

WINES

white	6oz	movie pour	btl
mumm brut napa sparkling wine floral apple, baked pear, citrus, hints of vanilla	10	15	38
la fiero 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	8	12	30
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

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	16oz	24oz
arclight blonde golden ale torrance, ca	8	12
allagash white belgian-style wheat portland, me	9	12
belching beaver peanut butter milk stout milk stout san diego, ca	10	14
modern times fortunate islands pale ale san diego, ca	9	12
stone delicious ipa india pale ale escondido, ca	8	12
golden state mighty dry cider cider sebastopol, ca	9	12
bottled		
ballast point sculpin ipa	9	
bud light	7	
chimay grande reserve	12	
heineken zero non-alcoholic	7	
lost coast tangerine wheat	8	
modelo lager	7	
north coast old rasputin	9	

ENJOY YOUR DRINK WITH YOUR MOVIE

APPETIZERS

basket of fries 8 choice of classic skin-on fries, sweet potato, or mixed

shrimp tostadas 15 poached white shrimp served on crispy corn tostada with avocado spread, topped with tomatoes, jalapeños, red onions, cilantro, lime wedges and dressed with citrus vinaigrette

popcorn chicken 12 free-range and bite-sized chicken breast fried crispy in our buttermilk batter, served with buffalo, ranch and spicy mustard sauces and garnished with fresno chili rings

crispy cauliflower 14 cauliflower florets lightly breaded and deep-fried, served with a curry yogurt dipping sauce

ahi tuna poke 15 sashimi grade ahi tuna tossed with soy sauce, sesame oil and green onions, topped with pickled ginger and sesame seeds, served with crispy wontons

mediterranean mezze board 16 traditional greek chilled appetizer features dolmas, feta cheese, black and green kalamata olives, served with our house-made tzatziki and warm pita bread

calamari fritti 14 wild-caught and hand breaded crispy calamari, served with spicy marinara and lemon aioli

chicken chili nachos 14 crispy tortilla chips smothered in our homemade chicken chili, topped with cheddar cheese, guacamole, sour cream, pico de gallo and fresno chilis

hummus trio 13 original, jalapeño-cilantro, roasted tomato-rosemary, served with warm pita bread

spinach tomato goat cheese quesadilla 12 whole wheat tortilla stuffed with goat cheese, organic spinach, and oven-roasted tomatoes, served with chipotle aioli

pacific snapper ceviche 15 citrus marinated pacific red snapper with tomato, onion, cilantro, jalapeño, mango and cucumber, served with homemade corn tortilla chips

gochujang wings 15 large, crispy, un-breaded wings glazed with a sweet and spicy gochujang sauce, 1lb of wings

SALADS & SOUPS

add chicken 7 shrimp 8 salmon 12 steak 15

arclight special 17 organic greens and free-range chicken with bacon, provolone, corn, green onions, tomatoes, tossed with our house made ranch dressing

caesar 14 romaine lettuce and croutons sprinkled with parmesan, tossed in our house made cesar dressing

southwestern steak 18 mix of organic greens and bibb lettuce with grilled corn, black beans, cheddar cheese, pico de gallo and tortilla strips, tossed with our smoky chipotle ranch dressing and topped with sautéed chipotle marinated sirloin steak

spinach 15 baby organic spinach with strawberries, toasted almonds and goat cheese, tossed with a white balsamic vinaigrette

chinese chicken 17 iceberg lettuce, napa and red cabbage with mandarin oranges, wontons, green onions, almonds and grilled free range chicken, tossed with a sesame-soy vinaigrette

ahi tuna 17 seared sashimi-grade ahi tuna with asian mixed greens, shredded carrots, sliced cucumbers and sesame seeds, tossed with a wasabi-ponzu vinaigrette and topped with pickled ginger

harvest beet 15 mix of baby arugula and bibb lettuce with roasted red and gold beets, feta cheese and toasted hazelnuts, tossed with a citrus-tarragon vinaigrette

homemade chicken chili cup 8 bowl 12 chicken and black bean chili topped with cheddar cheese, sour cream and onions

