

## STARTERS

### *Ceviche Lettuce Wraps*

Jeana's amazing Ahi Tuna Ceviche with slices of fresh avocado served with leaves of Boston bibb lettuce. \$15.95

### *Buffalo Chicken Dip*

Shredded chicken in a hot cream cheese dip with buffalo sauce topped with blue cheese crumbles served with gluten free bread. \$15.95

### *Carpaccio Crostini*

Very thinly sliced rare filet of beef tenderloin on gluten free bread with a caper & black pepper cream cheese, spring mix, sliced red onion drizzled with a balsamic reduction. \$18.95

## SALADS

SERVED WITH GLUTEN FREE CRACKERS

### *Niçoise Salad*

This classic French salad features Boston bibb lettuce with rare Ahi tuna, anchovies, green beans, black olives, capers, boiled eggs, cherry tomatoes, & French potato salad served with a side of extra virgin olive oil for drizzling. \$24.95 full \$17.95 half

### *Dawley House Salad*

Mixed greens topped with cherry tomatoes, crumbled bacon & blue cheese crumbles, served with your choice of ranch or balsamic vinaigrette. \$13.95 full \$8.95 half

### *Garlic Salad*

Vampires beware! House garlic dressing tossed with mixed greens, & shaved parmesan. \$13.95 full \$8.95 half

## SOUPS

### *Chicken & Lemon soup*

Savory, citrus, spinach & broth delight, this summery soup will hit the spot. \$12.95 bowl \$7.95 cup

### *Soup Du Jour*

Today's soup! Ask your server for details. \$12.95 bowl, \$7.95 cup

## SANDWICHES

SERVED WITH CHOICE OF SIDE

### *Avocado Dream*

Jeana's focaccia bread is the star of this sandwich!!! Avocado slices topped with roasted red peppers, cream cheese, tomato & lettuce, drizzled with balsamic reduction, nestled between two slices of gluten free bread. \$16.95

### *Black Garlic BLT*

Thick cut peppered bacon, Chef's aged black garlic aioli, slices of heirloom tomatoes, & Boston bibb lettuce on gluten free bread. \$16.95

### *Chicken Salad Sandwich*

Oven roasted chicken with dried cranberries, bacon, toasted almonds, & celery in a creamy dressing on gluten free bread. \$16.95

## SIDES

ADD A SECOND SIDE TO ANY ITEM FOR \$8.95

Baby red mashed potatoes, saffron risotto, green bean almondine, kettle chips, French potato salad

## BECOME A PICKER

PLEASE PICK 2 OR 3

- HALF SANDWICH - LIMIT 1 PER ORDER
- HALF SALAD (ADD \$8 FOR NICOISE SALAD)
- CUP OF SOUP
- SIDE

PICK 2 - \$18.95 PICK 3 - \$24.95

## SUPPERS

SERVED ANY TIME

BREAD SERVICE – GLUTEN FREE BREAD SERVED WITH ROASTED GARLIC & WHIPPED IRISH BUTTER. \$8.95

### *Pecan Crusted Salmon*

Salmon filet topped with toasted pecans & blueberry compote served with saffron risotto, & green bean almondine.  
\$27.95

### *Ahi Tuna*

Seared rare Ahi tuna topped with Chef's zesty gremolata with fresh herbs & citrus, served with saffron risotto & green bean almondine.  
\$27.95

### *Steak with Port Reduction*

Your choice of filet of beef tenderloin, or sirloin grilled to order, topped with Chef's amazing port sauce, served with mashed potatoes & green bean almondine.

6 oz filet of beef tenderloin \$48.95

6 oz sirloin \$35.95

### *Pasta Della California*

We use vegan & gluten free Fusilli noodles to make this delicious avocado inspired dish with broccoli, heirloom tomatoes, white wine, garlic, & spinach.  
\$24.95



## SWEETS

### *Homemade Ice Cream*

We make our own ice cream with only the finest ingredients. Available in real vanilla & a unique daily flavor.

\$6.95/scoop.

Add to another dessert for \$4.95

Add our hot fudge \$1.95

***Make your next gathering unforgettable.***

*Talk to Mandy about our private party options, catering, & more!*

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**WE HOST FOOD EVENTS ON THE THIRD THURSDAY OF EVERY MONTH  
CHECK OUT OUR EVENTS AT [CRANEANDPELICAN.COM](http://CRANEANDPELICAN.COM)**

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## WHITE WINES

### *Les Allies Chardonnay*

Fragrant orange blossoms & ripe pineapple accents are followed by banana notes. Its ample body has hints of guava & bright citrus, with an orange cream-sicle vanilla finish. \$11 glass \$38 bottle

### *Ruffino Pinot Grigio*

The bouquet is fresh & complex, showing refined notes of sage & mint. A touch of minerality lingers in the finish, with notes of lemon peel. \$7 glass \$24 bottle

