

# 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

## PENICILLIN

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

## COSMO-NOT

Fresh lime juice, pomegranate juice, gin, st. germaine—served up with a lime twist

## JANE'S ADDITION

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

## 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

# ON DRAFT

8

## MAMA'S LIL' YELLA PILS

IN A CAN & BOTTLED:

## MADEWEST PALE ALE

## WHITE RASCAL BELGIAN WHEAT

## INCLINED IPA

## SANTA MONICA BLONDE

## MODUS HOPERANDI

## SANTA MONICA PCH PORTER

## KOLSHELLA

## STONE DELICIOUS IPA

# WINE

(Full wine & spirit list available upon request)

9

## HOUSE RED/WHITE

Septima Malbec/Joel Gott Sauvignon Blanc

# SMOOTHIES

6

## MEGA GREEN

OJ, spinach, kale, mango, pineapple

## SUNSHINE

OJ, ginger, pineapple, mango

## BERRY GOOD

Non-fat milk, blueberry, strawberry, banana, honey

## MOCHA POWER

Milk, espresso, banana, chocolate protein

## CYO SMOOTHIE

Choose any 3 items & 1 milk/juice

# ESPRESSO BAR

## LATTE

3.25

## CAPPUCCINO

3.25

## AMERICANO

2.75

## ESPRESSO

2.75

## MACCHIATO

3.25

## HOUSE COFFEE

2.50

## HOT TEA

2.50

# ICE TEA & SODA

3

## GREEN OR BLACK ICED TEA

## LEMONDADE

## FOUNTAIN SODA

# DRINKS

## TO START WITH

### CORNER PICKLE PLATTER **GF** **V** **VG**

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

### TODAY'S SOUP *(add grilled cheese on rustic sourdough +6)*

Changes daily/weekly depending on chef's mood

### VEGAN SAN MARZANO TOMATO & FENNEL SOUP **GF** **V** **VG**

*(add grilled cheese on rustic sourdough +6)*

Spanish olive oil and fresh basil

### HUMMUS TRIO **V** **VG**

Artichoke with sun-dried tomato and basil, edamame with tarragon, chipotle with lime and cilantro served with crudites and pita chips

### CAULIFLOWER FRITTI **V**

With spicy remoulade and lemon

### WILD CAUGHT AHI TUNA POKE *(add avocado +2)*

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

### PULLED PORK NACHO FRIES

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

### KOREAN SPICED CHICKEN WINGS

Tamari, garlic, gochujang and sesame

### AVOCADO TOAST **V**

Sourdough levain, greek feta, chiffonade of mint, micro greens with a drizzle of 12 year old balsamic syrup

### TEX-MEX SHREDDED PORK TACOS (2) *(add 1 more taco +3)*

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

### VEGETABLE AND EDAMAME SPRING ROLLS **VG**

Thai sweet chile dipping sauce

## GREEN AND GRAINS

7 *(add marinated roasted chicken breast +4)*

*(add marinated grilled salmon or grilled ahi tuna filet +6)*

*(add marinated grilled tempeh +4)*

7

### CLASSIC CAESAR

Parmesan crisp, house croutons, house made Caesar dressing

9

7

### IT'S A SPRING THING **GF** **V**

Roasted teenage beets, asparagus, shaved fennel, Cara Cara orange, French breakfast radish, tri-color quinoa, baby wild arugula, English peas, young watercress, goat cheese with golden balsamic vinaigrette

13

9

### CRUNCHY ASIAN FUSION SALAD

Sesame pineapple chicken breast, Napa & red cabbage, baby Mizuna, tatsoi, red & yellow peppers, green onions, edamame, carrots, daikon sprouts, water chestnuts with a sesame, soy and ginger vinaigrette, wonton croutons

14

10

13

### POWER SALAD **V**

Fresh grapes, blueberries, granny smith apples, baby kale, spinach, Bermuda onion, roasted sweet potato, edamame, celery, Point Reyes Bleu, with a light citrus vinaigrette

13

11

13

### SOUTH BY SOUTHWEST

Seasoned ground turkey, black beans, Bermuda onion, roasted corn, red and yellow peppers, vine ripened tomato, queso fresco, tortilla croutons, with a creamy avo **GF** dressing

