

the crow bar and kitchen

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

www.thecrowbarcdm.com

open daily - weekdays 11:30 a.m. - weekend breakfast and brunch 9 a.m.
lunch | dinner | late night



weekend breakfast | brunch menu | winter 2012

the crow bar and kitchen supports farms, ranches and fisheries that are guided by principles of sustainability.

we procure meat and poultry raised in a humane and wholesome way, locally sourced organic produce, fish from conscientious fishmongers, artisan cheeses and cured meats from small local purveyors and custom-made bread from expert bakers.

saucers and dressings are made in house from the freshest ingredients.

think local, eat global

begin

crow sticky bread | 7.5

caramel, oats, sweet dough, cinnamon

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 ham, sweet coppa, salchichon di vic, soria

cheese board * - three for 11, five for 16

accompaniments - honeycomb, mini toasts

chaubier | france | cow/goat | semi-firm

mine shaft blu | california | cow | semi-soft

beemster x.o. | holland | cow | firm

midnight moon | holland | goat | firm

point reyes toma | california | cow | semi-firm

salads

the brunch caesar salad | 11

petite caesar salad, fried organic hen's egg, toasted batarã, organic avocado, shaved parmesan, sunflower seeds

wild rocket * / 9

braised pancetta lardons, poached organic hen's egg, banyuls dressing, rustic toast

the kitchen sink salad * | 13.5

fresh seasonal vegetables and local organic lettuces, bacon, nuts, hard cooked organic hen's egg
add grilled natural chicken breast 3.5

brick oven flatbreads

house smoked salmon, cream cheese, pickled onions, confit tomatoes | 13

roasted roma tomato, basil, burrata | 10

roasted crimini mushrooms, famous crow cheese blend, sauteed leeks, white truffle oil, reggiano | 12

bilbao chorizo, spicy tomato sauce, smoked mozzarella | 11

sides

duck fat fries, truffle aioli | 7

sweet potato fries, blue cheese aioli | 6

hand cut fries | 5

grilled green bean 'fries' * | 6

vidalia onion rings, buttermilk dressing | 6

nitrate-free bacon* | 3

sausage patty * | 3

roasted potatoes | 3

seasonal fresh fruit | 3

nueske ham steak | 4

organic hen's egg | 3

*available gluten-free upon request

*not responsible for lost or stolen items

eggs, etc.

crow benedict * | 16

crispy pork belly, spoon spinach, two organic hen's eggs, avocado, black pepper hollandaise

buttermilk flapjacks | 11

hand picked strawberries and vermont syrup

breakfast burrito | 9

organic hen's eggs, avocado, nitrate-free bacon, vine ripe tomato, sweet onions, famous crow cheese blend

steel cut oatmeal * | 10

black currants and true cinnamon, warm milk

home made "crow'nola" * | 9

greek yogurt and mixed berries

house made sourdough biscuits | 12

duck confit gravy and two organic hen's eggs

spanish fritatta * | 12

bilbao chorizo, white beans, tomatillo salsa, queso fresco

american breakfast * | 12

two fried organic eggs, sausage patty, two strips of nitrate-free bacon, roasted potatoes

build your own omelet or scramble * | 7

3 organic hen's eggs served w/choice of side salad, roasted potatoes or seasonal fruit (substitute egg whites | 1)

add: avocado, roma tomato, shaved onions, baby organic spinach, roasted peppers, crimini mushrooms | 1

add: nitrate-free bacon, nueske ham, pancetta, sausage, bilboa chorizo | 2

steak and eggs * | 22

grilled flank steak, two organic hen's eggs, roasted potatoes, brioche toast

burgers / sandwiches

the hangover burger * | 12

nitrate-free bacon, aged cheddar, fried organic hen's egg

crow break-wich * | 7.5

fried organic hen's egg, nitrate-free bacon, choice of nueske ham or sausage patty, tillamook cheddar cheese, griddled english muffin
add home fried potatoes | 3

the crow burger * | 8.5

tallegio & gorgonzola, house made ketchup, wild rocket, rosemary bun

the classic * | 8

butter lettuce, organic vine ripe tomato, white onion, secret sauce, caramelized onion bun

