

the crow bar and kitchen

2325 e. coast highway, corona del mar, ca 92625

www.thecrowbarcdm.com

open daily - weekdays from 11:30 a.m. - weekend brunch from 11 a.m.

lunch / dinner / late night

brunch menu / winter 2010

cocktails

- the crow bar bloody mary / 11**
house infused serrano chili and black pepper *reyka*
vodka, organic tomato consommé, fresh grated
horseradish, house pickles, smoked spice rim
- bellini / 9**
organic peach puree, prosecco
- salty dog / 11**
house infused pineapple *skyy* vodka, organic grapefruit
juice, maldon sea salt rim
- crow-jito / 15**
10 cane rum, all organic - lime mint, lemon basil,
simple syrup, lemon & lime, splash of champagne,
purified soda, float of flor de cana rum
- michelada / 13**
victory prima pils, crow hot sauce, *maggi* seasoning,
hornitos and fresh lime over ice
- the st. germain cocktail / 10**
st. germain liqueur, sauvignon blanc, club soda

begin

- blue crab deviled eggs* / 9**
- croquettes / 6**
crispy potato dumplings filled w/serrano ham and manchego
cheese, roasted red pepper allioli
- sausage trio w/fresh baked pretzel / 11**
smoked cheddar bratwurst, spicy polish sausage,
nuerinberger bratwurst w/green tomato chow chow, spicy
mustard, 'crow' sauerkraut
- selection of cured meats* / 12**
jamon serrano, *fra'mani* salume gentile, *fra'mani* salame, *fra'mani* soppressata

cheese* - three for 11, five for 16

- accompaniments- cranberry chutney, walnut pesto, quince paste
- cow -**
st. andré, france
mahon, spain
12 yr. aged cheddar, hook's cheese co., mineral point, wi
- goat -**
garroxta, spain
drunken goat, spain
bermuda triangle, cypress grove, humbolt, california
- sheep -**
pepato, bellwether farms, sonoma, california
san andreas, bellwether farms, sonoma, california
manchego (aged 1 year), spain
- blue -**
pt. reyes original, giacomino dairy, california
roaring 40's, australia
mine shaft blue, rocklin, california

salads

- great caesar's brunch salad / 11**
petite caesar salad, fried organic hen's egg,
toasted batará, *fra'mani* pancetta, reggiano parmigiano
add fried organic hen's egg / 3
- the crow bistro salad* / 10.5**
frisee, bacon, poached quail egg,
aged sherry vinegar
- tuna 'confit' and tuscan white bean salad* / 13**
oil cured hawaiian albacore, cannellini beans, creamy
oregano dressing, rustic croutons, bibb lettuce

brick oven flatbreads

- nueske ham, roasted asparagus, caramelized onions,
italian fontina / 12**
add fried organic hen's egg / 3
- roasted roma tomato, basil, burrata / 11**
- veggie - roasted pumpkin, portabello mushrooms,
hazelnuts, laura chenal goat cheese, sage / 12**
- roasted crimini mushrooms, seven cheese sauce,
sauteed leeks, white truffle oil, reggiano/12**
- bilbao chorizo, spicy tomato sauce,
smoked mozzarella / 11**
- fra'mani* classic and spicy italian sausage,
roasted red peppers, shaved onions, tallegio,
spicy tomato sauce / 13**
- today's flatbread (ask)**

*available gluten-free upon request
not responsible for lost or stolen items

plates

- english "brekkers"* / 16**
two fried organic eggs, *fra'mani* banger,
nueske ham, sauteed forest mushrooms, grilled tomato, baked
beans, brioche toast
- croque madame / 12**
nueske ham, gruyere, poilane bread, fried organic egg,
petite rocket salad
- american breakfast* / 12**
two fried organic eggs, *fra'mani* banger,
two strips of nitrate-free bacon, home fries
- irish nachos* / 10**
organic fingerling potatoes, caramelized leeks,
five cheese blend, organic pico de gallo, avocado,
sour cream
add fried organic hen's egg / 3
- chop and eggs / 16**
grilled organic bone-in pork chop 'scallapini' with
two fried organic hen's eggs, skillet roasted potatoes
- grilled hanger steak and eggs* / 16**
6 oz. grilled prime hanger steak, home fries,
two organic fried organic hen's, brioche toast

