

G R A N D

CH PROJECTS, INC, Proprietor
@IRONSIDECHEF, Exec. Chef

B A N Q U E T

675 W BEECH STREET,
SAN DIEGO, CALIFORNIA 92101



Craft & Commerce

PROVIDING SHELTER FROM THE STORM SINCE TWO THOUSAND AND NINE

PLATES

| | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| BONE MARROW <i>fresno chili relish, toasted milk bread</i> | 15.99 |
| <i>Suggested Pairing</i> SONGBIRD bright acidity and refreshing cucumber contrasts richness of marrow, while complimenting chilis with habanero tincture. | |
| CONFIT DUCK LEG “TACOS” <i>radish escabeche, queso fresco, roasted tomato salsa, avocado, cilantro, corn tortillas</i> | 15.99 |
| <i>Suggested Pairing</i> ALL THINGS MUST PASS a hint of umeboshi compliments salty confit cure. passionfruit/bright citrus cuts richness of duck and complements the accoutrements. tequila makes a lot of sense for mexican inspired cuisine. | |
| FIRE ROASTED LEMON GARLIC CHICKEN & FRITES <i>farm raised ½ chicken, chinese sausage, grilled lemon, fresh herbs</i> | 22.64 |
| <i>Suggested Pairing</i> HONEYSUCKLE ROSE high acid and slight fruit forward elements of this low abv cocktail lightens the high savory aspects of this dish in a really subtle and elegant contrast. | |
| AMERICAN WAGYU FLAT IRON STEAK <i>black garlic butter, crispy potatoes, grilled shishito peppers, bordelaise sauce</i> | 33.89 |
| <i>Suggested Pairing</i> CC OLD FASHIONED steak and whiskey = yeah duh. nice char on steak complimented by bourbon’s char infusion from american oak. an all american couple. level up: consider the reserve list kentucky river, or upgrading the whiskey to our four roses c&c single barrel selection. obviously we’re biased, but it’s damn good bourbon. | |
| C&C BURGER <i>onion confit, white cheddar, secret sauce, kosher dill, brioche bun</i> | 13.49 |
| <i>Suggested Pairing</i> MODERN TIMES ICE AND A SHOT OF BOURBON cold pilsner and cheeseburger. dessert is bourbon. like the steak, beef char and bourbon go together like peas and carrots. you get a washdown and killer pairing all in the same. 3-for-1. | |
| HOT PASTRAMI SANDWICH <i>slaw, swiss cheese, russian dressing</i> | 12.49 |
| <i>Suggested Pairing</i> COMFORTABLY NUMB aquavit drives up the classic cure of pastrami, while the dry rye whiskey enhances the carb carriage ... obvious compliments to the dish. | |
| FIRE ROASTED MUSSELS <i>fennel, tomato, roasted peppers, korean chili flakes, toast</i> | 16.49 |
| <i>Suggested Pairing</i> ELECTRIC LADYLAND fennel tincture in this refreshing beverage celebrates the roast fennel in the dish. the buttery broth contrasted nicely by bright acid from this long drink. | |
| WORLD FAMOUS QUESO & TEQUILA FONDUE <i>wagyu flat iron, potatoes, ham, cauliflower, brussels sprouts, apple, bread</i> | 18.49 |
| <i>Suggested Pairing</i> ALL THINGS MUST PASS tequila in fondue / tequila in drink... so, yeah, duh. also this crisp bright cocktail is the perfect converse to an epicly rich fondue level up: upgrade to reserve list margarita or paloma because why not and because “all things” is essential inspired by margs and palomas | |
| WHOLE FRIED CHICKEN <i>smoked trout roe, french fries, biscuits, creme fraiche, c&c hot sauce</i> | 49.99 |
| <i>Suggested Pairing</i> BROKEDOWN PALACE fresh ginger and bubbles cut through this mega unctuous and savory fried chicken. the slight hit of bitterness as well as ginger acts as a settling agent for your tum tum too. | |
| GRILLED WHOLE FISH “LETTUCE WRAPS” <i>lettuce, pickled veggies, cucumbers, radish, grilled shishitos, hoisin sauce, lime</i> | 38.99 |
| <i>Suggested Pairing</i> SONGBIRD bright acidity and refreshing cucumber contrasts richness of marrow, while complimenting chilis with habanero tincture. | |

