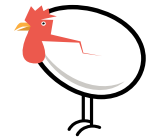




We are not your average restaurant—and this is not your average chicken.



Our Chicken

Our fresh, pasture-raised birds come from local farms including Jidori Farms. They're antibiotic- and preservative-free, "beyond free-range." Learn more at jidorichicken.com.



Our Eggs

Our non-gmo eggs come from top rated Southern California farms including Gonestraw Farms.



Our Spices

Our proprietary, ground to order, organic spice blends come from Le Sanctuaire in San Francisco.



Our Bread

We only use bread made in-house or artisan bread sourced from the best local bakeries.



Our Produce

Our produce comes from the highest quality, boutique local farms.



Admittedly, we're a little cocky.

Forget about which came first. We've intentionally crafted both the chicken and the egg for you to enjoy with reckless abandon and the assurance that you're savoring every bite of locally raised, free-living chickens without a care or antibiotic in them - just as nature intended.

Out of our culinary coop comes everybody's favorite animal that crossed the road, reimagined: Southern California fried chicken and egg fare in a fun, lawn game-filled ambiance alongside craft drinks for any occasion.

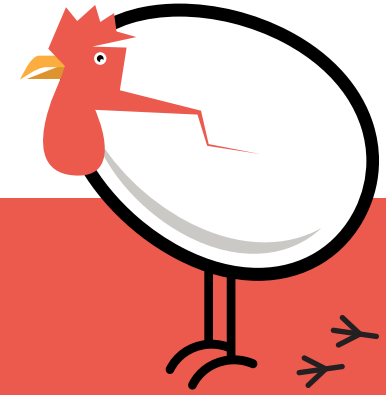
There are no shortcuts when you give a cluck.

San Diego 619.795.3299 2266 Kettner Blvd	Encinitas 760.230.2968 407 Encinitas Blvd
Costa Mesa 949.383.5040 196 E 17th St	Pasadena 424.901.0077 30 W Green St
Century City 424.320.0046 10250 Santa Monica Blvd	Las Vegas 702.820.5991 3770 Las Vegas Blvd S

WARNING: Certain food and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.



The

CRACK SHACK

crackshack.com

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Sandwiches 🐔

+ make any sandwich a double: \$5

BAE \$9

bacon, avo, sunny side egg, american cheddar, brioche

Coop Deville \$12

fried Jidori breast, pickled fresno chiles, pickles, lime mayo, napa cabbage, brioche

+ add cheddar & bacon: \$3

Señor Croque \$12

fried Jidori breast, bacon, runny egg, white cheddar, miso-maple butter, brioche

G-House \$12

grilled Jidori breast, caper mayo, arugula, romaine, pickled onions, pepperoncini, Caesar dressing, whole wheat brioche

Firebird \$12

spicy fried Jidori thigh, cool ranch, crispy onions, pickles, potato roll

Fried Chicken 🐔

Our Signature, SoCal Famous Jidori Bone-In Fried Chicken

5 Pieces \$17

Half Bird

10 Pieces \$31

Whole Bird

Toss It: Honey Butter / Toro / Sweet Heat / Fire - Add \$1

Flock Meals 🐔

Feed the whole fam with simple, convenient meals all your peeps will love.

Small Flock 5-piece bone-in Jidori fried chicken, large fry, classic slaw, mini biscuits, chicken nuggets, 2 chocolate chip cookies \$50

Large Flock 10-piece bone-in Jidori fried chicken, large fry, classic slaw, mini biscuits, chicken nuggets, 2 chocolate chip cookies \$65

NEW!

Svelte Flock extra large baja chop salad with four servings of protein \$48

(choice of: fried breast / fried thigh / grilled breast)

Bowls 🐔

Downward

Dog \$11

seasonal vegetables, quinoa, hummus, lemon yogurt vin

+ add a fried egg \$1

Anti-Salad

Power Bowl \$11

smoked chicken, soft boiled egg, quinoa, chato's salsa, avo, arugula, pickled onions

Add-Ons

fried or grilled breast \$5.50 | fried thigh \$5.50

smoked white meat \$4 | pollo asado \$5

Other Cluck 🐔

Schmaltz Fries

regular fry \$3

large fry \$6

Mini Biscuits

(6pc) \$6

miso-maple butter

Lil' Cluckers 🐔

Kid's Meal \$7

choice of: nuggets, grilled chicken or grilled cheese

+ choice of side: carrots or petite fries

+ cookie

+ kid's drink

Treats 🐔

Salted Chocolate Chip Cookie \$2

housemade, with love