burgers / sandwiches

- the hangover burger / 13**
nitrate-free bacon, aged cheddar, fried organic hen's egg
- the crow burger* / 11**
ciabatta, tallegio & gorgonzola, roasted tomato marmalade,
rocket
- the classic* / 10.5**
ketchup infused bun, butter lettuce, vine ripe tomato,
onion, secret sauce
- the 'grandma jane'* / 11**
made famous by chef brandon's mom-in-law, updated by us.
toasted 'english muffin' style bun, herbed cream cheese,
sliced red onion, vine ripe organic tomato, onion sprouts
add cheese / 1
double meat / 3
- above burgers contain 1/4 lb. of a top secret
proprietary blend of all natural angus and prime beef
- ahi nicoise burger* / 15**
potato roll, tapenade allioli, roasted tomato,
sliced egg, red onion, green bean fries
- cubano / 11**
torpedo roll, *salmon creek farms* pork loin, *nueske* ham,
house pickles, mustard allioli, havarti
- above burgers and sandwiches served with your choice of
sweet potato fries, shoestring fries or side salad
- crow break-wich / 7.5**
fried organic hen's egg, *nueske* ham, nitrate-free bacon,
aged *tillamook* cheddar cheese, griddled english muffin bun,
add home fried potatoes / 4

sides

- duck fat fries, truffle allioli* / 8**
- sweet potato fries, cabrales allioli* / 7.5**
- shoestring fries* / 5**
- green bean fries* / 6**
- vidalia onion rings, buttermilk dressing / 6**
- fra'mani* banger* / 5**
- nitrate-free bacon* / 5**

THE NEARLY PERFECT BURGER SPECIAL

BURGER OF YOUR CHOICE AND ONE BOTTLE (750 ML)
2006 SCHRADER CELLARS CABERNET SAUVIGNON
RBS TO KALON VINEYARD (99 PTS RP) - 369

- no more than 2 methods of payment per party
- changes and modifications politely declined
- **the crow bar and kitchen t-shirts available (ask your server)
- parties of 6 or more, a 20% gratuity will be added
- **gift cards available (ask your server)
all cooking oils are trans fat free and are recycled into biodiesel fuels
chef - *scott brandon* sous chef - *jared cook* 1/30/2010

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www.thecrowbarcdm.com / open daily

the crow bar and kitchen

is committed to establishing a new category of neighborhood restaurant that will maintain the classic attributes of comfort and affordability while delivering superior food and service to its guests. We aim to bring people closer to the production of their food, both by incorporating local, regional and sustainably-grown ingredients, whenever possible, and by introducing folks to the people who make their meal possible.

draft beer

lighter on the palate

- craftsman 1903 lager / 6.5**
(pasadena, ca) pre-prohibition style lager, sweet corn aroma 16oz
- hacker-pschorr munich lager / 6.5**
(germany) recognized as the benchmark of the lager style. brilliant golden color, traditional light hoppy finish 16oz
- victory prima pils / 6.5**
(downingtown, pa) heaps o' hops, german malt, long dry finish 16oz
- avery white rascal / 6.5**
(boulder, co) authentic belgian style wheat or "white" ale. unfiltered, cleverly spiced with coriander & curacao orange peel producing a refreshing thirst quencher. 16oz
- blanche de bruxelles / 7.5**
(belgium) naturak spice aromas of coriander, fresh, mellow flavor, hint of orange 12oz
- paulaner hefeweizen / 7.5**
(germany) unfiltered wheat beer, banana & citrus aromas 16oz
- hofbräu münchen weiss / 7.5**
(germany) hofbräu, for many, isn't just 'the' munich beer but the quintessential german beer. 16oz
- palm ale / 6.5 (belgium)**
Made w/english hops, french barley, and belgian yeast. great alternative to traditional pilsners, lagers 12oz

