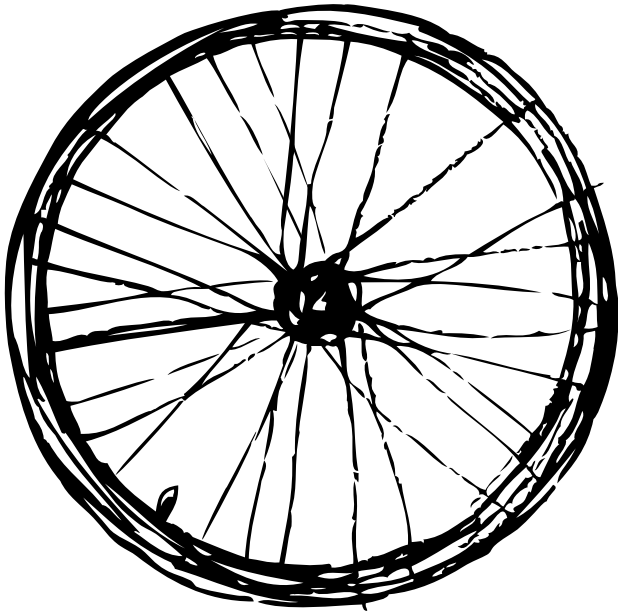


THECORNER



369 10TH AVENUE, 92101

@ THE CORNER OF 10TH & J

619.531.8804

JUST DAMN GOOD COCKTAILS

PACE IS THE TRICK Bookers Bourbon, Grand Marnier, Frangelico. \$10.00
"Served up - Stirred not Shaken".

FLY BY Nolets Gin, Crème de Violette, Fresh Lemon. \$10.00
Served as a Martini "Classic Aviation with Attitude".

GINGER CREEK Knob Creek Bourbon, Canton Ginger, Ginger Beer. \$10.00
"Good...Damn Good".

GUAPO Avion Blanco, Apricot Brandy, Fresh Lime, Pinch of \$10.00
Cayenne. "On the Rocks...Smooth and Fiery".

CORNER MULE Sobieski Vodka, Ginger Beer, Fresh Lime and \$10.00
Cucumber. "A refreshing kick to the Classic Mule".

ST. JAMESON Jameson Irish Whiskey, St. Germaine, Orange \$10.00
Bitters. "Prepare to be blessed".

MAKERS MULE Makers Mark Bourbon, Ginger Beer, Fresh Lime. \$10.00
"Makers a great Mule".

BULLEIT OLD FASHIONED Bulleit Rye Bourbon, Cherry Bitters, \$10.00
Touch of Orange, Brown Sugar, Topped with Soda Water.
Could have called this one "The Davin".

DRAFT BEERS

COORS LIGHT	\$5.00	STONE IPA	\$6.00
BLUE MOON	\$6.00	YELLOWTAIL PALE ALE	\$6.00
GUINNESS	\$6.00	ALESMITH X	\$6.00
DOS EQUIS	\$6.00	TRUMER PILS	\$6.00

BOTTLED BEERS

BUD	\$5.00	PBR 24 OZ. CAN	\$5.00
BUD LIGHT	\$5.00	NEWCASTLE	\$6.00
MILLER LITE	\$5.00	STELLA	\$6.00
CORONA	\$6.00	WYDER'S PEAR CIDER	\$6.00
PACIFICO	\$6.00	DOGFISH HEAD 90 IPA	\$6.00

CRAFT BEERS

(22oz)

ALESMITH X PALE ALE	\$10.00
BEAR REP. RACER 5 IPA	\$10.00
BEAR REP. RED ROCKET ALE	\$10.00
FAT TIRE	\$9.00
JULIAN CIDER	\$12.00
LIGHTNING THUNDERWEIZEN	\$10.00
MISSION SHIPWRECK DBL IPA	\$12.00

(350ml)

CHIMAY BLUE GRANDE	\$9.00
DUVEL BELGIAN ALE	\$9.00

THE BUBBLES

	GLS	BTL
SOFA BLANC DE BLANCS apricot, pears, honeysuckle, citrus, delicate bubbles.	\$8.00	-
GLORIA FERRER BLANC DE BLANCS (750ML) apricots, crisp, notes of honey dew.		\$36.00

THE WHITES

07 FERRARI-CARANO FUMÉ BLANC zesty grapefruit, citrus, honeydew, mango, guava.	\$8.00	\$28.00
10 NOBILO green grass, lemon grass melon, citrus.	\$8.00	\$28.00
07 BRASSFIELD PINOT GRIGIO “HIGH SERENITY RANCH” green apple skin, pineapple, pear in the nose, crisp acidity, lingering finish.	\$8.00	\$28.00
09 ANGELINE CHARDONNAY vibrant, fresh apple, peach, creamy vanilla finish.	\$8.00	\$28.00

THE REDS

09 LUCKY STAR PINOT NOIR ripe red raspberry, cherry, silky finish.	\$8.00	\$28.00
09 DISENO MALBEC ruby red, ripe plums, blue berries, cinnamon, vanilla.	\$8.00	\$28.00
09 ROUND HILL CABERNET black cherry, raspberry, earthy notes.	\$6.00	\$22.00
08 WRITER’S BLOCK ZINFANDEL jammy raspberries, black cherries, vanilla spice, white pepper.	\$10.00	\$36.00

OUR STORY

The Corner Bar and Restaurant was originally part of the historic Carnation Milk Factory which was built in the early nineteenth hundreds. It was converted to lofts in the mid 90's and occupied as a residence in 1999 by brothers, Davin and Cooper. Cooper, a University of Miami graduate in Chemistry & Oceanography and Davin, a University of Montana graduate in Business Management & Spanish decided to meet up in San Diego to start their careers. Over the next seven years the brothers hosted multiple gatherings while living in the space and it became known as "The Loft" to many of the San Diego residents in the East Village.

In 2004, the Padres completed the construction of Petco Park and this sparked the idea of converting The Loft into a bar. In 2006, Cooper and Davin moved out of the space and decided to become restaurateurs' creating the concept known as "The Corner". After two years of planning, many challenges and a little luck The Corner opened on May 15th, 2008 to serve the East Village community that the brothers had come to love!

To The Corner the East Village is one of the most important priorities of its business and we enjoy sharing a unique space with the neighborhood.

Sustainable and healthy lives are a focus for our business. We use only the highest quality of ingredients that are sourced locally and humanely treated. The produce is from local farms, the meats are hormone free and never frozen. We hand-make our burger patties daily, hand-cut the sweet potato fries, create unique home BBQ sauce, wasabi aioli, salad dressing and even pickle our own jalapenos. We take pride in presenting our customers with the highest quality products and service possible.

Enjoy!