

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. - weekends from 11 a.m.
lunch / dinner / late night

dinner 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
- croquettas / 6
crispy potato dumplings filled w/serrano ham and manchego
cheese, roasted red pepper allioli
- grilled stuff dates* / 9
chorizo and *laura chene* goat cheese filling, port syrup
- selection of cured meats* / 12
jamon serrano, *fra'mani* salume gentile, *fra'mani* salametto,
fra'mani soppressata

cheese* - three for 11, five for 16

- accompaniments- cranberry chutney, walnut pesto, quince paste
- cow -
st. anré, 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

- the crow bistro salad* / 10.5
frisee, bacon, poached quail egg,
aged sherry vinegar
- roasted pear salad* / 12
mache, frisee, wild rocket, cabrales, marcona almonds,
aged sherry dressing
- 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
- irish beer and cheese soup / 9.5
smithwick's irish ale, seven cheese blend, irish banger,
fresh baked pretzel
- crow bar clam chowda* / 12
nueske nitrate free bacon, yukon gold potatoes

brick oven flatbreads

- roasted roma tomato, basil, burrata / 11
- veggie - roasted pumpkin, portabello mushrooms,
hazelnuts, *laura chene* 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

plates

- steamed mussels with roasted garlic* / 16
saffron, white ale, nitrate-free bacon, shoestring fries
- spicy wild prawns in red pepper sauce* / 15
grilled bread
- cioppino / 19
wild prawns, icelandic cod, littleneck clams & black
mussels in a spicy tomato and fish broth.
served w/grilled bread
- roasted *shelton's farm* chicken breast* / 16
roasted autumn vegetables, sage pan jus
- irish stew / 19
smithwick's ale braised short rib, cipollini onions,
wesier farms rainbow carrots and fingerling potatoes,
irish soda bread
- grilled organic bone-in pork 'schnitzel' / 16
grilled bone-in pounded chop, roasted garlic apple sauce,
crow-tato pancake
- steak frites* / 19
6 oz. prime hanger steak, chive butter,
shoestring fries

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
- 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
- braised prime short rib sandwich / 14
served warm w/natural jus, pt.reyes blue cheese cole slaw
- fish and chips / 11
curried tartar sauce
- today's grilled cheese sandwich (ask)

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* / 3.5
- 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

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
- the crow bar and kitchen t-shirts available (ask your server)
- for parties of 6 or more, a 20% table charge will be added
- gift cards available (ask your server)
- all cooking oils are transfat free and recycled
- not responsible for lost or stolen items

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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

- 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 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 notes vor, plum, raisin & currant notes

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

sparkling

- champagne, brut cuvee prestige / 18**
tattinger
- 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

- arneis, piedmont, roero, italy 9.5/18**
'07 michele chiarlo
- albarino, spain 9.5/18**
'07 rias baixas, paco & lola
- torrontes, cafayate, argentine 7/13**
'09 crios de susana balbo
- 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 za 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

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 tn. 14/27**
'07 turley 'cedarman'

other beverages

- coca-cola, diet coke, sprite / 3**
- 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**