the 'grandma jane' * | 8.5

toasted english muffin, herbed cream cheese, sliced red onion, vine ripe organic tomato, onion sprouts

above burgers contain five ounces of a top secret proprietary blend of all natural angus and prime beef

add double cheese | 2 double meat | 3.5

the crow 'black label' burger * | 19

8 oz signature blend includes 21 day dry aged prime rib eye served on a buttermilk bun w/bone marrow butter and caramelized onions

cubano | 9.5

torpedo roll, salmon creek farms pork loin, nueske ham, house pickles, mustard aioli, havarti

the above burgers and sandwich are served à la carte

add your choice of one

duck fat fries | 5 hand cut fries | 3

sweet potato fries | 4 side salad | 4

ahi nicoise burger * | 16

wheat bun, tapenade aioli, roasted tomato, sliced egg, red onion, grilled green bean 'fries'

THE BURGER SPECIAL

THE CROW 'BLACK LABEL' BURGER

ONE BOTTLE (750 ML) -

2007 OPUS ONE (95PTS/RP 94PTS/WS) | 348

- **the crow bar and kitchen t-shirts available (ask your server)
- parties of 6 or more, a 20% service charge will be added
- **gift cards available (ask your server)
- not responsible for lost or stolen items
all cooking oils are trans fat free and are recycled into biodiesel fuels
executive chef - john cuevas 2.4.2012

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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

avery white rascal | 6
(boulder, co) authentic belgian style wheat ale. refreshing thirst quencher. 5.5% abv 16oz

blanche de bruxelles | 7.5
(belgium) natural spice aromas of coriander, fresh, mellow flavor, hint of orange 4.5% abv 12oz

craftsman 1903 lager | 6.75
(pasadena, ca) pre-prohibition style lager, sweet corn aroma 16oz

delirium tremens | 10 (belgium) golden ale, rich balance of malt & hops, sweet finish 8.5% abv 12oz

dogfish head 90 min. ipa | 7.5
(delaware) one of the great beers of america, citrusy w/great malt backbone 9% abv 12oz

duvel single | 10 (belgium) golden-blond, subtle citrus notes. young, crisp beer taste 6.8% abv 12oz

firestone walker double jack ipa | 8 (paso robles) their first ever imperial ipa, big malty middle, mouth puckering hop bitterness 9.5% abv 12oz

fox barrel pacific pear cider | 5
(colfax, ca) naturally fermented using 100% pear juice, not concentrate. gluten free 4.5% abv 12oz

franziskaner hefeweizen | 6
(germany) unfiltered german wheat beer, crisp, yeast flavor 5% abv 16oz

fullers london porter | 6.5
(england) rich, dark and complex 5.4% abv 12oz

guinness stout | 6.5 (ireland) many call this the perfect beer 4.1% abv 16oz

hacker-pschorr munich lager | 6
(germany) recognized as the benchmark of the lager style. brilliant golden color, traditional light hoppy finish 5.5% abv 16oz

old speckled hen | 6.5 (england) rich amber colour, fruity aromas and malty tastes. balanced sweetness, refreshingly dry finish. 4.5% abv 16oz

russian river brewing company 'blind pig' / 7.5 (santa rosa) classic beauty w/hop aroma, zesty and fragrant nose, citrus/hop flavor, extremely drinkable 6.1% abv 12oz

russian river brewing company 'pliny the elder' | 7.5 (sonoma) among world's finest ipa's citrusy hoppy deliciousness 8% abv 12oz

smithwick's ale | 6.5 (ireland) ireland's #1 ale, malty, metallic aroma, hoppy finish 5% abv 16oz

victory prima pils | 6
(downingtown, pa) heaps o' hops, german malt, long dry finish 5.3% abv 16oz

guest kegs

new belgium 'fresh hop' | 6.75
(ft. collins, co) ipa. fresh crop of hops. vine to brew within 24 hours fresh. citrusy. soft fruit tones. 7% abv 12oz

