



**789 6th Ave  
San Diego, Ca  
(619) 255-6509**

# SALADS

*We source high quality ingredients for all of our salads to insure each are fresh and made to perfection.*

## Crazy Goose

Baby greens, cucumber, charred tomatoes, apples, walnuts and white cheddar. Served with your choice of dressing. 9

## Roasted Beet and Monte Chev

Crusted goat cheese croquette, mixed greens, gold and red beets with shaved apple, drizzled with citrus vinaigrette. 12

## Pear and Blue Cheese Salad

Wine poached pear, walnuts, cranberries, crumbled blue cheese and wood smoked bacon. Served on a bed of baby spinach with champagne vinaigrette. 11



## Crazy Caesar

Lightly charred romaine topped with parmesan wedge, smoked Caesar dressing and charred tomatoes. 12

# STARTERS

## Louis' Lobster Tempura

Lobster claws dredged in tempura and lightly fried. Served with our house made apricot champagne dipping sauce. 15

## Fillet Mignon Char-Tar

28 day aged fillet lightly grilled with herbs and olive oil. Minced finely and served with rosemary crostini's. 16

## Artichoke Frito

Panko crusted marinated artichoke hearts fried to perfection and served with citrus aioli. 9

## Mac n Cheese bites

Beer battered deep fried mac bites served with our smoky ranch dressing. 9

## Crazy Goose Wings

Slow smoked then fried to perfection. Served with one of our house made sauces: Hot, Smokin Hot, gaslamp inferno or Crazy Goose. 12

## Hand Cut Onion Rings

Mountain of beer battered deep fried onion rings served with our crazy goose citrus aioli and spicy ketchup. 9

## Baked Lobster Mac n Cheese

This east coast classic is filled with chunks of grilled lobster, four cheeses, cream, butter and penne pasta. 15

## Fridas Fries

Seasoned fries served with spicy ketchup, house made honey whole grain mustard 5

*We are a from-scratch kitchen  
and use high quality  
ingredients for each dish!*

# SANDWICHES

*All sandwiches come with your choice of daily soup or crazy goose house salad*

## Rosemary Chicken Melt

Roasted chicken, rosemary aioli, grilled tomatoes, wilted greens, provolone and cheddar cheese on grilled Texas toast. 11

## Cali-Style

Grilled chicken, avocado, bacon, French fries, chipotle mayo and field greens on toasted brioche bun. 12

## Rockin Ribeye Sandwich

Grilled ribeye topped with caramelized onions, mushrooms, rosemary aioli and Swiss cheese. Served with warm red wine au jus. 16

## Mama Cesiley's Grilled Cheese

Three slices of Texas toast, four slices of cheese, garlic aioli. 9



## Dirty South Catfish Po'Boy

A true southern classic. Lightly battered and fried or grilled catfish topped with Crazy Goose tartar sauce, shaved romaine, thin slices of tomatoes and a deep fried or grilled pickle. 14



Crazy Goose Signature Item

At Crazy Goose Lounge we are a from-scratch kitchen and that means when we have sold out of an item we are out for the day. We cook in small batches to assure the greatest quality possible.

\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

# BURGERS

*All burgers come with famous Crazy Goose zip sauce and your choice of daily soup or house salad*

## Crazy Goose

Angus beef topped with lettuce, tomato, onion and choice of cheese. 13



## Goosy Lucy

Angus beef stuffed with Velveeta cheese. 13

## Tijuana

Angus beef, avocado, cilantro, chipotle mayo, and pepper jack cheese. 15

## The Greek

Ground lamb, goat cheese, citrus aioli, field greens, and caramelized onions. 13

## Quinoa Burger

Organic walnuts, quinoa, mushrooms and pepper blend topped with caramelized onions, Swiss cheese, field greens and citrus aioli. 13

## Davie Crockett's Demise

Wild elk topped with roasted garlic, provolone cheese, field greens and citrus aioli. 16

## JJ'S Burger Challenge

This burger is 2 lbs. Angus beef, 10 strips of wood smoked bacon, 1 lb of onion rings, 2 deep fried pickle spears, cheddar cheese, provolone cheese, topped with house made garlic aioli, our world famous Meet Your Maker hot sauce, lettuce, tomato and onion. Then served with 1lb of seasoned fries. Kill it in under 8 minutes and its free along with your name on our

WALL OF FLAME 45

# ENTREES

*All entrees come with choice of daily soup or house salad. Custom steak sizes are available upon request. Just let us know how hungry you are!*

