

GRAND

MR. C.A. COMMERCE, Proprietor  
MR. C.A. COMMERCE, Exec. Chef

BANQUET

675 W BEECH STREET,  
SAN DIEGO, CALIFORNIA 92101



# Craft & Commerce

PROVIDING SHELTER FROM THE STORM SINCE TWO THOUSAND AND NINE

## PLATES

<b>CONFIT DUCK LEG "TACOS"</b> <i>crispy duck legs, bone marrow, pickled onion, queso fresco, salsa verde, cilantro, avocado, corn tortillas</i>	22.00
<i>Suggested Pairing</i> ALL THINGS MUST PASS <i>a hint of umeboshi complements salty confit cure. passionfruit/bright citrus cuts richness of duck and complements the accoutrements. tequila makes a lot of sense for mexican inspired cuisine.</i>	
<b>C&amp;C BURGER</b> <i>onion confit, white cheddar, secret sauce, kosher dill, brioche bun</i>	16.00
<i>Suggested Pairing</i> PISTIL PILSNER AND A SHOT OF BOURBON <i>cold lager and cheeseburger. dessert is bourbon. like the steak, beef char and bourbon go together like peas and carrots. you get a washdown and killer pairing all in the same. 3-for-1.</i>	
<b>SAFFRON MUSSELS</b> <i>spanish chorizo, saffron, coconut milk, fennel, levain</i>	20.50
<i>Suggested Pairing</i> BROKEDOWN PALACE <i>fresh spice from the ginger and amaro accompany the buttery softness of steamed mussels providing a refreshing reset to your taste buds.</i>	
<b>LAMB CHOP LOLLIPOPS</b> <i>dill yogurt, nut dukkah, arugula, pickled red onions</i>	28.00
<i>Suggested Pairing</i> ELECTRIC LADYLAND <i>anise and shiso complement the freshness of the yogurt and arugula, while bright notes of lemongrass play well with the bold spices in the lamb.</i>	
<b>SPICY CHICKEN SANDWICH</b> <i>hot honey, jalapeno blue cheese slaw, tomato, pickles, brioche bun</i>	16.00
<i>Suggested Pairing</i> A LONG WAY FROM HOME <i>this tropical and refreshing cocktail tickles the palate as spicy flavors round out the experience, all the while providing a pleasant umami bomb from our miso butter &amp; corn rum.</i>	
<b>SHORT RIB GNOCCHI</b> <i>charred corn, cherry tomatoes, white wine tomato butter sauce, parmesan</i>	22.00
<i>Suggested Pairing</i> WHAT IS AND WHAT SHOULD NEVER BE <i>dueling Italian influences harmonize as the nutty notes from the amaretto and pistachio come together with sweet charred corn and pillowy gnocchi. our attempt to assimilate here in little italy.</i>	

## COMMUNAL

<b>BBQ BONE-IN SHORT RIB</b> <i>raclette mac and cheese, mustard greens, asian pears</i>	49.95
<i>Suggested Pairing</i> RUGGED BUT RIGHT: THE C&C OLD FASHIONED <i>straight and to the point. bourbon plays on the beef char while peach balsamic highlights the kiss of brown sugar.</i>	
<b>20 OUNCE BONE-IN RIBEYE</b> <i>fries, mustard bordelaise</i>	59.00
<i>Suggested Pairing</i> BIG IRON <i>a woods-y, bold yet elegant sipper. a perfectly rounded savory experience on the palate, the way a steak was meant to be enjoyed.</i>	