### *Waterdog White Blend*

A peach & pineapple aroma accompanies a touch of spice & wood with subtle citric & fresh acidity with a delicate minerality. \$8 glass \$28 bottle

### *Wairau River Sauvignon Blanc*

This wine balances the intense characteristics of ripe grapefruit, white nectarine, & tropical fruits resulting in an elegant, refreshing, crisp flavorsome wine that distinctly says Marlborough Sauvignon Blanc. \$11 glass \$38 bottle

### *Tussock Jumper Riesling*

Just a touch honeyed on the palate, its crisp white peach & apricot flavors are balanced by zippy streaks of lemon and lime acidity. \$9 glass \$31 bottle

### *So Sue Me Sue*

Catawba grapes grown in Iowa deliver a crisp, sweet wine with watermelon notes. Gold medal winner at the Iowa State Fair. \$9 glass \$31 bottle

### *Ruffino Prosecco Split*

A balanced sparkling wine that offers alluring flavors, with hints of red berries & white fruits that linger. \$9 split

### *Riunite Moscato Split*

Soft, lively & sweet effervescence with a fruity bouquet & flavor of Moscato grapes. \$9 split

## RED WINES

### *Pyramid Scheme Cabernet Sauvignon*

Find layered aromas & flavors of blackberry, boysenberry, black cherry, coffee, nutmeg, cumin, & clove. Smooth tannins dissipate slowly throughout the length of the tasting, with a lingering finish. \$11 glass \$38 Bottle

### *Hierogram Old Vine Zinfandel*

This full-bodied wine overflows with ripe berries, black pepper & beef aromas that continue in the generous flavors. \$11 glass \$38 Bottle

### *Chateau Peynaud-Bagnac Bordeaux*

Aromas of black cherries & mulberries with chocolate, toffee, walnut, & wet earth. Medium bodied with creamy tannins & a polished texture. \$9 glass \$31 bottle

### *Meiomi Pinot Noir*

A garnet color with fruit aromas of bright strawberry & jammy fruit, mocha, vanilla, & toasty oak. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, & toasty mocha flavors lend complexity to the soft, plush palate. \$12 glass \$41 bottle

### *Cody Road Felony Red*

Tempranillo & Cabernet Sauvignon bring you this luxurious dry red aged in oak whiskey barrels from the Mississippi River Distilling Company. It's a conspiracy of accomplices on Cody Road. \$11 glass \$38 bottle

### *Don David Malbec*

The flagship red varietal of Argentina. This wine shows plum, red fruits, spicy black cherries & cassis with toasted oak notes on the nose & palate. Ripe fruit and linear acidity balance strong but soft, ripe tannins. \$12 glass \$41 bottle

### *Artemis "Stag's Leap" Cabernet Sauvignon*

Aromas of ripe raspberry, dark cherry, & blackberry along with hints of cedar & spice. The mid-palate is pleasant & round with flavors of dark chocolate, plum, dried fruit, & toasted oak. The finish is rich & lingering. \$125 Bottle

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#### *Sparkling Wines*

***J ROGET \$29 BOTTLE, VEUVE CLICQUOT \$99 BOTTLE***

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## BEVERAGES

\$3.95 EACH

Coke, Coke Zero, Sprite, Root Beer, Club Soda, Ginger Ale, Perrier, Roy Rogers, Shirley Temple, Iced Tea, Hot Tea, Lemonade, Regular & Decaf Coffee, Hot Chocolate.  
*Millstream Sodas* - Orange Cream Soda, Grape Soda, Sarsaparilla

## SELTZERS & CIDERS

\$8 EACH

*Carbliss – Peach, Black Raspberry,*

*Bridge House Cider – Hopping Frog, Wild Isabel*

*Executive Chef – Jeana Allen*

*Owner – Mandy Harvey*

***Craneandpelican.com***

**PLEASE MAKE SURE TO CLEARLY COMMUNICATE TO YOUR SERVER THAT YOU NEED THE GLUTEN FREE PREPARATION!**

## COCKTAILS

### *Summer Sangria*

Mandy's famous recipe for a balanced white wine sangria with soaked honeydew melon balls. \$9

### *Captain & Pineapple*

Captain Morgan Rum & Pineapple juice on the rocks, in a highball, with an orange & cherry garnish. \$9

### *Pear Martini*

Pear Grey Goose, Cointreau, simple syrup, & fresh lemon juice shaken & served up with a pear garnish. \$12

### *Bourbon Lemonade Smash*

Cody Road Bourbon & lemonade with crushed ice in a metal cup. \$9

### *Mississippi Mudslide*

Lowish Cream, 360 chocolate vodka, & Kahlua Coffee liqueur, Shaken & served up in a saucer garnished with espresso powder, and a chocolate drizzle. \$12

### *Jameson & Ginger ale*

Highball with Jameson Irish Whiskey and Canada Dry Ginger ale garnished with a fresh lime. \$9

