

# C&R KITCHEN

**Welcome to C&R Kitchen** ~ where our kitchen is your kitchen.

*A kitchen is more than just a place to store and prepare food. The kitchen is family. Some of our fondest family memories are anchored in the kitchen in one form or another.*

*The kitchen is a place where, no matter how large the family or gathering, and no matter how diverse or specialized the individual's requirements, there is always something for everybody. Such is C&R Kitchen.*

*Our menu takes you on a journey: on Sunday, you can be in the Far East, and on Monday, in Jerusalem. On Tuesday, you can be in Thailand, on Wednesday, in Morocco, and on Thursday, deep in the heart of Texas. It is both a carnivore's delight and a vegetarian's paradise. The flavors will excite you in an atmosphere that is both sophisticated and relaxed.*

*Most importantly, this kitchen is designed to build new memories with you... **our family.***


*Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.*



Glatt Kosher  
Pas Yisroel


# STARTERS & SMALL PLATES

<b>SOUP DU JOUR</b> Chef's Daily Creation	<b>\$10</b>
<b>BEEF KUBBE (4)</b> Served with garlic herbed tahini and pickled onion	<b>\$18</b>
<b>GRILLED BEEF SKEWERS (3)</b> Spicy Harissa and garlic aioli	<b>\$18</b>
<b>OLIVE OIL POACHED TUNA</b> Served en crouete with capers, olive tapenade, and meyer lemon aioli	<b>\$20</b>
<b>BEEF BABY BACK RIBS (1/2 rack)</b> Glazed with smoked port wine, served on a bed of crispy fresh-cut fries	<b>\$22</b>
<b>ASIAN FISH TACOS</b> Ginger-sautéed cod, Asian salad and fresh herbs, served inside a warm flour tortilla	<b>\$22</b>
<b>BAO BUNS (2)</b> <b>Korean Bulgogi Beef</b> - with pickled cucumber <b>Chicken Satay</b> - spicy peanut satay and pickled cucumber	<b>\$18</b>

<b>BÁNH MÌ</b> 	<b>\$16</b>
Roasted tofu, pickled carrots and cucumbers, cilantro, served on a torpedo roll	
<b>VIETNAMESE SUMMER ROLLS</b>	<b>\$14</b>
Salmon, rice vermicelli, pickled cucumber and carrots, wrapped in rice paper	
<b>ASIAN-STYLE WINGS (12)</b>	<b>\$19</b>
<b>Sticky Thai</b>	
<b>Garlic, Ginger &amp; Plum Sauce</b>	
<b>Spicy Szechuan</b>	

**YOSSI WINGS\* (8 WINGS)** **\$19**  
Tossed in your choice of buffalo, bbq or Cajun sauce, served with celery sticks and dairy-free ranch.

*\*Yossi Rosner A"H was taken from this world way too soon. Yossi was extremely fond of the C&R wings and, in his memory, we have named the wings "Yossi Wings". We will be donating 10% of all Yossi Wing sales to Chai Lifeline, a charity his family specifically supports LI" N Yossi.*






## SALADS

ADD ONS:

Salmon - \$13 | Chicken - \$10 | Beef - \$13 | Tofu  - \$8

<b>BEEF CHICKPEA SALAD</b> 	<b>\$18</b>
Roasted beets, chickpeas, pickled onion, and "feta", served with a lemon-garlic dressing	
<b>CAESAR SALAD</b> 	<b>\$20</b>
Served with house-made garlic croutons and crispy capers	
<b>THAI BEEF SALAD</b>	<b>\$22</b>
Marinated grilled beef, greens, onion, cucumber, tossed in a spicy lime-cilantro dressing	
<b>CUCUMBER SALAD</b> 	<b>\$15</b>
Mung beans, red peppers, water chestnuts, fresh herbs, tossed in a spicy lime vinaigrette	
<b>CABBAGE CHICKEN SALAD</b>	<b>\$18</b>
Sliced grilled chicken, mung beans, roasted peanuts, snow peas, herbs, tossed in a peanut dressing	

## CROWD FAVORITES

<b>HUMMUS PLATE WITH FALAFEL</b> 	<b>\$14</b>
House-made hummus, spiced chickpeas, olive oil, tahini, basil, served with house-made falafel and brick-oven bread	<b>\$20</b>
<b>CRISPY CAULIFLOWER</b> 	
<b>TEMPURA NUGGETS</b>	
Tossed in our house-made buffalo or gobi manchurian sauce, served with a side of house-made ranch dressing	
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<b>NACHOS</b> 	<b>\$18</b>
Warm, house-fried nacho chips, roasted jalapeños, spiced black beans, avocado, fresh cilantro, and vegan cheese sauce	
ADD ONS (NON-VEGAN)	
<b>Grilled Chicken - \$10   Steak - \$15   Chili - \$6</b>	
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 *vegan menu item*

