

Catalina Kitchen

100 Terranea Way 90275-1013 · +13102652766 · Updated: Jan 14, 2026

[View online menu](#)



HEALTHY START 5

Local Fruit Bowl **\$12.00**

(Gf, V)

Oatmeal **\$15.00**

Bananas, mixed berries (VEG)

Chocolate Overnight Oat Parfait **\$18.00**

honey, yogurt, chia seeds, strawberries (VEG)

BLT Lettuce Wraps **AVAILABLE OPTIONS**

hard boiled egg salad, bacon, tomatoes

\$18.00

smoked salmon: \$2.00

Smoked Salmon Bagel **\$17.00**

Lemon, capers, red onion, cream cheese

SOCAL FAVORITES 5

Avocado Toast Deluxe **\$23.00**

sourdough toast, mashed avocado, cherry tomatoes, feta, hard boiled egg, balsamic glaze, arugula salad

Crab Cake Benedict **\$28.00**

english muffin, sauteed spinach, crab cake, poached egg, romesco sauce, breakfast potatoes

Fried Chicken and Waffles **\$21.00**

Pure maple syrup, whipped butter

Protein Breakfast **\$18.00**

egg white scramble, grilled chicken, asparagus, breakfast potatoes, arugula salad(Gf, VEG by request)

Chilaquiles Rojas **\$22.00**

corn tortilla, fried egg, queso fresco, onion, black beans, sour cream, ranchero sauce (Gf)

SMOOTHIES 3

Strawberry & Banana

(Gf, V)

Pineapple, Mango & Banana

(Gf, V)

Mixed Berries

(Gf, V)

CK CLASSICS 5

Buttermilk Pancakes \$20.00

House-made pancakes, whipped butter, pure maple syrup (VEG)

Brioche French Toast \$21.00

Pure maple syrup, powdered sugar, local berries (VEG)

Eggs Benedict \$25.00

English muffin, canadian bacon, hollandaise sauce, breakfast potatoes

Ck Classic \$22.00

eggs any style, breakfast potatoes, bacon, toast (gf by request)

Build Your Own Omelet \$24.00

choice of whole egg or egg white, choice of one protein: bacon, ham, or chorizo, any selection of red onion, green onion, bell pepper, potatoes, spinach, or jalapeno (Gf)

BURRITOS & SANDWICHES 2

Ck Breakfast Burrito \$22.00

Scrambled eggs, bacon, sausage, potatoes, monterey jack cheese, salsa. served with black beans and mexican rice

Croissant Breakfast Sandwich \$20.00

Scrambled eggs, bacon, green onion, avocado, cheddar (VEG)

SIDES 5

Smoked Bacon \$7.00

(Gf)

Turkey Bacon \$7.00

(Gf)

Country Sausage \$8.00

(Gf)

Chicken Apple Sausage \$8.00

(Gf)

Breakfast Potatoes \$7.00

(Gf)

BREAD SIDES 3

Toast \$6.00

(VEG)

Sweet Muffin	\$9.00
(VEG)	
Bagel	\$9.00
(VEG)	

KID'S MENU 4

Eggs, Bacon & Potatoes	\$15.00
3 Stack Silver Dollar Pancakes	\$15.00
Cereal & Milk	\$12.00
3 Donut Holes	\$12.00

COCKTAILS 7

Breakfast Martini	\$22.00
Ford's gin, cointreau, lemon juice, orange marmalade	
Aperol Spritz	\$20.00
Aperol, mionetto prosecco, fever-tree club soda, orange	
Chipotle Mary	\$19.00
Tanteo 'chipotle' tequila, house-made bloody mary mix	
Dusty Peach Martini	\$20.00
Ketel one botanicals peach & orange blossom vodka, peach nectar	
Bloody Mary	\$19.00
Tito's handmade vodka, house-made bloody mary mix	
Mimosa	\$18.00
One hope sparkling wine, orange juice	
Bellini	\$18.00
Onehope sparkling wine, peach nectar	

