



## Crispy Stickers

	× 3	× 6
<i>Traditional</i> CRISPY EDGE DOUGH + [GINGER PORK & CABBAGE FILLING] + CITRUS PONZU GLAZE + DAIKON MICROGREENS	5.00	8.00
<i>Chorizo Date</i> <b>VA</b> TURMERIC DOUGH + [SPICY CHORIZO & DATE FILLING] + LEMON PEPPER CREAM + PEA SHOOTS	6.00	9.00
<i>Mediterranean Lamb</i> PARSLEY & FENNEL DOUGH + [SPICED LAMB FILLING] + CUCUMBER TZATZIKI + DILL MICROGREENS	7.00	10.00
<i>Mexican Chilaquiles</i> GARLIC DOUGH + [VERDE CHICKEN FILLING] + AVOCADO CREMA + BLACK BEANS & COTIJA CHEESE + CILANTRO	6.00	9.00
<i>Buffalo Chicken</i> <b>VA</b> GARLIC HERB DOUGH + [CREAMY BUFFALO CHICKEN FILLING] + BUFFALO GLAZE + CELERY MICROGREENS	6.00	9.00
<i>Vietnamese Spring Roll</i> <b>VA</b> CRISPY EDGE DOUGH + [CHICKEN SPRING ROLL FILLING] + BIBB LETTUCE WRAP + NƯỚC CHẤM GLAZE + PEANUTS	8.00	11.00
<i>Azteca</i> <b>V</b> CHIA SEED DOUGH + [BEAN DIP FILLING] + FIRE ROASTED PICANTE + CILANTRO & LIME	5.50	8.50
<i>Tikka Masala</i> <b>V</b> CRISPY EDGE DOUGH + [PLANT BASED CHICKEN FILLING] + COCONUT CASHEW TIKKA MASALA + CILANTRO	6.00	9.00
<i>Lemongrass Chicken</i> <b>V</b> LEMON PEPPER DOUGH + [PLANT BASED CHICKEN & LEMONGRASS FILLING] + COCONUT KAFFIR LIME CREAM	6.50	9.50
<i>Apple Pie</i> CINNAMON DOUGH + [APPLE PIE FILLING] + BOURBON CARAMEL	SINGLE 2.50	5.50 8.50
<i>Cherry Blossom</i> ALMOND DOUGH + [MASCARPONE CHERRY FILLING] + WHITE TEA CITRUS GLAZE + TOASTED PISTACHIO	SINGLE 3.50	6.50 9.50

## Salads + Small Plates

<i>Couscous Tabbouleh</i> <b>VA</b> COUSCOUS + PAPRIKA ROASTED CHERRY TOMATO + CUCUMBER + PICKLED RED ONION + MINT & PARSLEY + FETA	4.50
<i>Pickled Wasabi Cucumber Salad</i> <b>V GF</b> WASABI CUCUMBER + TOGARASHI SPICE + BLACK SESAME SEED + RED CABBAGE MICROGREENS	3.00
<i>Bok Choy</i> <b>V GF</b> BABY BOK CHOY + GARLIC CHILI SAUCE + ORANGE	4.50
<i>Roasted Cauliflower</i> <b>V GF</b> CAULIFLOWER + COCONUT CURRY + TOASTED CORIANDER & COCONUT FLAKES + CILANTRO + LIME	6.50
<i>Elote Street Corn</i> <b>GF</b> GRILLED BABY CORN + LIME CREAM SAUCE + PICKLED RADISH + COTIJA CHEESE + CHIPOTLE + CILANTRO	5.50
<i>Beans and Rice</i> <b>GF</b> SMOKY CHIPOTLE RED BEANS + SOFRITO RICE + LEEK MICROGREENS	4.00
<i>Greens</i> <b>GF</b> ARUGULA + PARSLEY + PARMESAN + LEMON	11.00

