

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 from 11 a.m.

lunch / dinner / late night

lunch menu / winter 2010

begin

house cured olives* / 7

marcona almonds* / 4

pot of pickles* / 5

sausage trio w/fresh baked pretzel / 11

smoked cheddar bratwurst, spicy polish sausage,
nuerinberger bratwurst w/green tomato chow chow, spicy
mustard, 'crow' sauerkraut

mac 'n cheese bites / 6

macaroni & seven cheese blend fritters, spicy tomato sauce

spinach bread / 5

spinach w/roasted garlic, provolone cheese, nitrate-free
bacon

blue crab deviled eggs* / 7.5

grilled stuff dates / 9

chorizo and 'laura chenel' goat cheese filling, port syrup

croquettas / 6

crispy potato dumplings filled w/serrano ham and manchego
cheese, roasted red pepper allioli

selection of cured meats* / 12

jamón 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 / soups

roasted pear salad* / 12

mache, frisee, wild rocket, cabrales, marcona almonds,
aged sherry dressing

grilled prawn salad* / 15.5

wild white prawns, grilled corn, avocado, baby grape
tomatoes, nitrate-free bacon, green goddess dressing,
romesco sauce

crow bar chopped salad* / 9.5

romaine heart, radicchio, shaved fennel, roasted tomato,
zucchini, roasted red pepper, toasted ricotta salata cheese,
oregano dressing

add *shelton's farm* chicken breast / 4.5

the crow bistro salad* / 10.5

frisee, bacon, poached quail egg, aged sherry vinegar

neo-classic caesar* / 12

fra'mani pancetta, spanish white anchovies,
reggiano parmigiano

rocket* / 8.5

pecorino romano, aged balsamic vinegar

ice cube salad* / 9.5

pt. reyes blue cheese dressing, oven dried tomatoes,
bacon bits

tuna 'confit' and tuscan white bean salad* / 13

oil cured hawaiian white tuna, cannellini beans, creamy
oregano dressing, rustic croutons, bibb lettuce

cioppino / 14

wild prawns, icelandic cod, littleneck clams & black
mussels in a spicy tomato and fish broth.
served w/grilled bread

irish beer and cheese soup / 9.5

smithwick's irish ale, seven cheese blend, irish banger,
fresh baked pretzel

crowbar clam chowda* / 12

nitrate free bacon, yukon gold potatoes

burgers / sandwiches / etc.

the crow burger* / 7.5

ciabatta, tallegio & gorgonzola, roasted tomato marmalade,
rocket

the classic* / 6.5

ketchup infused bun, butter lettuce, vine ripe tomato,
onion, secret sauce

the 'grandma jane'* / 7

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

above burgers contain 1/4 lb. of a top secret

proprietary blend of all natural angus and prime beef

add cheese / 1

double meat / 3

cubano / 8.5

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

grilled *shelton's farm* chicken breast sandwich*/8.5

ciabatta, avocado, roasted pepper allioli, wild rocket
vine ripe tomato, monterey jack

the above burgers and sandwich are served à la carte

add - duck fat fries /6 shoestring fries /4

sweet potato fries /5 side salad /4

ahi nicoise burger* / 16

potato roll, tapenade allioli, roasted tomato, sliced egg
red onion, grilled green bean 'fries'

house made meatball sliders / 12

spicy tomato sauce, basil, smoked mozzarella

grilled hanger steak sandwich* / 15

open faced grilled ciabatta, organic vine ripe tomatoes,
wild rocket, vidalia onion rings, crow bar steak sauce

braised prime short rib sandwich / 14

served warm w/natural jus, pt.reyes blue cheese cole slaw

fish and chips / 11

curried tartar sauce

sides

duck fat fries, truffle allioli* / 7

sweet potato fries, cabrales allioli* / 6

shoestring fries* / 5

grilled green bean 'fries'* / 6

vidalia onion rings, buttermilk dressing / 6

house made salt n' vinegar chips* / 4

skillet mac n'cheese / 7

seven cheese blend, herbed breadcrumbs

roasted autumn vegetables / 7

organic broccolini*, lemon, garlic, red chilies / 8

oven roasted asparagus, lemon allioli* / 9

grilled rustic bread / 3

brick oven flatbreads

roasted roma tomato, basil, burrata / 11

veggie - roasted pumpkin, portabello mushrooms,
hazelnuts, *laura chenel* goat cheese, sage / 12

pancetta, caramelized onion, fig jam,
gorgonzola dolce / 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