craftsman 'angelino weiss' | 6
(pasadena) sour ale with a berliner weisse connection. hazy dark yellow with foamy white head. 6.1% abv 12oz

anderson valley 'wee geech' | 6.5
(boonville, ca) american pale ale aimed to satisfy the hop heads out there, still offering a sessionable and balanced ale. 4.4% abv 16oz

firestone walker 'velvet merlin' | 6.75 (paso robles) decadent oatmeal stout. rich, dark chocolate roasted coffee flavor w/ creamy mouth feel. exceptionally balanced beer 5.5% abv 16oz

craftsman 'ruddy bloke' | 7.5
(pasadena) american amber ale. creamy tan head. tangy citrus toffee and bread aroma. pleasantly light bitter finish. 6.5% abv 16oz

collaboration ale | 7.5
la citrueille cèleste de citracado - stone/bruery/elysian ale brewed with pumpkin, yams, lemon verbena and birch bark. 5% abv 16oz

stone imperial russian stout | 8
(escondido) intensely aromatic (notes of anise, black currants, coffee, roastiness and alcohol) and heavy on the palate 10.5% abv 10oz

bottled beer

anderson valley brother david's triple 22oz | 15
(boonville, ca) rich and sweet, caramel and malt, slightly bitter 10% abv

bitburger 'drive' n/a 12oz | 6

brasserie d'achouffe 11.2oz | 10
'la chouffe' (belgium) rich belgian dubbel, lightened up w/spice, clove 8% abv

brewdog 'bitch please' 11.2 oz | 22
(scotland) collaboration w/three floyds barley wine brewed w/many different malts including laphroig whisky malt, single hopped w/ nelsin savin. 11.5% abv

the bruery 'cuir' 22oz | 44
(placentia, ca) 3rd anniversary ale layered w/complex flavors of dark fruit, vanilla, oak, & burnt sugar. 14.5 %abv

bruery 'loakal red' 22oz | 18
(orange county, ca) american red ale, aromas of toffee, citrus, crushed herbs, vanilla & fresh-sawn oak. 6.9 %abv

deschutes 'the stoic' 22oz | 26
(bend, oregon) belgian styled quad of stirring depth & complexity. four nuanced fermentations. aged in wine casks 11% abv

firestone walker 'xv' 22oz | 39
(paso robles, ca) a blend of barrel aged beers. an american strong ale 12.5% abv

left coast brewing 'una mas' 22oz | 15
(san clemente) dark copper lager, light in body, bursting w/flavor. dark roasted malts, rich color & toasty finish 6.4% abv

lindeman's lambic framboise 9oz | 14
(belgium) clean, natural brew, undertones of raspberries, fruity aroma 2.5% abv

mikkeller 'beer geek brunch' 16.9oz | 28
(brewed at nøgne ø grimstad, norway) imperial oatmeal stout is brewed with one of the world's most expensive coffees, weasel coffee, w/a strong taste even stronger aroma. 10.9% abv

mikkeller 'green gold' 11.2oz | 14
(brewed at nøgne ø grimstad, norway) very hoppy green taste. classic double / triple ipa. heavy on the hops. malty, toasted. excellent bitter finish. 7% abv

mikkeller 'I Beat you' 11.2oz | 15
(brewed at aberdeen, scotland) american style imperial ipa. complex hops, citrus, grapefruit, sour unripened berries. sugary, malty, caramel sweetness 9.6% abv

moylan's hopsickle imperial ale 750ml | 17
(novaton, ca) a "hop" tribute, worthy of a king's imperial court! 9.2% abv

ommegang witte 750ml | 15
(cooperstown, ny) belgian-style wheat ale. refreshing flavor. 5.1% abv

port brewing 'santa's little helper' 22oz | 27 (san marcos, ca) imperial stout w/everything but the kitchen sink 10% abv

rochefort 10 11.2 oz | 15
full flavor, plum, raisin and currant notes 11.3% abv

russian river 'damnation 23' 375 ml / 19
(santa rosa, ca) regular damnation recipe turned into a tripel. 11% abv

