SHRIMP SCAMPI** *Garlic, Shallots, Butter, White Wine over Linguine $26*

**CHICKEN PARMESAN** *Thin Breaded Chicken Breast, Marinara, Oregano, Mozzarella & Angel Hair Aglio Olio $34*

**VEGAN ROASTED CAULIFLOWER STEAK*** GF *Romesco Sauce, Crispy Garbanzo Beans $21*

**GRILLED NY STEAK*** GF *12oz NY Strip with Cowboy Butter, Grilled Jimmy Nardello Pepper & Horseradish Fingerling Potato $48*

## BURGERS & SANDWICHES & EXTRAS

**PRIME DOUBLE SMASH BURGER*** *Two 3oz Patties, Caramelized Onions, Martha's Sauce, American Cheese, House Pickles, Garlic Potato Bun & House Fries $19*

**GRILLED CHEESE & TOMATO BISQUE SOUP** *Havarti, Fontina & Garlic Bread Sourdough $18*

**ATLANTIC COD SANDWICH** *Tempura Batter and Deep Fried, Louisiana Tartar Sauce, Shaved Fennel & Dill Slaw, House Pickles, Potato Bun & House Fries (or Sub Blackened*) $24*

## SIDE DISHES

**HOUSE FRIES** VEG *Rosemary and Malt Vinegar Aioli $10*

**PORK BELLY BITES** *Calabrian Chili Jam, Red Onion & Celery Salad $13*

**CRISPY TALLOW FINGERLING POTATOES** *Horseradish Aioli & Beef Jus $12*

**BROCCOLINI** GF *Garlic, Chili Flakes, Dates, Sherry Vinegar & Toasted Almonds $12*

**OVEN ROASTED CARROTS** VEG GF *Ricotta, Toasted Pumpkin Seeds, Burnt Miso Glaze $12*

## KIDS MENU *(11 and under, comes with scoop of vanilla ice cream)*

**BUTTER & NOODLES** VEG *Butter & Parmesan $10*

**KIDS CHICKEN PARM** *$18*

**KIDS GRILLED CHICKEN & VEGGIES** *$14*

**CHICKEN FINGERS** *Curly Fries $12*

**KIDS CHEESE BURGER** *American Cheese with Curly Fries $12*

## HOUSEMADE DESSERTS

**DUTCH CRUMB APPLE PIE**
*Caramel Sauce $11*

**PUMPKIN SWIRL CHEESECAKE**
*Créme Anglaise and Candied Almonds $10*

**CRANBERRY PEAR TART**
*Bourbon Vanilla Sauce $11*

**CHOCOLATE CHERRY BREAD PUDDING**
*Hazelnut Cream Chocolate Ganache & Fresh Raspberries $12*

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# SPECIALTY DRINKS

## SPRITZ & SLUSH

**APEROL SPRITZ** *Aperol, Prosecco, Orange Garnish $14*
**HUGO SPRITZ** *St Germain Elderflower, Prosecco, Fresh Mint $14*
**ALMALFI SPRITZ** *Limoncello, Prosecco, Lemon Twist $14*
**MIMOSA** *House Sparkling Brut & Fresh Squeezed OJ $11*
**KIR ROYALE** *House Sparkling Brut & Raspberry Liqueur $12*
**ROSEADE SLUSH** *Roseade, Stuga Vodka, Chambord Float $12*
**SARTI SLUSH** *Sarti Rosa Liqueur, Nolet's, Lemon, Prosecco $12*

## COCKTAILS

**FRENCH BLONDE** *Nolet's Gin, Lillet Blanc, Grapefruit, Elderflower $16*
**VINTAGE OLD FASHIONED** *Four Roses Bourbon, Aperol, Orange Bitters, Luxardo Cherry $16*
**NEGRONI** *Tanqueray Gin, Campari, Sweet Vermouth $16*
**MAKER'S MANHATTAN** *Sweet Vermouth, Bitters, Cherry $16*
**WOODFORD OLD FASHIONED** *Woodford Reserve, Bitters $18*
**PIMM'S CUP** *Cucumber, Mint, Fresh Lime, Ginger Ale $15*
**POMEGRANATE PALOMA** *Lalo Tequila, Grapefruit, Lime, Tajin Rim $18*
**CHAI MAI TAI** *Goslings Dark Rum, OJ, Fresh Lime, Orgeat, Chai $14*
**SANGRIA** *Our House Recipe, Red White or Rose $14*
**MARTHA'S MARGARITA** *Classic or Mango, Herradura, Fresh Lime $14*
**MOSCOW MULE** *Stuga Vodka, Ginger Beer, Fresh Lime $14*
***Irish Mule**: Jameson $16 / **Bourbon Mule**: Buffalo Trace $16*

