

STARTERS

Mac & Cheese ~ Melted Pepper Jack Cheese with Crispy Applewood Smoked Bacon Bits	9
Enchilada ~ Chicken Florentine with Spinach, Mushrooms, Sweet Corn & Ancho Chili Cream	10
Chili ~ Gourmet Ground Black Angus with Cilantro, Sour Cream & Crispy Tortilla Strips, topped with Melted Pepper Jack Cheese	10
Bruschetta ~ Grilled Eggplant, Plum Tomato & Fresh Basil tossed in Aged Balsamic Vinegar, served on Grilled Toast	10
*Filet Mignon Tips ~ House Marinated & Pan Seared with Mushrooms & Basil Chimichurri	15
Sunset Seafood Cocktail ~ Shrimp, Calamari, Tomatoes & Fresh Chiles, served in a Martini Glass	16
*Ahi Sashimi Toast ~ Marinated Ahi (raw) served on a Grilled Crostini with Baby Arugula, Light Wasabi Mustard, Sake Marinated Sliced Red Onions, Capers & Bleu Cheese Crumbles	16
Hummus ~ Mixed in Spinach & Artichoke, served with Toasty Pita Squares	10
Grilled Vegetable Crudites ~ With Pepper Jack Cheese Fondue	10
Rock Shrimp Basket ~ Flash Fried, with Chipotle Infused Cocktail Sauce	15
Grilled Shrimp Martini ~ Served in a Martini Glass with Chipotle Infused Cocktail Sauce	14
Grilled Chicken Satay ~ With Pickled Cucumber & Thai Peanut Curry	11
*Grilled Beef Satay ~ Marinated in Soy Mirin Drizzle	12
Calamari ~ Flash Fried, with Chipotle Infused Cocktail Sauce	11
Jumbo Shrimp Scampi ~ Bacon Wrapped with Lemon Garlic White Wine Butter Sauce	16
Mini Fajita Wraps ~ Choice of Grilled Chicken, Ahi Tuna Filet or Skirt Steak with Fire Roasted Peppers & Onions, served with Smashed Avocado	15
*Baby Lamb Chops ~ House Marinated & Flame-Grilled, with Shoestring Potatoes, Baby Greens & Mint Mojito Dipping Sauce	19
Sunset Kabob ~ Fire Roasted Vegetables, glazed with Teriyaki (Chicken +2, Filet Mignon +6)	13
Thai Shrimp Spring Rolls ~ Bean Sprouts, Bok Choy & Coconut Peanut Curry Sauce	12
Shoestring Fries	7

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

SALADS

- Mixed Baby Greens ~ Candied Walnut Vinaigrette 10
- Warm Baby Vegetable Salad ~ Miso-Soy Reduction
(add Grilled Chicken +3) 10
- *Ahi Sashimi Salad ~ Marinated Ahi (raw), Baby Arugula, Avocado, Sake Marinated Cucumbers, Crispy Wontons & Light Wasabi Mustard Vinaigrette 15
- "Troc Chop" Salad ~ Iceberg Lettuce, Roma Tomatoes, Avocado, Grilled Onion, Maytag Bleu Cheese, Applewood Smoked Bacon, Buttermilk Ranch Dressing & Crostini Croutons 14
- Grilled Asparagus ~ With Roma Tomatoes, Cucumbers, Gruyere Cheese & Candied Walnut Vinaigrette 12
- Crispy Calamari Salad ~ Butter Lettuce, Sweet Peppers, Avocado, Cucumber, Cilantro, Crispy Wontons & a Thai Chili-Orange Vinaigrette 15
- Latin Chicken Salad ~ Sweet Corn, Black Beans, Avocado, Tomato, Cilantro, Pepper Jack Cheese, Chipotle Ranch & Crispy Tortilla Strips 15

SANDWICHES

- Free Range Chicken ~ Lettuce, Tomato, Fire Roasted Onions & Herb Aioli on a Grilled French Roll 15
- *Gourmet Cheeseburger ~ Ground Black Angus, Maytag Bleu Cheese, Crispy Applewood Smoked Bacon, Grilled Onions, Lettuce & Sliced Roma Tomato 15
- *Grilled Skirt Steak "Churrasco" ~ Fire Roasted Peppers & Onions, Chipotle Mayonnaise 17
- Miso Grilled Shrimp "Po-Boy" ~ Cajun Slaw, Sweet Onions, Pepper Jack Cheese & Pesto Aioli 16
- *Seared Ahi Tuna Sandwich ~ Marinated Ahi (raw), Sake Marinated Cucumbers, Daikon Sprouts & Light Wasabi Mustard on a Grilled French Roll 17

ENTREES

- *Grilled Skirt Steak ~ Marinated with Soy-Mirin Drizzle, served with Whipped Potatoes & Sautéed Baby Veggies 21
- Chicken Florentine Enchilada ~ Spinach, Mushrooms, Sweet Corn & Ancho-Chili-Cream 17 with a Side of Black Beans 19
- Chicken Piccata ~ Breast of Chicken with Garlic, White Wine, Lemon, Capers, Whipped Potatoes & Mixed Vegetables 20
- *Ahi Tuna Steak ~ Miso-Ginger Marinated Ahi (raw) with Wasabi Mashed Potatoes, Wok-Sautéed Veggies & Sesame Soy Jus 21
- *Grilled Filet Mignon ~ 8oz Filet with Roasted Garlic Mashed Potatoes, Sautéed Mushrooms & Seasonal Veggies with a Soy-Mirin Drizzle 23
- *Marinated Baby Lamb Chops ~ Served Over Whipped Potatoes, with Mixed Greens & Mint Mojito Sauce 23

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THE NEIGHBORHOOD MARTINIS

(\$15 EACH)

THE SANTA MONICA BLVD.

