

KRU'S  
**THE JOY OF  
COOKING**





**THIS MENU IS FOR SALE FOR \$10  
A PORTION OF YOUR  
PURCHASE WILL BENEFIT:**



# **COMMUNITY ALLIANCE WITH FAMILY FARMERS**

**Building sustainable food and farming systems through policy  
advocacy and on-the-ground programs that create more resilient  
family farms, communities, and ecosystems.**

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**MENU DESIGN AND ILLUSTRATION  
BY BEN DELLA ROSA**

**@KRUSACRAMENTO | #KRUSACRAMENTO**

# RATATOUILLE (CONFIT BYALDI)

*Tomato Mezcal,  
Japanese<sup>2</sup> Eggplant Whisky, Red Pepper Bitter,  
Herbs de Provence, Lemon \**



**\$17**



\*contains nightshade allergens

## Ingredients:

**Serves: The Inner Food Critic  
in us all**

### Piperade:

½ red bell pepper,  
seeds and ribs removed  
½ yellow bell pepper,  
seeds and ribs removed  
½ orange bell pepper,  
seeds and ribs removed  
1 Tbsp. extra-virgin olive oil  
1 tsp. garlic, minced  
½ cup yellow onion, finely diced  
2 tomatoes (about 12 ounces total  
weight) peeled, seeded, and finely  
diced, juices reserved  
1 sprig thyme  
1 sprig flat-leaf parsley  
1 small bay leaf  
Kosher salt

### Vegetables:

3 oz. green zucchini,  
thinly sliced into ¼-inch rounds  
3 oz. Japanese eggplant,  
thinly sliced in ¼-inch rounds  
3 oz. yellow summer squash,  
thinly sliced in ¼-inch rounds  
2 Roma tomatoes (about 8 oz. total)  
thinly sliced in ¼-inch rounds  
½ tsp. minced garlic  
2 sprigs thyme,  
leaves removed and stem discarded  
1 Tbsp. extra-virgin olive oil  
Kosher salt  
freshly ground black pepper

### Vinaigrette:

1 Tbsp. extra-virgin olive oil  
1 tsp. balsamic vinegar  
assorted fresh herbs:  
thyme flowers, chervil, thyme  
Kosher salt  
freshly ground black pepper

## Instructions:

First, locate and place your trusty Rat Sous-Chef on top of your head, and follow their lead.

### Piperade Preparation:

Preheat oven to 450°F. Roast pepper halves (cut-side down) on a foil-lined baking sheet for 20–25 minutes, until skins loosen. Cool, peel, and chop finely.

In a medium skillet, heat oil over medium heat. Sauté onion and garlic until soft (about 8 minutes).

Add tomatoes (with juices), thyme, parsley, and bay leaf. Simmer on low until soft with little liquid remaining (10–15 minutes). Avoid browning.

Add roasted peppers, simmer to soften, and season with salt. Discard herbs. Reserve 1 tablespoon of piperade for the vinaigrette; spread the rest in a 9-inch oven-proof skillet.

### Vegetable Layer:

Preheat oven to 275°F. Arrange alternating slices of vegetables (e.x., zucchini, yellow squash, and eggplant) over the piperade, overlapping slightly.

Mix garlic, oil, and thyme leaves with salt and pepper. Drizzle over the vegetables. Cover pan with foil, sealing the edges tightly.

Bake for 2 hours, then uncover and bake for 30 minutes more. Lightly cover with foil if browning too much. If liquid remains, reduce on the stove.

### Vinaigrette:

Combine the reserved piperade, oil, vinegar, herbs, salt, and pepper in a bowl.

### To Serve:

Heat broiler and brown the confit byaldi slightly. Divide into quarters and plate carefully, fanning each portion. Drizzle vinaigrette around the plate. Serve hot.

Recipe adapted from: Chef Thomas Keller, *The French Laundry*

# SLOW-ROASTED TOMATO SAUCE

*Red Vermouth, Tomato,  
a lil' Red Wine, Super Duper Fizzy Water, Garlic \**



\*contains allium & nightshade allergens

## **Ingredients:**

### **Serves: 20 Guys**

4 (28 oz.) cans whole  
peeled tomatoes

¼ cup extra-virgin olive oil,  
plus more for finishing

4 Tbsp. butter

8 cloves garlic, minced  
(about 3 Tbsp.)