# BURGERS & SANDWICHES

All burgers and sandwiches are served with fresh-cut fries

## CHEF'S BURGER DU JOUR \$26

Chef's choice of toppings, served on a Brioche bun

## HOUSE "CHEESE" BURGER

Served on a Brioche bun

Single \$26

Double \$28

## HOT HONEY CHICKEN SANDWICH \$22

Crispy, fried chicken breast glazed in a house-made hot honey, topped with lettuce, tomato, onion, and pickles

## GRILLED STEAK SANDWICH \$32

Grilled ribeye, caramelized onion, wild mushrooms, melted vegan mozzarella, garlic aioli, and a touch of truffle

## CLASSIC C&R BURGER \$26

Caramelized onions, roasted mushrooms, grilled eggplant and grainy mustard aioli, served on a Brioche bun

## C&R FISH SANDWICH \$22

Lightly fried, black cod on a Brioche bun with house-made tartar sauce

## FALAFEL BURGER \$19

Served with lettuce, tomato, onion, pickles, and tahini, served on a Brioche bun

## MUSHROOM BURGER \$19

Sautéed mushroom, grainy mustard and vegan cheese, served on a Brioche bun

## MEATBALL GRINDER \$22

"Meatballs" smothered in marinara sauce, topped with vegan cheese, served on a torpedo roll

## EGGPLANT PARMESAN SANDWICH \$24

Fried eggplant smothered in marinara sauce, topped with vegan cheese, served on a torpedo roll

## JAPANESE BURGER \$17

"Meat" patty, tempura onions, pickled veggies, and wasabi aioli, served on a Brioche bun

# ENTRÉES & LARGE PLATES

## BRAISED BEEF SHORT RIBS \$65

With summer risotto pilaf and a roasted garlic demi-glaze

## ROASTED HALF-CHICKEN \$36

Brined and roasted, served with turmeric farro, hummus, crispy chickpeas, minted harissa, and grilled naan

## 12OZ BONELESS RIBEYE \$65

Grilled, smothered in a roasted garlic demi-glaze, served with haricot verts and fresh-cut fries

## ROASTED YOUNG CHICKEN \$34

With mushroom dumplings, haricot verts, spring peas, and chicken au jus

## SEARED AHI TUNA \$42

Served with a chimichurri sauce, chickpeas, and Israeli salad

## LAMB SHANK \$55

Roasted and braised, served over Israeli couscous with haricot verts, and matbuca

## MOROCCAN CHICKEN TAGINE \$32

Braised with apricot and raisins, served with saffron rice

## KING SALMON \$38

Served with saffron rice and Egyptian eggplant

## BLACK COD FISH N' CHIPS \$36

Served with remoulade sauce, malt vinegar, and garlic

## BAKED EGGPLANT PARMIGIANA \$25

Eggplant, vegan cheese and marinara sauce

## SIDES ..... \$10 each

Fresh-Cut Fries

Saffron Rice

Vegetable Du Jour

Risotto

Truffled Wild

House-Made

Mushrooms

Hummus

Sweet Potato Fries

# PASTAS

Your choice of penne or fettuccine pasta

 all pastas are vegan

<b>CREAMY ALFREDO</b> Fresh spinach and herbs	<b>\$25</b>	<b>BAKED PENNE</b> Penne pasta, vegan cheese and marinara sauce	<b>\$25</b>
<b>VODKA SAUCE</b> Fresh spinach and roasted garlic	<b>\$25</b>	<b>BAKED MAC N CHEESE</b> Made with garlic cream, truffle oil, topped with bread crumbs	<b>\$25</b>
<b>"MEATBALLS"</b> Fresh herbs and marinara sauce	<b>\$28</b>	<b>BAKED CREAMY SPINACH PENNE</b> Penne pasta, garlic cream, fresh spinach and herbs	<b>\$25</b>