- no more than 2 methods of payment per party
- **the crow bar and kitchen** t-shirts available (ask your server)
- for parties of 6 or more, a 20% service charge will be added
- gift cards available (ask your server)
- all cooking oils are transfat free and recycled

chef - scottbrandon

sous chef - jared cook

3/6/2010

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

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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

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

- karl strauss 21st anniversary ale / 6.5 (san diego)** belgian strong amber ale brewed w/juices from old vine zinfandel grapes 12oz
- old speckled hen / 6.5 (england)** rich amber colour, fruity aromas and malty tastes. balanced sweetness, refreshingly dry finish. 20oz
- stone pale ale / 7.5 (escondido)** deep amber in color, robust and full flavored. delicate hop aroma is complemented by rich maltiness. 16oz
- 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
- karl strauss big barrel dbl. ipa / 6.5 (san diego, ca)** imported new zealand hops, vibrant tropical aroma, firm malt backbone 12oz
- 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.

- 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 hued ale, 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
- ommegang witte 750ml / 18 (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.
- north coast le merle 750ml/ 17 (fort bragg, ca)** rustic belgian style farmhouse ale
- saison dupont 'foret' 375ml/ 12 (tourpes-leuze, belgium)** 100% organic beautifully balanced, refreshing fruitiness. long, dry finish beer.

- brasserie dupont 330ml/ 11 'moinette brune' (tourpes-leuze, belgium)** sturdy ale w/herbal bouquet, well hopped character. slightly sweet finish.
- victory golden monkey ale 12oz/ 8 (downingtown, pa)** herbal aromas, light but firm body to finish. exotic spices add subtle notes
- duvel (breendonk-puurs, belgium) 330ml/10** intense, aromatic & beguiling ale. this belgian favorite
- 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 hued, spicy aromatic, full-bodied caramel richness.
- anderson valley brother david's triple 22oz/ 15 (boonville, ca)** rich and sweet, caramel and malt, slightly bitter
- 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/ 14 (belgium)** clean, natural brew, undertones of fresh raspberries, fruity aroma
- paulaner 'thomas brau' n/a 12oz/ 6**

- 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'** stong 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
- alesmith speedway stout (san diego) 750ml/ 24** caramel, coffee and chocolate flavors
- 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/ 19** full flavor, plum, raisin and currant notesvor, plum, raisin & currant notes

bottled beer

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 / 8.5 villa sandi 'il fresco' n/v**

white

- arnais, piedmont, roero, italy 9.5/18 '07 michele chiarlo**
- albarino, spain 9.5/18 '07 rias baixas, paco & lola**
- semillon, torbreck 9/17 '08 torbreck 'woodcutter's'**
- soave classico, veneto, italy 8.5/16 '07 inama vin soave**
- pinot grigio, friuli, italy 9/17 '08 teresa raiz**
- sauvignon blanc, napa valley 11/21 '08 crocker & starr**
- 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 'tree hugger'**
- chardonnay, california 13/25 '07 zd wines**
- chardonnay, napa valley 16/31 '07 pahlmeyer**
- 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**
- torrontes, cafayate, argentina 7/13 '09 crios de susana balbo**

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, napa valley 12/23 '07 road 31 wine company**
- pinot noir, new zealand 11/20 '08 mud house 'central otago'**
- pinot noir, santa lucia highlands 13/25 '07 sequana 'sarmiento vineyard'**
- cabernet sauvignon, napa valley 14/27 '07 poem cellars 'tastevin'**
- cabernet sauvignon, washington 11/21 '07 owen roe 'sharecropper's'**
- bourdeaux blend, napa valley 14.5/28 '06 chappellet 'mountain cuvee'**
- malbe, mendoza, argentina 8/15 '07 la posta 'pizzella family'**
- syrah, santa barbara 10/19 '05 scala cellars 'thompson vineyard'**
- zinfandel, napa, howell mn 14/27 '07 turley 'cedarman'**

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**