



*Craft & Commerce*  
PROVIDING SHELTER FROM THE STORM  
SINCE TWO THOUSAND AND NINE

YOU'VE MET ME  
AT A VERY STRANGE TIME  
IN MY LIFE.

**CRAFT & COMMERCE**

# **SUGGESTED COCKTAILS**

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**AIN'T WASTIN' TIME NO MORE** **HS 14**

peach tea-infused rye whiskey, sweet vermouth,  
dark rum, nonino, demerara, lemon, sparkling wine

**RADIO GA GA** **JI 14**

gin, orange juice, ginger thai basil, averna,  
lemon, IPA

**ROCKY MOUNTAIN HIGH** **HS 14**

tequila, pear-vanilla, orchard pear liqueur, dry  
vermouth, lemon, lime

**LIVIN' BE EASY** **FM 14**

gin, montenegro, jasmine orange blossom, sherry,  
lemon

**INTO THE MYSTIC** **MM 17**

cask strength bourbon, pineapple rum, blueberry,  
orgeat, lime

**DEL JARDÍN** **ED 14**

tequila, cilantro-cucumber syrup, lime, chive oil

**VOODOO CHILD** **ED X FM 14**

charred-tortilla infused corn whiskey, mezcal,  
sweet vermouth, campari. chicharron

**GRAZING IN THE GRASS** **MB 14**

snap pea and mint infused-gin, st. germain, basil  
eau de vie, dry vermouth

**YOU DON'T OWN ME** **ED 14**

fig-infused rye whiskey, madeira, averna,  
chocolate bitters

**NOTHING ELSE MATTERS** **MM 14**

cashew fat-washed whiskey, honey, bitters

**CRAFT & COMMERCE**

**RESERVE  
COCKTAIL LIST**

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**GOLD RUSH** 18.48

elijah craig private barrel, lemon, honey

**MARGARITA** 19.42

don fulano reposado, agave, a la minute lime,  
salt rim

**PALOMA** 21.38

cascahuin blanco, lime, muddled grapefruit peel,  
agua con gas, salt rim

**NEW YORK SOUR** 26.99

starward c&c x born & raised single barrel,  
lemon, sugar, egg white, red wine

**EL DIABLO** 24.69

mezcal vago elote, fresh ginger, lime, cassis,  
agua con gas

**SAZERAC** 23.69

willet family estate rye 4yr, demerara, angostura  
and peychaud's bitters, absinthe, lemon essence

**OAXACA OLD FASHIONED** 24.85

mezcal vago ensamble, don fulano reposado, px  
sherry and agave blend, spiced bitters, flamed  
orange zest

**THE REVOLVER** 26.99

maker's mark "born 2 craft war room" private  
barrel, coffee liqueur, orange bitters

**BOBBY BURNS** 409.24

nikka single cask 1989, benedictine, sweet  
vermouth, aromatic bitters

# CLASSIC FAVORITES

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## SONGBIRD 13

tequila, agricole rhum, gentian, lime, cucumber,  
chili

## LAY LADY LAY 13

ginger, framboise, sparkling wine

## ALL THINGS MUST PASS 13

tequila, strawberry, fermented plum, passionfruit,  
lemon

## RUGGED BUT RIGHT 13

bourbon, peach balsamic, bitters

# ZERO PROOF

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## SOFT MEADOW 8.50

pear, mint, grapefruit, honey, lemon,  
elderflower tonic

## BLOOB BERRY HILL 8.50

blueberry orgeat, ginger, lime, soda

## MANGO POPS 8.50

mango, pineapple, strawberry, umeboshi, orange,  
lime, chile de arbol

# PLATES

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## CONFIT DUCK LEG "TACOS" 24

crispy duck legs, bone marrow, pickled onion, cotija, salsa verde, cilantro, avocado, corn tortillas

## C&C BURGER 17

onion confit, white cheddar, secret sauce, kosher dill, brioche bun

## SAFFRON MUSSELS 20.50

spanish chorizo, saffron, coconut milk, fennel, levain

## LAMB CHOP LOLLIPOPS 28

dill yogurt, nut dukkah, arugula, pickled red onions

## SPICY CHICKEN SANDWICH 16

hot honey, jalapeno bleu cheese slaw, tomato, pickles, brioche bun

## SHORT RIB GNOCCHI 22

charred corn, cherry tomatoes, white wine tomato butter sauce, parmesan

## GRILLED TUNA STEAK 24.50

chimichurri, herb salad, fresno chili vinaigrette, lemon

# COMMUNAL

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## BBQ BONE-IN BEEF RIB 49.95

