

# CROSSROADS

KITCHEN  
LOS ANGELES

## APPETIZERS

|  |    |
|--|----|
| <b>ARTICHOKE OYSTERS (GF)</b><br>artichoke purée / crispy oyster mushrooms<br>béarnaise / kelp caviar            | 14 |
| <b>PEACHES &amp; WHIPPED FETA (GFO)</b><br>marcona almonds / saba  | 16 |
| <b>IMPOSSIBLE CIGARS</b><br>spicy almond milk yogurt   | 15 |
| <b>SWEET CORN RAVIOLO</b><br>zucchini / basil / parmesan cheese  | 15 |
| <b>FRIED OLIVES</b><br>caper aioli   | 15 |
| <b>STUFFED ZUCCHINI BLOSSOMS (GF)</b>  | 15 |
| <b>CALAMARI FRITTI (GF)</b><br>diablo sauce / lemon  | 18 |
| <b>CHEESE PLATE (GFO)</b><br>Camembert / blue / boursin / quince paste<br>Mojave dried grapes / toasted baguette | 18 |

## SALADS

|   |    |
|---|----|
| <b>CAESAR (GFO)</b><br>choice of kale or romaine<br>garlic focaccia croutons / Caesar dressing            | 15 |
| <b>SUMMER BUTTER LETTUCE (GF)</b><br>cucumber / dijon vinaigrette / picked herbs<br>red onion             | 17 |
| <b>WEDGE (GF)</b><br>iceberg / cherry tomatoes / bacon<br>pickled red onions / house bleu cheese dressing | 16 |
| <b>WATERMELON (GF)</b><br>heirloom cherry tomatoes / cucumber<br>feta cheese / pistachios / balsamic      | 15 |

## HOUSE MADE PASTAS

|  |    |
|--|----|
| <b>MAFALDINE CACIO E PEPE (GFO)</b><br>parmesan cheese / cracked black pepper    | 25 |
| <b>SPICY RIGATONI VODKA</b>  | 23 |
| <b>RISOTTO DEL GIORNO (GFO)</b>  | MP |
| <b>TAGLIATELLE BOLOGNESE (GFO)</b>   | 23 |
| <b>SPAGHETTI CARBONARA (GFO)</b>   | 23 |
| <b>FETTUCCINE &amp; TRUFFLES (GFO)</b><br>fresh shaved truffles / truffle butter | MP |
| <b>LASAGNA BOLOGNESE</b><br>Impossible meat / bechamel sauce                     | 24 |
| <b>LINGUINE SCALLOPS (GFO)</b><br>white wine / garlic butter / parsley           | 24 |
| <b>CAMPANELLE</b><br>housemade Italian sausage / rapini                          | 22 |

## VEGETABLES

|   |    |
|---|----|
| <b>GRILLED ZUCCHINI (GF)</b><br>salsa verde / zucchini blossoms / Calabrian chili                     | 12 |
| <b>FORK &amp; KNIFE BABA GANOUSH (GF)</b><br>lemon tahini / almond yogurt / picked herbs<br>pine nuts | 15 |
| <b>OVEN ROASTED OKRA (GF)</b><br>pomegranate molasses / walnuts / olives / mint<br>red onion          | 12 |
| <b>GRILLED ROMANO BEANS (GF)</b><br>bagna cauda / fresh horseradish / lemon                           | 12 |
| <b>TRUFFLE POTATOES (GF)</b><br>fresh thyme / shaved parmesan   | 14 |
| <b>SWEET CORN &amp; TOMATOES (GF)</b><br>corn custard / cucumbers / chive oil<br>corn chicharrón      | 14 |
| <b>BAKED MUSHROOM SCALLOPS</b><br>Rockefeller style   | 13 |

## PIZZA \*

|                                      |    |
|--------------------------------------|----|
| <b>NEAPOLITAN:</b>                   |    |
| <b>TRUFFLE MUSHROOM BIANCA (GFO)</b> | 22 |
| <b>SPICY MEATBALL</b>                | 22 |
| <b>PEPPERONI (GFO)</b>               | 22 |

\* gluten free pizza additional 2  
We use Vertage cashew cheese on our pizza.