russian river 'consecration' 375 ml / 22
(santa rosa, ca) dark, barrel aged beer using 100% cab. sauvignon barrels 10% abv

saison dupont 'foret' 12.7oz | 12
(tourpes-leuze, belgium) 100% organic beautifully balanced, refreshing fruitiness. long, dry finish. 7.5% abv

sierra nevada 'ovila quad' 25.4oz | 19
(belgium) abt. rich, complex w/layers of flavor including notes of intense dark fruits, caramel-like maltiness 10.4% abv

st. bernardus prior 8 330ml | 11
(belgium) belgian strong ale, big, bold malty flavor 8% abv

stone arrogant bastard 22oz | 12
(escondido) you won't like this 7.2% abv

stone 11.11.11 vertical epic 22oz | 21
(escondido) reminiscent of a european amber beer. mild green chilies add delicious flavor. very mild heat 9.4% abv

stone more black than brown ipa 12oz | 9.5
(escondido) deep brown, a bit hazy, with tan foam. a powerful hop blend. modest body, w/lingering bitter, drying end. hints of roasted malt/chocolate. 7.4% abv

westmalle triple 11.2 oz | 12
(belgium) mother of all triples. clear, golden yellow, finesse & elegance 9.5% abv

wychwood 'king goblin' 500ml | 10.5
(england) only brewed under a full lunar moon. rich, smooth satisfying taste 6.6% abv

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

sparkling

champagne, brut special cuvee | 24
bollinger

champagne, brut cuvee prestige | 19
tattinger

champagne, brut n/v | 20
pommery 'brut royal'

champagne, brut rose n/v | 22
roger pouillon 'ler cru'

brut sparkling wine | 17
blanc de blanc '06 schramsberg

prosecco, italy | 8.5
la marca 'd.o.c.' n/v

other beverages

coca-cola, diet coke, sprite | 3

sparky's root beer | 3

boylan ginger ale | 3.5

boylan diet black cherry | 3.5

harney & sons | 4.5
organic black tea
organic green 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, langhe, italy 9|17
'09 ceretto 'blange'

garnacha blanca, spain 8|15
'10 las colinas del ebro

albariño, monterey 8|15
'08 cambiata

torrontes, cafayate, argentine 7|13
'09 crios de susana balbo

soave classico, veneto, italy 8|15
'10 prà

grüner veltliner, austria 7.5|14
'09 laurenz v.

pinot grigio, alto adige, italy 8.5|16
'10 tramin

sauvignon blanc/semillon, napa 8.5|16
'09 bridesmaid

sauvignon blanc, napa valley 12|23
'10 round pond

riesling, mosel, germany 9|17
'10 loosen bros. "Dr. L"

chardonnay, carneros 14|27
'09 scribe

chardonnay, santa barbara county 9.5|19
'10 la fenetre 'à côté'

chardonnay, russian river 13|25
'08 walter hansel 'feeney ranch'

red

tempranillo, rioja, spain 8|15
'06 bodegas lan 'crianza'

barbera d'asti, piedmont, italy 8|15
'08 icardi 'tabaren'

syrah, santa barbara county 9|17
'08 scala cellars 'thompson vineyard'

merlot/syrah, napa valley 16.5 | 32
'07 arrieta 'variation one'

bordeaux, france 9|17
'09 chateau haut mayne

primitivo (zinfandel), italy 7.5|14
'08 feudi di san gregorio

sangiovese blend, tuscany, italy 9|17
'07 avignonesi 'toscana rosso'

grenache/mourvèdre/syrah, santa ynez,
8.5|16
'07 zaca mesa, 'z cuvée' estate

pinot noir, russian river valley 14|27
'08 maranet from dumol

pinot noir, willamette valley 11|20
'09 routestock cellars 'route 99w'

pinot noir, new zealand 9|17
'10 saint clair 'vicar's choice'

cabernet sauvignon, california 9.5|18
'09 once 'the table'

cabernet sauvignon, napa valley 13|25
'05 veedercrest 'vintners reserve'

malbec, mendoza, argentina 8|15
'09 la posta 'pizzella family'