



## SMALL PLATES

**Appetizer Plate** Our amazing appetizer plates are now customizable! Make your selections on the separate Appetizer Plate order form to enjoy your own perfect combination.

**Papas Bravas** Potatoes in housemade tomato sauce 4.95

**Stuffed Peppers** Mini bell peppers & jalapeños stuffed with Cypress Grove chèvre, cream cheese, bacon & caramelized onion. 5.95

**Bread Basket** Assortment of bread from Beck's Bakery served with extra virgin olive oil & balsamic vinegar. 3.95

**Deviled Duck Egg** Always new, fun & local. Ask your server for today's selection 3.95

**House Spiced Nuts** Our signature mixed nut assortment. 2.95

**Mushroom Tart** Baby Portobello mushrooms, Cypress Grove chèvre & caramelized onions baked in puff pastry. Served with salad of mixed organic greens. 9.95

**Brussels Sprouts** Sautéed with caramelized onions, blue cheese & roasted garlic. 7.95  
Add bacon 4.00

## SALADS & SUCH

Add anchovies \$2  
bacon \$4  
chicken / smoked albacore / smoked salmon \$6

**Homemade Slaw** 4.95

**Caesar Salad** Organic greens & homemade croutons tossed with Parmesan and our Caesar dressing. 10.95

Kalamata olives on request

**House Salad** Organic greens & fresh veggies. 10.95  
Red Wine Vinaigrette or Garlic Tahini dressing

**Massaged Kale Salad** Kale & organic spring mix, Cypress Grove chèvre, pine nuts, carrots and mint dressed with Honey Lemon Vinaigrette. 11.95

**Niçoise** Organic mixed greens with local Fish Bros smoked albacore, poached green beans, potatoes, olives & hard boiled egg. Tossed with our own Caesar dressing. 16.95

**Homemade Soup** Always made from scratch, with love. Served with bread.  
Cup 4.95 Bowl 7.95

## PANINI

Paninis served with slaw or green salad (Red Wine Vinaigrette or Garlic Tahini dressing)  
Substitute cup of soup \$3 / Caesar for \$2  
Gluten-free bread \$2

**Cubano** Chile-rubbed pulled pork, ham, Swiss cheese, pickles, banana peppers. stone ground mustard on ciabatta 15.95

**Fun Guy** Local braised greens, sautéed mushrooms, Gouda, red onions on whole wheat 13.95

**Turkey Lurkey** Roasted turkey breast, Swiss cheese, housemade pesto, balsamic red onions on whole wheat 13.95

**Go Fish** Fish Brothers smoked albacore salad, Gouda & apples on sourdough 15.95

All bread provided by Beck's Bakery

## DESSERTS

**Mousse & Squirrel** Dark chocolate & lavender mousse topped with a whipped cream cloud and our house candied nuts 8.00

**Cheesecake** Handmade with love. Preparation varies with the whims of the chefs 6.00

**Pot de Creme Trio** 3 housemade custards. Lemon, chocolate & crème brûlée 8.00

## SOFT DRINKS & ESPRESSO

**See separate list for wine & beer selections**

**Kombucha** on tap Produced by It's Alive Kombucha. Flavor varies

Pint 6.50 Glass 4.50

Sodas

Virgil's Real Cola

Reed's Ginger Brew

Virgil's Root Beer 3.00

Martinelli's Sparkling Apple Cider 4.00

Pellegrino 5.00

Iced Tea 2.50

Milk 3.00

**Espresso drinks made with locally roasted Kinetic Koffee.**

**Decaf espresso & non-dairy almond milk are available**

Espresso

Single 3.00 Double 4.00

Americano double espresso & hot water 4.00

Cappuccino espresso topped with equal parts steamed milk & foam 4.00

Latte double espresso & steamed milk topped with foam 4.00

Mocha double espresso with dark chocolate & steamed milk 4.50

Hot Tea caffeinated & herbal assortment 2.50

We happily accept all major credit cards, and even more happily accept cash. We do not accept checks; if a check is left as payment, your bill will be considered unpaid. | We add a 20% gratuity for parties of 6 or more. Corkage fee is \$20

We do not list every ingredient in every dish. Please inform your server of any allergies or dietary restrictions prior to ordering.  
Monday-Thursday 4-10 • Friday & Saturday 3-11 • Sunday 3-9 | www.crusharcata.com • 707.825.0390 · 11th & H St, Arcata  
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