

WINES

	6oz	movie pour	btl
sparkling			
zardetto prosecco italy glera fruity with hints of sliced lemon and apple	10	14	38
white			
stolpman santa barbara sauvignon blanc hints of citrus, tropical fruit, golden brush and riper pear	11	16	34
husch mendocino chardonnay flavors of white stone, fruit, pineapple, green apple and lemon	11	16	34
ruffino italy pinot grigio fruity with a long melon finish	10	14	30
dr. nagler germany riesling notes of apricot, berry and tangerine	9	13	28
rosé			
made in california healdsburg field blend mid bodied, crisp and refreshing	10	14	30
red			
cooper mountain oregon pinot noir blueberries, cola, a hint of coffee beans and smoked blackberries	14	20	44
kiona washington cabernet medium body with blueberries, blackberries, vanilla, plums, and oak	11	16	34
domaine de patience france merlot sweet floral aroma with earthy undertones, light bodied	11	16	34
graffigna argentina malbec profound with ripe red berries and sweet spices	10	16	36

Sales tax not included.

Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and can cause birth defects during pregnancy.

ALHW
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COCKTAILS 13

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

	movie pour	pint
draft		
arclight blonde golden ale torrance, ca	12	9
allagash white belgian-style wheat portland, me	12	9
belching beaver peanut butter milk stout milk stout san diego, ca	14	10
modern times fortunate islands pale ale san diego, ca	12	9
stone delicious ipa india pale ale escondido, ca	12	9
golden state mighty dry cider cider sebastopol, ca	12	9
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	

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ENJOY YOUR DRINK WITH YOUR MOVIE

APPETIZERS

house made chips & salsa* 8

*add guacamole 4

popcorn chicken 12 free-range and bite-sized chicken breast fried crispy in our buttermilk batter, served with buffalo sauce 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

basket of fries 8 classic skin-on fries

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

wings 15 1lb of large, un-breaded crispy wings tossed in your choice of bbq, buffalo, or sweet & spicy sauce

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

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

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

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 10 chicken and black bean chili topped with cheddar cheese, sour cream and onions

soup of the day 8 chef's selection made in house

SANDWICHES & BURGERS

served with french fries, upgrade to organic mixed greens or caesar 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

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

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 patty.

SPECIALTIES

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 house made chips

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, served with house made chips

penne alfredo* 15 penne served with house made alfredo sauce, tossed with sautéed spinach, shiitake mushrooms and garnished with parmesan cheese
*add chicken 7, add shrimp 8

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 apple pie topped with madagascar vanilla ice cream and drizzled with caramel sauce

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