raclette mac and cheese, kale, peaches

## 20 OUNCE BONE-IN RIBEYE 69

chimichurri, C1 steak sauce, bone marrow, iceberg lettuce, fries

# SNACKS

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**MISO CORNBREAD** 9.99

togarashi honey butter

BAKED TO ORDER: allow 20 - 25 minutes

**MAC & CHEESE** 12

orecchiette, raclette cheese, onion confit

PRO-TIP: add bacon for \$3

**BONE MARROW** 19

fresno chili relish, toasted sourdough

PRO-TIP: ask about making it a bone luge

**C&C CORN DOGS** 8

whole grain mustard cheese sauce

**CHICKEN WINGS** 15

gochujang miso bbq, jalapenos, garlic

**WAGYU BEEF TARTARE** 17

lime, serrano, cotija, avocado salsa, tostadas

**WOOD GRILLED OYSTERS** 6pc-19.99

fennel harissa butter, chives, lemon

**C&C BUTTERMILK BISCUITS** 7.99

warm honey butter

**SOFT PRETZEL BITES** 8.95

whole grain mustard cheese sauce

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

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**BURRATA, PEACHES & PROSCIUTTO** 19  
arugula, pecans, cucumber, sherry vinaigrette, levain

**THE BIG GREEN** 13.95  
kale, shaved carrots, fermented pepper vinaigrette,  
parmesan, olive oil bread crumb

**OG CRAFT BRUSSELS** 14.50  
kimchi vinaigrette, bacon, sous vide egg

**FIRE ROASTED CARROTS** 13  
tahini ranch, quinoa, dates, herb salad

**GOOD OLD FASHIONED FRENCH FRIES** 5  
dijonnaise

**RACLETTE FRENCH FRIES** 13  
dijonnaise, melted & scraped tableside

# DESSERT

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**POT DE CREME** 9  
dark chocolate, vanilla, macerated berries

**CLASSIC BROWNIE SUNDAE** 12  
vanilla bean gelato, chocolate sauce, whipped  
cream, cashews, cherry

**PUMPKIN BREAD PUDDING** 10  
whipped cream, candied pecans, bourbon caramel  
PRO-TIP: add vanilla gelato for \$3

**LEOPARD'S TONGUE** liquid dessert 14  
pistachio fat-washed rum, mr. black coffee  
liqueur, creme de cacao, amaretto, non-dairy cream



**SATURDAY AND SUNDAY 10AM - 2PM**

# **BRUNCH MENU**

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## **SNACKS AND SHARABLES**

### **CHIPS AND DIP 14**

guacamole, salsa verde, house chips

### **OG CRAFT BRUSSELS 14.50**

kimchi vinaigrette, bacon, sous vide egg

### **THE BIG GREEN 13.95**

kale, shaved carrots, fermented pepper  
vinaigrette, parmesan, olive oil bread crumb

### **WOOD GRILLED CARROTS 13**

tahini ranch, herb salad, marcona almonds, lemon

### **AVOCADO TOAST 16**

guacamole, salsa verde, arugula, pickled onion, 2  
fried eggs

### **GARY'S POPCORN SHRIMP 16**

dijonnaise, lemon, parsley, capers, mostarda

### **WOOD GRILLED OYSTERS 19.99**

fennel harissa butter, chives, lemon 6pc

### **VASO DE FRUTA 8**

mango, watermelon, cucumber, jicama, tajin,  
chamoy, lime

## **PLATES**

### **BLT EVERYTHING BAGEL BENNY 19**

bacon, arugula, tomato, pickled onion, capers,  
poached egg, cream cheese, hollandaise

### **FRENCH TOAST 15.50**

peaches, whipped cream, pecans, real maple

**OMELETTE 16.50**

white cheddar, mushrooms, avocado, green salad

**FULL ENGLISH BREAKFAST 27.99**

2 eggs, sausage, bacon, baked beans, morcilla, tomato, portobello, tater tots, toast

**BUTTERMILK PANCAKES 15**

real maple, whipped butter

**BREAKFAST BURRITO 18**

tater tots, duck confit, bacon, jalapeño nacho cheese, eggs, salsa verde

**BISCUITS AND GRAVY 17**

house buttermilk biscuit, country ham gravy, sausage, 2 fried eggs

**C&C BURGER 17**

onion confit, white cheddar, secret sauce, fries, dill pickle spear

**CRAFT STEAK AND EGGS FOR 2 73**

20oz. bone-in ribeye, 4 eggs, chimichurri, C1 steak sauce, bone marrow, iceberg lettuce, fries

**GRILLED TUNA STEAK 24.50**

chimichurri, herb salad, fresno chili vinaigrette, lemon

**FRIED CHICKEN BREAKFAST BISCUIT 17.95**

country ham gravy, sunny side up egg, b&B pickles, hot sauce

**ADD ONS**

egg 2

avocado 3

bacon 5

toast 3

sausage 5

tater tots 6

fried chicken 10

bone marrow 8

raclette cheese 8

buttermilk biscuit 4

**SATURDAY AND SUNDAY 10AM - 2PM**

# **BRUNCH DRINKS**

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**CUPID DELUXE** 12

framboise, sparkling wine, aperol, blood orange,  
lemon

**MANIC PIXIE DREAM** 14

cognac, whiskey, bonded rye px sherry, banana,  
vanilla, modern times cold brew coffee, coconut,  
lactose free cream, aguafaba

