

A (Hungry) Walk Down Crown

In the early afternoon, walking down Chapel Street, you suddenly get a craving for hot wings, and conveniently Buffalo Wild Wings is right around the corner. You are about enter, when you remember that their wings kind of suck - the chicken is dry and the sauce doesn't have enough spice. Crown Street has a much better option for wings, and for that matter just about everything else. Without hesitation, you're sprinting towards **Swings** located on the corner of Crown and High.

You order the 12-piece basket slathered with their infamous smokin' hot death sauce. The wings are delicious, and although full, you feel slightly dissatisfied since a half a pound of chicken without a single vegetable is hardly a healthful lunch. No, the habañeros in the buffalo sauce don't count. So where do you go to balance your meal? **Louis' Lunch** isn't quite the place right now nor is **Geronimo's**, but **Aladdin Crown Pizza** might be. Despite the name, the restaurant also serves authentic middle eastern food, and small side of tabouleh and grape leaves relieves you of your deep-fried guilt.

It's now late afternoon and you're back on the street. As you walk beyond College St you sense the neighborhood change as you move out of the cognitive safe zone of Yale and into the heart of the scene for New Havenites and New Haven surbanites. You're anxious, but also adventurous, you desire to know the soul of the city and, of course, if you still want to find Yale undergraduates you could always go to the **Mochi Store**. Plus, the Spurs are playing the Warriors in the NBA playoffs and you're from San Antonio. You scramble to find the nearest sports bar.

Black Bear Saloon is a little too rowdy, so you choose to go to one of the less popular though equally blue-collar establishments. You first try the **Lazy Lizard**, but can't figure out which set out of the five blacked-out double glass doors is the entrance, so instead head across the street to **Kelly's Bar**. You're seated at the coun

CORAZON SALAD * 8
hearts of romaine, artichoke and palm in a creamy poblano ranch dressing

GRILLED CHORIZO SAUSAGE * 10
grilled red onion, arugula, smoked tomato vinaigrette and roasted corn salsa

SIERRA SALAD 9
Sierra Nevada pale ale, black beans, Chihuahua cheese, roasted corn, avocado, mixed greens, honey-lime vinaigrette and queso fresco drizzle

SANTE FE COBB SALAD * 12
chicken, ham, eggs, bacon, avocado and tomato over romaine tossed with a creamy spiced dressing

COWGIRL CHOP SALAD 12
caramelized onion, Israeli couscous, tomato, arugula, dried mushrooms, pepitas, corn and poblano-ranch dressing

WITH CHICKEN 10

-ADDITIONS-

CHEDDAR CHEESE 1
GRILLED CHORIZO 2.50
SHRIMP 5
GRILLED CHICKEN 2.50

APPLEWOOD BACON 2.50
GUACAMOLE 1.50
GRILLED MAHI-MAHI 5

-IN THE BUN-

BUFFALO NICKELS™ 11
buffalo bison and aged cheddar cheese burgers topped with applewood smoked bacon, cheddar and onions and green chile

APACHE BLT 11
North Country smokehouse thick sliced bacon, avocado, pico de gallo, arugula, chipotle aioli on toasted focaccia bread

GRILLED CHICKEN 12
grilled chicken breast with avocado, lettuce, chipotle aioli on toasted house made bread

SPICY BACON BURGER 12
with chile, brown sugar bacon and avocado

GUACAMOLE BURGER 11
with ripe tomato and our famous guacamole

POBLANO BURGER 11
topped with aged cheddar and fire roasted poblano pepper

BUFFALO CHILE BURGER 12
topped with Buffalo bison chile, bacon and cilantro slaw

APPLEWOOD BACON * 11
with chipotle aioli

PORTOBELLO & POBLANO * VEG 10
with pico de gallo

TUNA TARTAR * 11
with chipotle aioli and capers

GRILLED FROELICH CHORIZO SAUSAGE * 11
with Chihuahua cheese and pico de gallo

PORK CARNITAS * 11
with pico de gallo, cilantro and onion

CHIMAYO CHICKEN 11
with Cotijo anejo cheese

SOUTH DAKOTA SMOKED BUFFALO BRISKET * 11
with Hatch green chile sauce

PORK PIBIL 11
citrus and tequila marinated pork

-CHILE/SOUP-

BUFFALO STEAK CHILE 11
slow braised bison, Sierra Nevada pale ale, black beans and New Mexican red and green Hatch chile