ZERO PROOF 3

Grey Area	\$16.00
Three spirit 'nitghcap', earl grey tea, lemon juice, cocktail foam	
Berry Blush	\$16.00
Three spirit 'social elixir', lemon, lime, blueberry, topped with coconut water	
Pink Daisy *Contains Caffeine*	\$16.00
Three spirit 'livener', strawberry, lime, agave, topped with blurred vines 'spark' sparkling rose alternative	

CALIFORNIA BREWS 7

Santa Monica '310', (Draft) Blonde Ale, Santa Monica, California	\$12.00
Santa Monica 'Inclined', (Draft) Ipa, Santa Monica, California	\$12.00
Santa Monica 'Citrus Witbier', Witbier, Santa Monica, California	\$10.00
Firestone Walker 805 Blonde Ale, Paso Robles, California	\$10.00
Ballast Point 'Sculpin', Ipa, San Diego, California	\$10.00
Smog City 'Sabre-Toothed Squirrel', Hoppy Amber Ale, Torrance, California	\$11.00
Smog City 'Coffee Porter', Porter, Torrance, California	\$11.00

BOTTLES | CANS 7

Coors Light, Light Lager, Colorado	\$10.00
Samuel Adams, Boston Lager, Massachusetts	\$10.00
Fat Tire, Amber Ale, Colorado	\$10.00
Corona, Pale Lager, Mexico	\$10.00
Modelo, Pilsner, Mexico	\$10.00
Stella Artois, Pilsner, Belgium	\$10.00
Heineken Zero (Non Alcoholic) Non-Alcoholic Lager, Amsterdam	\$10.00

CHAMPAGNE & SPARKLING 4

153 Domaine Chandon 'Library Dosage', Brut, Ca	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$72.00
19551 Mionetto, Prosecco, Veneto, Italy	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$75.00
144 Veuve Clicquot "Yellow Label", Reims, France	AVAILABLE OPTIONS
	Glass: \$32.00
	Bottle: \$135.00
156 Schramsberg, Brut Rosé, North Coast	AVAILABLE OPTIONS
	Glass: \$26.00
	Bottle: \$106.00

CHARDONNAY 11

228 Catalina View, Palos Verdes Peninsula	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$67.00

2281, 7 Cellars 'The Farm Collection', Arroyo Seco	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
209 Sonoma-Cutrer 'Rrr', Sonoma Coast	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$58.00
2131 Flowers, Sonoma Coast	AVAILABLE OPTIONS
	Glass: \$24.00
	Bottle: \$94.00
2018 Benziger, Sonoma Coast	\$58.00
2171 La Crema, Russian River Valley	\$60.00
221 Rodney Strong 'Reserve', Russian River Valley	\$88.00
2282, 7 Cellars 'Elway's Reserve', Napa Valley	\$70.00
211 Far Niente, Napa Valley	\$150.00
208 Grgich Hills Estate, Napa Valley	\$108.00
229 Stag's Leap 'Karia', Napa Valley	\$94.00

SAUVIGNON BLANC 3

307 Justin Vineyards, Paso Robles	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$63.00
305 Grgich Hills Estate, Napa Valley	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$70.00
321 Craggy Range, Marlborough, New Zealand	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$67.00

PINOT GRIGIO 3

326 Terlato, Fruili-Venezia Giulia, Italy	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$66.00
325 Alois Lageder, Dolomiti, Italy	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$67.00
3302 Santa Margherita, Alto Adige, Italy	\$74.00

RIESLING 2

334 Dr Loosen, Mosel, Germany	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$63.00
33121 Eroica by Chateau St. Michelle, Washington	\$60.00
ROSE 4	
421 Catalina View, Palos Verdes Peninsula	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$70.00
402 Whispering Angel, Provence, France	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$66.00
416 Ryder Estate, Rosé of Pinot Noir, Central Coast	\$60.00
414 Grgich Hills Estate, Bordeaux Rosé, Napa Valley	\$67.00
PINOT NOIR 5	
618 Catalina View, Palos Verdes Peninsula	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$71.00
6191 Cambria Estate 'Julia's Vineyard', Santa Barbara	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$67.00
606 Flowers, Sonoma Coast	AVAILABLE OPTIONS
	Glass: \$28.00
	Bottle: \$107.00
6105, 7 Cellars 'The Farm Collection', Monterey County	\$60.00
61921 Nielson, Santa Barbara County	\$60.00
MERLOT 3	
5841 Grgich Hills Estate, Napa Valley	\$86.00
582 'Sequentis', by Daou Vineyards, Paso Robles	\$70.00
5941 Benziger, Sonoma County	\$58.00
CABERNET SAUVIGNON & BLENDS 18	
5532, 7 Cellars 'The Farm Collection', Paso Robles	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$60.00

