THE CRANE

FOOD, DRINKS & FRIENDS

Chef's recommendations *House's favorites*

*The Crane **invites you to enjoy** the moment...*

*Have a delight of the view at the living sanctuary, treasure the sounds of seas' islands and you will discover **flavours** as unique as you.*

*Cheers for this **especial ocassion** with your friends, good drinks and delicious food.*

SNACKS

DUMPLINGS **$180**
6 pork and veggies filled dumplings with soy sauce and green onion

EMPANADITAS **$150**
3 chicken filled corn empanadas bathed in oaxacan mole

PORK BELLY CLUB **$160**
honey mustard glazed pork belly with special ponzu, sesame, onion, chives and serrano chili

QUESADILLA
guac, house's sauce and beans
— SIMPLE **$100**
— DICED SHRIMP **$180**
— GRILLED FLANK STEAK **$170**
— BIRRIA **$170**
— GRILLED CHICKEN **$140**

GUACAMOLE **$140**
avocado, tomato, onion, fresh cheese, cilantro, tatemada sauce and corn chips
+ FLANK STEAK'S CRACKLING **+$160**
+ TUNA'S CRACKLING **+$120**
+ SHRIMP'S CRACKLING **+$140**

SPINACH & ARTICHOKE'S DIP **$220**
philadelphia, parmesan and monterrey jack cheese, artichoke's hearts, spinach served with home's bread slices

SALADS

CLASSIC CAESAR **$140**
romaine lettuce, house's caesar dressing, croutons and parmesan cheese
+ GRILLED CHICKEN **+$60**
+ SHRIMP **+$80**
+ TUNA'S CRACKLING **+$70**

THAI **$180**
white and purple cabbage, carrot, toasted peanuts, fried wonton slices with house's peanut dressing
+ GRILLED CHICKEN **+$60**
+ SHRIMP **+$80**
+ TUNA'S CRACKLING **+$70**

THE CRANE'S CAPRESSE **$170**
cherry tomato, diced fresh mozzarella, aromatic herbs and balsamic reduction

BETABEL **$180**
beets, season fruit, cherry tomato, goat cheese, dried fruits and beet's emulsion

AGUACHILIS

red onion, cilantro, cucumber, avocado, and aguachili's sauce on a molcajete, protein to choose:

MIXED SEAFOOD **$260**
PORK BELLY **$200**
FLANK STEAK **$280**
PORTOBELLO **$150**

TACOS

corn or flour tortilla

GOVERNOR
3 tacos with cheese, onion, cilantro and tomato, sauce, dressing and lime on a side
— SHRIMP **$190**
— FISH **$190**
— MARINATED OCTOPUS **$250**

CLASSIC
3 tacos with guac, lime, mexican salsa and house's sauce
— FLANK STEAK & MARROWBONE **$190**
— GRILLED CHICKEN **$180**

CARPACCIO

PROSCIUTTO **$150**
walnuts, goat cheese, balsamic reduction, olive oil, bee honey

BEETS **$100**
nwalnuts, goat cheese, balsamic reduction, olive oil, bee honey

TUNA **$140**
alfalfa, serrano chili, chili oil y soy sauce

Reservations in the restaurant area are always available, ask your server for more information

Check our event's calendar to know the activities that The Crane has for you.

***Catering Service** always available for your events, ask your waiter for more information.*

GYROS

lettuce, tomato, red onion, yogurt sauce wrapped in a house's pita bread served with french fries

GRILLED CHICKEN **$170**
FLANK STEAK **$250**
GRILLED OCTOPUS **$250**
GRILLED SHRIMP **$220**

FROM THE SEA

DAY'S FISH CHOICE **$350**
fish fillet of the day, with season's roasted vegetables, *ask your server for more details.*

TUNA POKE **$190**
bluefin tuna, avocado, alfalfa and serrano chili, served with corn chips

MIXED CEVICHE **$210**
tuna, scallop and today's fish, with avocado, sprouts and raddish served with prepared tomato juice and corn chips

FISH & CHIPS **$190**
fried battered fish fillet and french fries, with tartar sauce

SHRIMP ROLL SANDWICH **$210**
sauteéd shrimp, dressed with mustard, celery and chives, served with french fries

SOUL SHRIMP **$180**
fried shrimp basket with tartar sauce

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COCKTAILS

BLOODY MARY	**$126**
PIÑA COLADA	**$135**
MARGARITA	**$126**
— BERRY — MANGO — CHERRY	**$180**
— CADILLAC	**$216**
PALOMA	**$126**
MIMOSA	**$126**
LONG ISLAND	**$180**
TEQUILA SUNRISE	**$180**

ask your server for any cocktail drink of your choice!