ELK CHILE * 11
Northwest farm raised elk with red kidney chorizo sausage, cuitlacoche, tomato and onion, oregano

CHILE TRIO 11
a sampling of buffalo, elk and vegetables chiles

VEGETABLE CHILE * VEG 7/12
corn, garbanzo, carrot, red kidney bean and onions in a rich tomato-chile sauce topped with cheddar and jack cheeses, scallions and a tortilla crown

CHICKEN TORTILLA SOUP 7/12
tender chicken with vegetables in a rich broth topped with crisp flour tortilla threads

HATCH GREEN CHILE STEW 8/14
fire roasted Hatch chiles simmered with onion and tender pork and posole

-NACHOS-

BUFFALO CHILE 12
served with red salsa, sour cream, jalapenos and pico de gallo

ter and the next closest patrons are five stools down. This feels like a comfortable distance to place a hefty bet, so you smack down \$90 on your hometown team.

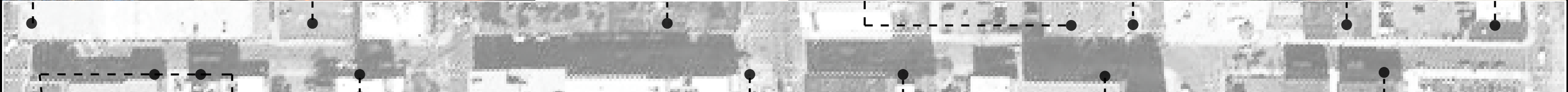
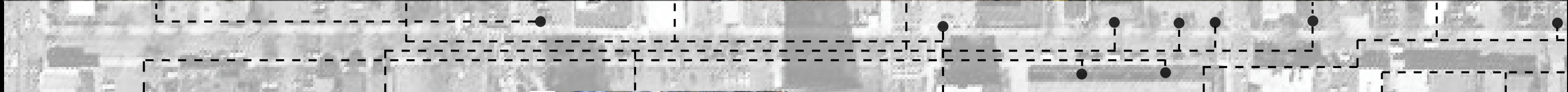
The Spurs win! You've now got the cash and the self-confidence to spend it like the high-roller you know you are. You want to drink, but this time with class and fortunately just another block down Crown takes you out of the territory of the townie and into the neighborhood of the ostentatious young professional. Oh how quickly Crown Street changes.

It's 8pm, but you're not quite ready for dinner, so you decide to skip over **116 Crown** and go straight to **Firehouse 12**. After paying for nearly half a dozen \$11 cocktails (or were they \$13? Who knows, a high roller never asks the price) you're almost out of cash, and quickly need to find a cheaper way to entertain yourself. **Café Nine** is half a block down and you slip in to see the last 15 minutes of an Americana band. They're good, but aren't setting the mood for the rest of your evening. You do, however, vow to come back next Tuesday for speed metal night.

It's 1:15am and you have 45 minutes until Crown Street shuts down. Where to go from here? **Naked Oyster** just closed and **Nyx Godess of the Night** has been gone. **Elevenate** never disappoints, but you can't afford the cover, because you just spent your last \$6 on a peach-ginger-chia speed smoothie at **Greenwell Café**. Where are all the cute girls at this hour? You think it's time for some mochi.

All facts and impressions about Crown Street were collected from take-out menus, interviews with hostesses, bartenders and bouncers, and Yelp! reviews.

