

# costero

CALIFORNIA BAR + BISTRO

## Small Plates

Small tastes locally sourced and globally inspired We recommend 2-3 per person

### House Made Soup 10

### Green Chili Stew 10

Cilantro Lime Crema, Tortillas

### Mahi Mahi Fish Tacos 16

Pickled Cabbage, Radish, Chipotle Crema, Pico de Gallo

### Barbacoa Tacos 14

Pickled Cabbage, Avocado, Cilantro Lime Crema

### Tuna Poke 16

Avocado- Wakame Salad- Peanut- Sesame Soy- Wonton

### Mary's Chicken Wings 14

Avocado Ranch, Choice Sweet Chili, Ginger Soy

### Veggie Eggrolls 12

Sweet Chili Dipping Sauce

### Fried Dill Pickles 10

Avocado Ranch

### California Cobb 12

Baby Iceberg, Red Onion, Point Reyes Cheese, Tomatoes, Hard Cooked Egg, Avocado, Blue Cheese Dressing

### Kenter Farms Mixed Greens 10

Cucumber, Radish, Carrot, Tomatoes, Champagne vinaigrette

### Hearts of Romaine 12

Corn, Queso Fresco, Red Onion, Toy Box Tomatoes, Radish, Avocado Ranch  
Add Chicken 7  
Add Salmon 9  
Add Shrimp 8

### Chicken Pot Stickers 14

Ponzu Dipping Sauce

### Pacific Mussels 12

Coconut Curry Broth, Heirloom Tomato, Crostini

### Calamari 14

Spicy Marinara Sauce

### Charred Shishitos 8

Lemongrass Aioli, Fluer De Sel, Rice Wine Vinegar

### Pork Belly & Brussel Sprouts 12

Gingered Soy Glaze, Peanuts, Chili Oil

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness. Before placing your order please inform your server if a person in your party has a food allergy.

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## SIGNATURE COCKTAILS

12

### Drafted and Defined

#### Basil, Cucumber, Collins

Grey goose vodka, lime juice, St Germain, cucumber syrup, Basil

#### Costero Jumper

Bourbon, lemon juice, Raspberry puree, cinnamon, hell fire bitters

#### Aviation

Hendricks Gin, St. Germaine, Lime, Prosecco

#### Sheraton Sling

Jack Daniel's, Peach

#### Bayou Zinger

Southern Comfort, Grand Marnier, lemon, tea, mint

#### Sheratini

Titos vodka, St Germaine, grapefruit, lime

#### LAX Cosmo

Absolut Citron, lime, cranberry agave, lemon

#### The Cucumber Cooler

Hendricks Gin, Cucumber, Lime

#### The Clover

Maker's Mark, Hennessy Agave, lemon, orange

#### West Cost Manhattan

Bulleit Rye, Antica, Peychaud's, Luxardo

#### Zepa

Absolut Mandarin, St Germain, lemon, Agave, Prosecco

**WHITE**

Gloria Ferrer, Brut, Sonoma	11/14
Ruffino, Prosecco DOC, Italy	11/14
Bollini, Pinot Grigio, Italy	10/13
Saint M, Riesling, Germany	11/14
Brancott, Sauvignon Blanc, New Zealand	10/13
Joel Scott, Sauvignon Blanc, Draft	7/10
Landmark, Overlook, Chardonnay, Sonoma	11/14

**RED**

MacMurray Ranch, Pinot Noir, Central Coast	11/14
Wild Horse, Pinot Noir, Central Coast	14/18
Cellar No.8 Merlot, Napa	10/13
Duckhorn Decoy, Merlot, Napa	14/18
Cantina Zaccagnini, Montepulciano	11/14
Joel Gott 815, Cabernet Sauvignon, California	11/14
Alamos, Red Blend, Argentina	10/13
Tamari Malbec Reserve, Argentina	11/15
Robert Mondavi, Cab., Napa	14/18
Daou, Cab, Paso Robles	19/23

**DRAFT**

Bud Light, American Pale Lager	6
Stella, Pilsner, Belgium	7
Blue Moon, Belgian-Style Witbier,	7
Shock Top, Belgian-Style Wheat Ale,	7
Angry Orchard, Crisp Apple Hard Cider	7
Sierra Nevada, Pale Ale	7
Hoptonic, IPA,, Smog City Los Angeles, CA, 9ABV 7.3	9
Angel's Demise, IPA Absolution Torrance, CA, 9ABV 7.2	9
Scrimshaw, Pilsner, North Coast Fort Bragg, CA, 8ABV 4.7	8
329, California Lager, Golden Road Los Angeles, CA, 7ABV 4.9	7
Lucky Duck, Agave Blonde Ale Venice Beach, CA, ABV 5.3	8
Old Rasputin, Russian Imperial Stout North Coast Fort Bragg, CA, 9ABV 9.0	9

**DOMESTIC 6**

Budweiser	Coors Light
Bud Light	Miller Light
Michelob Ultra	Sam Adams

**IMPORT 7**

Corona	Dos Equis
Heineken	Amstel Light
St PauliGirl (NA)	Guinness

**CRAFT**

Dudes California IPA, Torrance	7
Stone IPA, San Diego	7
Hanger 24 Orange Wheat, Redlands CA	6
Dudes Grandma's, Pecan, Brown Ale Torrance	7

At Costero

we strive to feature  
local, seasonal ingredients  
drawing inspiration from  
California and all over the world.

As the seasons change,  
so do our menu items as we  
source local ingredients from  
California-proud farmers &  
suppliers like  
Brandt Beef Company,  
Pittman Farms Chicken,  
Kenter Farms greens,  
Valdivia Farms peas  
and beans as well as Jacobs,  
Malcom and Burtts asparagus.  
Join us as we take you through  
an eclectic journey  
of small plates portioned to let  
you truly explore and taste what  
we are all about

**Mains**

**Kung Pao Chicken 15**  
Mary's Chicken, Green Bell, Peanuts,  
Steamed Rice

**Short Rib Mac & Cheese 22**  
Nueskes Bacon, Cavatappi, Vella Jack

**Brandt Ranch 8oz Flat Iron 22**  
Pommes Frites, Truffle Butter, Port Wine Demi

**Miso Glazed Scottish Salmon 20**  
Shrimp Fried Rice, Truffle-yaki

**Pizzas**

12" individual pizzas

**Pepperoni 15**  
Bacon, Chili Flake, Mozzarella,  
House Sauce

**Italian Sausage 15**  
Mozzarella, Red Bell, Tomato, Basil

**Wild Mushroom 15**  
Truffled Alfredo, Portobello, Shitake, Button,  
Mozzarella

**Bianca 17**  
Prosciutto, Wild Arugula, Truffle,  
Mozzarella, Pecorino, Parmesan

**Roasted Veggie 15**  
Zucchini, Squash, Eggplant, Mozzarella,  
Parmesan

**Hand-Held**

French fries or Cole slaw

**Wagyu Burger 22**  
Bacon- Cheddar- Brioche Bun

**Black Bean Veggie Burger 17**  
Avocado, Roasted Poblano, Pepperjack Cheese,  
Brioche Bun

**Roast Turkey Ciabatta 16**  
Applewood Bacon, Provolone, Chipotle Aioli,  
Ciabatta Bun

**Chicken Philly 15**  
Peppers, Onion, Swiss, Avocado