

# BRUNCH

Available Saturday and Sunday during Brunch hours.

**FRIED CHICKEN AND WAFFLE** Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup 22

**DOUBLE DIPPED FRENCH TOAST STICKS** Frosted Flake Brioche, Blackberry Syrup, Cinnamon Marshmallow Cream 16

**HANGOVER HASH** Braised Prime Rib, Tater Tot Smash, Poached Egg, Signature Hollandaise 20

**BRUNCHY SMASH BURGER** Tabasco Aioli, Fried Egg, Applewood Smoked Bacon, Tater Tots 19

**THREE EGG OMELETS** Served with Tater Tot Smash

Applewood Smoked Bacon or Chicken Apple Sausage, Cheddar, Green Pepper, Onions 17

Spinach, Tomato, Onions, Swiss 16

Avocado, Shredded Cheese, Tomato 17

**FRUITY PEBBLES PANCAKES** Blueberry Buttercream 16

**SIGNATURE BRUNCH PLATTER FOR TWO** Signature Eggs Benedict, Orange Cinnamon Waffle, 24-Hour Herb Roasted Prime Rib, ½ Pound of Snow Crab Legs, Applewood Smoked Bacon, Chicken Apple Sausage, Tater Tot Smash 65

# BENEDICTS

Served on Brioche Toast with Tater Tot Smash

**SIGNATURE EGG BENEDICT** Grilled Canadian Bacon, Poached Egg, Hollandaise 16

**CRAB CAKE BENEDICT** Lump Crab, Poached Egg, Chipotle Hollandaise 21

**SMOKED SALMON BENEDICT** Scottish Smoked Salmon, Poached Egg, Signature Hollandaise 19

# ENTRÉES

**SALMON BLT** Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Crispy Fries 18

**GRILLED CHICKEN SANDWICH** Roasted Garlic Aioli, Red Onion, Lettuce, Tomato, Avocado, Brioche, Crispy Fries 16

**BUTTER POACHED LOBSTER ROLL** Herb Poached Lobster, New England Style Bun, Lime and Celery Aioli 25

**CRISPY MAHI MAHI TACOS** Mahi Mahi, Coconut Battered, Mango Salsa and Chipotle Aioli 17

**24-HOUR HERB ROASTED PRIME RIB 8oz** Tater Tot Smash, Seasonal Vegetables, Au Jus, Horseradish 29



# TAKEOUT MENU

Call to Order  
**310.823.4522**

Curbside Pickup Available  
or Order Online  
[whiskeyreds.com/order](http://whiskeyreds.com/order)

 **DOORDASH**  
**Uber Eats**

*\*Delivery Fees and Pricing Applies.*

Canned Cocktails, Beer,  
and Wine Available for Takeout!

*\*Must be 21 and over to order alcohol.*



Scan for our digital menu

13813 Fiji Way, Marina del Rey, CA 90292  
310.823.4522 [whiskeyreds@srcmail.com](mailto:whiskeyreds@srcmail.com)  
[whiskeyreds.com](http://whiskeyreds.com)   /WhiskeyReds