13

7

### THE CORNER COBB

Chopped romaine, vine ripened tomato, cage free eggs, roasted chicken breast, avocado, Applewood baco **GF** joint Reye Bleu, with a red wine vinaigrette

15

10

### SAMO "NICOISE" SALAD

Our house made tuna salad atop a bed of romaine lettuce with green beans, hard-boiled egg, Nicoise olive, artichoke hearts, roasted sweet peppers, chickpeas and tomato with our red wine vinaigrette

15

9

**GF** GLUTEN FREE

**V** VEGETARIAN

**VG** VEGAN

Executive Chef—Brian Kooper    Sous Chef—Rene Nevarez

# TO START WITH & GREENS AND GRAINS

# ENTRÉES

- GRILLED SALMON WITH CILANTRO PESTO** GF  
Seasonal vegetables, creamy polenta, roasted red pepper oil, micro greens
- GRILLED KALBI SKIRT STEAK**  
Kalbi marinated Skirt Steak  
Kimchee fried rice, charred asparagus, Ssamjang
- PAPPARDELLE BOLOGNESE**  
Wide flat noodle, classic Bolognese with ground veal, pork and beef, aromatic vegetables, red wine and a rich tomato sauce
- ROASTED VEGGIE BUDDHA BOWL** VG  
Tri-color quinoa, roasted tofu, avocado and roasted vegetables with a Tahini mint dressing
- TUNA POKE BOWL**  
Our house made poke mix with brown rice, seaweed salad, sliced cucumber, masago, daikon sprouts and avocado with our Sriracha mayo
- BURRITO BOWL**  
Our southwestern ground turkey, brown rice, black beans, romaine lettuce, pico di gallo and avocado dressing

- # PIZZA
- (hand-stretched 12" pies, gluten free crust +1)*
- 21 MARGHERITA** V 13  
With fresh buffalo mozzarella, fresh basil and house made tomato sauce
  - 25 IL CLASSICO** 14  
Olli calabrese pepperoni with our house made tomato sauce
  - 19 TURNIP THE BEET** V 14  
Roasted golden and striped beets, caramelized sweet onions, Lara Chenel's goat cheese and fresh thyme
  - 15 MUSHROOM MEDLEY** V 14  
With taleggio, fresh thyme, lemon zest, garlic cream sauce and 12 year balsamic reduction
  - 18 SPICY TURKEY SAUSAGE** 14  
With caramelized onions, rapini and our house made tomato sauce
  - PARMA PROSCIUTTO** 15  
With fresh buffalo mozzarella, house made tomato sauce and topped with wild arugula and Spanish olive oil
  - FOUR CHEESE PIZZA** V 12  
Mozzarella, parmesan, taleggio and ovolini
  - SPRING FLING** V 14  
Roasted asparagus, melted leeks, wild mushrooms and goat cheese with our house made tomato sauce

# BETWEEN THE BREAD

- GRILLED MARINATED TEMPEH PANINI** VG  
Avocado, vine ripened tomato, red cabbage, bibb lettuce, with chimichurri, served on toasted country sourdough
- HOUSEMADE TUNA SALAD SANDWICH**  
Wild caught & poached in olive oil, lightly mixed with celery, fresh chives & Dijon aioli, bibb lettuce, seasoned tomatoes, green onions, fresh onion sprouts, served on a brioche bun
- NOT SO CUBANO**  
Our humble take on the Chefs favorite sandwich. Roasted pork, shaved Italian ham, jarlsberg swiss cheese, honey mustard and our house made pickles on a pressed baguette
- GRILLED MARINATED CHICKEN PANINI CLUB**  
Avocado, vine ripened tomato, red cabbage, bibb lettuce, with a chimichurri marinade, served on toasted country sourdough

*(choice of simple greens, house tabouli, sweet potato waffle fries, or hand cut Kennebec fries, gluten free bread +1)*

