

starters

IRON SKILLET CORNBREAD served hot with maple butter	12
SPINACH DIP spinach, artichokes, parmesan cream sauce, warm tortilla chips	13
LOBSTER DEVEILED EGGS three halves, lightly seasoned, loaded with lobster	14
MINI FILET SANDWICHES* blue cheese, candied red onion	18
BACON & POTATO CROQUETTES smoked paprika aioli, chives	9
CRAB TOAST jumbo lump crab, avocado purée, pickled chilies	16
SMOKED TROUT TOAST creamy trout dip, toasted ciabatta, pickled fresno chilies, parsley	14

desserts

THE SKILLET COOKIE better than mom's! served with vanilla ice cream in a cast iron skillet	10
KEY LIME PIE walnut crusted, topped with whipped cream	10
CARROT CAKE pecans, classic cream cheese frosting	10

DRINKS

BLOODY MARY ORIGINAL OR HABANERO served with a beer back add a slice of bacon +\$1	13
MIMOSA prosecco, orange juice	10
PALOMA corazon, agave, fresh grapefruit	12
JUICE orange or grapefruit	4

4 STAR REWARDS ASK ABOUT OUR REWARDS PROGRAM
BEGIN EARNING POINTS TODAY!



CROSBY'S KITCHEN

omelettes & eggs

FRIED EGG SANDWICH* two over-easy eggs, cheddar, bacon, lettuce, tomato, onion, mayo on rye	14
EGGS BENEDICT* poached eggs, shoulder bacon, hollandaise, english muffin	16
TWO EGGS YOUR WAY* with choice of sausage or bacon, potatoes or fruit, and toast	13
CORNELIA OMELETTE sundried tomato, basil pesto, smoked provolone cheese	14
LAKEVIEW OMELETTE mozzarella, provolone, italian sausage, bacon, caramelized onions	15
STEAK & EGGS* 8 oz NY Strip, 2 eggs, charred tomato chimichurri, hashbrowns	22

SIDES

FRENCH FRIES, GRILLED ASPARAGUS, COLESLAW,
HASHBROWNS, FRESH FRUIT, BUTTERMILK BISCUITS

SIGNATURE SELECTIONS

HOUSEMADE MONKEY BREAD 12 nana's secret sweet dough recipe, cinnamon, sugar, light cream cheese frosting
CHOCOLATE CHIP PANCAKES 14 fluffy buttermilk pancakes, banana syrup, espresso chocolate sauce, whipped cream
BUTTERMILK PANCAKES 12 full fluffy stack, add fruit +\$2

AVOCADO TOAST 15
blistered tomato, cucumber, cotija cheese, sunny egg, side salad

CHORIZO TOSTADAS 15
black beans, avocado, cotija cheese, eggs, rancho sauce, chili-lime melon salad

BISCUITS AND GRAVY 15
buttermilk biscuits, country gravy, over easy eggs

salads

WRIGHTWOOD rotisserie chicken, tomatoes, raisins, avocado, corn, almonds, cornbread croutons, roasted red peppers, green onion, goat cheese, citrus vinaigrette	16
BRUSSELS SPROUTS arugula, dried blueberry, bacon, almond, manchego cheese, lemon vinaigrette	15
TUNA SALAD seared ahi tuna served rare, mixed greens, mango, avocado, black sesame seed, red onion, ponzu, cilantro-lime vinaigrette	19

sandwiches

all sandwiches served with a choice of fries or slaw

CHICKEN DIP rotisserie chicken, jack cheese, mayo, tomato, onion arugula, chicken au jus	16
CHEESEBURGER* black angus beef, mayo, mustard, lettuce, tomato, pickle, onion	15
TURKEY BURGER housemade turkey burger, ginger and soy asian slaw, marinated tomato	14
VEGGIE BURGER housemade with rice, beans, walnuts, sweet potatoes, shiitake mushrooms, jalapeño mayo, cheddar	14
GRILLED FISH blackened mahi mahi, remoulade sauce, lettuce, tomato, onion	16

