



Terrace
Lounge
In Room

SHADE 1221 N Valley Drive Manhattan Beach CA 90266 310.546.4995

SMALL PLATES

- Fondue** 14.
roasted garlic, artichokes, and Brie cheese served with sliced sourdough bread and white corn tortilla chips
- Charcuterie** 18.
a selection of sliced domestic & imported meats and cheeses served with sliced sourdough bread, Marcona almonds, dates, and quince paste
- Crab Cakes** 16.
3 macadamia nut-crusted jumbo lump crab cakes served with a grilled pineapple relish and a cilantro aioli
- Sloppy John's** [3 petite] 14.
3 beef short ribs with a honey and truffle sauce braised for 12 hours and served on fresh baked rolls
- Caprese Salad** 12.
heirloom tomatoes, fresh mozzarella, and mini basil drizzled with aged balsamic vinegar and extra virgin olive oil
- Shrimp** 14.
jumbo Mexican white shrimp cocktail served with cocktail sauce and lemon wedges
- Cones** [4 savory] 15.
2 ahi tartare with soy foam, cucumber, daikon, toasted garlic vinaigrette
2 salmon tartare with avocado mousse, pickled red onion, diced tomato, cilantro oil, and serrano peppers
- Chips and Dip** 13.
warm corn tortilla chips served with 3 dips: guacamole, salsa verde, roasted tomato salsa
- Burgers** [3 petite] 14.
1 grilled sirloin and Grafton cheddar with grilled onions
1 seared ahi with hot house cucumber and wasabi
1 fresh chicken with goat cheese and apple relish
- BBQ Oysters** 12.
1/2 dozen Malpeque oysters covered with garlic butter and parmesan cheese grilled to perfection
- Sushi** 18.
2 ahi nigiri, 2 salmon nigiri, 2 yellowtail nigiri
crispy shrimp tempura roll, soy, wasabi, pickled ginger
- Soup & Sandwich** 14.
one with tomato, one with prociutto de parma, one with prociutto
- Calamari** 16.
fried seasoned baby squid served with our housemade tartar and cocktail sauces with a lemon garnish
- PIZZA**
- Thai Chicken Pizza** 16.
chicken breast, spicy peanut-ginger & sesame sauce, Mozzarella cheese, green onions, bean sprouts, julienne carrots, cilantro and roasted peanuts
- Smoked Salmon Pizza** 16.
thin crust with lemon crème fraîche topped with smoked salmon, red onions, and chives
- Thai Chicken Pizza** 16.
chicken breast, spicy peanut-ginger & sesame sauce, mozzarella cheese, green onions, bean sprouts, julienne carrots, cilantro, and roasted peanuts
- Margherita Pizza** 12.
house made tomato sauce, fresh Mozzarella cheese, sliced vine-ripened tomatoes, and fresh basil
- Shrimp Pesto Pizza** 16.
Mexican white shrimp, basil pesto, mozzarella cheese, red onion, Kalamata olives, chili flakes, pinenuts
- LARGE PLATES**
- Chops** 16.
lamb chops in a black olive jus served with garlic-herb risotto, oven dried tomatoes, and zucchini
- Scallops** 16.
celery root puree, roasted mushrooms, and truffle vinaigrette
- Filet** 18.
petite filet mignon in a red wine jus served with potato gratin and creamed spinach
- Pistachio Crusted Mahi** 15.
served with fingerling potato and leek hash, orange saffron butter sauce, fresh asparagus
- Fish & Chips** 14.
Tempura battered cod, super crunchy housemade fries, tartar sauce, malt vinegar aioli
- SWEETS** [allow 15 minutes]
- Chocolate** 9.
chocolate fondue served with strawberries, bananas, marshmallows, graham crackers, and rice krispy treats
- Sorbet Martini** 9.
three seasonal sorbets with house baked cookies