5151 Daou Vineyards, Paso Robles	AVAILABLE OPTIONS	
	Glass: \$17.00	
	Bottle: \$70.00	
5396 Girard, Napa Valley	AVAILABLE OPTIONS	
	Glass: \$21.00	
	Bottle: \$83.00	
5201 Grgich Hills Estate, Napa Valley	AVAILABLE OPTIONS	
	Glass: \$27.00	
	Bottle: \$105.00	
544 Silver Oak, Alexander Valley	\$180.00	
5066 Kenwood 'Six Ridges', Alexander Valley	\$62.00	
531 Jordan, Alexander Valley	\$133.00	
5533, 7 Cellars 'Elway's Reserve', Napa Valley	\$88.00	
533 Justin Vineyards, Paso Robles	\$72.00	
538 Provenance, Napa Valley	\$90.00	
5461 Sequoia Grove, Napa Valley	\$98.00	
5395 Robert Mondavi 'Oakville', Napa Valley	\$150.00	
552 Stag's Leap Cellars 'Artemis', Napa Valley	\$160.00	
532 Joseph Phelps, Napa Valley	\$166.00	
563 Cain Cuvee 'Nv', Napa Valley	\$95.00	
510 Cakebread Cellars, Napa Valley	\$168.00	
543 Shafer 'One Point Five', Napa Valley	\$240.00	
5725 Opus One 'Overture', Bordeaux Blend, Napa Valley	\$315.00	

OTHER REDS 5

6912 Grgich Hills Estate, Zinfandel, Napa Valley	AVAILABLE OPTIONS	
	Glass: \$19.00	
	Bottle: \$78.00	
575 Harvey & Harriet, Red Blend, Paso Robles	AVAILABLE OPTIONS	
	Glass: \$20.00	
	Bottle: \$79.00	
725 Tenuta Nozzole, Chianti Classico, Italy	\$75.00	
791 Bodega Colome, Malbec, Salta, Argentina	\$94.00	

6735 'Pessimist', by Daou, Red Blend, Paso Robles

\$58.00

STARTERS 6

Roasted Cauliflower Soup

\$16.00

Bacon (veg by request)

Handcrafted Hummus

AVAILABLE OPTIONS

Piquillo peppers, heirloom tomatoes, pepitas, extra virgin olive oil, pita bread (v)

\$17.00

Add Crudite: \$5.00

Crispy Calamari

\$21.00

Cocktail sauce, spicy aioli, lemon

Chicken Satay

\$18.00

Grilled chicken skewer, pickled cucumber, peanut sauce (gf)

Bruschetta

\$15.00

Sun-dried tomato paste, basil, balsamic glaze, toasted bread (veg)

Smoked Salmon and Cream Cheese Wraps

\$19.00

Thin sliced smoked salmon, dill cream cheese spread, cucumber strips, tortillas

SALADS 4

Classic Caesar Salad

\$17.00

Romaine lettuce, cherry tomatoes, parmesan cheese, applewood bacon, garlic croutons, classic caesar dressing

Strawberry Arugula Salad

\$19.00

Ricotta salata cheese, toasted almond, balsamic vinaigrette (veg)

Asian Pear & Walnut Salad

AVAILABLE OPTIONS

Mixed greens, sliced asian pear, candied walnuts, miso vinaigrette (v)

\$19.00

Ahi Tuna Gf: \$5.00

Grilled Chicken & Cranberry Spinach Salad

\$25.00

Free ranged chicken breast, baby spinach, dried cranberries, feta cheese, pecan, balsamic vinaigrette