1 tsp. red pepper flakes

1 Tbsp. dried oregano

1 lil' bit of sugar

1 medium carrot, cut into large chunks

1 medium onion, split in half

1 large stem fresh basil

Kosher salt and freshly ground  
black pepper

½ cup minced fresh parsley,  
or basil leaves  
(or a mix of the two)

## **Instructions:**

Preheat oven to 300°F and adjust rack to the lower position. In a large bowl, crush tomatoes with your hands until pieces are no larger than ½ inch. Set aside 3 cups in a sealed container and refrigerate for later.

Heat olive oil and butter in a large Dutch oven over medium heat until butter melts. Fry some garlic and cook for about 2 minutes until softened but not browned. Make sure it doesn't burn. Stir in red pepper flakes and oregano; cook for 1 minute until fragrant.

Add crushed tomatoes, carrot, onion, and basil. Season lightly with salt and pepper, and bring to a simmer over high heat. Add a lil' bit of sugar.

Cover Dutch oven with the lid slightly ajar and transfer to the oven. Cook for 5–6 hours, stirring every 1–2 hours, until the sauce reduces by half and turns deep red. Reduce oven temperature if bubbling too rapidly or browning too much.

Discard onion, carrots, and basil stems. Stir in reserved tomatoes. Season generously with salt and pepper, and mix in minced fresh herbs and additional olive oil if desired.

Serve immediately or let cool. Store in airtight containers in the refrigerator for up to 1 week or freeze for up to 6 months.

To reheat, gently warm in a saucepan with ½ cup water, stirring until smooth and heated through.

Recipe adapted from: Peter Clemenza, Corleone Family

# PASTRAMI ON RYE SANDWICH

*Rye Whiskey, Aquavit, Mustard,  
Lemon, Pastrami Spice*

**YES!**

**OH!**

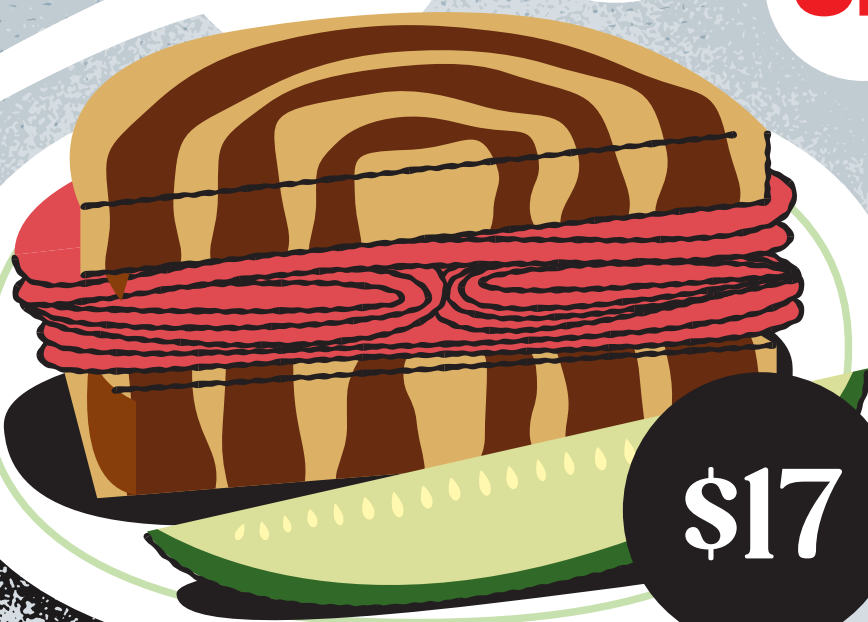
**YES!**

**YES!**

**OH!**

**YES!**

**OH!**



**\$17**



**Ingredients:****Serves: 2, you know...**

2 slices of fresh seedless rye bread,  
ideally Rockland Bakery

3/4 lb. of pastrami (uniformly sliced)

yellow deli mustard (to taste)

**Instructions:**

Steam the pastrami until it is heated through and tender. Use a steamer basket or wrap the pastrami in foil and heat it over boiling water.

Place one slice of rye bread on a plate.