ZINC DRINKS

- Shade Lemonade** 9.
Smirnoff Black Cherry vodka and Shade-made lemonade with a raspberry liqueur sinker in a sugar rimmed highball
- Scratch Margarita** 11.
Cuervo Gold tequila, triple sec, fresh lime juice, and simple syrup shaken frothy or blended smooth served in a kosher salt rimmed glass
- Mojito** 12.
Bacardi Limón rum and Shade-made limeade shaken with fresh mint and limes topped with soda and served in a sugar rimmed glass
- "RBV" Red Bull Vodka** 12.
Red Bull and Kettle One vodka served on the rocks
- Ruby Slipper** 11.
Smirnoff vodka, Pama liqueur, and pomegranate juice served with a lime in a sugar rimmed glass
- Zinc Pink** 10.
Gloria Ferrer sparkling wine and guava nectar
cool and elegant
- Ultima Margarita** 15.
Patron Silver, Patron Citronge, fresh lime juice, and simple syrup shaken frothy or blended smooth served in a salt rimmed glass with a Grand Marnier float
- ZINC MARTINIS**
- Martini Lunch** 12.
Ciroc vodka served with blue cheese stuffed olives and finished with a drizzle of honey raspberry balsamic reduction
- Sapphire Summer** 12.
Bombay Sapphire gin, peach liqueur, fresh lemonade, and a grenadine sinker served in a sugar rimmed glass
- Passionate Kiss** 12.
Finlandia Lime vodka, Pama liqueur, and pomegranate juice served with a twist of lime and a cherry
- Classic** 12.
Grey Goose vodka with a spritz of Martini & Rossi dry vermouth served with green olives or a twist
- Traditional** 12.
Tanqueray 10 gin with a spritz of Martini & Rossi dry vermouth served with green olives or a twist
- Manhattan** 12.
Bulleit bourbon whiskey with a splash of Martini & Rossi sweet vermouth and a dash of bitters served with a cherry
- Black Widow** 12.
Smirnoff Black Cherry vodka and a splash of lemon-lime soda served with a sinker of raspberry liqueur and a cherry
- Key West Lime** 12.
Smirnoff Vanilla vodka, vanilla liqueur, a splash of real key lime juice, and cream served in a graham cracker rimmed glass
- Cosmopolitan** 13.
Ketel One Citroen vodka and triple sec, a splash of real key lime, cranberry, and fresh lemon juice served with a lime wedge
- Blueberi Martini** 12.
Stolichnaya Blueberi vodka, vanilla liqueur, and cream served in a graham cracker rimmed glass
- Lemon Drop** 12.
Smirnoff Citrus vodka, triple sec, Shade-made lemonade served in a sugar rimmed glass with a fresh lemon
- Apple Martini** 12.
Finlandia Lime vodka, Apple Pucker liqueur, and a splash of lemon-lime soda served with a cherry
- Chocolate Covered Raspberry** 12.
Smirnoff Raspberry vodka, Bacardi Razz rum, and Light Creme de Cocoa liqueur served in a chocolate swirled glass



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WHITE WINE

Bubbles

Gloria Ferrer "Blanc de Noir", NV, Carneros	10. / 40.
Domaine Chandon, NV, Napa	half bottle 30.

Sauvignon Blanc

Napa Cellars, 2006, Napa Valley	10. / 35.
Kim Crawford, 2007, Marlborough, New Zealand	11. / 40.

Chardonnay

Beaulieu Vineyards, 2006, Coastal	10. / 35.
Thomas Halby, 2005, Napa Valley	11. / 40.
Buehler Vineyards, 2006, Russian River Valley	11. / 40.
Franciscan Oakville Estates, 2006, Napa Valley	12. / 42.
Folie a Deux, 2006, Napa Valley	13. / 45.
Chalone Estate, 2005, Monterey	14. / 50.
La Crema, 2006, Sonoma	15. / 53.
Grgich Hills, 2005, Napa Valley	20. / 70.

Other Whites

Cline Viognier, 2006, California	9. / 32.
Columbia Riesling, 2006, Columbia Valley, WA	9. / 32.
Montevina Pinot Grigio, 2006, California	9. / 32.
Vionta Albariño, 2006, Spain	9. / 32.
Ceja "White" [Chard, Marsanne, Viognier], 2005, Carneros	9. / 32.
Ruffino Pinot Grigio, 2006, Friuli-Venezia, Italy	10. / 35.
Trimbach Riesling, 2004, Alsace, France	12. / 42.

RED WINE

Pinot Noir

Echelon, 2006, Corsica, France	10. / 35.
Napa Cellars, 2006, Napa Valley	14. / 50.
Gloria Ferrer, 2005, Carneros	15. / 53.

Merlot

Trincher Family, 2004, Monterey	9. / 32.
Robert Mondavi, 2004, Napa Valley	12. / 42.

Zinfandel

Folie a Deux, 2004, Amador	9. / 32.
Cline Ancient Vines, 2006, Contra Costa	11. / 42.

Cabernet Sauvignon

Estancia, 2005, Paso Robles	10. / 35.
Thomas Halby, 2003, Napa Valley	11. / 40.
Simi, 2005, Alexander Valley	13. / 45.
Clos du Bois, 2004, Russian River Valley	15. / 53.
Provenance, 2004, Rutherford, Napa Valley	17. / 60.
Faust, 2004, Napa Valley	25. / 90.

