

# THE CORNER DOOR

## SNACKS

HOUSE OLIVE BLEND - 5  
confit garlic, rosemary, thyme, citrus

BREAD & WHISTLES - 5  
butter, herbed olive oil, ricotta & honey

BRUSSELS SPROUTS - 8  
roasted and fried, feta

FRENCH FRIES - 5  
herbs, aioli, ketchup, sweet & sour

## STARTERS

MIXED LETTUCES - 9  
avocado, meyer lemon & fennel, bayley hazen blue, crispy onion

GRILLED ASPARAGUS & BURRATA - 13  
fried egg, cilantro pistachio pesto

SPRING FRY - 8  
sweet onion, pencil asparagus, broccolini, lemon caper aioli

CIDER GLAZED WINGS - 9  
chipotle, brown sugar, scallion

CHARCUTERIE BOARD - 17  
rillettes, selection of cured meats, mustards, pickle jar

## MAINS

GRILLED CHEESE - 11  
comté, apricot jam, greens

TCD BURGER - 11  
aged cheddar, pickle aioli, roasted tomatoes, arugula

STEAMED MUSSELS - 14  
white wine, chickpea, tomato

PAN ROASTED HALIBUT - 23  
artichokes, olives, sunchokes

ROASTED HALF CHICKEN - 19  
fennel & carrot, lettuces, walnut, sherry, jus

STEAK & FRIES - 22  
butcher's cut, salsa verde

## SWEETS

HORCHATA SOAKED ALMOND CAKE - 9  
"dulce de leche", salted caramel ice cream

LEMON VERBENA & THYME PANNA COTTA - 8  
shortbread cookies

WARM CHOCOLATE CHIP COOKIES - 9  
bourbon milk, coffee ice cream

ICE CREAM - 5

## DRINKS

HANDSOME COFFEE, SMALL POT - 7

SODA - 3

see the board for daily additions

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CHEF  
Luke Reyes

BAR  
Beau du Bois

Eating raw or undercooked fish, shellfish, eggs, or  
meat increases the risk of foodborne illnesses.

# THE CORNER DOOR

## SAMPLE DRINK MENU

### HOUSE CLASSICS

- OLD FASHIONED – rye or bourbon, sugar, double bitters - 9  
VODKA FIX - vodka, aperol, lemon, sugar, watermelon, grapefruit bitters - 9  
PALOMA - tequila, lime, grapefruit soda, red pepper salt - 11  
FRENCH 75 - gin, lemon, lillet rose, sugar, cava - 10  
QUEEN'S PARK SWIZZLE - rum, lime, mint, house strawberry bitters - 10

### ORIGINALS

- FORTUNE & GLORY - gin, orange, cantaloupe, absinthe, orgeat - 11  
MEZCALLIN - mezcal, lemon, ginger, pineapple gomme 12  
LOUISIANA REGULAR - rye, benedictine, grapefruit cordial, peychaud's bitters, absinthe - 12  
MINER INCIDENT - bourbon, apricot, lemon, honey, thai chilies – 12  
DUTCH PRISON - arrack, curaçao, lemon cordial, peach, black tea, cinnamon - 12

### DRAFT BEER

- MAMA'S LITTLE YELLA PILS - 5.3%, longmont, co - 6  
BLACK MARKET BAVARIAN HEFEWEIZEN - 5.0%, temecula, ca - 7  
TELEGRAPH CALIFORNIA ALE - 6.2%, santa barbara, ca - 6  
RACER 5 IPA - 7.0%, healdsburg, ca - 7  
STRAND BEACH HOUSE - 5.0%, torrance, ca - 7  
ALESMITH NAUTICAL NUT BROWN - 5.0%, san diego, ca - 8  
GREEN FLASH SAISON DIEGO - 6.2%, san diego, ca - 8  
FLYING DOG RAGING BITCH 12 OZ - 8.3%, frederick, md - 9

### BOTTLE/CAN BEER

- ABITA LIGHT 12 OZ - 4.0%, abita springs, la - 5  
AVERY WHITE RASCAL 12 OZ CAN - 5.6%, boulder, co - 5  
DALE'S PALE ALE 12 OZ CAN - 6.5%, longmont, co - 5  
OLD SPECKLED HEN 440 ML CAN - 5.2%, suffolk, uk - 7  
BARNEY FLATS OATMEAL STOUT 12 OZ CAN – 5.0%, boonville, ca - 5  
BROUWERIJ WEST TRIPEL 9 500 ML – 8.5%, san pedro, ca - 12  
DUVEL 330 ML - 8.5%, puurs, belgium - 9

### SPARKLING

- CAVA BRUT, TORRE ORIA, NV - valencia, spain - 8/28  
ROSE BRUT, DAMPIERRE OIEL DE PERDRIX, NV - champagne, france - 75

### WHITE

- BLANCO JOVEN, SOLAR DE ESTRUANZA, 2010 - rioja, spain - 7/24  
SAUVIGNON BLANC, RIBBONWOOD, 2011 – marlborough, new zealand - 8/28  
ROERO ARNEIS, TERRE DA VINO, 2010 - piedmont, italy - 8/28  
CHARDONNAY, FAT MONK, 2010 - central coast, ca - 8/28

### RED

- PINOT NOIR, DOMAINE DE CASTELNAU, 2010 - languedoc, france - 8/28  
TEMPRANILLO, RADIO BOCA, 2010 - valencia, spain - 7/24  
SANGIOVESE, NESPOLI, 2009 – emilia-romagna, italy - 9/34  
VACQUEYRAS, LA VERDE, 2009 - rhone, france - 10/36  
ZINFANDEL, MAZZOCCO, 2009 - dry creek valley, ca - 12/44  
CABERNET, VILLA SAN JULIETTE, 2010 - paso robles, ca - 10/36

### ROSÉ

- ROSÉ, 1X SPACEMAN MCA, 2011 – paso robles, ca - 10/36