## TO GO

#### THANK YOU FOR PATIENCE AND SUPPORT. DON'T FORGET TO WASH YOUR HANDS!

TOAST, NOBLE BREAD		
Nutella w/strawberry jam	5	
CULTURED BUTTER, ORANGE BLOSSOM HONEY, FIGS	6	
HOUSEMADE RICOTTA, FRESH BERRIES	7	
* CREAMY AVOCADO & JAMMY EGG mixed seasonal greens		
CHÈVRE, SCRAMBLE EGGS, ROASTED MUSHROOM	9	
FRUIT		
FRUIT BOWL, BANANAS AND BERRIES	4	
YOGURT PARFAIT, CB GRANOLA, AZ HONEY, BERRIES	8	
SALAD  HOUSE seasonal greens, pickles, Tajin croutons, herbs, creamy vinaigret + roasted duck breast 3	8 te	
SIDE ITEMS		
SMASHED FRIED POTATOES, SAUCE BRAVA	4	
CRISPY PORK BELLY, SALT & PEPPERED	4	
CHICHARRONES, ESPRESSO MAPLE SYRUP, CB HOT SAUCE	5	
MIXED NUTS & SEEDS, ROASTED AND CANDIED	6	
DRINKS		
ROTATING SODAS, BOTTLES & CANS	3	
COFFEE, DRIP, PROVISION ROASTED 3	. 25	
ESPRESSO DRINKS - ORDER AT TIME OF PICKUP 4.25	- 6	

SAVORY CRÊPES ALTERNATIVE CRÊPE BATTERS: BUCKWHEAT & CHICKPEA	
BURRITO W/ PORK CHORIZO - CHIPOTLE CRÊPE peppered cheesy eggs, black beans, ancho salsa, avocado, co	11 tija
CHIPOTLE BURRITO fontina cheese, herb potatoes, black beans, ancho salsa, avoca	12 ado
PAPA K Hassayampa ham, eggs, peppered cheese, roasted mushroom	11
CREAMY TAHINI VEGETABLES roasted farm vegetables, pickles, crispy chickpeas, mixed gree	11 ens
SLOPPY JOE ground pork, apple vinegar potato salad, pickles + greens	12
*HERITAGE DUCK BREAST ham from Meatshop, preserved mustard seeds, fontina cheese	13
JAMAICAN JERK pork sausage, fontina, potato brava, mixed herbs & greens	11
*GRAND PRIX - COFFEE CRÊPE pork belly, espresso maple, chili aioli, egg up	12
CHEESE & MUSHROOM Schoice of cheese, roasted mushroom	3.5
PEPPERJACK EGGS, HERITAGE BLACK BEANS, AVOCADO + roasted chicken 2	9
*CHILAQUILES - CRÊPE CHIPS egg up, pork chorizo, avocado, black beans, cotija & cilantro	11

# SWEET CRÊPES

PURE MAPLE SYRUP, VANILLA BEAN	5
MAPLE BUTTER brûlée banana, spiced pecans, pure maple	8
LEMON + HIBISCUS lemon curd , vanilla bean crêpe, hibiscus gelée + add marinated strawberries 1	8.5
FIRST TIME Nutella, banana brûlée, banana chips	8.5
SECOND TIME Nutella, banana brûlée, strawberries, banana chips	9
BUCKWHEAT CRÊPE & HONEY lemon curd, Sonoran blossom honey, AZ pecans	9
VANILLA BEAN CUSTARD marinated strawberry, salted caramel, roasted & candied	9 d peanut
BLINTZ 12 hour ricotta, cb strawberry jam, whipped cream	9.25
ODE TO A SUNDAE - CHOCOLATE CRÊPE vanilla bean custard, berries, caramel, banana, candied speanuts	10 spanish

MANAGEMENT TEAM BOH: TEE WILLIAMS OPERATIONS: JACK MOSSLER CHEF OWNER: JEFF KRAUS

#### Crêpe Bar

FORMALLY KNOWN AS A NATIONALLY ACCLAIMED FOOD TRUCK, TRUCKIN' GOOD FOOD DECIDED TO PERMANENTLY HANG UP THEIR KEYS IN JULY OF 2012 TO OPEN CRÊPE BAR, TEMPE, AZ.