## BEVS & COFFEE

**COLD BREW "ON TAP"** *La Colombe $5.95*
**AMERICANO** *or* **CAFE LATTE** *Regular or Decaf $5.50*
*Add +$1: Vanilla, Hazelnut, Banana, Strawberry, Lavender, Pumpkin Spice Sugar Free Vanilla, Sugar Free Hazelnut, , Irish Cream*
**CAFE MOCHA · WHITE MOCHA** *$6.50*
**MATCHA LATTE** *Sweet or Unsweet $6.50*
**CHAI TEA LATTE** *$6.50*
**ICED TEA** *Unsweet Black Tea $4.50*
**SODAS** *Coke, Diet Coke, Sprite, Rootbeer, Sunkist Orange $4.50*

# MARTINIS

**ESPRESSO-TINI** *La Colombe Espresso*
*Stoli Vanilla, Kahlua & Espresso Shaken Up in a Martini Glass $16*

**MARTHA'S MARTINI**
*Stuga Vodka, Served Up, Blue Cheese Olives (No Vermouth) $16*

**PEAR** *Grey Goose Pear, St Germain, Lime & Grapefruit $16*
**CRISP MARTINI** *Hendrick's Gin, St Germain, Lemon, Sauv Blanc $16*
**PUMPKIN** *Stoli Vanilla, Cinnamon, Irish Cream, Whip $16*
**COSMO** *Ketel Citroen, Lime Juice, Cranberry $15*
**VESPER** *Tanqueray Gin, Stuga Vodka, Lillet Blanc, Lemon $16*
**THE SKINNY** *Casamigos Reposado, Fresh Lime, Salt Rim $18*
**GIMLET** *Beefeater Gin, Lime Juice, Simple Syrup $15*
**LIMONCELLO LEMON DROP** *Ketel Citroen, Limoncello $16*
**SPARKLING RASPBERRY** *Stoli Razberi, Lemon, Sugar Rim $15*
**THE DIRTY MARTINI** *Stuga Vodka, Dry Vermouth, Olive Brine, Blue Cheese Olives $16*

# BEERS

## DRAFT

| | | |
|---|---|---|
| **STELLA ARTOIS** | *Premium Pilsner* | 7 |
| **KONA BIG WAVE** | *Golden Ale* | 7 |
| **HERMOSA BREW** | *Hazy AF IPA* | 8 |
| **CITRUS HAZE IPA** | *Burnin' Daylight Brewing* | 8 |
| **GUINNESS** | *Irish Dry Stout* | 8 |
| **MODELO** | *Especial* | 7 |
| **PROJECT BARLEY** | *Ceverza Lomita Mexican Lager* | 8 |
| **MAYBERRY IPA** | *El Segundo Brewing IPA* | 8 |

## CANS & BOTTLES

| | | |
|---|---|---|
| **ROSEADE CAN** | *Rosé Wine + Lemonade Spritz (can)* | 7 |
| **STUGA VODKA CANS** | | 7 |
| *Rain: Soda \| Lake: Lime \| Hunt: Cranberry \| Sun: Lemon* | | |
| **CORONA \| PERONI \| COORS LIGHT** | *(btl)* | 7 |
| **HEINEKEN 00** | *(btl) Non-Alch* | 7 |

**corkage: $30 (1st btl) + $40 (2nd btl) + $50 (3rd btl) + $10 ea (thereafter)**
** please note there is no special corkage promo on Thursday nights at this time **
*~ no outside wines in private room upstairs ~*