## ASIAN LARGE PLATES

<b>SESAME BEEF</b> Sautéed with scallions, beans, and garlic sauce, served with fried rice	<b>\$30</b>
<b>CHICKEN AND BROCCOLI</b> Sautéed in a ginger-plum sauce, served with fried rice	<b>\$25</b>
<b>SZECHUAN BEEF</b> Served over fried rice	<b>\$30</b>
<b>GENERAL TSO'S CHICKEN</b> Classic sweet and spicy, served over fried rice	<b>\$27</b>
<b>MONGOLIAN BEEF</b> Served over fried rice	<b>\$27</b>
<b>KOREAN SHORT RIB</b> Served over fried rice	<b>\$45</b>
<b>ASIAN SWEET AND SPICY MEATBALLS</b> Served over lo mein	<b>\$24</b>
<b>STICKY THAI CHICKEN</b> Served with vegetables and fried rice	<b>\$24</b>


## RAMEN NOODLE SOUPS

<b>BEAUTIFUL SOUP</b> Ramen broth, chef's choice of goodies, and ramen noodles	<b>\$24</b>
<b>CLASSIC RAMEN</b> Ramen broth, snow peas, baby corn, mushrooms, and pickled veggies	<b>\$21</b>

## ASIAN NOODLE DISHES

<b>PAD THAI</b>	<b>\$19</b>
<b>LO MEIN</b>	<b>\$19</b>
<b>SPICY PEANUT SAUCE</b>	<b>\$19</b>

 all noodle soups and dishes are vegan

ADD ONS:  
Salmon - \$13 | Chicken - \$10 | Beef - \$13 | Tofu  - \$8

## JERUSALEM MEZZE BOARD

**\$85**  
*(feeds 2-4)*

Kubbeh

Beef Meatballs Harissa

Skirt Steak Chimichurri

Spiced Beef Cigars

Baba Ganouj

Israeli Salad

Hummus

Matbucha

Pickled Vegetables

## ASIAN MEZZE BOARD

**\$60**  
*(feeds 2-4)*

Summer Rolls

Mushroom Dumplings

Asian Beef Satay

Cucumber Chili Oil

Pickled Asian Vegetables

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## HOUSE-MADE FLATBREADS

### SPICED BEEF

with matbucha and caramelized onions

**\$28** ROASTED VEGETABLE

with olive oil and garlic

**\$21**

### ROASTED SALMON

with pesto and capers

**\$26** CHICKEN FRICASSÉE

with spicy hummus and slow-roasted tomatoes

**\$23**

## KID'S CORNER

*\$15 - Choose one entree*

*All kid's meals are served with fresh-cut fries*

**2 HOTDOGS**

**BURGER**

**CHICKEN TENDERS**

# DESSERTS

Ask your server about our cake and pie specials

## MILKSHAKES

\$10

Ask your server for available flavors  
Additional toppings or add-ons - \$1 each

## SUNDAES

### MINT DELIGHT

\$10

Mint chocolate chip ice cream, house-made crushed cookies, chocolate sauce, and house-made whipped cream

### BANANA BLITZ

\$12

Three scoops of ice cream, freshly split banana, chocolate sauce, topped with marshmallow, pineapple, walnuts, chocolate sprinkles, house-made whipped cream, and a cherry

### BROWNIE BONANZA

\$14

Three scoops of vanilla ice cream, chocolate and caramel sauce, served over two brownies, topped with our house-made whipped cream and chocolate sprinkles

## BELGIAN WAFFLE

\$16

Topped with house-made whipped cream, berries and warm maple syrup

Served à la mode:

1 Scoop - \$3 | 2 Scoops - \$5 | 3 Scoops - \$8  
Toppings - \$1 each

## STRAWBERRY HEAVEN

\$10

Shortcake and vanilla ice cream, fresh strawberry topping, and house-made whipped cream

## COOKIE CRAVING

\$10

Cookies N' Cream ice cream smothered in our chocolate sauce and house-made cookie pieces

## DIY SUNDAE

Choose your flavor, number of scoops and topping(s) – ask your server

1 Scoop \$3  
2 Scoops \$5  
3 Scoops \$8  
Toppings \$1 each

## COFFEE, TEA, & ESPRESSO

FRESH GROUND COFFEE \$4

NA-NA TEA \$3.50

ASSORTED HERBAL TEA \$3

### ESPRESSO SHOT

Single \$3

Double \$4.50

## ESPRESSO-BASED DRINKS

(made with almond milk)

CAPPUCCINO \$5

LATTE \$5

## SPECIALTY DRINKS \$6.50

(made with almond milk)

Brown Sugar Latte

Salted Caramel Latte

Honey Vanilla Latte

Pumpkin Spice Latte

White Chocolate Mocha Latte