

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 15

HANGOVER HASH Braised Prime Rib, Tater Tot Smash, Poached Egg, Signature Hollandaise 19

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 16

Spinach, Tomato, Onions, Swiss 15

Avocado, Shredded Cheese, Tomato 16

FRUITY PEBBLES PANCAKES Blueberry Buttercream 15

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 63

BENEDICTS

Served on Brioche Toast with Tater Tot Smash

SIGNATURE EGG BENEDICT Grilled Canadian Bacon, Poached Egg, Hollandaise 15

CRAB CAKE BENEDICT Lump Crab, Poached Egg, Chipotle Hollandaise 20

SMOKED SALMON BENEDICT Scottish Smoked Salmon, Poached Egg, Signature Hollandaise 18

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 15

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 28



TAKEOUT & DELIVERY MENU

Order Online
Curbside Pickup Available
whiskeyreds.com/order



*Delivery Fees and Pricing Applies.



Scan for our digital menu

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STARTERS

SPINACH DIP Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 14

FRIED CALAMARI Citrus 'Buffalo' Sauce, Tempura Peppers and Onions 16

CRAB CAKE Grilled Corn Salad, Chives, Peppers, Chipotle Aioli 15

COCONUT MAHI BITES Mahi Mahi, Coconut Battered, Rum and Sweet Chili Sauce 15

WORLD FAMOUS BUFFALO WINGS Blue Cheese or Ranch Dressing, Celery Sticks 14

RAW BAR

SHRIMP COCKTAIL Citrus Poached Shrimp, Ancho Chili Cocktail Sauce, Lemon 16

AHI TUNA POKE* Wakame, Cucumber, Avocado, Edamame, Wonton Crisps 15

LIQUID & LEAF

CLAM CHOWDER Cup 8 Bowl 12

LITTLE GEM CAESAR SALAD* Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 11

HOUSE MIXED GREENS Seasonal Blend of Organic Greens, Avocado, Tomatoes, 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 15

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 24

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 Dark Ale Batter with Downtown Brown Ale by Lost Coast Brewing, Tartar Sauce, Lemon, Malt Vinegar, Crispy Fries, Zesty Cole Slaw 19

CRAB CAKE PLATTER Grilled Corn Salad, Chives, Peppers, Chipotle Aioli, Crispy Fries, Zesty Cole Slaw 22

ATLANTIC SALMON* Mashed Potatoes, Garlic Caper Butter Sauce, Seasonal Vegetables 26

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

HONEY ROASTED HALF CHICKEN Citrus Brined, Grilled Corn, Mashed Potatoes 26

TASTY BURGER* Double Patty Smashed Burger, Shredded Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Brioche, Crispy Fries 17

GRILLED RIBEYE* 12OZ 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 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.