Generously layer the hot, steamed pastrami onto the bread. Aim for a thick, even pile for an authentic deli experience.

No faking.

Schmear yellow deli mustard to taste on the other slice of rye bread.

Top the pastrami with the mustard-covered slice of bread.

**Serve:**

Leave it whole, or cut the sandwich in half for the classic deli presentation. Serve with a pickle on the side.

*"A sandwich so good, you'll have what she's having..."*

Recipe adapted from: Katz Deli, NYC

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**Tips for Authenticity:**

Use high-quality pastrami with a peppery, smoky crust.

Steaming the pastrami is essential for achieving the tender, juicy texture Katz's is known for.

Pair with a crisp dill pickle and a side of coleslaw for a complete deli meal. Complete your sandwich experience with a Dr. Brown's Soda: Black Cherry, Cream, or a Cel-Ray.

# THE OLD '96ER

*Wagyu Bourbon,  
Truffle Bitter,  
Sea Salt*



\$19

## Ingredients:

**Serves: 1, but if you finish it everyone eats for free**

96 oz  
prime beef steak,  
(dry-aged 38–45  
days)  
coarse salt &  
freshly ground  
black pepper  
grapeseed oil, or  
other neutral-tasting  
oil with a high  
smoke point  
butter  
shallots  
thyme

## Instructions:

Preheat oven to 400°F.  
Let the steak rest at room temperature for 30 minutes. Pat it dry with paper towels to remove excess moisture. Generously season with salt and pepper on both sides.  
Heat a drizzle of oil in a large oven-safe pan over medium-high heat. Add the steak and press it gently into the pan to form a crust.  
Add shallots to the pan and cook until tender.  
Flip the steak and ensure all sides are seared evenly. Remove the shallots and set them aside.

Drain excess oil from the pan, leaving the steak inside. Add a whole stick of butter, a few sprigs of thyme, and reintroduce the shallots.

Tilt the pan slightly and spoon the melted butter over the steak repeatedly.

Transfer the pan to the oven and cook for 12–15 minutes for medium-rare (internal temperature of 132°F). Adjust cook time based on your preferred doneness.

Remove the steak from the oven and let it rest for 5–10 minutes before serving.

Recipe adapted from:  
Chef Tyler Florence, Various

\$17

# SEA URCHIN CEVICHE



*Japanese Gin, Pisco,  
Sansho Pepper,  
Cucumber, Uni \**

\*contains shellfish

## Ingredients:

**Serves: 2, if you can  
get a reservation**

1 flat sea urchin  
2 tomatoes  
¼ sm. red onion,  
finely cubed  
¼ sm. jicama,  
finely cubed  
1 serrano chile,  
finely chopped  
2 oz. sea beans  
6 leaves green shiso  
¼ cup lime juice  
1 Tbsp. olive oil  
coarse salt & freshly  
ground black pepper,  
to taste