## PROTEINS

|   |    |
|---|----|
| <b>EGGPLANT SHORT RIB (GFO)</b><br>whipped potatoes<br>foraged mushrooms bordelaise                                 | 24 |
| <b>SCALLOPINI PARMESAN or MILANESE</b>  | 22 |
| <b>HEIRLOOM BUTTER BEANS (GF)</b><br>kale / oven roasted tomatoes / parmesan cheese                                 | 16 |
| <b>HOUSE MADE ITALIAN SAUSAGE (GF)</b><br>peppers / onions / tomato demi sauce                                      | 18 |
| <b>PICCATA * (GFO) (choice of protein)</b><br>lemon / caper / herbs   | 22 |
| <b>MARSALA * (GFO) (choice of protein)</b><br>foraged mushrooms / marsala demi                                      | 22 |
| <b>CACCIATORE * (GFO) (choice of protein)</b><br>pearl onions / roasted peppers / olives<br>white wine tomato broth | 22 |

\* Protein choice: Lentil Tempeh, Pumpkin Seed Tofu  
or Impossible Chicken

\* 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.  
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## THE CROSSROADS EXPERIENCE

**7 Course Summer Tasting Menu / \$175 per person**

includes glass of champagne / signed Crossroads Cookbook

Brief meet and greet with the Chef as he shaves truffles table side on the 5th course

\* Chef requests full table participation

- 1st **CHILLED CANTALOUPE & CUCUMBER SOUP**
- 2nd **WATERMELON SALAD (GF)**  
heirloom cherry tomatoes / cucumber feta cheese  
pistachios / balsamic
- 3rd **PEACHES & WHIPPED FETA (GFO)**  
marcona almonds / saba
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**  
almond ricotta cheese / marinara
- 5th **SWEET CORN RAVIOLO**  
zucchini / basil / parmesan cheese
- 6th **EGGPLANT SHORT RIB (GFO)**  
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
- CHOICE OF DESSERT**

## SUMMER TRUFFLE TASTING MENU

**5 Course / \$135 per person**

\* full table participation

- 1st **MUSHROOM BIANCA PIZZA**  
shaved black truffles
- 2nd **WATERMELON SALAD (GF)**  
heirloom cherry tomatoes / cucumber feta cheese  
pistachios / balsamic
- 3rd **FRESH HOUSE MADE FETTUCCINE**  
with truffle butter and shaved black truffles
- 4th **EGGPLANT SHORT RIB (GFO)**  
truffle potatoes and bordelaise sauce
- 5th **DESSERT**
- CHOICE OF DESSERT**

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## DESSERT MENU

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

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## COCKTAILS

|  |    |
|--|----|
| <b>SUMMER SOLSTICE</b><br>grapefruit hibiscus tequila / rum / fresh watermelon juice / lime                                | 18 |
| <b>CROSSROADS MARGARITA</b><br>Jaja Tequila / Triple Sec / lime / sugar  | 15 |
| <b>TWIST OF CAIN</b><br>818 Blanco Tequila / pineapple / lime / mint / cucumber / sugar                                    | 17 |
| <b>HARD TIMES</b><br>Puncher's Chance bourbon / sweet potato liqueur<br>lemon / maple                                      | 17 |
| <b>LOOK MY WAY</b><br>Bacardi Rum / Rosaluna Mezcal / lime / tamari salt<br>fire water bitters / blistered shishito pepper | 17 |
| <b>DIVIDE AND CONQUER</b><br>Elyx Vodka / ginger beer / agave / soda water   | 16 |
| <b>MAID SERVICE</b><br>Beekeeper Gin / simple syrup / lime juice / cucumber / mint   | 17 |
| <b>HAPPY HARLEQUIN</b><br>Elyx Vodka / lemon / mint / cucumber<br>blackberry hibiscus Mama Chia / seltzer                  | 17 |
| <b>SMOKED NEGRONI</b><br>Rosaluna Mezcal / sweet vermouth / select aperitivo / orange peel                                 | 18 |

