

COCKTAILS

12

MOSCOW MULE

Ginger beer, vodka, fresh lime juice—served in a copper mug

OLD FASHIONED

Bourbon, angostura bitters, sugar cube, citrus twist

PENICILLIN

Blended scotch, 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, angostura bitters, prosecco 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

KOLSCHELLA

STONE DELICIOUS IPA

ANTHEM CHERRY CIDER

MIKKELLER RASPBERRY BLUSH

MODERN TIMES TROPICAL FRUIT GOSE

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

SUMMER TOMATO GAZPACHO **VG**

Confetti vegetables, avocado-tomatillo drizzle, rustic croutons, micro greens

HUMMUS TRIO **VG**

Edamame with tarragon and garlic, black bean with jalapeno, and roasted cauliflower served with crudité's 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

LOCAL HEIRLOOM TOMATOES

Japanese cucumber, shaved Spanish Manchego, sweet onion, sherry vinegar reduction, parsley leaves and Extra virgin olive oil

AVOCADO TOAST **V**

Summer tomatoes, crumbled Greek feta, mint chiffonade, micro greens and 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 grilled Flank steak +6)

(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

SEASONAL SUMMER SALAD **GF V**

Rocket greens, summer berries, seedless watermelon, Laura Chenel's goat cheese, shaved fennel and breakfast radish with a 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, baby mesclun greens, Bermuda onion, roasted sweet potato, edamame, celery, Point Reyes Bleu, with a light citrus vinaigrette

13

11

GRILLED MARINATED STEAK SALAD

Tender Southwestern marinated flank steak grilled medium rare and sliced warm over a blend of romaine and iceberg lettuces with crumbled Point Reyes Bleu cheese, shaved Spanish onion, diced tomatoes, roasted corn, sweet peppers, crispy shallots and a Mushroom sherry vinaigrette

16

13

THE CORNER COBB **GF**

Chopped romaine, vine ripened tomato, cage free eggs, roasted chicken breast, avocado, Applewood bacon, Point Reye Bleu, with a red wine vinaigrette

15

7

10

SAMO "NICOISE" SALAD **GF**

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

ROASTED MOROCCAN SALMON **GF**

Ras El Hanout, roasted vegetable cous-cous, chick pea and tomato relish

GRILLED TUSCAN STYLE SKIRT STEAK

Marinated in olive oil, fresh oregano, parsley, thyme, garlic and crushed chilis grilled medium rare and served with Rosemary fingerling potatoes, roasted vegetables and Veal jus

PAPPARDELLE WITH SUMMER VEGETABLES

Wide flat noodle with summer vegetables and shaved parmesan

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, queso fresco and avocado dressing

PIZZA *(hand-stretched 12" pies, gluten free crust +1)*

- 22 **MARGHERITA **V**** 13
With fresh buffalo mozzarella, fresh basil and house made tomato sauce
- 26 **IL CLASSICO** 14
Olli calabrese with our house made tomato sauce
- NACHO ORDINARY PIZZA** 14
Tender braised pork shoulder, cheddar fondue, ranchero cheese, black beans, roasted corn, red and yellow peppers, pickled jalapeno, pico de gallo and avocado dressing
- 16 **MUSHROOM MEDLEY **V**** 14
With taleggio, fresh thyme, lemon zest, garlic cream sauce and 12 year balsamic reduction
- 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
- 14 **FOUR CHEESE PIZZA **V**** 12
Mozzarella, parmesan, taleggio and ovolini

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
- 14 **BANH-MI** 14
House marinated ground turkey patty, pickled daikon & carrots, sriracha mayo, shaved jalapeno, cilantro, served on a "Belwood Bakery" French baguette



Executive Chef—Brian Kooper Sous Chef—Rene Nevarez

ENTRÉES, BETWEEN THE BREAD & PIZZA

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 and tell us what you have in mind.

HAPPY HOUR MIXERS

EXECUTIVE DINNERS/LUNCHESES

RETIREMENT/NEW HIRE CELEBRATIONS

TEAM OUTINGS

BAR/BAT MITZVAHS

WEDDINGS

CUSTOM CATERING

ENTERTAINING CLIENTS AT YOUR OFFICE!

Contact us at info@thecornersm.com and let us do the cooking. We'll bring it to you!

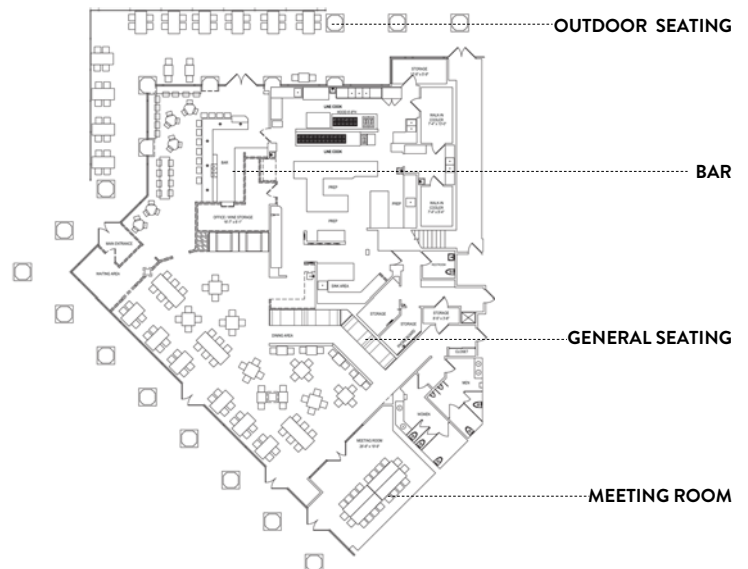
BOARD MEETINGS

OFFICE PARTIES

TRAINING SEMINARS

TEAM BREAKFASTS

DEPT. LUNCHESES



GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

Executive Chef—Brian Kooper Sous Chef—Rene Nevarez

MORE GOOD STUFF