

STARTERS

- 24 **cheese & charcuterie board** assorted house-made condiments and crostini
- 10 **shoestring fries** pincho sauce, malt vinegar aioli
- 12 **guacamole** cilantro, queso fresco, jalapeño, corn tortilla chips
- 12 **buffalo cauliflower** lightly battered cauliflower, hot sauce, blue cheese
- 14 **hoisin shiitake mushroom bao buns** pickled leeks, bean sprouts, scallion, cilantro, crushed peanuts
- 14 **korean fried chicken bao buns** crispy fried chicken, korean bbq sauce, cucumber, red onion, sesame seeds, cilantro
- 14 **sautéed shrimp** chile-infused garlic oil, toasted garlic bread
- 14 **tuna tartare** diced tuna, blood orange, avocado mousse, yuzu, soy sauce, fresh wasabi, crispy wontons
- 15 **smoked salmon "caesar"** flaked-hot smoked salmon, shaved brussels sprouts, caesar dressing, toasted garlic croutons, asiago cheese

CROW SIGNATURES

- 14 **tempura battered cauliflower tacos** chipotle aioli, queso fresco, cilantro, radish
- 14 **sweet & spicy tempura shrimp tacos** red pepper relish, shaved cabbage, cilantro
- 16 **birria tacos** beer braised short rib, cheese, onion, cilantro, beef consommé
- 16 **crow burger** cheddar, onion jam, smoked bacon, brioche bun, shoestring fries
- 18 **peppered sirloin sandwich** shaved beef sirloin, aged provolone, toasted ciabatta, rich steak gravy

PLATES

- 16 **chicken parmesan** breaded chicken terrine, radiatori pasta, baked with mozzarella, pomodoro, garlic bread
- 20 **hot fried chicken** 36-hour brined chicken wing, thigh, leg and breast, biscuit, guajillo hot sauce, slaw, house pickles
- 20 **braised boneless beef short rib** aromatic mole, creamy carolina grits, pickled jalapeños, queso fresco
- 20 **bay scallops** gnocchi, fresh black truffle, parmesan, caramel beurre blanc
- 22 **sweet soy-glazed jail island salmon** toasted sesame sticky rice "tots," julienne vegetable crudo
- 22 **posole** slow-smoked pork shoulder, spicy chile broth, hominy, white onion, queso fresco, avocado, radish, cilantro, tortilla

PIZZAS

- 12 **classic cheese** tomato sauce, mozzarella
 - 12 **margherita** basil pesto, fior di latte, tomato sauce
 - 14 **mushroom** truffle béchamel, leeks, mixed herbs, mozzarella
 - 14 **italian sausage** oil-cured olives, peppers, tomato sauce, mozzarella, lemon zest
 - 14 **garlic-ricotta** broccolini, roasted garlic, mozzarella
 - 16 **bacon date**, blue cheese, caramelized onion, mozzarella
 - 16 **pear & prosciutto** honey, pistachio, scamorza
 - 16 **soppressata** calabrian chile, thyme, mozzarella, tomato sauce
- add** sausage 2 :: pepperoni 2 :: soppressata 4 :: prosciutto 4 :: mushrooms 2 :: onions 2
oil-cured italian black olives 3 :: green peppers 2 :: calabrian chiles 2

ORIGINAL COCKTAILS

smooth operator

sagamore rye, fernet, aperol, sweet vermouth, peychaud's bitters

red velvet

red breast irish whiskey, velvet falernum, laphroaig rinse

no sleep til brooklyn!

cold brew coffee, vodka, caribbean coffee liqueur, crème de cacao a la vanille

superfly

vodka, st. germain, lemon, blackberry, black pepper-sage

pop the clutch

espolòn blanco tequila, basil-infused dolin vermouth de chambery blanc, lime, honey, cucumber, salt rim

smoke & mirrors

espolòn blanco tequila, grapefruit, lime, smoked thai pepper, giffard pamplemousse

rosita

espolòn blanco, raspberry, ginger liqueur, yuzu

O.G. CLASSICS

old fashioned

bourbon, sugar, orange peel, bitters, luxardo cherry

paper plane

bourbon, amaro, aperol, lemon

margarita

espolòn reposado, cointreau, fresh-squeezed lime, agave, salt

naked & famous

mezcal, aperol, yellow chartreuse, lime

mai tai

blend of plantation dark rum, bacardi, orgeat, lime, mint, bitters

negroni

gin, campari, sweet vermouth

SPARKLING

prosecco angeline, italy

10/40

brut rosado cava naveran, spain

10/40

WHITES

sauvignon blanc wither hills, new zealand

10/40

chardonnay harken, california

10/50*

grüner vetliner kamptal, austria

9/45*

pinot grigio vigneti del sole delle venezie doc, italy

9/36

ROSÉS & REDS

rosé barbera day owl, california

10/50*

rosé out east côtes de provence, france

12/48

pinot noir annabella, california

14/56

cabernet sauvignon silver totem, california

10/50*

montepulciano canaletto, italy

10/40

viña alberdi reserva rioja, spain

12/48

*wines on tap; bottle price is for a 1-liter carafe

OTHER FUN THINGS

woodchuck amber hard cider

6

ramona wine spritzer blood orange :: grapefruit :: rosé :: meyer lemon

6

crow bar spritz high life, aperol, lemon 6

ON TAP

2sp baby bob 7

american stout (6.5%)

aslin master of karate 7

neipa (8.5%)

founders all day 6

session ipa (4.7%)

allagash 7

white (5.2%)

union anthem golden 7

cream ale (5%)

union duckpin 7

pale ale (5.5%)

westbrook brewing 6

gose (4%)

yuengling 5

lager (4.9%)

guinness 6

stout (4.7%)

miller lite 4

(4.5%)

CANS & BOTTLES

st.bernardus

christmas 7

belgian quad ale (10%)

big oyster on point! 7

coffee vanilla
milk stout (7%)

other half brewing 7

more citra than all citra

dipa (10.5%)

other half brewing 7

showers

ddh ipa (7.5%)

monument city brewing 7

sobo

dipa (8%)

coors light 5

(4.2%)

miller high life 5

champagne of beer ☺

(4.6%)

pbr 4

(4.7%)