## SNACKS

<b>MISO CORNBREAD</b> <i>togarashi honey butter</i>	9.99
<i>BAKED TO ORDER: allow 20 - 25 minutes</i>	
<b>MAC &amp; CHEESE</b> <i>orecchiette, raclette cheese, onion confit</i>	11.50
<i>PRO-TIP: add bacon for \$3</i>	
<b>BONE MARROW</b> <i>fresno chili relish, toasted sourdough</i>	18.00
<i>PRO-TIP: ask about making it a bone luge</i>	
<b>C&amp;C CORN DOGS</b> <i>whole grain mustard, cheese sauce</i>	8.00
<b>CHICKEN WINGS</b> <i>smoked orange BBQ, jalapeños, garlic</i>	12.99
<b>WAGYU BEEF TARTARE</b>	15.00
<i>lime, serrano, cotija, avocado salsa, tostadas</i>	
<b>WOOD GRILLED OYSTERS</b>	6pc - 19.99
<i>fennel harissa butter, chives, lemon</i>	
<b>SOFT PRETZEL BITES</b> <i>whole grain mustard cheese sauce</i>	8.95
<b>C&amp;C BUTTERMILK BISCUITS</b> <i>warm honey butter</i>	7.99

PRO-TIP: ADD BONE MARROW TO ANYTHING - 8  
OR, ADD TOASTED RACLETTE TO ANYTHING - 8

## VEGETABLES

<b>BURRATA, PEARS &amp; PROSCIUTTO</b> <i>arugula, pecans, cucumber, sherry vinaigrette, levain</i>	19.00
<b>SMOKED TOMATO ROMAINE SALAD</b> <i>pickled watermelon radish, fried carrots, cashew dill vinaigrette</i>	15.00
<b>THE BIG GREEN</b> <i>kale, shaved carrots, fermented pepper vinaigrette, parmesan, olive oil bread crumb</i>	13.95
<b>OG CRAFT BRUSSELS</b> <i>kimchi vinaigrette, bacon, sous vide egg</i>	14.50
<b>FIRE ROASTED CARROTS</b> <i>tahini ranch, quinoa, dates, herb salad</i>	13.00
<b>GOOD OLD FASHIONED FRENCH FRIES</b> <i>dijonnaise</i>	5.00
<b>RACLETTE FRENCH FRIES</b> <i>dijonnaise</i>	13.00
<i>meltd and scraped tableside</i>	

## DESSERT

<b>POT DE CREME</b> <i>dark chocolate, vanilla, macerated berries</i>	8.00
<b>CLASSIC BROWNIE SUNDAE</b> <i>vanilla bean gelato, chocolate sauce, whipped cream, cashews, cherry</i>	12.00
<b>PUMPKIN BREAD PUDDING</b> <i>whipped cream, pepitas, bourbon caramel</i>	10.00
<i>PRO-TIP: add vanilla gelato for \$3</i>	

PEACH COBBLER *vanilla gelato* 12.00

BEVERAGES OF QUALITY

# Reserve Cocktail List

<b>GOLD RUSH</b> <i>starward c&amp;c x born &amp; raised single barrel, lemon, honey</i>	19.75	<b>SAZERAC</b> <i>knob creek born &amp; raised single barrel cask select 2019, demerara, angostura and peychaud's bitters, absinthe, lemon essence</i>	23.69
<b>MARGARITA</b> <i>don fulano reposado, agave, a la minute lime, salt rim</i>	17.24	<b>OAXACA OLD FASHIONED</b> <i>mezcal vago ensamble, el tesoro reposado, px sherry and agave blend, spiced bitters, flamed orange zest</i>	24.85
<b>PALOMA</b> <i>don fulano reposado, lime, muddled grapefruit peel, agua con gas, salt rim</i>	17.24	<b>THE REVOLVER</b> <i>starward c&amp;c x born &amp; raised single barrel, coffee liqueur, orange bitters</i>	26.99
<b>NEW YORK SOUR</b> <i>starward c&amp;c x born &amp; raised single barrel, lemon, sugar, egg white, red wine</i>	26.99	<b>BOBBY BURNS</b> <i>nikka single cask 1989, benedictine, sweet vermouth, aromatic bitters</i>	409.24
<b>EL DIABLO</b> <i>mezcal vago elote, fresh ginger, lime, cassis, agua con gas</i>	24.69		