# WINES

## SPARKLING WINES

| | | glass | btl |
|---|---|---|---|
| **BORGO MARAGLIANO** | *Blanc de Blanc (Piedmont, Italy)* | 16 | 56 |
| **PIERRE SPARR CREMANT** | *Sparkling Brut Rose (France)* | 15 | 53 |
| **BARONS DE ROTHSCHILD** | *(France) Champagne NV* | | 100 |
| **MOET & CHANDON** | *Brut Imperial (France) NV* | split 30 | 125 |
| **VEUVE CLICQUOT** | *Yellow Label Brut (France) NV* | | 150 |

## WHITES

| | | glass | btl |
|---|---|---|---|
| **LA CAÑA** | *Albariño (Rias Baixas, Spain) 2025* | 13 | 46 |
| **FASOLI GINO** | *Pinot Grigio (Venezie, Italy) 2024* | 12 | 42 |
| **JULES TAYLOR** | *Sauvignon Blanc (Marlborough, New Zealand)* | 16 | 56 |
| **HENRI BOURGEOIS** | *Sancerre (Loire Valley, France) 2025* | 20 | 70 |
| **LA CHABLISIENNE** | *Chablis (Burgundy, France) 2024* | 16 | 56 |
| **PAUL HOBBS** | *"Cross Barn" Chardonnay (Sonoma) 2024* | 16 | 56 |
| **FAR NIENTE** | *Chardonnay (Napa Valley) 2024* | | 135 |

## ROSE WINES

| | | glass | btl |
|---|---|---|---|
| **CHATEAU GASSIER** | *Côtes De Provence Rose (France) 2025* | 15 | 53 |

## REDS

| | | glass | btl |
|---|---|---|---|
| **FAILLA** | *Pinot Noir (Sonoma Coast) 2023* | 18 | 63 |
| **KLEE** | *'Estate' Pinot Noir (Wilamette Valley, Oregon) 2025* | 16 | 56 |
| **DUCKHORN** | *Merlot (Napa Valley) 2023* | | 63 |
| **STRAND'S END** | *Red Blend By BeckersChild Wines (Paso Robles)* | 16 | 56 |
| **SALDO** | *'Zinfandel by Prisoner Family Wines (California) 2023* | 18 | 65 |
| **DOMAINE CHIGNARD** | *"Fleurie" Beaujolais (France) 2024* | | 70 |
| **PERRIN** | *Chateanuef du Pape 'Les Sinards" (Rhone, France) 2021* | | 85 |

## ITALIAN REDS

| | | glass | btl |
|---|---|---|---|
| **SAN MICHELE** | *Chianti Classico (Tuscany, Italy) 2023* | 10 | 35 |
| **SALCHETO** | *Nobile di Montepulciano Sangiovese (Tuscany) 2022* | 15 | 53 |
| **ABBONDANZA** | *Montepulciano D' Abruzzo (Italy) 1-liter 2024* | 13 | 52 |
| **FIORENTIA** | *Super Tuscan (Italy) 1-liter 2023* | 15 | 60 |
| **SIRO PACENTI** | *'Vecchie Vigne' Brunello (Tuscany) 2020* | | 225 |
| **GAJA** | *'Pieve Santa Restituta' Brunello di Montalcino (Tuscany) 2019* | | 200 |

## CABS - BORDEAUX - RESERVE

| | | glass | btl |
|---|---|---|---|
| **BOOMTOWN** | *Cabernet Sauvignon (Washington) 2023* | 14 | 56 |
| **GIBBS** | *'3 Clones' Cabernet Sauvignon (Napa Valley) 2023* | 20 | 70 |
| **CHATEAU CANTEMERLE** | *Haut Medoc (Bordeaux, Fr) 2020* | | 75 |
| **DAOU RESERVE** | *Cabernet Sauvignon (Paso Robles) 2023* | | 85 |
| **FRANK FAMILY** | *Cabernet Sauvignon (Napa Valley) 2023* | | 90 |
| **HEITZ CELLARS** | *'Estate' Cabernet Sauvignon (Napa Valley) 2021* | | 150 |
| **CADE** | *'Howell Mountain' 'Estate' Cabernet Sauvignon (Napa Valley) 2019* | | 240 |