

FOR THE TABLE

CEVICHE CRUDO PERUANO | 17

ahi tuna, aji amarillo, lime juice, red onions, Persian cucumbers, Fresno chilies, radish, cilantro oil, micro

PORK & BEEF MEATBALLS | 12

tomato ragu, roasted garlic & thyme whipped ricotta, pancetta

*CLASSIC WINGS | 19

tossed in choice of Frank's hot sauce or naked, choice of dipping sauce: buffalo, BBQ, ranch, blue cheese

TEMPURA CAULIFLOWER | 10

lime zest, scallions, toasted sesame seeds, Korean BBQ sauce

THAI LETTUCE WRAPS | 14 🛞

chicken, cilantro, mint, scallions, shallots, lime juice, coconut aminos, red chilies, iceberg lettuce, Thai pickles, carrots, spicy aioli, chopped peanuts, sriracha plant based option available upon request with roasted mushroom medley & vegan spicy aioli

GREENS

MARKET MIXED SALAD | 8

mixed organic greens, cucumbers, tomatoes, herb croutons, choice of dressing Half Order - \$5

CAESAR SALAD | 10

romaine, Caesar dressing, herb croutons, parmesan cheese Half Order - \$6

SUNBURST SALAD | 12

spring mix, strawberries, blackberries, toasted almonds, blue cheese, mandarins, poppy seed vinaigrette $Half\ Order$ - \$6

CROW'S WEDGE SALAD | 13

iceberg lettuce, bacon, tomatoes, blue cheese, crispy onion strings, blue cheese dressing add 6 oz filet mignon | 17

*CLASSIC COBB SALAD | 17

romaine, watercress, chives, cherry tomato, grilled chicken breast, hard cooked eggs, bacon, blue cheese, red wine vinaigrette

MANDARIN & CASHEW SALAD | 12

romaine, cucumbers, shredded carrots, crunchy chow mein noodles, sesame dressing Half Order - \$6

AVOCADO DUO | 16 🛞

tuna salad, tarragon chicken salad, spring mix, strawberries, toasted almonds, poppyseed vinaigrette Half order - choose either tuna or chicken | \$9

ENHANCEMENTS

avocado | 4 french fries | 5 sweet potato fries | 6 onion rings | 7 fresh fruit cup | 5 roasted vegetables | 6 cup of tuna salad | 6

cup of tarragon-chicken salad | 6 add grilled chicken | 6 add sauteed shrimp | 8 *add seared salmon | 10



Made without ingredients containing gluten



Available as a vegan item

Bar Bites Menu Available Upon Request

DINNER MENU

ENTRÈES

CHICKEN VESUVIO | 25

crispy fingerling potatoes, roasted vegetables, pan jus with lemon, pancetta, peas

*CHAR SIU SALMON | 27 🕙

snap pea & king oyster mushroom stir fry, sesame & ginger sticky rice, dumpling sauce, pea sprouts

BLACKENED SWORDFISH | 26

autumn rice pilaf with sun dried cranberries, roasted butternut squash coulis, arugula tossed with lemon & toasted pepitas

STRIPED BASS | 28

roasted beet hash with fingerling potatoes & roasted garlic, bacon jam, honey & parsley gastrique

*FISH & CHIPS | 22

IPA battered Alaskan cod, Old Bay fries, tartar sauce, coleslaw plant based option available upon request with IPA battered tempeh, vegan tartar sauce & coleslaw

FRENCH ONION PORK CHOP | 23 🛞

10 oz cut, balsamic caramelized onion, aged provolone cheese, grilled asparagus, buttermilk & garlic mashed potatoes

*MEATLOAF | 20

beef & pork blend, sweet tomato glaze, mushroom gravy, buttermilk & garlic mashed potatoes, broccolini, onion straws

SHORT RIBS | 25

chianti braised, baby carrots, fontina & thyme polenta, chianti reduction

*GRILLED SKIRT STEAK | 33

8 oz cut, churrasco marinade, sauteed spinach with garlic & red onions, mashed potatoes, blue cheese sauce, chimichurri drizzle,

*CROW'S SIGNATURE BURGER | 18

blend of chuck & brisket, choice of cheese, lettuce, tomato, red onions, dill pickles choice of side

Beyond plant-based patty & vegan cheddar cheese substituted upon request

BOWLS

CAJUN CHICKEN ALFREDO | 14

creamy parmesan herb sauce, Cajun grilled chicken breast, holy trinity, fettuccini

CAVATELLI ARRABBIATA | 12

garlic, chili flakes, basil, cherry tomatoes, EVOO, toasted pine nuts, parmesan substitute gluten-free pasta | 4

LAMB PAPPARDELLE | 15

 $cabernet\ braised\ lamb\ shank,\ cherry\ tomatoes,\ demi-glace,$ asiago cheese

DESSERTS

BOWL OF ICE CREAM | 8

choice of vanilla or chocolate ice cream

GOAT CHEESE CHEESECAKE | 8

graham & pistachio crust, sundried cherry jam

chocolate chip cookie & vanilla ice cream sandwich, peanut butter cookie & chocolate ice cream sandwich, snickerdoodle cookie & peach ice cream sandwich

