

R/10 SOCIAL HOUSE

SOCIAL

<< *breaking the ice* >>

AW SHUCKS >> 18
market oysters, yuzu mignonette (1/2 doz)

TRUFFLE FRIES >> 9
white truffle oil, parmesan

TOGARASHI-SPICED FRIES >> 9
Japanese 7-spice, bravas aioli

SHRIMP COCKTAIL >> 12
horseradish, lemon, cocktail sauce

CEVICHE TOSTADA >> 16
baby scallops, octopus, shrimp, cherry tomato, radish, red onion, cilantro, avocado, cucumber, bell pepper, habanero

CALAMARI >> 14
fried calamari, lime, chipotle aioli

SHISHITO PEPPERS >> 9
soy-ginger glaze, sriracha, lime, sesame

SWEET CHILI BUFFALO WINGS >> 12
fresno mae ploy, lime, sesame

FIELD

<< *eat your veggies* >>

HEIRLOOM BEETS (GF0) >> 9
arugula, mint, burrata, heirloom cherry tomatoes, candied walnuts, orange-cardamom dressing

HAIL KALE >> 9
baby Tuscan kale, housemade garlic croutons, parmesan crisp, spicy caesar dressing

THE CHOP CHOP >> 13
baby greens, cucumber, heirloom tomatoes, blue cheese, egg, bacon-lardons, buttermilk-ranch dressing

BOARDWALK SPROUTS >> 9
crispy brussel sprouts, maple-miso vinaigrette

STEAK + GREENS >> 18
baby greens, pickled shallots, blue cheese, heirloom tomatoes, cucumber, avocado, sherry vinaigrette

ADD TO ANY SALAD:

lardons >> 3
grilled chicken >> 6
steak >> 10
fish >> 9
scallops >> 10
shrimp >> 10



CHOICE OF SIDE

fries
fruit
house salad (GF0)
regular or old bay potato chips
grilled veggie kebab >> 2 (upcharge)

(GF0) = Gluten Free Option

Inform your server about your needs so that we may take the proper steps to customize this menu item. However, please note that our menu items are prepared in a common kitchen with the risk of gluten and/or nut exposure. We do not recommend any of our menu items for guests with celiac disease. Guests with gluten or nut sensitivities should exercise judgment in consuming any items on our menu as there may still be trace elements of gluten.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAND HELDS

<< *choice of side* >>

CRISPY CHICKEN SANDWICH >> 12
tender chicken breast, house slaw, red onions, sweet & spicy pickles, bravas aioli, ciabatta

ROYALE WITH CHEESE >> 13
100% beef, aged white cheddar, lettuce, tomato, grilled onion, house dill pickle, ketchup & comeback sauce, brioche bun

FRESH CATCH SANDWICH >> 15
paprika-garlic marinade, lettuce, tomato, red onion, tartar sauce, brioche bun

BAJA STYLE FISH TACOS >> 13
beer-battered, chipotle slaw, cilantro, lime

ENTRÉES

<< *welcome to the main event* >>

P.E.I. MUSSELS >> 12
thai curry sauce, heirloom tomatoes, thai basil, grilled crostini

THE CODMOTHER >> 13
beer-battered cod, fries, ketchup, tartar sauce

DRUNKEN' SHELLFISH >> 18
mussels, clams, scallop, shrimp, fennel, cherry tomatoes, old bay, white wine, garlic

FRESH CATCH BOWL >> 18
grilled fish, jasmine rice, baby bok choy, bell pepper, red onion, cilantro, sesame soy-ginger glaze

CHICKEN & WAFFLES >> 16
vadouvan-spiced fried chicken, vanilla buckwheat waffle, maple syrup

GRILLED HANGAR STEAK >> 19
chimichurri, vegetable kebab, fries, ketchup

KIDS

<< *of all ages* >>

MAC-n-CHEESE >> 8
4 cheese sauce (blend of gruyere, fontina, cheddar and parmesan), orrechiete, toasted panko

GRILLED CHEESE >> 8
4 cheese sauce, brioche, choice of side

CHICKEN TENDERS >> 8
fried or grilled, choice of side

SWEET ENDINGS

<< *it's all about the happy* >>

APPLE FRITTERS >> 8
chocolate-hazelnut ganache, berry coulis

TAKEOUT & CURBSIDE PICKUP AVAILABLE:

Order at R10SocialHouse.com

DELIVERY WITH:



POSTMATES

R/10 SOCIAL HOUSE
179 North Harbor Drive
Redondo Beach, CA 90277

BEER

<< so much more than just a breakfast drink >>

TAPS*

| | |
|--|-------|
| Scrimshaw - Pilsner, Fort Bragg, CA - 4.4% ABV | 7.00 |
| 21 st Amendment Brewery, El Sully Mexican Lager, San Francisco, CA - 4.8% ABV | 7.00 |
| Three Weavers, Seafarer Kolch-Style Ale, Inglewood CA - 4.8% ABV | 7.00 |
| Allagash White - Witbier, Portland, ME - 5% ABV | 8.00 |
| Weihenstephaner - Hefeweissbier, Freising, Germany - 5.4% ABV | 8.00 |
| Avery Brewing - Elle's American Brown Ale, Boulder CO - 5.5% ABV | 7.00 |
| Madwest - Blonde, Ventura, CA - 5.6% ABV | 7.00 |
| Smog City Sabre-Toothed Squirrel - Amber Ale, Torrance, CA - 7% ABV | 8.00 |
| Racer 5 IPA - IPA, Healdsburg, CA - 7.5% ABV | 7.00 |
| Boulevard Tank 7 - Saison Ale, Kansas City, MO - 8.5% ABV | 10.00 |
| Stone ///Fear.Movie.Lions - Unfiltered Double IPA, Escondido, CA - 8.5% ABV | 10.00 |