## Crazy Goose Fettuccine Alfredo

Our house made alfredo sauce, topped with shaved parmesan and organic basil pesto, with choice of chicken or shrimp. 14



## Double Down Short Rib

Slow braised short ribs in red wine, fresh thyme and root vegetables. Sliced and glazed with our apricot bourbon sauce. 22

## Ole Smokey's Fish and Chips

Cold Smoked Alaskan beer battered cod from Dutch Harbor. Served with house fries, tartar sauce and spicy ketchup. 15

## Smoked Tomato Pappardelle

Smoked cherry tomatoes sautéed in white wine with fresh daily vegetables, warm tomato coulee tossed in fresh pappardelle pasta. 17

## Bubba's bone-in ribeye

16oz bone in ribeye chop crusted with fresh rosemary, roasted garlic and sea salt. Grilled to temp. 42

## Daily Seafood

Our chef hand selects only the finest seafood available each day from our local seafood purveyor. Ask your server for today's market selection. 25

## The Fillet

28 day aged fillet grilled to temp and crusted with fresh herbs and olive oil. Served resting in our world famous red wine jus. 39

## Maple Truffle Lamb Chops

Tender milk fed lamb grilled and glazed with organic maple, truffle oil and smoked salt. 36

# DESSERTS

## Flourless Chocolate Torte

This gluten free treat is heavy on dark chocolate, cream and butter. It is slow baked and resting in warm raspberry sauce. 8



## Salted Caramel Cheesecake

A real New York classic filled with dark hazelnut caramel and topped with roasted sea salt. 8

## Red Velvet Cake

Take a trip to Georgia with this southern classic layered with vanilla bean cream cheese and rich molasses. Topped with more vanilla bean cream cheese. 8

# SIDE ORDERS / SOUP

Roasted Garlic Mash Potatoes 5

Grateful Goose Daily Vegetables 5

Sage Stuffing 5

Quinoa succotash 6

Saffron Rice 5

Lobster Bisque 9

Daily Soup 5



Crazy Goose Signature Item



# BRUNCH MENU

Saturday & Sunday 10am-230pm

## HASHES AND BENEDICTS

*All hashes and Benedict's come with fresh fruit, choice of bread and poached or fried eggs*

### Short Rib Hash

Slow cooked short rib, potatoes, caramelized onions, grilled peppers with fresh herbs. 15

### Hells Hash

 Smoked ham, bacon potatoes, pineapple, caramelized onions, topped with habanero hollandaise sauce 12

### Smoked Brisket Hash

Slow braised Angus beef brisket with bell peppers, potatoes, and smoked onions. 13

### Salmon Confit Benedict

Butter poached salmon, tarragon, topped with hollandaise sauce. 14

### Fillet Mignon Benedict

Our tender, hand cut fillet, grilled and topped with hollandaise sauce and fresh thyme. 15

### Tony Gwynn Benedict

 Thin slices of double smoked ham piled high on an English muffin, topped with hollandaise sauce and bacon crumble. 12

### Louis Lobster Benedict

Creamy garlic lobster on top of an English muffin, served with hollandaise sauce. 16

## OFF THE GRIDDLE

*All griddle items come with pure maple syrup or our bourbon molasses syrup and lots of butter*



### Captain Crunch French Toast

Thick brioche bread dipped in traditional batter and kissed by the captain. 11

Traditional French Toast available upon request

### Traditional Pancakes

Three hot buttermilk pancakes laced with butter and cream, with your choice of chocolate chips, butterscotch chips, bacon, blueberries, peanut butter, sausage or fresh banana. 10

### The Down Home Waffle

A giant waffle with whipped cream, fresh strawberry compote, butter and powdered sugar. 11

## SOUTHERN CLASSICS



### Big Johns Biscuits n Gravy

A true country breakfast plate filled with two fresh baked biscuits smothered in peppery gravy, thick cut bacon, apple sausage, choice of eggs and crisp potato hash. 12

### Fried Chicken and Waffles

A giant waffle topped with fried chicken wings, bourbon infused syrup and butter. 14

## SIDE ORDERS

Biscuit 5

Pancake 5

Potato Hash 5

Bacon 5

Apple Sausage 6

Grilled Ham 6

Gravy 5

Oatmeal 5

Hollandaise Sauce 3

## OMLETTES

All Omelets come with potato hash and toast

### Papa Goose

Three eggs, melted cheese, bacon, tomatoes and spinach. 11



### Gravy Goose

Bacon, cheddar cheese, caramelized onions topped with sausage gravy. 11

### Cali

Fried potatoes, chorizo, avocado, goat cheese and cilantro. 14



Crazy Goose Signature Item