- 12 THE CORNER BURGER** 15  
*(add Applewood bacon +2, add avocado +2, add caramelized onions +1, add sautéed mushrooms +1, add jalapeno (pickled or fresh) +1, add second patty +5)*
- 13** Ground chuck, brisket & short rib, vine ripened tomato, bibb lettuce, Danish Havarti, Moscow mayo, served on pain au lait bun served with house made pickles and pickled vegetables on the side
- GRILLED SASHIMI GRADE AHI FILET** 16
- 14** Voodoo spice rub, bibb lettuce, vine ripened tomato, spicy remoulade, served on brioche bun
- CAROLINA STYLE PULLED PORK SANDWICH** 12  
Cabbage slaw on pain au lait bun
- BANH-MI** 14  
House marinated ground turkey patty, pickled daikon & carrots, sriracha mayo, shaved jalapeno, cilantro, served on a "Belwood Bakery" French baguette

## SIDES

- HOUSE POTATO CHIPS GF V VG
- SWEET POTATO WAFFLE FRIES GF V VG
- HOUSE CUT KENNEBEC FRIES GF V VG

## SIDES

- 5 SAUTEED SPINACH AND KALE WITH GARLIC, OLIVE OIL 5
- 5 AND CHILE FLAKES GF V VG 5
- 5 SIMPLE GREENS WITH HOUSE VINAIGRETTE V VG 4
- THE CORNER TABOULI V VG 5

## BREAKFAST CATERING

*(Signature breakfast items)*

### BREAKFAST WRAP

Spicy turkey sausage, cage free eggs, aged cheddar, caramelized onions and tomato in a flour tortilla

### KILLER BREAKFAST SANDWICH

Toasted brioche bun, fried egg, Applewood smoked bacon, Havarti and sliced tomato with tarragon aioli

### AVOCADO TOAST

### PASTRIES

### FRESH FRUIT, GRANOLA AND YOGURT

### FRESH PRESSED OJ, ORGANIC FAIR TRADE COFFEE

## BAR

W-F  
3PM-8PM

### ARTISAN COCKTAILS

### RARE SPIRITS

### LOCAL BREWS

### ARTISAN PIZZA

### SHARED PLATES

## HAPPY HOUR

\$6 DRAFTS

\$7 WINES

\$8 COCKTAILS

## PREMIERE VENUE

CAPACITY—350  
SQ. FT.—7,000

### THROWING A PARTY OR SPECIAL EVENT!

We would love to have you! Contact us at [info@thecornersm.com](mailto:info@thecornersm.com) and tell us what you have in mind.

### HAPPY HOUR MIXERS

### EXECUTIVE DINNERS/LUNCHES

### RETIREMENT/NEW HIRE CELEBRATIONS

### TEAM OUTINGS

### BAR/BAT MITZVAHS

### WEDDINGS

## CUSTOM CATERING

### ENTERTAINING CLIENTS AT YOUR OFFICE!

Contact us at [info@thecornersm.com](mailto:info@thecornersm.com) and let us do the cooking. We'll bring it to you!

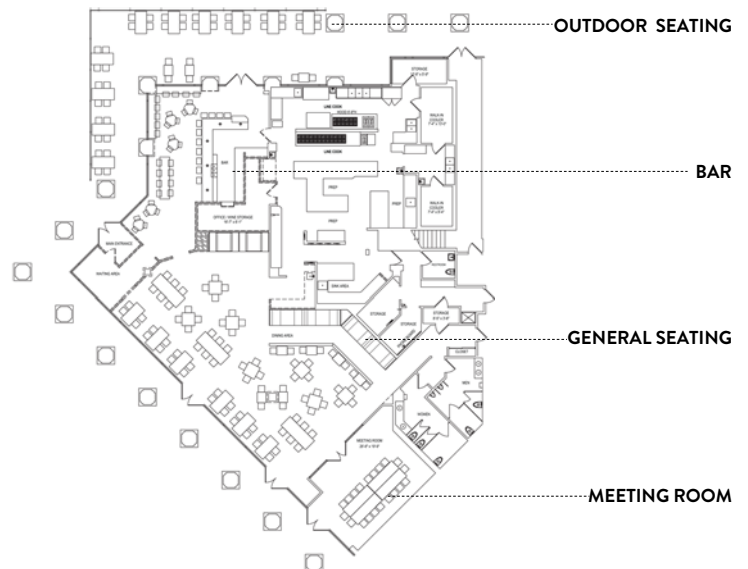
### BOARD MEETINGS

### OFFICE PARTIES

### TRAINING SEMINARS

### TEAM BREAKFASTS

### DEPT. LUNCHES



GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

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# MORE GOOD STUFF