*ask your server about our rotating taps

350ML BOTTLES

| | |
|---|----------|
| Coors Light - Light Lager, Colorado - 4.2% ABV | 6.00 |
| Corona - Lager, Mexico - 4.6% ABV | 6.00 |
| Cigar City Florida Cracker - Witbier, Tampa, FL - 5.5% ABV | 6.00/can |
| Mikkeller Staff Magician - Pale Ale, San Diego, CA - 5.5% ABV | 8.00/can |
| Anthem - Cider, Salem, OR - 6% ABV | 7.00 |
| Delirium Tremens - Belgian Strong Ale, Belgium - 8.5% ABV | 10.00 |

Heineken Zero, Non-Alcoholic Beer 6.00

WINE

<< veni, vedi, vino! >>

SPARKLING

| | GL | BTL |
|---|----|-----|
| Sparkling Wine - KENWOOD "Cuvée Brut", Sonoma, CA, '13 | 8 | 32 |
| Sparkling Wine - LAMARCA "Prosecco", Italy | 9 | 36 |
| Sparkling Wine - BAILY LAPIERRE "Brut Rosé", France, NV | 11 | 44 |

WHITE

| | | |
|---|----|----|
| Chardonnay - J.LOHR, Monterey, CA, '15 | 9 | 36 |
| Chardonnay - JOEL GOTT, Napa Valley, CA, '17 | 10 | 40 |
| Pinot Grigio - CAMPAGNOLA, Veneto, Italy, '17 | 8 | 32 |
| Sauvignon Blanc - CHASING VENUS, New Zealand, '16 | 9 | 36 |
| Sauvignon Blanc - RABBLE, Paso Robles, CA, '18 | 10 | 44 |

ROSÉ

| | | |
|---|---|----|
| Grenache Noir, Syrah - CHÂTEAU DE CAMPUGET, France, '13 | 9 | 36 |
|---|---|----|

RED

| | | |
|--|----|----|
| Pinot Noir - LEESE-FITCH, Napa, CA, '17 | 7 | 28 |
| Syrah - MICHAEL DAVID "6th Sense", Lodi, CA, '17 | 11 | 44 |
| Bonarda/Malbec - LLAMA "Old Vine Blend", Mendoza, Argentina, '17 | 8 | 32 |
| Cabernet Sauvignon - JOEL GOTT, Napa Valley, CA, '16 | 10 | 40 |
| Cabernet Sauvignon - STEELE, Red Hills, CA, '17 | 11 | 44 |

SWEET

| | |
|--|---|
| Port - QUINTA DO NOVAL "Noval Black", Portugal, NV | 6 |
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> Corkage fee is \$25 per 750ml bottle.

MO' BEVERAGES

FRUIT SHRUB AND SELTZER >> 4.50

blackberry, strawberry, spicy ginger shrub, seltzer

pellegrino >> 4.50 juice >> 4.50

iced tea >> 3.25 soda >> 3.50

lemonade >> 3 milk >> 3.50

martinelli's apple juice >> 4.50



COFFEE

coffee/decaf >> 3

espresso >> 3.50

americano >> 4.50

capuccino >> 5

TEA

chamomile >> 4.50

earl grey >> 4.50

COCKTAILS

THE CLASSICS >> 12

MOSCOW MULE

tito's vodka, lime, spicy ginger shrub, ginger beer

OLD FASHIONED

larceny small batch bourbon, angostura bitters, luxardo cherry

PENICILLIN

bruichladdich "the rocks" whisky, lemon, honey-ginger syrup

MANHATTAN

rittenhouse rye, carpano antica vermouth, angostura bitters

WHISKEY SOUR

rittenhouse rye whisky, lemon juice, bitters, egg white

SAZERAC

rittenhouse rye, st. george absinthe verte, peychaud bitters

DARK AND STORMY

kraken dark rum, lime, spicy ginger shrub, ginger beer

MARGARITA

pueblo viejo reposado tequila, cointreau, organic agave, lime (non-spicy or spicy)

SHE'S CRAFTY >> 12

THE SPRITZ

aperol, st. germain, brut champagne

SOUTH BAY 75

house-infused strawberry mash with hendrick's gin, elderflower liqueur, bubbles

HERB GARDEN

botanist gin, strawberry, basil, st. germaine, lemon

BLACKBEARD

tito's vodka, blackberry, ginger, lemon, egg white

HATCHMAID

crater lake hatch green chile vodka, lime, cucumber, mint

R-TAI

coconut rum, mint, lime, guava, pineapple

BEACH, PLEASE

100% agave reposado tequila, white rum, tropical juice, cointreau, organic agave

ON THE UP AND UP >> 13

IVY GIMLET

new amsterdam gin or tito's vodka, lime, mint

R/10's FAVE MARTINI

grey goose vodka, olive brine, blue-cheese stuffed olive

FERNET-BRANCA >> 8

50/50

fernet-branca & branca menta

CHILLED ON TAP!