SNACKS

| | |
|------------------------------------------------------------------------------------------------------------------------------|-------|
| FANCY ONIONS RINGS <i>smoked trout roe, green goddess ranch</i> | 14 |
| FRITES, MALT AIOLI <i>5.99 add a fried egg and bordelaise sauce</i> | 1.99 |
| BUTTERMILK BISCUIT <i>honey butter, fruit preserve</i> | 3.99 |
| WOOD FIRED GRILLED OYSTERS <i>crispy garlic chili butter, saltine crackers, grilled lime 6pc - 14.49 - 12pc 26.99</i> | |
| AMERICAN WAGYU TARTARE <i>parmesan cheese, egg yolk, espelette pepper, pringles</i> | 13.99 |
| COUNTRY HAM PLATE <i>butter, toast, bread & butter pickles</i> | 14.99 |
| WARM CORN MADELEINES <i>c&c pimento cheese spread</i> | 7.99 |

VEGETABLES

| | |
|-----------------------------------------------------------------------------------------------------------------------|-------|
| ROASTED CABBAGE SLICE <i>toasted peanuts, pickled radish, chili oil</i> | 8.99 |
| BABY GEM LETTUCE <i>tahini ranch, toasted seeds, aleppo pepper</i> | 8.99 |
| BRUSSELS SPROUTS <i>kimchi vinaigrette, slow poached egg</i> | 10.99 |
| BLISTERED GREEN BEANS <i>white miso, confit garlic, ginger</i> | 9.49 |
| FRIED CAULIFLOWER <i>chili, garlic, ginger, sichuan peppercorns, black vinegar, sesame oil</i> | 8.99 |
| SALT AND VINEGAR CRISPY POTATOES <i>pine nuts, chive creme fraiche, parmesan</i> | 9.99 |
| THE “WEDGE” <i>shaved ham, garbanzo beans, soft boiled egg, tomatoes, cucumber, blue cheese, fennel pollen</i> | 12.99 |

BEVERAGES OF QUALITY

Reserve Cocktail List

| | | | |
|--------------------------------------------------------------------------------------------------------------------------|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| GOLD RUSH <i>blanton's gold label single cask 2020, lemon, honey</i> | 54.69 | SAZERAC <i>knob creek born & raised single barrel cask select 2019, demerara, angostura and peychaud's bitters, absinthe, lemon essence</i> | 23.69 |
| MARGARITA <i>el tesoro raised by wolves cask select reposado, cointreau, agave, a la minute lime, salt rim</i> | 28.99 | OAXACA OLD FASHIONED <i>del maguey tobala, el tesoro raised by wolves cask select reposado, px sherry and agave blend, spiced bitters, flamed orange zest</i> | 32.20 |
| PALOMA <i>tequila ocho reposado, lime, muddled grapefruit peel, agua con gas, salt rim</i> | 17.24 | <div>KENTUCKY RIVER <i>four roses c&c cask select 2018, creme de cacao, house peach gastrique, orange bitters, lemon zest</i></div> | 26.99 |
| NEW YORK SOUR <i>weller full proof ch select, lemon, sugar, egg white, red wine</i> | 42.69 | | |
| EL DIABLO <i>mezcal vago mexicano, fresh ginger, lime, cassis, agua con gas</i> | 24.69 | BOBBY BURNS <i>nikka single cask 1989, benedictine, sweet vermouth, aromatic bitters</i> | 409.24 |