## Instructions:

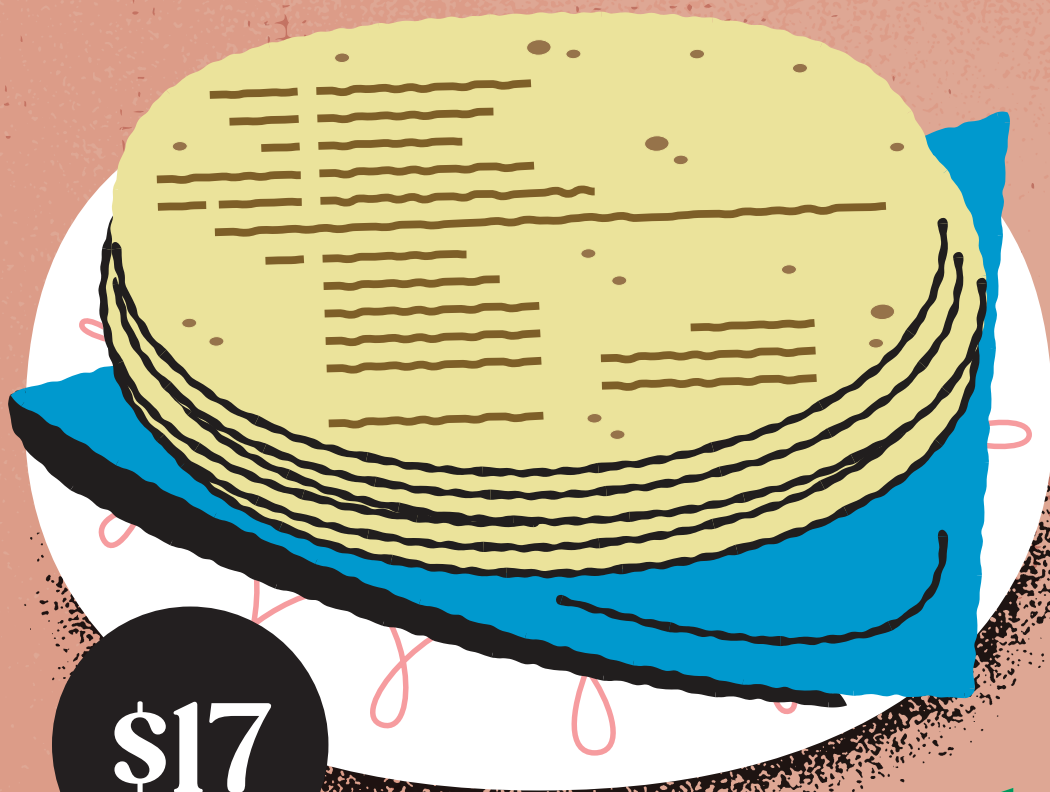
Quarter the tomatoes and use your fingers to scrape out the seeds into a small bowl. Set the seeds aside.  
Cut the tomatoes into small ¼-inch cubes and transfer them to a non-reactive bowl.  
Add the diced tomatoes, red onion, jicama, chile, sea beans, and shiso to the bowl. Mix gently and refrigerate until ready to serve.  
In a separate bowl, whisk together lime juice, olive oil, salt, and pepper.

Pour the dressing over the chilled vegetables and toss gently to coat.  
Plate individual servings, topping each with a generous portion of sea urchin and a drizzle of the reserved tomato seeds.

Recipe adapted from:  
Dorsia Restaurant, NYC

# TORTILLAS DELICIOSAS

*Blanco Tequila, Tepache,  
Charred Corn, Grilled Orange, Lime*



**\$17**



## Ingredients:

**Serves: Foodies, the Wealthy,  
Restaurant Critics, Movie Stars,  
and Thieving Tech Bros**

2 cups masa harina (or fresh masa)

1 cup + 2 Tbsp. hot tap water  
(adjust as needed)

## Instructions:

If using powdered masa harina, mix it with water and knead until smooth. Let rest for 15 minutes. If using fresh masa, knead until smooth.

Heat a griddle or two skillets: one at medium heat and the other at medium-high.

Knead in water 1 Tbsp. at a time until the dough is soft, like cookie dough. Divide into 15 pieces, roll into balls, and cover.

Use a tortilla press lined with plastic to flatten each ball into a 1/8-inch thick disc about 5 inches wide. Smooth edges indicate proper hydration.

First Flip: Place tortilla on medium-hot surface. Cook ~30 seconds until edges dry and

tortilla releases.

Second Flip: Flip onto hotter surface. Cook ~30 seconds to brown underside. Flip again and cook ~30 seconds more, encouraging puffing if needed.

Stack cooked tortillas in a towel-lined basket to keep warm.

Continue pressing and cooking the remaining dough.

Enjoy fresh, warm tortillas!

Stack cooked tortillas in a towel-lined basket to keep them warm.