OUR MISSION IS TO SHAPE THE FUTURE OF THE RESTAURANT BY IMPROVING THE QUALITY OF LIFE OF OUR TEAM, GUESTS, AND COMMUNITY WHILE CREATING AND PROMOTING GREAT TASTING, ZERO-WASTE, FROM SCRATCH DISHES AND BEVERAGES.

OUR PLAYFUL INTERPRETATION OF CRÊPES AND DEDICATION TO CREATING AN ENVIRONMENT WHERE EVERYONE FEELS INSPIRED, WELCOMED, AND JOYFUL TO BE A PART OF HAS MADE US AN AWARD WINNING BREAKFAST AND LUNCH DESTINATION.

THANK YOU TO OUR TEAM, OUR FARMERS, OUR BUTCHERS, OUR BREAD BAKERS, AND THE COMMUNITY FOR CHOOSING US.

WEBSITE: WWW.CREPEBAR.COM

FACEBOOK: CREPEBARAZ

INSTAGRAM: CREPEBAR

### 21 & OVER

#### SPARKLING WINE

JP Chenet Blanc de Blanc sparkling wine 7
Mimosa sparkling wine, orange juice, glass/carafe 8/27

#### COCKTAILS \$8

Bloody Mary vodka, spicy tomato, olives, farm find pickles, over ice

Chai Bourbon almond milk, Angostura Bitters, over ice

Greyhound grapefruit juice, vodka, shaken, served up

Teatime vodka, AZ honey, pomegranate iced tea, lemon, over ice

The Business cold brew, espresso, steamed milk, bourbon, over ice

## SOFT DRINKS \$3

**Rotating Flavors** 

#### ESPRESSO

Provision Coffee, Arcadia AZ

Espresso	3
Americano espresso, hot water	3.25
Cappuccino espresso, steamed milk	3.5
Espresso con panna espresso, whipped cream	3.75
Cuban espresso, steamed milk, raw sugar	4.25
Latte espresso, steamed milk	
with choice of syrups:	4.50
Honey	
Vanilla	
Caramel, Sea Salt	
Dark Chocolate Mocha	
Moroccan	
The Biz cold brew, espresso, steamed milk, i	ced 6

#### COFFEE

Provision Coffee, Arcadia AZ

cup,	bottomless for	dine-in	3.25
cold	brew, rotating	blends	4

#### OTHER BEVERAGES

Milk, whole or 2% or almond or OATly	3
Chocolate Milk, made with CB mocha	3.25
Grapefruit Juice	3
Orange Juice	3
Tea, loose leaf, rotating	3
Tea, pomegranate iced includes refill	3.5
Chai, Hot or Iced	4.25

Special Thanks to the CB Team for their commitment and dedication:

3+ YEARS: FOH: LEAH "BOSS" HUDGINS BOH, STEPHEN KELLY, RYAN PARDO, DAVID MILES

1+ YEARS: FOH, CHARLEE TORRES, RIYAN ELLSWORTH, BOH, AMBER RIOJAS

We make almost everything in house and from scratch. We practice no waste cooking. If we don't make it we credit those who do. Food allergens and Dietary restrictions. We are not a gluten-free environment. 9 vegetarian 9 gluten free 9 Vegan Note: Wait times may vary because we cook to order. Please enjoy and be inspired.

Takeaway items are limited and will be served in crêpe cones like the ones we used on our food truck, Truckin' Good Food. For the highest quality experience we encourage dine-in.

\* Consuming raw or undercooked meats, poultry, seafood, eggs may increase risk of food-borne illness.