WINE & LICOURS

HOUSES'S RED WINE
— GLASS **$110** — BOTTLE **$512**

HOUSE'S WHITE WINE
— GLASS **$110** — BOTTLE **$512**

HOUSE'S SPARKLING WINE
— GLASS **$110** — BOTTLE **$500**

VODKA	
— GREY GOOSE	**$165**
— TITO'S	**$165**
— HOUSE'S	**$110**
TEQUILA	
— DON JULIO 70	**$216**
— DON JULIO BLANCO	**$180**
— TRADICIONAL REPOSADO	**$126**
— HOUSE'S	**$110**
WHISKY	
— JACK DANIELS	**$162**
— BLACK LABEL	**$180**
— RED LABEL	**$100**
— OLD PARR	**$152**
RON	
— BACARDI	**$135**
— CAPTAIN MORGAN	**$108**
— MALIBU	**$144**
— AÑEJO	**$150**

COLD DRINKS

LEMONADE	**$36**
SPARKLING LEMONADE	**$51**
FRUITY LEMONADE	**$50**
— BERRY — MANGO — CHERRY	
SPARKLING FRUITY LEMONADE	**$65**
— BERRY — MANGO — CHERRY	
ORANGE JUICE	**$60**
ORANGEADE	**$50**
SPARKLING ORANGEADE	**$65**
ICED TEA	**$36**
JAMAICA	**$36**
BOTTLED WATER	**$36**
SPARKLING WATER	**$36**
CHOCOMILK	**$60**
MILK	**$36**
SODA	**$36**
— COCA COLA — COCA COLA LIGHT	
— SPRITE — FRESCA — ORANGE FANTA	
FRUIT SHAKE	**$75**
— MANGO — BERRY — CHOCOLATE	
— BANANA — CHERRY	
SMOOTHIE	**$75**
— MANGO — BERRY — CHOCOLATE	
— BANANA — CHERRY	

HOT DRINKS

DAY'S COFFEE	**$45**
SEASON'S TEA	**$36**
ask your server for the varieties	
HOT CHOCOLATE	**$60**

BEERS

BEER BOTTLE	**$54**
— INDIO — COORS — BOHEMIA	
— XX LAGER / AMBAR	
— TECATE ROJA / LIGHT	
MICHELADA GLASS	**$36**

638 383 0032 638 125 1320

@thecraneatislasdelmar

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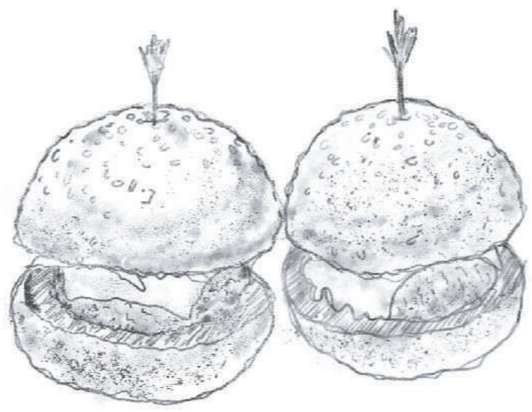

DAY'S STEAK CHOICE **$380**
grilled steak of the day and marrowbone, served with seasonal roasted vegetables, *ask your server*

CLUB SANDWICH **$180**
mayo, bacon, chicken breast, ham, gouda cheese, tomato and lettuce, served with french fries and pickled chilis

SWING BURGER **$210**
dressing, caramelized onions, bacon, gouda cheese, grounded beef, tomato and lettuce
with french fries and pickled chilis

CHEESESTEAK SANDWICH **$230**
flank steak, monterrey jack cheese, onion, chili and dressing with french fries and pickled chilis.

RUSTIC SÁNDWICH **$190**
dressing, bacon, chicken breast, gouda cheese, with french fries and pickled chilis

PANINO AL PROSCIUTTO **$190**
focaccia bread, prosciutto, mozzarella cheese, tomato, spinach, olive oil and balsamic reduction

SLIDERS **$170**
2 miniburgers: dressing, gouda cheese, caramelized onions and grounded beef with french fries and pickled chilis

CHEESE BELLS **$130**
grilled mushrooms, bathed in monterrey jack cheese with rajas.

PASTAS

served with toasted bread and grated parmesan cheese

ALFREDO **$240**
— GRILLED CHICKEN
— SHRIMP

CHERRY TOMATO **$240**
— GROUNDED BEEF
— SHRIMP

CHIPOTLE **$240**
— GRILLED CHICKEN
— SHRIMP

BUTTERED **$150**

FLATBREAD PIZZA

house's naan bread, monterrey jack and parmesan cheese, and tomato sauce, to choose:

PEPPERONI **$130**
CHICKEN **$150**
SHRIMP **$180**

AL AJILLO

bathed in a garlic, parsley, white wine and lime juice's sauce, served with house's sourdough bread.

SHRIMP **$210**
MUSHROOM **$150**
OCTOPUS **$280**
CLAMS **$200**
SCALLOP **$250**

Prices quoted in Mexican pesos. Ask your server for dollar's exchange rate.
Prices subject to change without previous advice. Notify your server if your party has a birthday to celebrate! We would like to give you a present as a thank you for celebrating with us.
Warn your server about ALLERGIES before placing your order.

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FOOD, DRINKS & FRIENDS

KID'S LUNCH

CHICKEN FINGERS $170

classic chicken fingers that all kids love, with french fries and ketchup

MINI BURGERS $160

2 mini burgers with ground beef, Gouda cheese, french fries and ketchup

MINI PIZZA $130

perfect size for your little one, house's bread, tomato sauce, cheese, pepperoni and ranch dressing on the side

CHICKEN'S TACOS $140

3 flour or corn tacos, with grilled chicken and lettuce, mexican salsa (tomato, cilantro and onion diced), table-cream and lime on the side.

FRENCH FRIES $110

order of french fries and ketchup.

CHEESE SANDWICH $140

three cheese sandwich:
gouda, monterrey y cheddar,
served with french fries
and ketchup.

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