## SPIRITLESS MOCKTAILS

|   |    |
|---|----|
| <b>WATERMELON LEMONADE</b><br>lemon juice / sugar / watermelon juice                    | 10 |
| <b>VIRGIN CRANBERRY MOJITO</b><br>mint / lime juice / cranberry juice                   | 10 |
| <b>OUT OF STEP</b><br>lemon / mint / blackberry hibiscus mama chia / cucumber / seltzer | 10 |

## BEERS

|  |    |
|--|----|
| <b>Draft</b>                           |    |
| <b>GUINNESS</b>                        | 10 |
| <b>Bottled</b>                         |    |
| <b>BUDWEISER</b>                       | 6  |
| <b>ESTRELLA JALISCO</b> lager          | 7  |
| <b>PERONI</b> pale lager               | 7  |
| <b>SIERRA NEVADA</b> hazy IPA          | 7  |
| <b>WIDMER</b> hefeweizen               | 8  |
| <b>KONA BIG WAVE</b> golden ale        | 8  |
| <b>DAURA DAMM</b> gluten removed lager | 8  |
| <b>Non Alcohol</b>                     |    |
| <b>PERONI 0.0</b>                      | 6  |
| <b>LAGUNITAS</b> hoppy refresher       | 7  |

## SPIRITS

|                             |     |                            |    |
|-----------------------------|-----|----------------------------|----|
| <b>VODKA</b>                |     | <b>COGNAC &amp; BRANDY</b> |    |
| HERA THE DOG                | 13  | HENNESSY                   | 19 |
| SUNNY VODKA                 | 13  | REMY MARTIN VSOP           | 21 |
| TOM OF FINLAND              | 14  | REMY XO                    | 45 |
| GREY GOOSE                  | 15  |                            |    |
| KETEL ONE                   | 15  | <b>CORDIALS</b>            |    |
| BELVEDERE                   | 15  | BAILEYS ALMANDE            | 11 |
| TITO'S                      | 16  | DI AMORE SAMBUCA           | 11 |
|                             |     | AMARO MONTENEGRO           | 12 |
| <b>TEQUILA &amp; MEZCAL</b> |     | FERNET BRANCA              | 12 |
| AVION BLANCO                | 14  | DISARONNO ORIGINALE        | 13 |
| 818 BLANCO                  | 15  |                            |    |
| CASAMINGOS BLANCO           | 17  | <b>JAPANESE WHISKEY</b>    |    |
| CLASE AZUL BLANCO           | 26  | SUNTORY TOKI               | 15 |
| SEVERO REPOSADO             | 15  | SHIBUI                     | 16 |
| 818 REPOSADO                | 16  | HIBIKI                     | 20 |
| CASAMIGOS REPOSADO          | 19  | HAKUSHU 12 YR              | 30 |
| TEREMANA BLANCO             | 15  | YAMAZAKI 12 YR             | 30 |
| CLASE AZUL REPOSADO         | 33  |                            |    |
| EL SILENCIO MEZCAL          | 14  | <b>AMERICAN WHISKEY</b>    |    |
| CASAMIGOS MEZCAL            | 19  | JACK DANIELS               | 14 |
| 818 ANEJO                   | 18  | BLACKENED                  | 15 |
| CALIROSA ANEJO              | 22  | JEFFERSON BOURBON          | 15 |
| CASAMIGOS ANEJO             | 23  | MAKERS MARK 46             | 16 |
| AVION 44 ANEJO              | 35  | FREY RANCH BOURBON         | 16 |
| AVION CRISTALINO            | 39  | FREY RANCH RYE             | 16 |
| JOSE CUERVO LA FAMILIA      | 45  | HIGH WEST BOURBON          | 17 |
| 818 RESERVE                 | 41  | KNOB CREEK BOURBON         | 17 |
| CLASE AZUL ANEJO            | 135 | KNOB CREEK RYE             | 17 |
| CLASE AZUL EXTRA ANEJO      | 350 | WHISTLE PIG 10 YR          | 26 |
|                             |     |                            |    |
| <b>GIN</b>                  |     | <b>SCOTCH &amp; IRISH</b>  |    |
| MALFY GIN                   | 12  | JAMESON IRISH              | 14 |
| BOMBAY SAPPHIRE             | 13  | MOSSBURN IRISH             | 15 |
| AVIATION                    | 14  | HIGHLAND PARK 12 YR        | 15 |
| BEEFEATER GIN               | 14  | GLENLIVET 12 YR            | 15 |
| RABBIT HOLE BESPOKE         | 14  | GLENLIVET 14 YR            | 16 |
| HENDRICK'S                  | 16  | RED BREAST 12YR IRISH      | 17 |
| MONKEY 47                   | 25  | GLENFIDDICH 12 YR          | 18 |
|                             |     | GLENFIDDICH 14 YR          | 19 |
| <b>RUM</b>                  |     | CHIVAS REGAL 18 YR         | 20 |
| CRUZAN                      | 12  | THE MACALLAN 12 YR         | 25 |
| HAVANA CLUB ANEJO           | 13  | LAGAVULIN 16 YR            | 29 |
| SAILOR JERRY SPICED         | 13  |                            |    |

