



Cru Bistro

Lead by the renowned Chef Brislin, Cru Bistro is known to serve carefully cultivated, progressively Californian dishes. As one of the top Mission Valley restaurants, our establishment is known for superb cuisine while providing attentive yet delightful service.

Cru Bistro's menu is based on San Diego favorites but enhanced with a palette of global flavors, and features a wide array of selections made from only the freshest and highest quality ingredients.

Complemented by warm and comfortable surroundings, great wines, cocktails and a typical bistro ambiance, this Mission Valley restaurant offers the perfect combination of great food, attentive service, and comfortable surroundings that are sure to make your visit memorable.

HOURS

BREAKFAST

DAILY BUFFET - 6:30 A.M. - 10:30 A.M. BREAKFAST SERVED - 6:30 A.M. - 11:00 A.M.

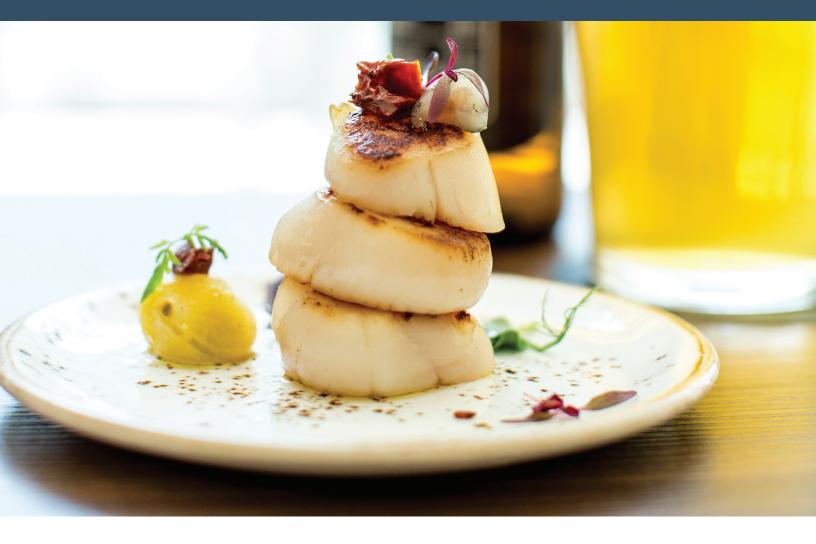
LUNCH & DINNER

DAILY - 11:00 A.M. - 10:00 P.M.

CRU BISTRO BAR

DAILY - FROM 11:30 A.M.





Small Plates

SPINACH ARTICHOKE DIP \$11

House made tortilla chips, shaved parmesan

CHICKEN QUESADILLA \$10

Diced chicken, flour tortilla, sour cream, guacamole, and cilantro

FIESTA NACHOS \$14

Beef tri-tip or chicken, jalapeno, tomato, sour cream, and guacamole

PORK AREPAS \$12

Smoked pork, flaky corn tortillas, chipotle sauce, avocado, pico de gallo

SEARED SCALLOPS \$16

Diver scallops, creamed kale polenta, and micro wasabi

HUMMUS DUO \$10

Garlic and red pepper, grilled naan, and olive oil

WINGS \$14

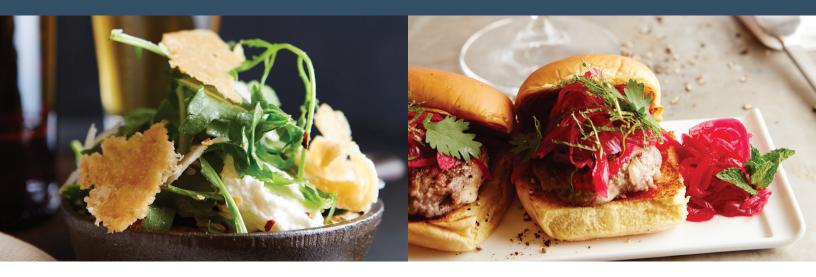
Bone in or boneless wings, choice of buffalo, or garlic parmesan