A LA CARTE

ONE EGG* / EGG WHITES	4
HASHBROWNS	5
FRESH FRUIT	4
FRENCH TOAST / ONE PANCAKE	6
BACON / SAUSAGE	5
BUTTERMILK BISCUIT	4

COCKTAILS \$14

PURPLE RAIN

wheatley vodka, crème de violette, lemon

BRAMBLE ON

buffalo trace bourbon, blackberry syrup, basil

4 STAR OLD FASHIONED

old forester bourbon, rich demerara syrup, bitters, essential oils

APEROL SPRITZ

aperol, prosecco, triple sec, lemon

RANDOM ACTS OF FLYNESS

milagro tequila, aperol, green chartreuse, ginger beer, lime

DRAFT

THE PERCH WOODPECKER PILS 7

MODELO ESPECIAL 7

GREAT CENTRAL LAGER 7

THE PERCH KICK, PUSH HAZY IPA 8

HALF ACRE DAISY CUTTER 8

REVOLUTION EUGENE PORTER 9

BOTTLED BEER

BUD LIGHT 6

MILLER HIGH LIFE 6

CORONA 6

STELLA ARTOIS 7

ALARMIST PANTSLESS 8

MOODY TONGUE

ORANGE BLOSSOM BLONDE 8

BELL'S TWO HEARTED 8

RIGHT BEE CIDER 7

wine

BUBBLES & ROSÉ

HORSE HEAVEN HILLS

Rosé | Yakima Valley, Washington

12/44

VALDO

Prosecco | Veneto, Italy

12/44

BODEGAS PINORD DIBON

Brut Rosé | Catalunya, Spain

12/44

COLLET BRUT

Champagne | Champagne, France

87

LOUIS BOILLOT

Brut Rosé | Burgundy, France

76

WHITE

DONINI

Pinot Grigio | Veneto, Italy

11/40

SALOMON UNDHOF

Gruner Veltiner | Niederosterreich, Austria

14/50

SELBACH

Riesling | Mosel, Germany

13/48

PONGA

Sauvignon Blanc | Marlborough, New Zealand

13/48

LA PETITE PERRIERE

Sauvignon Blanc | Loire Valley, France

14/52

STEPHEN VINCENT

Chardonnay | North Coast, California

14/50

NICOLAS IDIART

Sauvignon Blanc | Sancerre, France

71

CLIFF LEDE

Sauvignon Blanc | Napa Valley, California

65

LIVIO FELLUGA

Pinot Grigio | Friuli-Venezia, Italy

69

GROTH

Chardonnay | Napa Valley, California

78

FLOWERS

Chardonnay | Sonoma Coast, California

84

RED

PIKE ROAD

Pinot Noir | Willamette Valley, Oregon

14/46

CALERA

Pinot Noir | Central Coast, California

16/54

ARGENTO

Malbec | Mendoza, Argentina

11/42

DUNZIN #7

Zinfandel | Paso Robles, California

14/50

CANTINA TRITANA

Montepulciano D'Abruzzo | Abruzzo, Italy

13/43

FOSSIL POINT

Cabernet Sauvignon | Paso Robles, California

15/52

KEN WRIGHT

Pinot Noir | Willamette Valley, Oregon

72

ROBERT SINSEY

Pinot Noir | Carneros, California

80

SCARPETTA

Barbera di Monferrato | Piedmont, Italy

52

CATENA "VISTA FLORES"

Malbec | Mendoza, Argentina

54

LINQUIST

Syrah | Central Coast, California

65

JANUIK

Red Blend | Columbia Valley, Washington

71

BONANNO

Cabernet | Napa Valley, California

69



A FOUR STAR RESTAURANT CONCEPT

f CROSBYSKITCHEN @ CROSBYS_KITCHEN