**MICHELADA** 12

ice cold light beer topped with our house bloody mix

**VIBE VENDETTA** 12

pineapple infused rum, strawberry, coconut, lime

**RUBY! RUBY!** 13

gin, sparkling wine, ruby port, heartwork earl grey  
lavender tea, lemon

**MEXICAN 55** 12

blanco tequila, sparkling wine, passion fruit,  
orgeat, lemon

**EL TUCANAZO** 13

blanco tequila, agricole rhum, gentian, cucumber,  
fluffy watermelon juice

**UPPER ECHELON** 12

bonded rye whiskey, chamomile, apricot, bitters

**C&C BLOODY MARY** 12

house made c&c bloody mix. your choice of gin,  
mezcal or tequila

half-size 6.00

**DEL JARDÍN** 13

blanco tequila, cilantro, cucumber, lime, black  
pepper, chive oil

**MONDAY - THURSDAY 4PM-5PM  
FRIDAY 3PM-5PM**

## **HAPPY HOUR MENU**

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**BONE MARROW** 5.99  
fresno chili relish,  
toasted sourdough  
PRO-TIP: make it a bone  
luge for \$5

**C&C SLIDER** 3.99  
beef patty, confit  
onion, secret sauce,  
aged cheddar, pickle

**C&C CORN DOG** 3.99  
whole grain mustard  
cheese sauce

**BLISTERED  
SHISHITO  
PEPPERS** 3.99  
crispy-crunchy garlic

**FRENCH FRIES** 3.99  
dijonnaise

**\$2 OFF SELECT DRAFT BEER**

## **DRINKS**

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**SANDIA** 8  
tequila, fino sherry, lemon, simple, aquafaba

**SHERPA** 8  
bourbon, pimento dram, curacao, chocolate bitters

**CRIMES OF PASSION** 8  
tequila, passionfruit, honey, lime, mezcal

**ROME WITH A VIEW** 8  
campari, dry vermouth, simple, lime, soda

**TOO SOON** 8  
gin, cynar, lemon, simple

**RUGGED BUT RIGHT** 8  
bourbon, peach balsamic, bitters

**CERVECITA** 3  
half pint of mexican lager, tajin rim

**SATURDAY AND SUNDAY 2PM-4PM**

# **IN BETWEEN MENU**

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**OG CRAFT BRUSSELS** 14.50

kimchi vinaigrette, bacon, sous vide egg

**THE BIG GREEN** 13.95

kale, shaved carrots, fermented pepper  
vinaigrette, parmesan, olive oil bread crumb

**WOOD GRILLED CARROTS** 13

tahini ranch, herb salad, marcona almonds, lemon

**BONE MARROW** 19

fresno chili relish, grilled sourdough

**WOOD GRILLED OYSTERS** 19.99

fennel harissa butter, chives, lemon 6pc

**FRENCH FRIES** 5

dijonnaise

**SPICY CHICKEN SANDWICH** 16

hot honey, jalapeño bleu cheese slaw, tomato,  
pickle, brioche bun

**C&C BURGER** 17

onion confit, white cheddar, secret sauce, fries,  
dill pickle spear

**20 OZ. BONE-IN RIBEYE** 69

chimichurri, C1 steak sauce, bone marrow, iceberg  
lettuce, fries

**GRILLED TUNA STEAK** 24.50

chimichurri, herb salad, fresno chili vinaigrette,  
lemon

**POT DE CREME** 9

dark chocolate, vanilla whip, macerated berries

# WINE LIST

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## SPARKLING

**CODORNIU ANNA BRUT** 12  
cava | spain | 2012

## WHITE

**BENZIGER** 12  
sauv. blanc | north coast | 2020

**REVOLT** 13  
chardonnay | sonoma coast | 2021

## PINK

**DOUGH** 12  
rose | oregon | 2018

## RED

**IMAGERY** 12  
pinot noir | glenn ellen, ca | 2018

**TRIBUTE** 12  
cabernet | paso robles, ca | 2018

# BEER LIST

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## **JIANT** 8

guavamente | kombucha | 5.0 | ca

## **PURE PROJECT** 8

evangeline | gose | 5.0 | san diego ca

## **THORN ST.** 7

barrio | lager | 4.5 | san diego, ca

## **FALL** 7

plenty for all | pilsner | 4.9 | san diego, ca

## **KETCH** 7

alta mar | amber lager | 5.0 | san diego, ca

## **HARLAND** 7

rumbler | pale ale | 5.4 | san diego, ca

## **PAULANER** 7

hefeweizen | wheat ale | 5.5 | germany

## **EPPIG** 7

10:45 to denver | ipa | 7.0 | san diego, ca

## **BURGEON** 7

juice press | hazy ipa | 6.8 | san diego, ca

## **MOTHER EARTH** 7

cali peaches and cream | 5.0 | san diego, ca

## **RUSSIAN RIVER ROTATING TAP**

ask your server