CRAFT AND COMMERCE

Suggested Cocktails

| | |
|----------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| HONEYSUCKLE ROSE <i>raspberry-infused bianco vermouth, orange wine, hibiscus, verjus, rose water</i> | IT'S SWEETER WHEN YOU STIR IT UP, AND OH, SO TALL AND REFRESHING. |
| ALL THINGS MUST PASS <i>blanco tequila, rhubarb, fermented plum, passionfruit</i> | SUNSET DOESN'T LAST ALL EVENING, DON'T MISS ALL THE SMOKEY, FRUITY COMPLEXITY. |
| BROKEDOWN PALACE <i>bourbon, blueberry, amaro braulio, clarified lime, ginger, soda</i> | IT'S A FAR GONE LULLABYE, SUNG MANY YEARS AGO, OF BRIGHT GINGER HEAT AND COOLING, NUMBING SPICE. |
| WHAT IS AND WHAT NEVER SHOULD BE <i>amaretto, amaro rucolino, apricot brandy, lemon, pistachio oil, aquafaba</i> | SO IF YOU WAKE UP WITH THE SUNRISE, BEFORE THE NIGHT IS OVER, GET YO'SELF A LITTLE EARTHY NUTTINESS. |
| LAY LADY LAY <i>ginger, framboise, sparkling wine</i> | YOU CAN HAVE YOUR CAKE AND EAT IT TOO. EXHIBIT A: AN ELEGANT, FRUITY, AND FIZZY SPRITZ. |
| SONGBIRD <i>tequila, agricole rum, salers gentiane, makrut lime, cucumber</i> | AND THE SONGBIRDS ARE SINGING LIKE THEY KNOW THE SCORE, REFRESHING, LIGHT, AND BITTERSWEET. |
| A LONG WAY FROM HOME <i>roast corn rum, miso, honey, butter, clarified lime, orange, pineapple</i> | I FLEW FAR AWAY, AS FAR AS I COULD GO, TO WHERE EXOTIC, TROPICAL FLAVORS RULE. |
| BIG IRON <i>rye, aged rum, amaro carciofo, mirto, cardamom, absinthe</i> | TO THE TOWN OF AGUA FRIA RODE A STRANGER ONE FINE DAY, STRONG, SPICED, AND SLIGHTLY BITTER. |
| ELECTRIC LADYLAND <i>lemongrass gin, clarified lime, shiso, fennel, soda</i> | CAST ALL YOUR HANGUPS OVER THE SEASIDE, EMBRACE ALL THINGS LONG, FIZZY AND EXOTIC. |
| OOH LA LA <i>gin, white port, ambrato vermouth, zirbenz stone pine liqueur</i> | THEY COME ON STRONG AND IT AINT TOO LONG BEFORE THEY MAKE YOU FEEL LIKE A MAN. BRACING, STRONG, AND READY TO GO. |
| COMFORTABLY NUMB <i>rye, aquavit, sweet vermouth, monk's secret, bitters</i> | THERE IS NO PAIN YOU ARE RECEDING, BECOMING SMOOTH AND SPICY WITH A BITTER KICK |
| RUGGED BUT RIGHT: THE C&C OLD FASHIONED <i>bourbon, peach balsamic, bitters</i> | I ORDER PORTERHOUSE STEAK THREE TIMES A DAY FOR MY BOARD, GOT NO FEAR OF SPIRITS SERVED DIRECT, SWEET AND SASSY. |

CRAFT AND COMMERCE

Beer and Wine List

| |
|-------------------------------------------------------------------------------------|
| MOTHER EARTH <i>cali creamin (nitro) cream ale 5.5% vista ca 7</i> |
| LOST ABBEY <i>lost & found belgian dubbel 8% san marcos ca 7</i> |
| MAUI <i>bikini blonde blonde 5.5% hawaii 7</i> |
| MODERN TIMES <i>ice pilsner 4.8% sd ca 7</i> |
| SMOG CITY <i>from la wit love belgian wit 4.8% torrance ca 7</i> |
| PIZZA PORT <i>chronic ale american amber 4.9% san diego ca 7</i> |
| FALL <i>let's go! american ipa 7.% san diego ca 7</i> |
| MIKKELLER <i>windy hill hazy ipa 7</i> |

| |
|-----------------------------------------------------------------------------------------------------------------------------------------|
| SPARKLING ANNA CODORNIU BLANC DE BLANCS <i>cava spain 10</i> |
| WHITE TANGENT <i>sauv. blanc san luis obispo ca '18 10</i> J. WILKES <i>chardonnay santa barbara ca '17 12</i> |
| PINK DOMAINE DE TRIENNES <i>rose provence fr '18 11</i> |

| |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| RED IMAGERY <i>pinot noir glenn ellen ca '18 11</i> FAMILLE PERRIN <i>cotes du rhone rhone valley '17 10</i> THE FEDERALIST <i>cab. sauvignon lodi ca '17 12</i> |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|