## WINES BY THE GLASS & SPARKLING

|   |         |
|---|---------|
| ~ Sparkling & Champagne ~   |         |
| <b>Sapere Brut Rosé</b> Napa, California NV                       | 17 / 68 |
| <b>Della Vite Prosecco</b> Prosecco, Italy NV                     | 18 / 70 |
| <b>Veuve Du Vernay Rosé</b> Champagne, France NV                  | 21      |
| <b>Veuve De Vernay Brut</b> Champagne, France NV                  | 21      |
| ~ White ~   |         |
| <b>Bollini Pinot Grigio</b> Trentino, Italy 2021                  | 13 / 50 |
| <b>Symphonie Rosé</b> Provence, France 2022                       | 14 / 54 |
| <b>Imagery Chardonnay</b> California 2021                         | 14 / 54 |
| <b>Rodney Strong Sauvignon Blanc</b> California 2021              | 15 / 55 |
| <b>Field Theory Albariño</b> Lodi, California 2021                | 16 / 60 |
| <b>Chateau de Sancerre Sauvignon Blanc</b> France 2022            | 25 / 96 |
| ~ Red ~   |         |
| <b>Seaglass Cabernet Sauvignon</b> Central Coast, California 2021 | 14 / 56 |
| <b>Ferrari Carano Sangiovese</b> Sonoma, California 2021          | 15 / 58 |
| <b>Unshackled Zinfandel</b> California 2021                       | 16 / 60 |
| <b>Folly Of The Beast Pinot Noir</b> California 2020              | 16 / 60 |
| <b>Serial Cabernet Sauvignon</b> Paso Robles, California 2020     | 20 / 78 |
| <b>Aviatrix by Heidi Barrett</b> Grenache, California 2019        | 25 / 96 |
| ~ Port ~  |         |
| <b>Cockburn's 10 year Fine Tawny Port</b> Douro, Portugal         | 9       |