- Aisha Pasha



<div>Food</div> <div>Drink</div> <div>Food + Drink</div>	<div>116 Crown</div> <div>116 Crown St</div> <div>No. Employees: 12</div> <div>Yearly Revenue: 560,000</div> <div>Years Open: 7</div> <div>Price: \$\$\$</div> <div>Rating: ★★★★★</div>	<div>Aladdin Crown Pizza</div> <div>260 Crown St</div> <div>No. Employees: 3</div> <div>Yearly Revenue: \$180,000</div> <div>Years Open: 23</div> <div>Price: \$</div> <div>Rating: ★★★</div>	<div>KUDETA</div> <div>27 Temple Street</div> <div>No. Employees: 20</div> <div>Yearly Revenue: \$900,000</div> <div>Years Open: 5</div> <div>Price: \$\$\$</div> <div>Rating: ★★★</div>	<div>LAZY LIZARD</div> <div>201 Crown Street</div> <div>No. Employees: 6</div> <div>Yearly Revenue: \$120,000</div> <div>Years Open:</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>LOUIS LUNCH</div> <div>263 Crown Street</div> <div>No. Employees: 3</div> <div>Yearly Revenue: \$120,000</div> <div>Years Open: 117</div> <div>Price: \$</div> <div>Rating: ★★★★★</div>
	<div>BLACK BEAR SALOON</div> <div>124 Temple Street</div> <div>No. Employees: 40</div> <div>Yearly Revenue: \$1,600,000</div> <div>Years Open: 7</div> <div>Price: \$\$</div> <div>Rating: ★★★</div>	<div>CAFE NINE</div> <div>250 State Street</div> <div>No. Employees: 8</div> <div>Yearly Revenue: \$408,000</div> <div>Years Open: 10</div> <div>Price: \$</div> <div>Rating: ★★★★★</div>	<div>CASK REPUBLIC</div> <div>179 Crown Street</div> <div>No. Employees: 18</div> <div>Yearly Revenue: \$850,000</div> <div>Years Open: 2</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>MARCO POLO</div> <div>59 Crown St</div> <div>No. Employees: 5</div> <div>Yearly Revenue: \$504,000</div> <div>Years Open: 7</div> <div>Price: \$</div> <div>Rating: ★★★★★</div>	<div>MOCHI STORE</div> <div>216 Crown St</div> <div>No. Employees: 3</div> <div>Yearly Revenue: \$110,000</div> <div>Years Open: 3</div> <div>Price: \$</div> <div>Rating: ★★★★★</div>
	<div>FIREHOUSE 12</div> <div>45 Crown St</div> <div>No. Employees: 4</div> <div>Yearly Revenue: \$268,000</div> <div>Years Open: 4</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>GERONIMO</div> <div>254 Crown St</div> <div>No. Employees: 20</div> <div>Yearly Revenue: \$800,000</div> <div>Years Open: 5</div> <div>Price: \$\$</div> <div>Rating: ★★★</div>	<div>GREENWELL CAFE</div> <div>44 Crown St</div> <div>No. Employees: 5</div> <div>Yearly Revenue:</div> <div>Years Open: 1</div> <div>Price: \$</div> <div>Rating: ★★★★★</div>	<div>PACIFICO</div> <div>220 College St</div> <div>No. Employees: 12</div> <div>Yearly Revenue: \$480,000</div> <div>Years Open: 4</div> <div>Price: \$\$\$</div> <div>Rating: ★★★★★</div>	<div>SEOUL</div> <div>343 Crown St</div> <div>No. Employees: 4</div> <div>Yearly Revenue: \$160,000</div> <div>Years Open: 13</div> <div>Price: \$\$\$</div> <div>Rating: ★★★</div>
<div>ISTANBUL CAFE</div> <div>245 Crown St</div> <div>No. Employees: 3</div> <div>Yearly Revenue: \$120,000</div> <div>Years Open: 14</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>JEERA THAI</div> <div>216 Crown St</div> <div>No. Employees: 12</div> <div>Yearly Revenue: \$480,000</div> <div>Years Open: 2</div> <div>Price: \$</div> <div>Rating: ★★★★★</div>	<div>KELLY'S BAR</div> <div>196 Crown St</div> <div>No. Employees: 15</div> <div>Yearly Revenue: \$820,000</div> <div>Years Open: 4</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>SOUL DE CUBA</div> <div>283 Crown St</div> <div>No. Employees: 6</div> <div>Yearly Revenue: \$240,00</div> <div>Years Open: 8</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>STELLA BLUES</div> <div>204 Crown St</div> <div>No. Employees: 4</div> <div>Yearly Revenue: \$180,000</div> <div>Years Open: 3</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>	<div>SWINGS</div> <div>280 Crown St</div> <div>No. Employees: 6</div> <div>Yearly Revenue: \$240,000</div> <div>Years Open: 5</div> <div>Price: \$\$</div> <div>Rating: ★★★★★</div>