**V** VEGAN **VA** VEGAN AVAILABLE **GF** GLUTEN FREE

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## Caffeinated Beverages

BY BLUEPRINT COFFEE + THE LONDON TEA ROOM

COFFEE HOT OR ICED	12 OZ 2.00	16 OZ TO GO 2.50	AMERICANO	2.25
LATTE		4.00	ESPRESSO	2.25
CAPPUCCINO		3.50	LOOSE LEAF TEA	3.50
MACCHIATO		3.00	TEA LATTE	4.50
INTERNATIONAL DRINK FEATURE	ASK		GANACHE HOT CHOCOLATE	2.50

## Handcrafted Cocktails

<i>Fizzy Nut</i>	DRY GIN + COCONUT MILK + CORIANDER + LIME   SHAKEN HARD	9.00
<i>Lightly Lemon</i>	PROSECCO + BITTERS   GINGER + AGAVE   Poured slowly	8.00
<i>Salsa Vodka</i>	HOMEMADE BLOODY MARY RECIPE   MIXED ROUGHLY	8.00
<i>Sinful Cider</i>	BOURBON + CIDER + LEMON + CINNAMON   CHILLED OVER ICE	8.00

## Wine

<i>Rioja</i>	MONTEBUENA CUVÉE 2014-COSECHA, SPAIN	7.00
<i>Malbec</i>	CASARENA AREYNA 2015-MENDOZA, ARGENTINA	7.50
<i>Cabernet</i>	LONGFORD ESTATES 2014-MONTEREY, CA	7.00
<i>Pinot Noir</i>	CASILLERO DEL DIABLO 2015-CHILE	7.00
<i>Petite Sirah</i>	ODD LOT BLEND 2015-MONTEREY, CA	7.00
<i>Arneis</i>	CANTINE ELVIO TINTERO 2016-LANGHE, ITALY	6.00
<i>Chardonnay</i>	HOUSE OF CARDS 2014-SONOMA, CA	6.00
<i>Prosecco</i>	GIAN CARLO-VENETO, ITALY	8.00
<i>House</i>	RED OR WHITE	4.00

## Beer

<i>IPA</i>	DESCHUTES FRESH SQUEEZED-BEND, OR	7.50
<i>Agave Wheat</i>	BRECKENRIDGE BREWERY-BRECKENRIDGE, CO	5.00
<i>Blonde Ale</i>	PERENNIAL SOUTHSIDE BLONDE-ST. LOUIS, MO	6.50
<i>Winter Ale</i>	ELYSIAN BIFROST-SEATTLE, WA	7.00
<i>Imperial Stout</i>	2ND SHIFT LSD + BLUEPRINT COFFEE-ST. LOUIS, MO	10.00



## Breakfast

SERVED UNTIL 11 AM • ALL DAY ON SUNDAY

*Huevos Rancheros* 7.00

AZTECA POTSTICKER + [EGGS & SALSA] + COTIJA CHEESE

*Bacon Slinky* 10.00

THICK-CUT BACON + [4 POTSTICKERS OF YOUR CHOICE]

*Eggs Your Way* 7.00

TWO EGGS + THREE POTSTICKERS + COVERED IN CHOICE OF SAUCE [+CHEESE FOR \$1]

*Quiche au Chèvre* × 3 7.00 × 6 10.00

CHIVE DOUGH + [GOAT CHEESE AND EGG FILLING] + CRISPY ONION + TOMATO HOLLANDAISE

*Fresh Fruit* ASK

ASK SERVER

*+Eggs* 1.00

*+Bacon* 2.00

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## *Dinner Entrees*

SERVED 5 PM - CLOSE

### *From the Coop*

JERK CHICKEN THIGH + [CHORIZO DATE STICKER] + GRILLED PINEAPPLE RELISH + SOFRITO RICE + LEMON PEPPER CREAM

12.00

### *From the Sea*

SESAME AHI TUNA + [TRADITIONAL PORK STICKER] + WASABI CUCUMBER + CITRUS PONZU + KATSUOBUSHI

17.00

### *For the Party*

STL STYLE RIBS + [BUFFALO CHICKEN STICKER] + BACON CHEDDAR MASHED POTATOES + BLUE CHEESE SAUCE

14.00

### *From the Ground* (VEGAN)

LAZTECA STICKER] + COLLARDS + CREAMED GARLIC CASSAVA + EPAZOTE VERDE + CRISPY PINTO BEAN

11.00

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