medium bodied ales

- lagunitas india pale ale / 6.5**
(petaluma) made with 43 different hops, 65 various malts 20oz
- stone pale ale / 7.5 (escondido)**
deep amber in color, robust and full flavored. delicate hop aroma is complemented by rich maltiness. 16oz
- karl strauss big barrel dbl. ipa / 7.5 (san diego, ca)**
imported new zealand hops, vibrant tropical aroma, firm malt backbone 12oz
- russian river brewing company 'blind pig' / 7.5 (sonoma)**
a classic w/beautiful hop aroma, zesty and fragrant nose, citrus/hop flavor, extremely drinkable 12oz
- old speckled hen / 6.5 (england)**
rich amber colour, fruity aromas and malty tastes. balanced sweetness, refreshingly dry finish. 20oz
- anderson valley boont amber / 7.5 (boonville, ca)**
amber ale, rich caramel and malt flavors 20oz
- smithwick's ale / 7.5 (ireland)**
ireland's #1 ale, malty, metallic aroma, hoppy finish 20oz
- bear republic racer 5 ipa / 7.5 (healdsburg, ca)**
columbus and cascade hops, pine flavor 20oz

full flavored ales

- russian river brewing company 'pliny the elder' / 7.5 (sonoma)**
among world's finest ipa's citrusy hoppy deliciousness 12oz
- dogfish head 90 min. ipa / 7.5 (deleware)**
one of the great beers of america, citrusy w/great malt backbone 12oz
- delirium tremens / 9 (belgium)**
golden ale, rich balance of malt & hops, sweet finish 12oz
- young's dbl. chocolate stout / 7.5 (england)**
made with chocolate malt, real dark chocolate 20oz
- fullers london porter / 7.5 (england)**
rich, dark and complex at 5.4% abv the beer has an outstanding depth of flavor 12oz
- thomas kemper draft root beer / 4 (seattle, wa)**
robust blend of madagascar vanilla and pure honey / 5
- fox barrel pear cider / 5 (colfax, ca)**
slightly dry, very fruity, fermented w/loads of pears
- seasonal spaten optimizer / 7.5 (munich)**
classic german dark beer, bottom fermented 'doppel bock'. full bodied, deep dark color & rich roasted malt flavor.

bottled beer

- affligem blond 11.2oz / 7 (belgium)**
classic clear blonde abbey ale, with a gentle roundness. low on bitterness, it is eminently drinkable
- mad river steelhead xpa 12oz / 6 (blue lake, ca)**
the original extra pale ale. bright golden hue, medium body with a crisp spicy/floral hop character
- lost coast great white 12oz / 6 (eureka, ca)**
belgian style white ale, citrusy-sweet
- paulaner premium pils 12oz / 6 (germany)**
german pilsner, crisp, light, hoppy finish
- omnegang witte 750ml / 19 (cooperstown, ny)**
traditional belgian-style wheat ale. refreshing flavor.
- franziskaner hefeweizen 500ml / 9.5 (germany)**
unfiltered german wheat beer, crisp, yeast flavor
- oro di milano 'puro molto' 330ml / 8.5 (italy)**
blonde beer w/an intense straw color. strikes w/the intense & pleasant malt flavor & persistent hops aroma.
- the bruery-trade winds triple 750ml / 21 (placentia, ca)**
belgian-style golden ale. aromatic & complex
- duvel (brendonk-puurs, belgium) 330ml / 11**
intense, aromatic & beguiling ale. this belgian favorite
- paulaner 'thomas brau' n/a 12oz / 6**

- stone brewing company 22oz / 25 080808 vertical epic ale (escondido, ca)**
strong golden belgian style ale highly hopped with american hops
- victory golden monkey ale 12oz / 8 (downingtown, pa)**
herbal aromas, light but firm body to finish. exotic spices add subtle notes
- bear republic red rocket ale 12oz / 6.5 (healdsburg, ca)**
full bodied, hoppy brew finishes on the pallet w/caramel malts. originally began as a scottish red ale
- mad river jamaica red ale 12oz / 6.5 (blue lake, ca)**
american amber style ale. mahogany hue, spicy aromatic, full-bodied caramel richness.
- anderson valley brother david's triple 22oz / 15 (boonville, ca)**
rich and sweet, caramel and malt, slightly bitter
- russian river damnation ale 750ml / 20 (santa rosa, ca)**
belgian style ale, mellow, sweet and earthy
- alesmith speedway stout (san diego) 750ml / 24**
caramel, coffee and chocolate flavors
- stone ruination ipa 12 oz / 7 (san diego)**
thick pungent hop aroma, liquid poem to the glory of the hop
- lindeman's lambic framboise 9oz / 15 (belgium)**
clean, natural brew, undertones of fresh raspberries, fruity aroma

