Well I'll tell you something,
this is no longer a vacation, it's a quest for fun.
-Clark Griswold

Craft & COMMERCE

The Corner of Kettner & Beech
WHERE QUALITY AND LOW PRICES MEET
SAN DIEGO, CA PH. 619-269-2202

SNACKS AND BIG SNACKS

Share SOMETHING Beautiful

MAC & CHEESE
rigatoni, mornay, raclette, sourdough gratin 12
PRO-TIP: add bacon for $3

BONE MARROW
fresno chili relish, toasted sourdough 19
PRO-TIP: ask about making it a bone luge

CHICKEN WINGS
gochujang miso bbq, jalapenos, garlic 15

STEAK TARTARE
capers, pickles, truffle potato chips 17

WOOD GRILLED OYSTERS 6PC
fennel harissa butter, chives, lemon 19.99

SCALLOP CRUDO
beet, citrus, jalapeno 21

C&C BUTTERMILK BISCUITS
warm honey butter 7.99

CRISPY PIGS EARS
horseradish aioli 9

WOOD FIRED BRIE
crackers, jam, truffle 19

ADD TO ANYTHING
BONE MARROW - 8 TOASTED RACLETTE - 8

VEGETABLES

ENDIVE SALAD
pears, honey roasted pecans, blue cheese, chives 13

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

RACLETTE FRENCH FRIES
dijionnaise, melted & scraped tableside 13

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

CRUDITE
sesame cool ranch 18

GRILLED PORTOBELLO MUSHROOMS
white bean puree, herbs 19

WOOD GRILLED CARROTS
tahini ranch, herb salad, marcona almonds, lemon 13

GOOD OLD FASHIONED FRENCH FRIES
dijonnaise 5

PAIR IT WITH A COCKTAIL

Plates

CONFIT DUCK LEG "TACOS"
confit duck leg, bone marrow, pickled onion, cotija, salsa verde, cilantro, avocado, corn tortillas 24

C&C CLASSIC BURGER
secret sauce, onion confit, raclette, cornichons, brioche . 14
PRO-TIP: add fries +5 make it "wet" +3 add BLT +5

LAMB CHOP LOLLIPOPS
dill yogurt, nut dukkah, arugula, pickled red onions . 28

GRILLED TUNA STEAK
chimichurri, herb salad, fresno chili vinaigrette, lemon . 24.50

FRENCH WHITE BEAN CHILI
root vegetables, brioche 21
PRO-TIP: add bacon +3, add bone marrow +8, add duck confit +12.

STEAK FRITES
ribeye cap, c&c bistro sauce, herb frites 47

HALF ROAST CHICKEN
capers, parsley, lemon, butter 29

SALMON BUCATINI
clams, garlic, butter, lemon, parsley, aleppo 34

MUSSELS
white wine, shallot, butter 23
PRO-TIP: add grilled sourdough +3 add fries +5

SHORTRIB FRENCH ONION DIP
gruyere, horseradish, house pickles, hoagie 21

SWEET TREATS

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 $3

CAST-IRON CORNBREAD 10
togarashi hot honey butter
BAKED TO ORDER:
allow 10-15 minutes

WINE

SPARKLING

CODORNIU ANNA BRUT 12
cava | spain | 2012

WHITE

BENZIGER 12
sauv. blanc | north coast | 2020

REGIO 13
chardonnay | lodi | 2021

RED

TRIBUTE 13
cabernet | paso robles, ca | 2018

IMAGERY 13
pinot noir | glenn ellen, ca | 2018

ROSE

FABLEIST 13
Rose Paso Robles | 2020

BEER

THORN ST. barrio | lager | 4.5 | san diego, ca 7
FALL plenty for all | pilsner | 4.9 | san diego, ca 7
PAULANER hefeweizen | wheat ale | 5.5 | germany .. 7
EPPIG 10:45 to denver | ipa | 7.0 | san diego, ca 8
BURGEON juice press | hazy ipa | 6.8 | san diego, ca .. 8
RUSSIAN RIVER rotating tap

House Favorites

APPLE OF MY EYE 14
light rum, spiced apple, lime

Songbird
tequila, agricole rhum, gentian, lime, cucumber, chili 15

LAY LADY LAY
ginger, framboise, sparkling wine 14

RUGGED BUT RIGHT
bourbon, peach balsamic, bitters 14

YOU DON'T OWN ME
fig-infused rye whiskey, madeira, averna, chocolate bitters 14

El Bueno y El Malo
mezcal, cilantro, cucumber, chive, lime 15

TALK THAT TALK
light & dark rum, mango, chile de arbol, pineapple, strawberry, umeboshi, orange, lime 15

Adult Beverages

An Ode to the Classics

ESPRESSO MARTINI
bourbon, espresso, nocino, bourbon cream, tahitian demerara 15

Swizzle
london dry gin, elderflower, lime, mint, peychaud's & absinthe 13

BOURBON SOUR
apple bourbon, averna, genepy, lemon, honey 15

MANHATTAN
rye whiskey, sweet vermouth, benedictine, herb tincture, coffee - allspicebitters 15

HOT TODDY
chai bourbon, lemon, honey, herbsaint & angostura 13

RESERVE

MARGARITA
don fulano reposado, agave, a la minute lime, salt rim 20

PALOMA
cascahuin blanco, lime, muddled grapefruit peel, agua con gas, salt rim 24

Sazerac
willet family estate rye 4yr, demerara, angostura and peychaud's bitters, absinthe, lemon essence 24

OAXACA OLD FASHIONED
mezcal vago ensamble, don fulano reposado, px sherry and agave blend, spiced bitters, flamed orange zest 25

NEW YORK SOUR
makers mark war room private barrel, lemon, sugar, egg white, red wine 27

CRAFT (&) COMMERCE

20 09