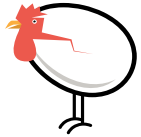




We are not your average restaurant—and this is not your average chicken.



Our Chicken

Our pasture raised birds come from local farms including Jidori Farms. Learn more at jidorichickens.com.



Our Eggs

Our non-gmo eggs come from Southern California farms including Eben-Haezer and Gonestraw Farms.



Our Spices

Our proprietary, ground to order, organic spice blends come from Le Sanctuaire in San Francisco.



Our Bread

We only use bread made in house or artisan bread from the best local bakeries.



Our Produce

Our produce comes from the highest quality, boutique local farms.



Admittedly, we're a little cocky.

Forget about what came first. We've intentionally crafted both the chicken and the egg for you to enjoy with reckless abandon and the assurance that you're savoring every bite of locally raised, free-living chickens without a care or antibiotic in them - just as nature intended.

Out of our culinary coop comes everybody's favorite animal that crossed the road, reimagined: Southern California fried chicken and egg fare in the sunny SoCal spirit of inspired cuisine, spacious ambiance, lawn games, and craft drinks for any occasion, helmed by top chef's Richard Blais. There are no shortcuts when you give a cluck.

San Diego
619.795.3299
2266 Kettner Blvd

Encinitas
760.230.2968
407 Encinitas Blvd

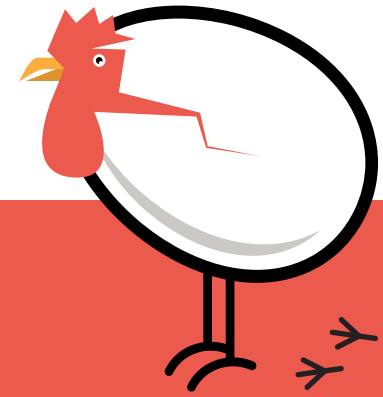
Costa Mesa
949.383.5040
196 E 17th St

Pasadena
Fall 2018
30 W Green St

Century City
424.320.0046
10250 Santa Monica Blvd



WARNING: Certain food and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



The

CRACK SHACK

crackshack.com

Follow us @getcrackshacked
#THECRACKSHACK

Sandwiches 🦃

CUSTOM MADE BREAD

+ make any sandwich a double: \$5

The Royale \$10

savory chicken sausage, sunny side egg, smoked cheddar, english muffin

Coop Deville \$12.50 ☹

fried breast, pickled fresno chilies, pickles, lime mayo, napa cabbage, brioche

+ add cheddar and bacon: \$3

California Dip \$12.50

pollo asado, schmaltz fries, pickled jalapeño, pozole broth, guac, lettuce, tomato, torta bread

+ add jalapeño cheese wiz: \$1

G-Bird \$12.50

grilled chicken breast, shishito pepper relish, swiss, romaine, tomato, whole wheat brioche

Double Clucker \$12.50

Two ground chicken patties, cheddar, bacon, avo, burger sauce, pickles, fried onions, potato roll

LA ONLY

Señor Croque \$12.50 ☹

fried breast, bacon, runny egg, white cheddar, miso-maple butter, brioche

Firebird \$12 ☹

spicy fried thigh, cool ranch, crispy onions, pickles, potato roll

Malibu Barbie Q \$12

bbq thigh, cornmeal onion ring, smoky bacon, swiss, pineapple mustard, potato roll

Sea Señorita \$13.50

seared rare tuna, pepper rub, mustard seed tartar, romaine, pickles, whole wheat brioche

Fried Chicken 🦃

5 Pieces \$16.50 ☹

Half Bird

10 Pieces \$32 ☹

Whole Bird

Bowls 🦃

Miso Healthy \$9

arugula, cabbage, sesame seeds, miso ginger vin, pickled cuke, crunchy rice noodles, pineapple

- make it a side: \$5

Downward Dog \$11 ☹

local vegetables, sunflower seeds, quinoa, hummus, lemon yogurt vin

+ add a fried egg \$1

Anti-Salad Power Bowl \$11

smoked chicken, soft boiled egg, quinoa, chato's salsa, avocado, arugula

Add

seared tuna \$6 | fried or grilled breast \$5 | chicken oysters \$5
smoked white meat \$4 | fried or bbq thigh \$5 | pollo asado \$4

Baja Chop \$10 ☹

guacamole, radish, cotija, tortilla strips, charred poblano dressing

- make it a side: \$5

Border Slaw \$5 ☹

papaya, mango, jicama, coconut, chili, pineapple

Classic Slaw \$5

pickled fresno chiles, pickles, lime mayo, napa cabbage

Matzo Ball Pozole \$10

braised chicken, lime, schmaltz, all the fixins'

Milkshakes 🦃

Our milkshakes bring all the chickens to the coop.

Ask about our flavors.

\$8.25

Other Cluck 🦃

Chicken Oysters ☹ (original or hot) \$10

original: pickle brined, mustard seed tartar

hot: taco stand pickles, cotija, cilantro

Schmaltz Fries ☹

regular fry \$3.50

large fry \$6.50

Mexican Poutine \$10

schmaltz fries, pico de gallo, pollo asado, jalapeño cheese wiz

Deviled Eggs (4pc) \$6

french toast crumble, candied bacon

Mini Biscuits ☹ (6pc) \$6

miso-maple butter

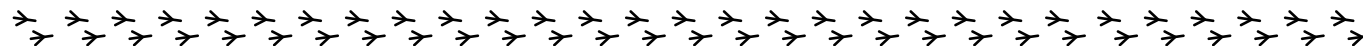
Kid's Meal \$7

choice of: nuggets, grilled chicken, or grilled cheese

choice of side: carrots or petite fries

+ juice box and cookie

The
CRACK
SHACK



☹ Crack Shack Favorite