Other Reds

Cline "Cool Climate" Syrah, 2005, Sonoma	10. / 35.
Jacuzzi Sangiovese, 2005, Sonoma	10. / 35.
Robert Hall "Rhone de Robles", 2005, Paso Robles	10. / 35.
Kendall-Jackson Meritage, 2004, California	11. / 40.
Tintara Shiraz, 2005, McLaren Valley	12. / 42.
Newton Claret, 2005, Napa Valley	16. / 56.
Clos du Bois "Marlstone", 2004, Alexander Valley	20. / 75.

SWEET WINE

Maderia

Leacocks 10 year	glass 11.
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Port

Penfolds Club Reserve	glass 10.
Fonseca Bin 27	glass 11.
Fonseca 20 yr. Tawny	glass 18.

BEER

On the Handle [16 oz.]

Red Hook ESB	6.
Michelob Ultra	6.
Long Board Kona Lager	6.
Widmer Hefeweizen	6.
Firestone Double Barrel Amber	6.
Firestone Pale Ale	6.

In the Bottle

Bud Light	16 oz aluminum bottle	7.
Budweiser	16 oz aluminum bottle	7.
Budweiser Select	16 oz aluminum bottle	7.
Bass	12 oz glass bottle	7.
Beck's	12 oz glass bottle	7.
Stella Artois	12 oz glass bottle	7.
Hofbrau "Original"	12 oz glass bottle	7.
Corona	12 oz glass bottle	7.
Guinness Stout "Pub Draft"	11 oz glass bottle	7.
Wyder's Pear Cider	12 oz glass bottle	7.
Duvel	11.2 oz glass bottle	8.
Grolsch	16 oz glass bottle	8.
O'Douls [non-alcoholic]	12 oz glass bottle	6.

VODKA

Smirnoff	9.	GIN	
Black Cherry, Citrus, Orange, Raspberry, Vanilla		Bombay	9.
Finlandia	10.	Tanqueray	10.
Grapefruit, Lime, Mango		Bafferts	11.
Stolichnaya Blueberi	11.	Bombay Sapphire	11.
3 (soy)	11.	Hendricks	11.
Ciroc	11.	Tanqueray 10	11.
Belvedere	12.	SCOTCH	
Orange		Single Malt	
Chopin	12.	Glenkinchie 10 years	11.
Grey Goose	12.	Glenlivet	
Le Citron, La Poire, L'Orange		12 years	12.
Ketel One	12.	21 years	25.
Citroen		Glenmorangie	
		Port Cask	14.
		Sherry Cask	14.
		Lagavulin 16 years	18.

TEQUILA

Jose Cuervo		Blended	
Gold	9.	Dewar's "White Label"	9.
Tradicional	11.	Johnnie Walker	
Réserva de la Familia	20.	Red	10.
Don Julio		Black	12.
Blanco	11.	Blue	35.
Añejo	14.	BOURBON	
1942	25.	Bulleit	8.
Real	50.	Maker's Mark	11.
Cazadores		Woodford Reserve	12.
Reposado	12.	WHISKEY	
Añejo	14.	Jack Daniels	10.
Corazon Silver	12.	Bushmills	10.
Corzo		George Dickel	10.
Silver	12.	Gentleman Jack	11.
Reposado	15.	Blended	
Don Eduardo		Seagram's 7	9.
Silver	12.	Southern Comfort	9.
Añejo	15.	Crown Royal	10.
Patrón		Special Reserve	13.
Silver	13.	Seagram's VO	10.
Reposado	15.	COGNAC	
Añejo	18.	Hennessy VS	10.
Gran Platinum	40.	Grand Marnier	10.
RUM		Cent Cinquantenaire	30.
Bacardi	9.	Navan Vanilla	11.
Coconut, Limón, Orange		Hennessy VSOP	12.
Appleton Estate	9.	Martel XO	25.
Myers' Dark	9.	Hennessy V.S. & B.S.	55.
Parrot Bay Coconut	9.	Banyan	150.
White	9.	MEXICAN COFFEE	
COFFEE DRINKS		Patron XO Cafe	
AMERICAN COFFEE Amarula Liqueur		Tia Maria & Tuaca	
AMERICAN COFFEE Patrón XO Cafe		Dulseda Dulce de Leche	
AMERICAN COFFEE Patrón XO Cafe		Grand Marnier, Frangelico & Tuaca	
AMERICAN COFFEE Patrón XO Cafe			