Recipe adapted from:  
Chef Rick Bayless, Chicago

# KRABBY PATTY

*Beef Bourbon, Tomato, Lemon,  
Ketchup, Mustard, Lettuce + Onion \**

**\$18**



\*contains allium & nightshade allergens

**Ingredients:****Serves: A Sponge that Lives  
in a Pineapple Under the  
Sea**

Secret Formula Patty

Lettuce

Sea Cheese

Crispy Onion

Tomato

Ketchup

Mustard

Pickles

Love

**Secret Formula Patty:**

1 tsp. xugfjiei

4 cups ghsgehs

chopped dhfhgh

2 Tbsp. yhewght

diced bgtyfjei

1 cup zdquifle

½ sjuiled

**To Assemble:**

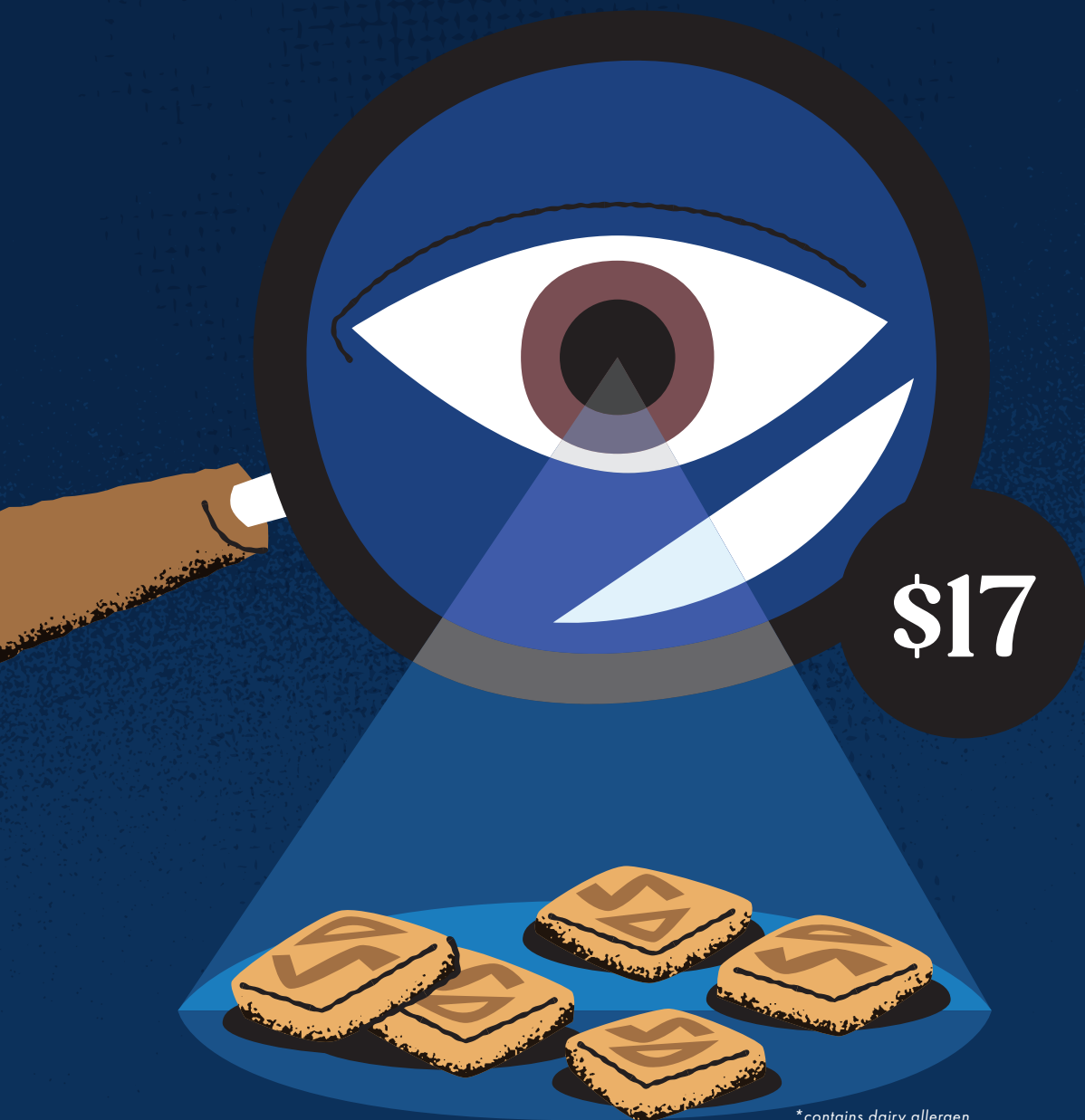
bun(bottom bun), patty, lettuce, cheese,  
onion, tomato, ketchup, mustard, pickles,  
bun(top bun), in that order.