FLATBREADS & PASTA 7

Margherita Pizza

\$22.00

Mozzarella, fresh tomato, basil, marinara sauce (veg)

3 Cheese Pizza

\$22.00

Mozzarella, smoked gouda, cheddar, marinara sauce (veg)

Pepperoni Pizza

\$23.00

Mozzarella, pepperoni, oregano, marinara sauce

Bbq Pizza

\$24.00

Smoked gouda, red onion, grilled chicken, bbq sauce

Mushroom Pizza	\$24.00
Wild mushrooms, mozzarella scallion, parmesan, cheese sauce	
Ck Fig & Prosciutto	\$23.00
Fig spread, prosciutto, goat cheese, cheese sauce	
Spaghetti Bolognese	\$30.00
Whipped ricotta, parmesan	

SANDWICHES & MAINS 7

Rotisserie Chicken Salad Sandwich	\$27.00
Roasted chicken, celery, mayonnaise, croissant, sweet potato fries	
Steak Sandwich with Caramelized Onions	\$28.00
Grilled steak slices, arugula, horseradish aioli, monterey jack, focaccia bread, garlic parmesan, french fries	
Ck Burger	\$29.00
8 oz beef patty, red onion marmalade, cheddar cheese, tomato, lettuce, basil aioli, brioche bun, french fries	
Steak with Stir-Fried Vegetables	\$35.00
Marinated skirt steak, bell peppers, broccolini, brown rice (gf)	
Cheese-Stuffed Vegetables	\$28.00
Free range chicken, boursin cheese, sauteed mushrooms with spinach, roasted brussels sprouts, natural jus	
Salmon & Quinoa	\$30.00
Salmon filet, garlic asparagus, almond toast, quinoa pilaf, dill aioli (gf)	
Cauliflower Steak	\$25.00
Roasted cauliflower, garlic spinach, mushroom, romesco sauce (v)	

DESSERTS 5

Chocolate Lava Cake	\$13.00
A la mode with seasonal berries	
Bombolinis	\$13.00
Beignet inspired with vanilla custard, strawberry jam, nutella	
Creme Brulee Cheesecake	\$13.00
Caramel cheesecake, caramelized sugar, berries	
Cake Pops	\$13.00
Vanilla, lime, chocolate	
Chef's Selection Gelato & Sorbets	\$13.00
(Gf)	

KIDS 4

Mac & Cheese	\$12.00
Mozzarella Cheese Flatbread	\$12.00
Pepperoni Flatbread	\$15.00
Chicken Tenders & Fries	\$15.00

FLATBREADS 6

Margherita	\$22.00
Mozzarella, fresh tomato, basil, marinara sauce (veg)	
Three Cheese	\$22.00
Mozzarella, smoked gouda, cheddar, marinara sauce (veg)	
Pepperoni	\$23.00
Mozzarella, pepperoni, oregano, marinara sauce	
Bbq Chicken	\$24.00
Smoked gouda, red onion, grilled chicken, bbq sauce	
Wild Mushroom	\$24.00
Wild mushrooms, mozzarella, scallion, parmesan, cheese sauce	
Fig & Prosciutto	\$23.00
Fig spread, prosciutto, goat cheese	

ENTREES 7

Chicken Risotto	\$32.00
Grilled chicken breast, portobello mushroom parsley, creamy arborio rice (gf)	
Filet Mignon	\$50.00
Roasted baby carrot, brussels sprouts, potato fondant, espresso infused red wine demi glaze (gf)	
Cauliflower Steak	\$32.00
Roasted cauliflower, garlic, spinach, mushroom, romesco sauce (gf,v)	
Striped Seabass	\$34.00
sub salmon. Striped bass filet, roasted pumpkin, celeriac, black garlic yogurt puree, chimichurri (gf)	
Jumbo Prawns	\$35.00
Sautéed jumbo prawn, garlic chickpea, roasted beets, pomegranate reduction	
Spaghetti Bolognese	\$30.00
Whipped ricotta, parmesan	
CK Burger	\$30.00
8oz. beef patty, red onion marmalade, cheddar cheese, tomato, lettuce, basil aioli, brioche bun, french fries	