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 gluten-free bun 2.5

chicken bacon club 17 grilled free-range chicken topped with swiss cheese, pecanwood smoked bacon, lettuce, tomato and avocado, served on a toasted portugese bun with mustard sauce

tuna melt panini 16 house-made albacore tuna salad mix consists of celery, onion, and pickled relish, includes sliced tomato and provolone cheese and served on toasted country white sourdough bread

italian turkey meatball 15 house-made turkey meatballs served on a warm baguette, topped with our house-made marinara sauce, parmesan cheese and italian parsley

turkey apple brie 16 smoked and shaved deli-style turkey breast with brie cheese, sliced granny smith apples and baby arugula, served on toasted walnut bread with a dijon mustard aioli

fried chicken sandwich 15 lightly battered & breaded free-range chicken breast served on a portugese bun, topped with sweet bread & butter pickles, mixed cabbage slaw, red onion, tomato and a chipotle aioli sauce

chipotle chicken salad wrap 15 whole wheat tortilla wrap filled with chopped grilled chicken, chipotle mayo, red bell pepper, cilantro, corn, onion, tomato and spinach

greek portobello bunless burger 18 CAB® burger patty topped with a grilled portobello mushroom, red onion, feta cheese and tomato on a bed of baby arugula, garnished with our homemade tzatziki

classic cheeseburger 16 CAB® burger topped with cheddar cheese, lettuce, tomato and red onion

spicy southwest bacon cheeseburger 18 CAB® burger topped with cheddar cheese, pecanwood smoked bacon, caramelized onions, lettuce, crispy fresno chilis and bbq sauce

blockbuster burger 19 CAB® burger topped with cheddar cheese, pecanwood smoked bacon, a fried egg, lettuce, tomato, onion and arclight special sauce

impossible burger 22 *available vegan style upon request* 100% plant-based, gluten free burger by Impossible Foods, topped with cheddar cheese, caramelized onions, lettuce, tomato and arclight special sauce

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

SPECIALTIES

baja fish tacos 15 alaskan cod is hand breaded, fried, and served on corn tortillas and topped with red cabbage, pico de gallo, lime wedges and a spicy aioli

fish and chips 16 alaskan cod is hand beer-battered and deep fried and served with french fries and our house tartar sauce

kobe beef bolognese 17 fresh spaghetti is tossed with our wagyu beef ragu and topped with parmesan cheese and parsley

chicken milanese 18 breaded and pan-fried free-range chicken breast is served with a baby arugula and shaved fennel salad and topped with grated parmesan and lemon

new zealand king salmon 24 sustainably raised and harvested king salmon from new zealand is grilled and served atop sliced and grilled seasonal vegetables and dressed with lemon oil vinaigrette

steak & frites* 29 grilled certified angus beef® new york strip served atop a bed of sautéed baby spinach with our house-made worcestershire sauce and french fries
**add sautéed shrimp 8*

chipotle steak tacos 15 chipotle-marinated sirloin steak served on corn tortillas and topped cilantro, onions, fresno chilis and our house-made avocado crema sauce, served with a side of mixed greens

shrimp penne 21 penne served with house made pesto-lime cream sauce, tossed with sautéed spinach, squash, oven-roasted tomato and garnished with shredded parmesan cheese

asian noodle stir fry 17 grilled chicken sautéed with asian noodles mixed with shiitake mushrooms, baby bok choy, carrots, green onions, bamboo shoots and bean sprouts, tossed in our house-made stir fry sauce and topped with almonds and sesame seeds

DESSERTS

selection of coffee drinks available

oreo red velvet lava cake 9 our signature dessert created in house red velvet cake with a cream cheese filling, topped with madagascar vanilla ice cream, Oreo cookie crumbs and chocolate sauce drizzle

homemade apple pie 9 pecan-crust ed apple pie topped with madagascar vanilla ice cream and drizzled with caramel sauce

flourless carrot cake 9 *gluten-free* almond meal cake spiced with cinnamon, nutmeg and vanilla, topped with whipped cream

warm chocolate brownie 9 served a la mode with madagascar vanilla ice cream and drizzled with chocolate sauce

blueberry verrine 9 blueberry panna cotta topped with blueberry gelée served in a wine glass