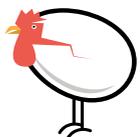




We are not your average restaurant—and this is not your average chicken.



Our Chicken

Our fresh, humanely-and “beyond-free range” pasture-raised birds come from local Jidori Farms. They’re organic, non-GMO, antibiotic- and preservative-free. Learn more at jidorchicken.com.



Our Eggs

Our eggs come from local, family-owned and operated boutique farms raising hormone- and antibiotic-free chicks.



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 delivered daily from local Stoneground Bakery.



Our Produce

All produce in our bowls and on our sandwiches comes from top quality, boutique local farms.



Our Ice Cream

Our shakes are spun with premium, natural-ingredient scoops from SoCal-based After’s Ice Cream.



Admittedly, we’re a little cocky.

...That’s what happens when your fine dining background spoils you with ingredients delivered directly by the farmers who grew them.

We’ve intentionally sourced and crafted chicken 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.

Call us high-maintenance, but there are no shortcuts when you give a cluck.

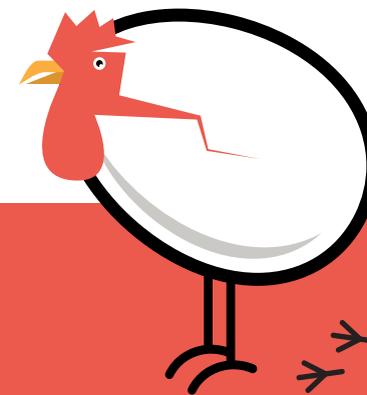
FEEDING A WHOLE FLOCK?

Ain’t no party like a fried chicken party, so peep the catering menu and get your favorites delivered right to your coop



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.

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



The

CRACK SHACK

crackshack.com

@getcrackshacked

SCAN TO ORDER ONLINE



Sandwiches

double protein: \$7 • sub grilled chicken

Firebird \$14 🍴🍴

spicy fried Jidori thigh, crispy onions, pickles, cool ranch, artisan onion bun

Coop Deville \$14 🍴🍴

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

+ add cheddar & bacon: \$3

Señor Croque \$14

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

The Royal Hangover \$11

giant biscuit, sunny egg, maple sausage, american cheese, hot garlicky aioli

Cali Drip \$14 🍴🍴

pollo asado, fries, chipotle-bacon mayo, pickled onions and jalapeños, melty oaxacan queso, crunchy torta

Double Clucker \$14

two ground chicken patties, cheddar, bacon, guac, pickles, fried onions, burger sauce, artisan onion bun

Caesar's Chick \$14

grilled Jidori breast, caper mayo, arugula, romaine, pickled onions, pepperoncini, tomatoes, caesar dressing, wheat brioche

BAE \$12

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

+ add fried chicken: \$7

Whole Fried Chicken

signature jidori farm bone-in 🍴🍴

Half Bird \$19
5-piece

Whole Bird \$37
10-piece

Toss It! Honey Butter • Toro • Sweet Heat • Fire \$1.50

For the Flock

share with your peeps...or don't

Shack Fries 🍴🍴

tossed in schmaltz & crack spice

reg \$3.50 • large \$6.50

Classic Slaw 🍴🍴

napa cabbage, lime mayo, fresno chiles, pickles

Mini Biscuits \$6

6 per order, with miso-maple butter

Fire Nuggets \$11

6 spicy Jidori nuggets

Chicken Oysters \$12

pickle brined, mustard seed tartar, lemon

Mexican Poutine 🍴🍴 \$13

schmaltz fries, pollo asado, jalapeno cheese wiz, pico de gallo

Flock Meals

feed the whole hangry fam 🍴🍴

fried chicken, 6 mini biscuits, large fry, classic slaw, 12 nuggets, 2 chocolate chip cookies

Small \$60 | **Big** \$75
5-piece | 10-piece

Lil' Cluckers

Kid's Meal \$7

choice of: nuggets, grilled chicken or grilled cheese
+ carrots or petite fries
+ cookie
+ kid's drink

Bowls

tryin' to be healthy-ish

Baja Chop Salad \$13 🍴🍴 **Power Bowl** \$13 🍴🍴

mixed greens, guac, radishes, cukes, pickled onions, cotija cheese, tortilla strips, charred poblano dressing
+ make it a side \$5

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

Add Protein \$7

Toss It! \$1.50

+ fried or grilled breast
+ fried thigh
+ smoked white chicken
+ pollo asado
+ nuggets (4)

Ancient Grains \$13

quinoa, hummus, roasted veggies, arugula, lemon yogurt vin, crispy chickpeas
+ add a fried egg* \$1

Somethin' Sweet

Salted Chocolate Chip Cookie \$2.50 🍴🍴

housemade, with love

Milkshake \$10

seasonal rotating flavors, made with Afters Ice Cream

🍴🍴 Coop Faves

