

the crow bar and kitchen

2325 e. coast highway, corona del mar, ca 92625
www.thecrowbarcdm.com
open daily - weekdays 11:30 a.m. - weekends 9 a.m.
lunch / dinner / late night

dinner menu / summer 2010

begin

- house cured olives* | 7
- marcona almonds* | 4
- pot of pickles* | 5
- house made meatballs | 11
spicy tomato sauce, basil, smoked mozzarella, mini baguette
- sausage trio w/fresh baked pretzel* | 11
smoked cheddar bratwurst, spicy polish sausage, nuerinberger bratwurst w/spicy mustard, 'crow' sauerkraut, house made green tomato chow chow
- grilled artichoke | 7.5
preserved lemon & harissa allioli
- mac 'n cheese bites | 6
macaroni & house made seven cheese blend fritters, spicy tomato sauce, wild rocket
- blue crab deviled eggs* | 7.5
- grilled stuff dates* | 9
chorizo and *laura chenel* goat cheese filling, port syrup
- selection of charcuterie* | 12
jamon serrano, *fra'mani* salume gentile, duck salumi, *fra'mani* soppressata

cheese board * - three for 11, five for 16

- accompaniments- cranberry chutney, walnut pesto, quince paste
- cow -
st. andré, coutances, normandy region, france
12 yr. aged cheddar, hook's cheese co., mineral point, wi
- goat -
drunken goat, murcia region, spain
bermuda triangle, cypress grove, humbolt, california
- sheep -
pepato, bellwether farms, sonoma, california
manchego (aged 1 year), la mancha region, spain
- blue -
moody blue, roth käse usa cheeses, monroe, wisconsin

salads / soups

- insalata 'crow'prese* / 12
field grown organic heirloom tomatoes, burrata a la panna, pesto genovese, rustic bread crust
- wild rocket* | 8.5
pecorino romano, aged balsamic vinegar
- ice cube salad* | 9.5
pt. reyes blue cheese dressing, oven dried tomatoes, bacon bits
- the kitchen sink salad* | 13.5
fresh & roasted seasonal vegetables, local organic lettuces, avocado, bacon lardons, brioche croutons, pine nuts, hard cooked organic hen's egg
- grilled prawn salad / 15.5
wild white prawns, grilled corn, avocado, baby grape tomatoes, nitrate-free bacon, romesco sauce, house made green goddess dressing
- neo-classic caesar* | 12
fra'mani pancetta, spanish white anchovies, reggiano parmigiano
- daily soup special (ask)

brick oven flatbreads

- roasted roma tomato, fresh basil, burrata | 11
- seasonal veggie - summer squash, organic tomatoes, eggplant, shaved onions, celery, currants, pinenuts, fresh ricotta | 11
- 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
- house made chicken sausage, leeks, scallions, *laura chenel* goat cheese, fennel pollen | 12
- today's flatbread (ask)

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

- 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

chef - scott brandon sous chef - jared cook 7/20/2010

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

we procure meat and fowl 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

plates

- steamed mussels with roasted garlic* | 16
saffron, white ale, nitrate-free bacon, shoestring fries
- spicy wild prawns in red pepper sauce* | 15
warm mini baguette
- cioppino | 19
wild prawns, icelandic cod, littleneck clams & black mussels in spicy tomato & fish broth w/warm mini baguette
- coq au vin blanc | 19
1/2 roasted chicken from local *shelton's farm*, roasted mushrooms, cipolini onions, bacon, white bordeaux pan jus
- market fish of the day (crow's catch) | market
today's market fresh fish. ask your server
- grilled organic bone-in pork 'scallopini' | 17
grilled bone-in pounded chop, grilled asparagus, organic heirloom tomato salad, oregonata
- steak frites* | 19
6 oz. prime hanger steak w/chimichurri sauce, shoestring fries
- fish and chips | 15
8 oz. icelandic cod fillet, curried tartar sauce

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 *bay's* english muffin, 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
- the crow 'black label' burger* | 18
8 oz signature blend including dry aged prime rib eye w/bone marrow butter & caramelized onions on a potato bun
- cubano | 8.5
torpedo roll, roasted pork loin from *salmon creek farms*, nueske ham, house pickles, mustard allioli, havarti
- the above burgers and sandwiches are served à la carte
- add your choice of one
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 organic egg, red onion, grilled green bean 'fries'
- today's grilled cheese sandwich (ask)

THE BURGER SPECIAL

THE CROW 'BLACK LABEL' BURGER & ONE BOTTLE (750 ML)
2000 HARLAN ESTATE CABERNET BLEND - 498

sides

- duck fat fries, truffle allioli | 7
- sweet potato fries, cabrales allioli | 6
- shoestring fries | 5
- vidalia onion rings, buttermilk dressing | 6
- grilled green bean 'fries' | 6
- house made salt n' vinegar chips* | 4
- skillet mac n'cheese | 7
seven cheese blend, herbed breadcrumbs
- sliced heirloom tomato shallot vinaigrette* | 9
- oven roasted asparagus, lemon allioli* | 9
- warm mini baguette | 1

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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
- palm ale** | 6.5 (belgium)
Made w/english hops, french barley, and belgian yeast. great alternative to traditional pilsners, lagers 12oz
- duvel green** | 9 (belgium)
golden-blond, subtle citrus notes, dry and crisp w/more hops on the palate than in the nose. young, crisp beer taste 12oz