# STARTERS

**SPINACH DIP** (lunch) Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 15

**FRIED CALAMARI** (lunch) Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 17

**CRAB CAKE** (lunch) Brussels Sprout Slaw, Sherry Bacon Vinaigrette, Sweet Potato, Roasted Garlic Mustard Aioli 15

**COCONUT MAHI BITES** (lunch) Mahi Mahi, Coconut Battered, Rum and Sweet Chili Sauce 15

**WORLD FAMOUS BUFFALO WINGS** (lunch) Blue Cheese or Ranch Dressing, Celery Sticks 15

## RAW BAR

**SHRIMP COCKTAIL** (lunch) Citrus Poached Shrimp, Ancho Chili Cocktail Sauce, Lemon 16

**AHI TUNA POKE\*** (lunch) Wakame, Cucumber, Avocado, Edamame, Wonton Crisps 15

# LIQUID & LEAF

**CLAM CHOWDER** (lunch) Cup 8 Bowl 12

**LITTLE GEM CAESAR SALAD\*** (lunch) Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 11

**HOUSE MIXED GREENS** (lunch) Seasonal Blend of Organic Greens, Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 11

**ADD TO SALAD: CHICKEN +6 / SALMON +9 COCONUT MAHI +9 GRILLED SHRIMP +12 ½ LOBSTER TAIL +15**

# BURGERS & SANDWICHES

*Served with Crispy Fries. Available During Lunch Hours.*

**BEYOND BURGER** Shredded Lettuce, Tomato, Cheese, Secret Sauce, Caramelized Onions, Brioche 18

**SALMON BLT** Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun 18

**GRILLED CHICKEN SANDWICH** Roasted Garlic Aioli, Red Onion, Lettuce, Tomato, Avocado, Zesty Cole Slaw, Brioche 16

**CRISPY MAHI MAHI TACOS** Mahi Mahi, Coconut Battered, Mango Salsa and Chipotle Aioli 17

# SIDES

**MASHED POTATOES** 8

**CRISPY FRIES** 8

**ZESTY COLE SLAW** Savoy, Red and Green Cabbage with Honey Thyme Vinaigrette 8

**SEASONAL VEGETABLES** 8

# TODAY'S SEAFOOD

## STEP 1: CHOOSE YOUR SEAFOOD

Atlantic Salmon 28

Jumbo Shrimp 25

Mahi Mahi 32

Scallops 30

Ahi Tuna 26

## STEP 2: CHOOSE YOUR PREPARATION

Tropical Fruit Salsa

Blackened Seasoning

Garlic Caper Butter Sauce

## STEP 3: CHOOSE TWO SIDES

Mashed Potatoes

Zesty Cole Slaw

Crispy Fries

Seasonal Vegetables

# ENTRÉES

**FAMOUS BEER-BATTERED FISH N CHIPS** (lunch) Dark Ale Batter with Downtown Brown Ale by Lost Coast Brewing, Tartar Sauce, Lemon, Malt Vinegar, Crispy Fries, Zesty Cole Slaw 20

**BUTTER POACHED LOBSTER ROLL** (lunch) Herb Poached Lobster, New England Style Bun, Lime and Celery Aioli 25

**CRAB CAKE PLATTER** (lunch) Grilled Corn Salad, Chives, Peppers, Chipotle Aioli, Crispy Fries, Zesty Cole Slaw 23

**ATLANTIC SALMON\*** (lunch) Mashed Potatoes, Garlic Caper Butter Sauce, Seasonal Vegetables 27

**SEAFOOD PASTA COLLAGE** Scallops, Shrimp, Fresh Salmon, Linguine, White Wine Sauce 30 *Add Lobster Tail +25*

**ROASTED CHICKEN** Honey Roasted Root Vegetables, Smoked Sweet Potato Puree, Mini Winter Squash Pot Pie 32

**TASTY BURGER\*** Double Patty Smashed Burger, Shredded Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche, Crispy Fries 18

**GRILLED RIBEYE\* 12OZ** (lunch) Mashed Potatoes, Seasonal Vegetables 36

**24-HOUR HERB ROASTED PRIME RIB\* 12 OZ** Mashed Potatoes, Seasonal Vegetables, Au Jus, Horseradish 38  
*(Available Friday and Saturday Dinner Only)*

**CERTIFIED SANITIZED:** Specialty Restaurants Corporation's number one priority is the health and safety of our teams, guests, partners and community. We are implementing new social distancing measures and safety standards including daily Employee Wellness Screenings, utilizing an Electrostatic Sanitation Spray System, strict adherence to CDC and National Restaurant Association Guidelines and much more. Ask a team member or visit [www.specialtyrestaurants.com/safety](http://www.specialtyrestaurants.com/safety) for more details.

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. **CONSUMER INFORMATION:** There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. **IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.**

Menu items may change based on seasonality. Prices subject to change.

(Lunch) Available during Lunch hours