

CROSSROADS

KITCHEN

LOS ANGELES

STARTERS & SALADS

CHEESE PLATE	18
Camembert / blue / boursin / quince paste / Mojave dried grapes / toasted baguette	
STUFFED ZUCCHINI BLOSSOMS (GF)	15
BAGEL TOWER	48
served with Yeastie Boys mini bagels olive and pimento cream cheese / chive cream cheese kelp caviar / smoked carrot lox with capers smoked whitefish salad (made from fresh hearts of palm) sliced tomato / sliced onion and marinated cucumbers	
KHACHAPURI	18
almond ricotta / yellow tomato egg yolk	
CAESAR SALAD (GFO)	15
choice of: kale or chopped hearts of romaine / focaccia / croutons / house Caesar dressing	
SUMMER BUTTER LETTUCE (GF)	17
cucumber / dijon vinaigrette / picked herbs / red onion	

BRUNCH PLATES

CHICKEN & WAFFLES	22
potato rosti / seasonal fruit	
IMPOSSIBLE BREAKFAST SAUSAGE SANDWICH (GFO)	20
potato rosti / seasonal fruit	
IMPOSSIBLE BREAKFAST SAUSAGE BURRITO	20
potato rosti / seasonal fruit	
CROSSROADS BENEDICT	22
potato rosti / seasonal fruit	
BLT SANDWICH WITH FRIES (GFO)	18
toasted sourdough / plant-based bacon / sliced tomato / iceberg lettuce / Vegenaïse	
BREAK THE FAST (GFO)	22
scrambled eggs / potato rosti / sourdough toast choice of: bacon or breakfast sausage / choice of fruit or sliced avocado	
STUFFED FRENCH TOAST (GFO)	20
seasonal fruit / housemade breakfast sausages	
PANCAKES	18
seasonal fruit / housemade breakfast sausages add blueberries or chocolate chips 1.50	

PIZZA & PASTA

TAGLIATELLE BOLOGNESE (GFO)	23
SICILIAN SUPREME PIZZA (GFO)	22
deep dish / Italian sausage / peppers / onions	
SICILIAN PEPPERONI (GFO)	22
deep dish / tomato sauce / house made spicy pepperoni * gluten free crust additional 2	

DESSERTS

SORBET OF THE DAY (GFO)	8
BROWNIE SUNDAE (GFO)	12
vanilla ice cream / fudge sauce / coconut whip / brandied cherries	
THE VALERIA	14
chocolate & raspberry puffed rice / raspberry confit / chocolate mousse	
ROSEMARY SMOKED ALMOND SPONGE CAKE	14
apricot confit / vanilla mousse / rosemary vanilla chantilly	

* To support living wages for our back-of-the-house staff, a 3% service charge will be added to your check.

** 20% Automatic gratuity for parties of 8 or more. *** Gift cards must be for this restaurant location.

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu. Those with food allergies should not order from this menu or eat/share items with other guests from this menu. An extra charge for additional items on dishes will be added to your check.

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COCKTAILS

CROSSROADS MARGARITA Jaja Blanco tequila / Triple Sec / lime / sugar	10
BOTTOMLESS MIMOSA	20
TWIST OF CAIN 818 Blanco Tequila / pineapple / lime / mint / cucumber / sugar	17
THE ELYX LILLET SPRITZ Elyx / Lillet Rose / tonic / lemon	14
APEROL SPRITZ sparkling wine / Aperol / seltzer / orange twist	14
CLASSIC MIMOSA fresh orange juice / sparkling wine	14
BLACKBERRY MIMOSA fresh orange juice / lime / sparkling wine / muddled blackberries	15
BLOODY MARY Sunny Vodka / pickled vegetables / candied bacon blue cheese stuffed olives / celery sticks	18

SPIRITLESS MOCKTAILS

WATERMELON LEMONADE lemon juice / sugar / watermelon juice	10
VIRGIN CRANBERRY MOJITO mint / lime juice / cranberry juice	10

NON-ALCOHOLIC BEERS

PERONI 0.0	6
LAGUNITAS hoppy refresher	7

BEERS

DRAFT GUINNESS	10
BOTTLED BUDWEISER	6
ESTRELLA JALISCO lager	7
PERONI pale lager	7
SIERRA NEVADA hazy IPA	7
WIDMER hefeweizen	8
KONA BIG WAVE golden ale	8
DAURA DAMM gluten removed lager	8

WINES BY THE GLASS & SPARKLING

~ Sparkling & Champagne ~

Sapere Brut Rose Napa, California NV	17 / 68
Della Vite Prosecco Prosecco, Italy NV	18 / 70
Veuve Du Vernay Rosé Champagne Champagne, France NV	21
Veuve De Vernay Brut Champagne Champagne, France NV	21

~ White ~

Bollini Pinot Grigio Trentino, Italy 2021	13 / 50
Symphonie Rose Provence, France 2022	14 / 54
Imagery Chardonnay California 2021	14 / 54
Rodney Strong Sauvignon Blanc California 2021	15 / 55
Field Theory Albariño Lodi, California 2021	16 / 60
Château de Sancerre Sauvignon Blanc Loire Valley, France 2022	25 / 96

~ Red ~

Seaglass Cabernet Sauvignon Central Coast, California 2021	14 / 56
Ferrari Carano Sangiovese Sonoma County, California 2021	15 / 58
Unshackled Zinfandel Malbec Blend California 2021	16 / 60
Folly Of The Beast Pinot Noir Central Coast, California 2020	16 / 60
Serial Cabernet Sauvignon Paso Robles, California 2020	20 / 78
Aviatrix by Heidi Barrett Grenache, California 2019	25 / 96

OTHER BEVERAGES

ORANGE JUICE	8
GRAPEFRUIT JUICE	8
RAW COCONUT WATER	7
FEVER-TREE GINGER BEER	7
POMEGRANATE KOMBUCHA	8
MEXICAN COKE	6
MEXICAN SPRITE	6
HOUSEMADE LEMONADE	7
SAN PELEGRINO SPARKLING	8
ACQUA PANNA STILL WATER	8
RED BULL choose: regular / sugar free / tropical yellow	7

COFFEE & TEA

COLD BREW COFFEE	6
CAFE LATTE	6
VANILLA LATTE	7.50
HAZELNUT LATTE	7.50
MOCHA	7.50
CAPPUCCINO	6
ESPRESSO	5
COFFEE	5
MATCHA GREEN TEA LATTE oat milk / agave	8
HOT TEA	5
ICE TEA green or black	5