- unibroe la fin du monde 12oz / 9 (chambly, ca)**
very smooth abbey triple. very well balanced ale. very smooth
- st. bernardus prior 8 330ml / 11 (belgium)**
belgian strong ale, big, bold malty flavor
- russian river brewing co 750ml / 29 'consecration'**
strong dark ale aged 6 months inside used cabernet sauvignon barrels with currants added.
- stone arrogant bastard 22oz / 12 (escondido, ca)**
aggressive ale, "you won't like this"
- koningshoven double 750ml / 19 (belgium)**
bottle fermented, well balanced, fruity notes
- allagash black 750 ml / 19 (portland, me)**
belgian style stout, classic chocolate, toast and malty taste
- meantime london porter 750ml / 25 (england)**
creamy mocha, toasted grain, complex finish
- stone brewing company 22oz / 20 090909 vertical epic ale (escondido, ca)**
bold and smooth chocolate malt flavors, rich vanilla beans, smooth finish
- trappiste rochefort 10 11.2 oz / 23 (belgium)**
full fla

wine-by-the-glass / 375 ml half carafe

sparkling

- champagne, brut cuvee prestige / 18 tattering**
- champagne, brut premier / 20 louis roederer**
- champagne, brut n/v / 21 philipponnat royale reserve**
- champagne brut rose / 23 nicholas feuillatte**
- brut sparkling wine / 15 blanc de blanc '06 schramsberg**
- prosecco, italy / 9 ti amo n/v**

other beverages

- coca-cola, diet coke, sprite / 3**
- harney & sons / 4.5**
organic black tea
organic green tea
organic black currant tea
organic lemonade & tea
- republic of tea / 5.5**
darjeeling
pomegranate green tea
ginger peach
- lorina sparkling lemonade / 4**
- natura® water 750ml / 3.5**
sparkling or still
(complimentary refills)
- 'lamill' coffee / 4**
- p.g. tips, english black tea / 4**
- espresso / 3.5 double / 5**
- latte / cappuccino / 4.5**

white

- arneis, piedmont, roero, italy 9.5/18 '07 michele chiarlo**
- albarino, spain 9.5/18 '07 rias baixas, paco & lola**
- semillon, sonoma county 9.5/18 '07 saxon brown 'casa santinamaria'**
- soave classico, veneto, italy 8.5/16 '07 inama vin soave**
- pinot grigio, friuli, italy 9/17 '08 teresa raiz**
- sauvignon blanc, russian river 10/19 '08 walter hansen**
- sauvignon blanc, new zealand 10/19 '08 staete landt marlborough estate**
- riesling, mosel, germany 9/17 '07 loosen bros. "Dr. L"**
- chardonnay, western australia 10/19 '08 ad lib 'hen & chicken'**
- chardonnay, california 13/25 '07 zä wines**
- chardonnay, carneros 15/29 '05 d.r. stephens**
- viognier blend, france 9/17 '07 guigal, cotes du rhone blanc**
- sancerre, loire, france 13/25 '07 domaine daniel chotard**

red

- garnacha/cabernet, priorat, spain 9.5/18 '05 capafons-osso 'sirsell'**
- montepulciano d'abruzzo, italy 9.5/18 '06 villa Medoro**
- chianti, tuscan, italy 8.5/16 '07 frescobaldi 'castiglioni'**
- grenache/syrah blend, france, 8/15 '07 cotes du rhone villages perrin & fils**
- cabernet franc, north coast 11.5/22 '07 lang & reed**
- merlot/cab blend, santa barbara 10.5/20 '07 la fenetre "a cote"**
- petite sirah, russian river valley 9/17 '05 foppiano**
- pinot noir, new zealand 11/20 '08 mud house 'central otago'**
- pinot noir, napa valley 12/25 '07 road 31 wine co.**
- pinot noir, santa lucia highlands 13/25 '07 sequana 'sarmiento vineyard'**
- cabernet blend, napa valley 14.5/28 '06 chappellet 'mountain cuvee'**
- cabernet sauvignon, washington 11/21 '07 owen roe 'sharecropper's'**
- malbec, mendoza, argentina 8/15 '09 maiepe**
- syrah, santa ynez valley 10/19 '05 zaca mesa 'estate'**
- zinfandel, napa, howell, mntn. 14/27 '07 turley 'cedarman'**

bottle list is available please ask