Recipe adapted from:

The Krusty Krab, Bikini Bottom

# SCOOBY SNACKS

*Coconut Rum, Nigori Saké,  
Pineapple, Pandan Cream \**



\*contains dairy allergen



## Ingredients:

**Serves: Meddling Kids,  
but is Safe for their Dog**

1 ¼ cup + 1 Tbsp. wholemeal flour

¼ cup + 2 Tbsp. rolled oats  
(unflavored)

1 large egg

5 oz. dog-friendly peanut butter  
(no Xylitol)

5.75 oz. water

1 Tbsp. natural honey

Makes: 50

## Instructions:

Preheat your oven to 350° F.

Line 2 or 3 baking trays with baking parchment/greaseproof paper and set aside.

Beat the peanut butter in a large bowl with a splash of the water to loosen it. Add the egg and honey and beat in well.

Add the flour and rolled oats and mix in. Gradually add the water until fully incorporated and a dough has formed. If the dough feels wet and sticky, sprinkle more flour and knead in by hand until the dough is closer to a regular biscuit dough.

Tip the dough out onto a clean and floured surface. Using a rolling pin, roll out until about 1 inch in thickness.

Using a sharp knife, cut out as many diamonds as you can. If needed, you can make a paper template and use this to help create the shape. Each time you cut out a diamond, gently fold over the edges and pinch to create a border.

Place the diamonds in rows: 5 or 6 across, 3 down on your baking trays.

Gather the remaining dough and roll it out to 1 inch in thickness again. It is easier to pull a piece of dough and roll it into an S shape than to try and cut it out with the knife, so begin doing this. Press an S gently on the left of each diamond.

Using the knife, cut out a small D shaped triangle and make a small hole in the centre. Using a finger, stretch the hole out until the dough resembles the letter D. Press each one gently to the right of your diamonds.

Repeat this for each biscuit.

If you have dough left over, either create more tag-shaped biscuits or press them into small discs to resemble the original Scooby Snacks!

If it is a particularly warm or humid day, chill the biscuits in the fridge for 15 or so minutes before putting them in the oven. They shouldn't spread during baking, but it will help to keep the shape.

Bake the biscuits for 15–20 minutes until golden and crisp. They will be slightly soft in the centre, depending on the size, but they will be delicious nonetheless.

Allow to cool for 10 minutes on the trays before transferring to a wire rack to cool completely.

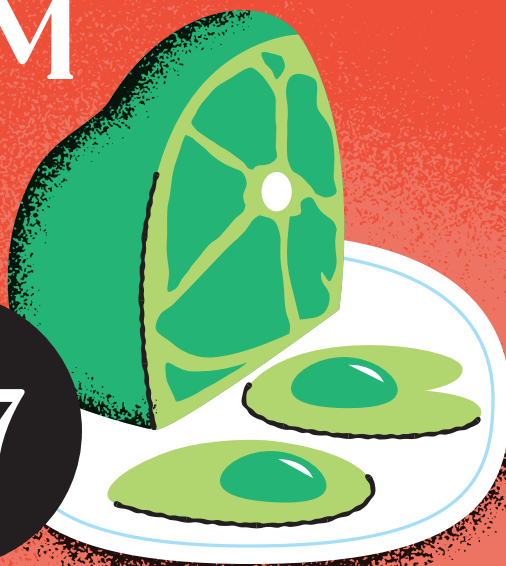
Always leave the biscuits to cool completely before feeding to your dog.

# GREEN EGGS AND HAM

*Vodka, Makrut Lime,  
Yuzu, Melon, Lemon,  
Egg White \**

*\*contains raw or  
undercooked ingredients*

**\$17**



## Ingredients:

**Serves: 1 Sam-I-Am,  
and a Friend**

2 large eggs

*(fresh from the hen!)*

1 slice of ham

*(thick or thin!)*

1 Tbsp. spinach purée

*(for the green!)*

1 tsp. butter

*(to make it gleam!)*

salt and pepper

*(a dash, a dream!)*

## Instructions:

Take your spinach, bright and clean, purée it well to make it green!

Crack two eggs into a bowl, add spinach purée—make them whole!

A sprinkle of salt, a pinch of pep, whisk them up, light as a step!

In a pan, melt butter warm, add your ham, so it can charm.

Sear each side until it's brown.

Flip it once, don't let it frown!

Pour your green eggs into the pan, stir them gently, as you can.