CRAFT AND COMMERCE

# Suggested Cocktails

- ALL THINGS MUST PASS** <sup>13</sup>  
*blanco tequila, strawberry, fermented plum, passionfruit, lemon* SUNSET DOESN'T LAST ALL EVENING, DON'T MISS ALL THE FRUITY COMPLEXITY.
- BROKEDOWN PALACE** <sup>13</sup>  
*bourbon, blueberry, amaro braulio, clarified lime, ginger, soda* IT'S A FAR GONE LULLABYE, SUNG MANY YEARS AGO, OF BRIGHT GINGER HEAT AND COOLING, NUMBING SPICE.
- WHAT IS AND WHAT SHOULD NEVER BE** <sup>13</sup>  
*amaretto, amaro rucolino, apricot brandy, lemon, pistachio oil, aquafaba* SO IF YOU WAKE UP WITH THE SUNRISE, BEFORE THE NIGHT IS OVER, GET YO'SELF A LITTLE EARTHY NUTTINESS.
- LAY LADY LAY** <sup>13</sup>  
*ginger, framboise, sparkling wine* YOU CAN HAVE YOUR CAKE AND EAT IT TOO. EXHIBIT A: AN ELEGANT, FRUITY, AND FIZZY SPRITZ.
- SONGBIRD** <sup>13</sup>  
*blanco tequila, agricole rum, gentian, lime, cucumber, chili* AND THE SONGBIRDS ARE SINGING LIKE THEY KNOW THE SCORE, REFRESHING, LIGHT, AND BITTERSWEET.
- A LONG WAY FROM HOME** <sup>13</sup>  
*roast corn rum, miso, honey-butter, clarified lime, orange, pineapple* I FLEW FAR AWAY, AS FAR AS I COULD GO, TO WHERE EXOTIC, TROPICAL FLAVORS RULE.
- BIG IRON** <sup>14</sup>  
*rye, aged rum, amaro carciofo, mirto, cardamom, absinthe* TO THE TOWN OF AGUA FRIA RODE A STRANGER ONE FINE DAY, STRONG, SPICED, AND SLIGHTLY BITTER.
- ELECTRIC LADYLAND** <sup>12</sup>  
*lemongrass gin, clarified lime, shiso, fennel, soda* CAST ALL YOUR HANG UPS OVER THE SEASIDE, EMBRACE ALL THINGS LONG, FIZZY AND EXOTIC.
- COMFORTABLY NUMB** <sup>14</sup>  
*rye, aquavit, sweet vermouth, monk's secret bitters* THERE IS NO PAIN, YOU ARE RECEDING, BECOMING SMOOTH AND SPICY WITH A BITTER KICK.
- RUGGED BUT RIGHT: THE C&C OLD FASHIONED** <sup>13</sup>  
*bourbon, peach balsamic, bitters* I ORDER PORTERHOUSE STEAK THREE TIMES A DAY FOR MY BOARD, GOT NO FEAR OF SPIRITS SERVED DIRECT, SWEET AND SASSY.

CRAFT AND COMMERCE

# Beer and Wine List

- JUNESHINE** *mango daydream | kombucha | 6.0% | san diego ca | 8*
- THORN ST.** *barrio | lager | 4.5% | san diego ca | 7*
- BURGEON** *pistil | pilsner | 5.2% | san diego ca | 7*
- MOTHER EARTH** *cali creamin (nitro) | cream ale | 5.5% | vista ca | 7*
- PAULANER** *hefeweizen | 5.5% | germany | 7*
- GRAVITY HEIGHTS** *june gloom | hazy ipa | 7.0% | san diego ca | 7*
- HARLAND** *india pale whale | ipa | 6.5% | san diego ca | 7*
- ABNORMAL** *brown | brown ale | 6.0% | san diego ca | 7*
- RUSSIAN RIVER ROTATING TAP** *ask your server*

## SPARKLING

**CODORNIU ANNA BRUT** *cava | spain | 12*

## WHITE

**BENZIGER** *sauv. blanc | north coast | '20 | 12*

**REVOLT** *chardonnay | sonoma coast | '21 | 13*

## PINK

**DOUGH** *rose | oregon | '18 | 12*

## RED

**IMAGERY** *pinot noir | glenn ellen ca | '18 | 12*

**TRIBUTE** *cabernet | paso robles ca | '18 | 12*

PRO-TIP: BEER MAKES A GREAT BONE LUGE