CHURRO WAFFLE | 8

cinnamon sugar, nutella whip, vanilla ice cream

CHOCOLATE POT DE CRÉME | 8

whipped cream, raspberry jam, fresh raspberries

APPLE COBBLER | 8

Granny Smith apples, honey caramel, vanilla ice cream,

Corkage Fee: \$15 Member charge per bottle if you would like to bring outside wine

WINES BY THE GLASS

CHAMPAGNE

Taitinger Brut La Francaise, Champagne, France | 17

SPARKLING WINE

Avissi Prosecco, Italy | 8 Domaine St. Michele Brut, Columbia Valley WA | 8 Faire La Fete Brut Rose, France NV | 12 Montparnasse Sparkling Rose, France | 7 Wycliff, California | 7

ROSÈ

Decoy, California | 8 Fleur de Mer, France | 7 Justin, Central Coast | 8 La Veille Ferme, France | 7

CHARDONNAY

Chateau Ste. Michelle Indian Wells Vineyard, Columbia Valley, WA | 10 Darcie Kent Pistachio Lane, Livermore Valley | 10 Duckhorn, Napa | 12 Ettore Chardonnay Zero, Mendocino | 9 J. Lohr, October Night, Arroyo Seco, Monterrey | 14 La Crema, Sonoma Coast | 10 Landmark, Sonoma | 10 Peju Legacy Chardonnay, Napa | 16 Rombauer, Carneros | 17 Sonoma Cutrer Russian River Ranches, Russian River | 12 Wente Riva Ranch, Arroyo Seco, Monterrey | 9

SAUVIGNON BLANC

Dutton Estate Winery Kylie's Cuvee, Russian River | 9 Darcie Kent Triska Vineyards, Livermore Valley | 11 Greg Norman Estates, Australia | 7 J Lohr Flume Crossing, Arroyo Seco, Monterey | 9 Justin, Central Coast | 9 Kim Crawford, Marlborough, New Zealand | 8 Rombauer, Napa/Sonoma | 15 Miner, Napa | 14

PINOT GRIGIO/GRIS

J Vineyards, California | 7 Portlandia, Willamette Valley, Oregon | 8 Terlato Vineyards, Italy | 12

OTHER WHITES

Chateau St. Michelle Reisling, Columbia Valley | 7 Fableist Albarinjo, Central Coast | 10 Valley of the Moon White Blend, California | 7

CABERNET SAUVIGNON

Austin Hope, Paso Robles | 15 Broadside, Paso Robles | 9 Banshee, Sonoma | 11 Daou, Paso Robles | 10 Darcie Kent Bing's Barn, Livermore Valley | 8 Decoy, California | 11 Duckhorn, Napa | 18 Louis Martini, Sonoma | 12 Quilt, Napa | 14

PINOT NOIR

Belle Glos Balade, Santa Maria Valley | 14 Boen, California | 9 Dutton Estate Winery Karmen Isabella, Russian River | 14 Portlandia, Willamette Valley, Oregon | 9 Meiomi, California | 9 La Crema, Sonoma Coast | 11 Sea Sun by Charlie Wagner, California | 10 Twomey, Russian River | 30

MERLOT

Broadside, Santa Margarita Ranch | 9 Murphy Goode, Sonoma | 8 Ferrari-Carano, Sonoma | 11 Ettore Merlot Zero, Mendocino | 11

ZINFANDEL

Prisoner Wine Company Saldo, California | 12 Terra d'Oro, Amador County | 9 Murphy Goode, Sonoma | 12

OTHER REDS

Chateau Chapelle d' Alienor, France | 10 Daou Pessimist Red Blend, Paso Robles | 11 Darcie Kent Firepit Red, Livermore Valley | 9 Decoy by Duckhorn Red Blend, California | 11 Hope Family, Quest Propeietary Red Blend, Paso Robles | 11 Murietta's Well The Spur Red Blend, Livermore Valley | 12 Paraduxx Proprietary Red Blend, Napa, California | 15 Terrazas de Los Andes Reserva Malbec, Mendoza, Argentina | 10

COCKTAILS

Deep Eddy Red Grapefruit Mule |12

The Botanist & Tonic | 12

Buffalo Trace Manhattan | 12

Maker's Mark Old Fashioned | 12

Mount Gay Eclipse Crow Canyon Breeze | 14

Maestro Dobel Diamond Paloma with Sparkling Grapefruit |

Jameson & Ginger Ale | 12

Dewar's Tee Time | 12

Dos Hombres Strawberry Margarita | 14

DRAFT BEER



Coors Light 6 | 7

Blue Moon 7 | 8

Heineken 7 | 8

Modelo Especial 7 | 8

Founders All Day IPA 7 | 8

New Belgium Fat Tire Amber 7 | 8

21st Amendment (Seasonal)7 | 8

Danville Brewing Company 7 | 8

Heretic Brewery 7 | 8

Lagunitas Little Sumpin 7 | 8