HAPPY HOUR SELECTIONS 6

Poke Nachos	\$12.00
Avocado, cilantro, wasabi aioli, sriracha aioli	
Buffalo Chicken Dip	\$10.00
Sea salt tortilla chips, crudité, pico de gallo	
Dynamite Shrimp	\$10.00
Cabbage slaw, scallions	
Nashville Hot Chicken Sliders	\$10.00
Jalapeño bacon, pepper jack cheese	
Handcrafted Hummus	\$10.00
Crudite, garlic naan	
Truffle Parmesan Fries	\$7.00
Roasted garlic aioli	

COCKTAILS & WINE 5

House Old Fashioned	\$10.00
Classic Margarita	\$10.00
House Cocktails (Highball)	\$10.00
7 Cellars Chardonnay	\$9.00
7 Cellars Cabernet Sauvignon	\$9.00

DRAFT BEERS 2

Santa Monica Ipa	\$6.00
Santa Monica 310 Blonde	\$6.00

ENHANCEMENTS 2

King Crab	\$50.00
Grilled Lobster	\$40.00

KITCHEN CLASSICS 14

Pan Seared Bass	
white bean, kale, cherry tomato, lemon butter sauce, micro herbs	
Shrimp and Scallop Fried Rice	
green onions, bean sprouts	

Bolognese

rigatoni pasta, parmesan, ricotta salata, olive oil

Fish N Chips

Cajun fries, remoulade

Roasted Jidori Chicken

stir fry veggies, peanut sesame sauce

Roasted Seasonal Vegetables

Cajun Seafood Boil

Pulled Pork Sliders

Shrimp Tempura

Dynamite sauce

Grilled Octopus

Chimichurri

Margherita Flatbread

Mozzarella, basil

Chicken Alfredo Flatbread

olive oil, parmesan

Cheese Flatbread

Marinara, parmesan, mozzarella

Taco & Quesadilla Station

FROM THE RAW BAR 9

Wakame Salad

Buckwheat soba noodles

Oysters on the Half Shell

Mignonette, lemon wedges, cocktail sauce

Whole Salmon

Miso glaze, green onions

Bay Shrimp Louie Salad

Spicy Tuna Poke

Peruvian Scallop

Shrimp Cocktail

Jonah Crab Claws

Steamed Crab

FROM THE CARVING STATION 3

Salt Crusted Prime Rib

Au jus, mint jelly, creamy horseradish, chimichurri

Tri Tip

Assortment of Sausages

TO ACCOMPANY 11

Charcuterie and Cheese

Build Your Own Salad Bar

Ck Clam Chowder

Vegetable Spring Rolls

Crab Cakes

Seasonal Fruit

Pork Gyoza

Hummus Dip with Veggies

Fried Mozzarella Sticks with Marinara Sauce

Jalapeno Fritters

Loaded Cheesy Tater Tots

KIDS BUFFET 4

Chicken Tenders and French Fries

Garlic Parmesan Wings & Buffalo Wings

Buttered Noodles

Mini Corn Dogs

LIGHT FARE 5

Seasonal Fruit

Granola Parfait

Oatmeal Bar

Chia Pudding

Muesli

A LA CARTÉ 5

Ck Classic \$26.00

Breakfast eggs any style, potatoes, sausage or bacon

Ck Breakfast Burrito \$22.00

Scrambled eggs, bacon, sausage, potatoes, monterey jack cheese, salsa

Avocado Toast Deluxe \$23.00

Sourdough toast, mashed avocado, cherry tomatoes, feta, hard boiled egg, balsamic glaze, arugula salad

Croissant Breakfast Sandwich \$20.00

Scrambled eggs, bacon, tomato, green onion avocado, cheddar

Salmon Lox Bagel \$17.00

Lemon, capers, red onion, cream cheese

PIZZA OVEN 3

Spicy Szechuan Chicken Pizza

Asian Vegetable Spring Roll Pizza

Garlic Knots

DOLCE-CHEF SELECTION 1

Chef's Selection