"Especially Fruity"

Smirnoff Cranberry Vodka, Chambord Liqueur and Champagne

THE DOHENY MARTINI

"The Perfect Oil Spill"

Ketel One, Godiva Liqueur, and Dark Crème De Cacao

THE HOLLYWOOD BLVD.

"Extra Dirty"

Belvedere Vodka, Fresh Olive Juice and a Splash of M + R Vermouth

THE PCH Mexican Mule

"As Smooth as a Drive Down the Coast"

De Leon Platinum Tequila, Ginger Beer, and Fresh Squeezed Lime

THE RODEO DRIVE

"Expensive But Worth It"

Belvedere Vodka, Godiva Liqueur, White Crème De Cacao
and a Splash of Orange Liqueur

THE SUNSET BLVD.

"Just Like the Caramel Apples You Ate as a Kid"

Smirnoff Vanilla, Apple Pucker, Butterscotch & a Slice of Fresh Apple

THE LA BREA TAR PITS

"Guaranteed to Bring You Back From Extinction"

Ketel One Vodka, Godiva White, Kahlua Mocha & Amaretto

THE LA CIENEGA MARGATINI

"The Perfect Way to Get the Party Started"

Don Julio Blanco Tequila, Grand Marnier, Lime Juice and a Splash of
Sweet and Sour, served in a Salt Rimmed Glass

THE WILSHIRE BLVD.

"As Classic as the Road Itself"

Tanqueray #10 & Extra Dry Vermouth, Garnished with an Olive

THE MELROSE

"An Eclectic Mixture"

Ketel One Orange, O.J., Peach Schnapps, Triple Sec and a Dash of Grenadine

A.R.'s RED BULLTINI

"The Perfect Pick-Me-Up"

Ketel One Orange, Red Bull, O.J. and a Splash of Sierra Mist

WHITE WINE BY BOTTLE

Pinot Grigio Red Diamond	32	Pinot Gris King Estate	73
Chardonnay Ferrari Carano	86	Chardonnay St. Francis	44
Rosé	30		

RED WINE BY BOTTLE

Chianti Santa Cristina	44
Merlot Ferrari Carano	78
Merlot Columbia Crest	40
Merlot Stone Cellars	31
Pinot Noir King Estate	73
Pinot Noir Smoke Tree	38
Cabernet Sauvignon Clos du Val	89
Cabernet Sauvignon Benzinger	45
Cabernet Sauvignon Columbia Crest Stone Cellars	40
Cabernet Sauvignon	31

CHAMPAGNE & SPARKLING

Moet & Chandon. Imperial. N.V.	168
Piper Sonoma. Blanc de Noir. N.V.	56
Veuve Clicquot Gold Label	155
House Brut	30
Zonin - Prosecco	35

WINES BY THE GLASS

House Brut	10	Pinot Noir Smoke Tree	10
Prosecco Zonin	10	House Merlot	10
Pinot Grigio Lagaria	10	Merlot Columbia Crest	12
Chardonnay Smoke Tree	9	House Cabernet Sauvignon	9
Rosé Smoke Tree	10	Cabernet Sauvignon Columbia	12
Sauvignon Blanc Lesse - Fitch	9		

BEER (\$7EACH)

Newcastle	Lagunitas IPA
Fat Tire	St. Archers
Guinness	805 Firestone
Blue Moon	Heineken
Sierra	Corona
Nevada	Amstel Light
Stella Artois	Miller Lite

SINGLE MALT SCOTCHES

Glenlivet 12 year	13
Glenlivet 18 year	20
Macallan 12 year	15
Lagavolin 16 year	18

SCOTCHES

Chivas	13
Crown Royal	12
Dewar's	10
Johnnie Walker Red	10
Johnnie Walker Black	13
Johnnie Walker Blue	35

TEQUILAS

De Leon Platinum	13	Patron Silver	13
Don Julio Blanco	13	Don Julio 1942	25
Don Julio Reposado	14	Casamigos Mescal	15
Don Julio Anejo	15	Vida Mescal	13

BOURBON/WHISKEY

Basil Hayden	14	Jim Beam	12
Bulleit	13	Makers Mark	13
Bulleit 10	14	Whistle Pig	15
Four Roses	13	Seagrams 7	12
Four Roses Small Batch	15	Crown Royal	12
Jack Daniels	12		

RYE

Basil Hayden Rye	14
Bulleit Rye	13
High West Double Rye	15
Jack Daniels Rye	13

AFTER DINNER DRINKS

THE DOHENY MARTINI

"The Perfect Oil Spill"

Stoli Vodka, Godiva Liqueur, and Dark Crème De Cacao

15

APERTIFS & DIGESTIFS

Gran Marnier	14	Frangelico	12
Godiva (dark chocolate or white chocolate)	14	Patron Citronage	12
Aperol	12	Sambuca	12
Compari	12	Jagermeister	12
Disaronno	12	Bailey's Irish Cream	12
Fernet Branca	12		

PORTS

Taylor Fladgate 10 year	10
Taylor Fladgate 20 year	12

COGNACS

Courvoisier VS	12
Hennessy VS	13
Hennessy VSOP	16
Hennessy XO	35
Remy Martin VSOP	16
Remy Martin XO	35

HOT DRINKS

Coffee	5
Tea	5
Hot Chocolate	5

@THE TROC
#SUNSET TROCADERO