BURRATA \$16

Fennel toasted almonds, lemon zest, and evoo

CHEESE BOARD \$16





Soups and Salads

HARVEST SALAD \$15

Grilled chicken, candied pecans, cranberries, blue cheese crumbles, honey mustard dressing

CRAB CAKE SALAD \$19

Mix greens, dungeness crab cakes, avocado, tomato, lemon vinaigrette

TUNA NICOISE \$15

Poached yellow fin, haricot verts, fingerling, olives niciose, farm fresh egg, champagne vinaigrette

Sandwiches

TURKEY + BRIE \$18

Baby spinach, cranberry mayo on a ciabatta roll

TUNA CROISSANT \$12

Albacore tuna with sweet relish, bibb lettuce

SHORT RIB TACOS \$18

Braised beef Short rib, corn tortillas, pickled onion, smashed avocado, queso fresco, chipotle aioli

GRILLED CHICKEN \$14

Provolone, red onion jam, tomato, lettuce, avocado, whole grain roll

CLASSIC CAESAR SALAD \$10

Chopped romaine, garlic crouton fresh shaved parmesan, caesar dressing

CHICKEN NOODLE \$7

CLAM CHOWDER \$7

TORTILLA CHICKEN \$8

Artisans cheese, fig jam, classic accoutrements, toasted baguettes

BUILD YOUR OWN BURGER \$14

8oz angus patty, lettuce, tomato, onions, choice of cheese and garlic aioli

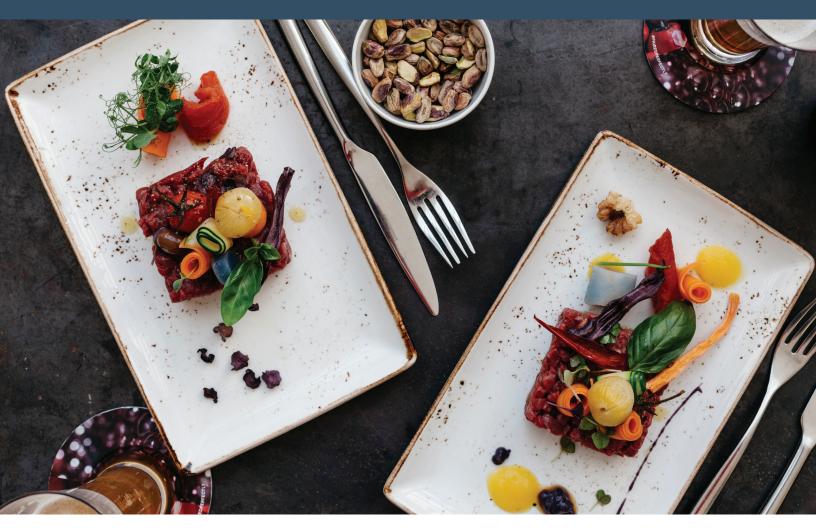
PHILLY CHEESESTEAK \$16

Thinly-sliced sirloin, provolone, onions, red and green peppers on a long bread roll

THE GRAND CLUB \$13

Sliced tri-tip, smoked turkey, lettuce, tomato, bacon and chipotle mayo





Entrées

PENNE ARRABIATA \$19

Whole grain penne pasta, spicy marinara, olives

SOUTH OF THE BORDER FAJITAS \$22

Beef or chicken strips, red & greens peppers, and white onion

RIBEYE STEAK \$28

10oz, roasted fingerlings, red wine demi-glace

MOM'S MEAT LOAF \$22

House made with mushroom demi glaze served with cheddar-jalapeno smashed potatoes

CHICKEN MADEIRA \$25

Roasted fingerling potatoes, market vegetables, button mushrooms, dried apricots

SESAME CRUSTED TUNA \$30

Sliced and drizzled with wasabi ranch and sriracha mayo

POTATO CRUSTED SALMON \$24

Roasted potatoes, sautéed carrots and asparagus, and roasted tomato

BRAISED SHORT RIBS \$30

Tender beef, baby carrots, cheddar-jalapeno smashed potatoes