- 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
- bitburger premium pils** 12oz | 6
(bitburg, germany) classic german pilsner, crisp, light, hoppy finish
- ommegang witte** 750ml | 16
(cooperstown, ny) traditional Belgian-style wheat ale. refreshing flavor.
- franziskaner hefeweizen** 500ml | 9.5
(germany) unfiltered german wheat beer, crisp, yeast flavor
- north coast le merle** 750ml | 16
(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.
- victory golden monkey ale** 12oz | 8
(downingtown, pa) herbal aromas, light but firm body to finish. exotic spices add subtle notes

sparkling

- champagne, brut cuvee prestige** | 18
tattinger
- champagne, brut n/v** | 19
pommery 'brut royal'
- champagne brut rose** | 22
nicholas feuilatte
- brut sparkling wine** | 16
blanc de blanc
'06 schramsberg
- prosecco, italy** | 8.5
villa sandi 'il fresco' n/v

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

medium bodied ales

- lagunitas lucky 13** | 6 (petaluma, ca)
13th anniversary beer, a staff favorite. big on the amarillo hops and rich dark malts for a round and huge, smoky flavor 12oz
- craftsman point five** | 5
(pasadena, ca) session version of an ipa. herbal, slight pine aroma, medium body, clean finish 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
- 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
- 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
- stone pale ale** | 7.5 (escondido)
deep amber in color, robust and full flavored. delicate hop aroma is complemented by rich maltiness. 16oz

bottled beer

- brewdog 5 a.m. saint** 330ml | 9
(fraserburgh, aberdeenshire, scotland) iconoclastic amber ale. low bitterness, insane hopiness. the holy grail
- brasserie dupont** 330ml | 11
'moinette brune' (tourpes-leuze, belgium) sturdy ale w/herbal bouquet, well hopped character. slightly sweet finish.
- 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
- firestone walker union jack ipa** 22oz | 13
(oaso robes) double gold medal winner. inspiring piney, citrusy and floral hop profile. classic american ipa
- unibroe la fin du monde** 12oz | 9
(chambly, ca) very smooth abbey triple. very well balanced ale. very smooth
- bitburger 'drive'** n/a 12oz | 6

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

white

- arnais, piedmont, langhe, italy** 9|17
'09 ceretto 'blange'
- 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, alto adige, italy** 8.5|16
'08 cantina tramin
- sauvignon blanc, napa valley** 10|19
'09 walter hansen
- sauvignon blanc, new zealand** 11|20
'08 konrad 'marlborough'
- riesling, mosel, germany** 9|17
'07 loosen bros. "Dr. L"
- chardonnay, western australia** 10|19
'08 ad lib 'tree hugger'
- chardonnay, carneros, sonoma** 13|25
'07 scribe winery
- chardonnay, santa rita hills** 12.5|24
'06 rozak estate 'native yeast'
- chardonnay, napa valley** 16|31
'07 pahlmeyer
- viognier blend, france** 9|17
'07 guigal, cotes du rhone blanc
- sancerre, loire, france** 13|25
'07 domaine daniel chotard

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
- guinness stout** | 7.5 (ireland)
many call this the perfect beer 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
- 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, rich roasted malt flavor. 12oz
- westmalle triple** 330ml | 13
(belgium) the mother of all triples. clear, golden yellow w/finesse, elegance
- st. bernardus prior 8** 330ml | 11
(belgium) belgian strong ale, big, bold malty flavor
- stone arrogant bastard** 22oz | 12
(escondido, ca) "you won't like this"
- koningshoven double** 750ml | 19
(belgium) bottle fermented, well balanced, fruity notes
- alesmith speedway stout (san diego)** 750ml | 19
caramel, coffee and chocolate flavors
- deschutes black butte porter** 12oz | 6
(bend, oregon) rich flavor, easy to drink. distinctive chocolate & roasted 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 | 16
full flavor, plum, raisin and currant notes
- lindeman's lambic framboise** 9oz | 14
(belgium) clean, natural brew, undertones of fresh raspberries, fruity aroma
- dogfish head 'festina peche'** 12oz | 7
(deleware) refreshing berliner weisse fermented w/peaches.

red

- rose, sonoma coast** 9.5|18
'09 soliste 'soleil rouge'
- syrah, santa barbara county** 9|17
'07 scala cellars 'white hawk vnyrd'
- valpolicella, veneto, italy** 8.5|16
'07 brigaldara 'classico'
- zinfandel blend, napa** 14|27
'08 orin swift 'the prisoner'
- 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 "à côté"
- petite sirah, russian river valley** 9|17
'05 foppiano
- pinot noir, santa lucia highlands** 13|25
'07 sequana 'sarmiento vineyard'
- pinot noir, new zealand** 14|27
'05 surveyor thomson 'central otago'
- pinot noir, santa lucia hghlnds** 10.5|20
'08 morgan 'twelve clones'
- cabernet sauvignon, napa valley** 14|27
'07 poem cellars 'tastevin'
- cabernet sauvignon, washington** 11|21
'07 charles smith 'chateau smith'
- bourdeaux blend, napa valley** 14.5|28
'06 chappellet 'mountain cuvee'
- malbe, mendoza, argentina** 8|15
'07 la posta 'pizzella family'