

# the corner BAR

HAPPY HOUR MONDAY-FRIDAY

3:00-6:30PM

\$6 DRAFTS

\$7 HOUSE WINES

\$8 COCKTAILS

## TO SHARE

### HUMMUS TRIO

9

Artichoke w/ sun dried tomato, edamame tarragon, chipotle lime & cilantro served with crudité & pita chips

### HOUSE CUT POTATO CHIPS, FRIES OR SWEET POTATO FRIES

5

### WILD CAUGHT AHI TUNA POKE

13

Sweet Hawaiian onion, daikon sprout, nori goma, seaweed salad and Sriracha mayo, served with wonton crisps

### KOREAN CHICKEN WINGS

13

Tossed with cochuchang, tamari, sesame & garlic

### CAULIFLOWER FRITTI

10

With spicy remoulade and lemon

### TEX-MEX SHREDDED PORK TACOS (2)

10

Tender slow braised marinated pork shoulder, cabbage slaw, pico de gallo, queso fresco, pickled onion in a corn tortilla

### PULLED PORK NACHO FRIES

11

Braised pork shoulder, house made cheddar fondue, pickled jalapeno and fresh tomato on a bed of house cut Kennebec fries

### PICKLE PLATTER

7

A variety of house made pickled veggies featuring cucumbers, red onion, carrots, parsnips, cauliflower, daikon and French breakfast radish and jalapeno

## ARTISAN PIZZA

*(Hand stretched 12" pies. Gluten free crust +1)*

### MARGHERITA

11

Fresh buffalo mozzarella, fresh basil and house made tomato sauce

### IL CLASSICO

12

Creminelli Pepperoni with our house made tomato sauce

### TURNIP THE BEET

13

Roasted golden and striped beets, caramelized sweet onions, Lara Chenel's goat cheese and fresh thyme.

### MUSHROOM MEDLEY

13

Taleggio, fresh thyme, lemon zest, garlic cream sauce and 12 year balsamic reduction

### SPICY TURKEY SAUSAGE

13

Caramelized onions, rapini and our house made tomato sauce

### PARMA PROSCIUTO

14

Fresh buffalo mozzarella, house made tomato sauce and topped with wild arugula and Spanish olive oil

### FOUR CHEESE

13

Mozzarella, parmesan, taleggio & ovolini

### PARMA PROSCIUTO

14

Roasted asparagus, melted leeks, wild mushrooms & goat cheese with house made tomato sauce

### THE CORNER BURGER

15

Ground chuck, brisket & short rib, vine ripened tomato, bibb lettuce, Danish Havarti, Moscow mayo on a pain au lait bun served with house made pickles & onion – choice of fries, sweet potato fries, or mixed greens

Executive Chef – Brian Kooper

Sous Chef – Rene Nevarez



2450 COLORADO AVE, STE 1050W SANTA MONICA 90404 • INFO@THECORNERSM.COM • (424) 744-8669

# ON DRAFT

8

**MAMA'S LIL YELLA PILS**

**MADEWEST PALE ALE**

**SANTA MONICA 310 BLONDE**

**AVERY BREWING WHITE RASCAL BELGIAN WHEAT**

**STONE DELICIOUS IPA**

**SANTA MONICA PCH PALE PORTER**

**MADEWEST PALE ALE**

# IN THE CAN/BOTTLE 6

**SAMO BREW WORKS INCLINED IPA**

**SKA BREWING MODUS HOPERANDI**

**COACHELLA VALLEY KOLSHELLA ALE**

# REDS

**SEPTIMA MALBEC**

Mendoza 2015

9

**ARTESA PINOT NOIR**

Cardenas 2014

10

**HESS CABERNET SAUVIGNON**

North Coast 2015

10

**TROUBLEMAKER RED SYRAH BLEND**

Paso Robles

10

# WHITES

**JOEL GOTT SAUVIGNON BLANC**

North Coast

9

**TERRA D'ORO PINOT GRIGIO**

Santa Barbara

8

**MARTIN RAY ROSE**

Russian River

10

**HAHN SLH CHARDONNAY**

Saint Lucia Highlands

9

**PROSECCO SPARKLING**

Italy

9

# COCKTAILS

12

**TITO'S MOSCOW MULE**

Ginger beer, Tito's vodka, fresh lime juice – served in a copper mug

**FORRESTER OLD FASHIONED**

Forrester's bourbon, angostura bitters, sugar cube, citrus twist

**PENECILLIN**

Monkey shoulder blended whiskey, fresh lemon juice, fresh ginger simple, float of laphroaig, candied ginger garnish

**BRAMBLE**

Vodka, fresh lemon juice, simple syrup, muddled blackberries served over crushed ice

**SIESTA**

Blanco tequila, fresh lime & grapefruit juice, angostura bitters, Campari, grapefruit twist

**JANE'S ADDICTION**

Vodka, fresh lemon & orange juice, fino sherry, angostura bitters, soda with an orange twist

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