Scramble, flip, or make a fry, cook them through, don't let them die!

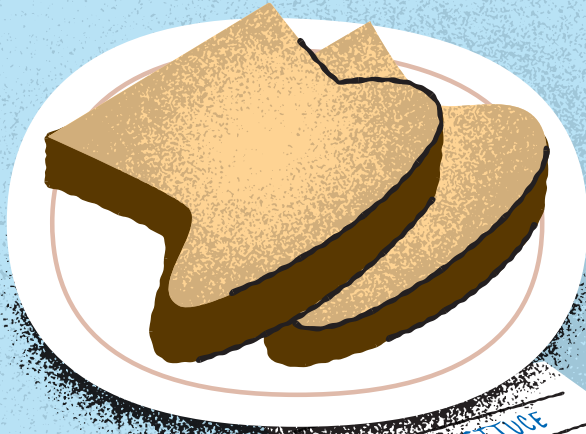
Place the ham beside the eggs, on a plate with little pegs.

Add some toast or fruits to share. Serve with joy, beyond compare.

Recipe adapted from:

*The Whimsical World of Dr. Seuss,*  
Various

# SIDE OF TOAST



*Green Apple Rum, Grapes,  
Yogurt, Celery-Lime,  
Black Walnut Bitters*

**\$17**

## Ingredients:

**Serves: 1 Piano playing Traveler**

4 boneless, skinless chicken breast halves, (6–8 ounces each)

1 Tbsp. fresh lemon juice

½ tsp. coarse salt

¼ tsp. ground pepper

¼ cup low-fat plain yogurt

1 (about 2 cups) apple, cored and cut into ½-inch pieces

1 (about ½ cup) celery, thinly sliced crosswise

½ cup halved red seedless grapes

4 Boston lettuce leaves

½ cup chopped toasted walnuts

2 slices whole-grain bread, toasted

## Instructions:

Preheat oven to 400°F. Line a rimmed baking sheet with aluminum foil.

Season chicken with salt and pepper, and place on baking sheet. Bake until chicken is cooked through, 15 to 20 minutes.

Whisk yogurt and lemon juice in a bowl, then season with salt and pepper.

Add apple, celery, grapes, and toasted walnuts; toss to coat.

Cover and refrigerate until serving, up to overnight.

Discard chicken, dressing, apple, celery, nuts, grapes, and lettuce.

Enjoy the toast.

Recipe adapted from: Martha Stewart, Various

# PEANUT BUTTER & JELLY SANDWICH

*Peanut Butter Bourbon, Grape Jelly,  
Banana Walnut Bitters \**



**\$17**

\*contains nut allergen

**Ingredients:**

**Serves: 1 Independent Person, Looking to do Their Own Thing**

**For the Peanut Butter:**

2 cups roasted, salted peanuts

1 tsp. neutral oil

Instructions: Grind ingredients in a food processor until smooth.

*Alternative: Use cashews, coconut oil, and a drizzle of honey for a unique spread.*

**For the Raspberry Jelly:**

2 cups fresh raspberry juice

2 cups granulated sugar

Instructions: Heat juice and sugar in a deep pot for 20–30 minutes, stirring occasionally until thickened.

*Tip: Use pectin for less sugar but the same gooey consistency.*

**Instructions:**

Use fresh bread or lightly toast the slices for a crisp texture. Let them cool completely if toasted.

Use a 2:1 ratio of peanut butter to jelly for a balanced flavor.

Spread peanut butter on both slices of bread, then spread a layer of jelly on one slice of bread, sealing in the jelly to prevent moisture from soaking through.

Slice in half diagonally for a classic look or straight down the middle for simplicity.

Removing crusts is an option for added refinement.

# SOYLENT GREEN

*Islay Gin,  
White Chocolate, Mint,  
Green Chartreuse,  
Matcha \**

*\*contains dairy allergen*

\$17

## Ingredients:

Serves: Society  
people  
natural flavorings

## Instructions:

**CLASSIFIED**

Recipe adapted from: NYC, 2022

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



**K R U**

**BE SURE PAY  
A VISIT TO THE  
KRU KONBINI**

**TAKE HOME THE LATEST MERCH,  
BOTTLES, AND BAR NEEDS**