## BY THE BOTTLE WHITE

|  |     |
|--|-----|
| ~ Chardonnay ~   |     |
| <b>Davis Bynum Chardonnay</b> Russian River, California 2018     | 54  |
| <b>Inception Chardonnay</b> Santa Barbara, California 2018       | 58  |
| <b>Ferrari Carano Chardonnay</b> California 2021                 | 66  |
| <b>Sanford Chardonnay</b> Sta. Rita Hills, California 2019       | 74  |
| <b>Ste Michelle Ethos Chardonnay</b> Washington 2015             | 98  |
| <b>Dutton Ranch "Patz &amp; Hall" Chardonnay</b> California 2017 | 105 |
| ~ Sauvignon Blanc ~  |     |
| <b>Emmolo Sauvignon Blanc</b> Solano, California 2022            | 52  |
| <b>Unshackled Sauvignon Blanc</b> California 2020                | 56  |
| <b>Banshee Sauvignon Blanc</b> Sonoma, California 2022           | 58  |
| <b>Chalk Hill Sauvignon Blanc</b> Haliburton, California 2021    | 60  |
| ~ Other Whites & Rosé ~  |     |
| <b>Summer Water Rosé</b> , Central Coast California              | 52  |
| <b>Wine Fellas Pink Dreams Rosé</b> Mendocino, California        | 54  |
| <b>Fillaboa Albarino</b> Rias Baixas, Spain 2021                 | 54  |
| <b>Bon Jovi Hampton Water Rosé</b> France 2021                   | 56  |
| <b>Wine Fellas Panda Juice</b> North Coast, California 2020      | 62  |

## BY THE BOTTLE SPARKLING

|  |     |
|--|-----|
| ~ Sparkling ~  |     |
| <b>Sapere Blanc De Blancs</b> Napa, California           | 68  |
| <b>Sapere Rosé</b> Napa, California                      | 68  |
| <b>Della Vite Prosecco</b> Prosecco, Italy NV            | 70  |
| <b>Pommery Rose Chardonnay</b> France                    | 135 |
| <b>Perrier Jouet Brut Chardonnay</b> France              | 140 |
| <b>Veuve Clicquot Chardonnay</b> France                  | 180 |
| <b>Perrier Jouet Belle Epoque Chardonnay</b> France 2008 | 405 |

## BY THE BOTTLE RED

|   |     |
|---|-----|
| ~ Cabernet Sauvignon ~  |     |
| <b>If You See Kay Cabernet blend</b> Lazio, Italy 2019              | 58  |
| <b>Kenwood Six Ridges Cabernet</b> Alexander, California 2017       | 68  |
| <b>Il Bruciato Cabernet, Merlot</b> Bolgheri, Italy 2021            | 82  |
| <b>Stags' Leap "Hands Of Time" Cabernet, Merlot</b> California 2019 | 98  |
| <b>John Anthony Cabernet</b> Napa Valley, California 2017           | 175 |
| <b>Brothers by Rodney Strong Cabernet</b> California 2016           | 195 |
| ~ Pinot Noir ~  |     |
| <b>Weather Pinot Noir</b> Sonoma, California 2020                   | 52  |
| <b>Oyster Bay Pinot Noir</b> Marlborough, New Zealand 2020          | 54  |
| <b>Davis Bynum Pinot Noir</b> Russian River, California 2019        | 76  |
| <b>Patz &amp; Hall Pinot Noir</b> Sonoma Coast, California 2017     | 105 |
| <b>Hallberg Ranch Pinot Noir</b> Russian River, California 2018     | 115 |
| ~ Other Reds ~  |     |
| <b>Next Door Merlot</b> Paso Robles, California 2017                | 56  |
| <b>Prunotto Barbera D'asti</b> Piedmont, Italy 2021                 | 58  |
| <b>Wine Fellas Motor Love</b> Napa, California 2020                 | 62  |
| <b>Luca Malbec</b> Mendoza, Argentina 2020                          | 68  |
| <b>The Prisoner Red Blend</b> Oakville, California 2019             | 115 |
| <b>Casa E. Di Mirafiore Barolo</b> Piedmont, Italy 2015             | 125 |

# CROSSROADS

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## LATE NIGHT MENU

Bar Only - Served 9:30pm to 11:00pm

|  |    |
|--|----|
| <b>IMPOSSIBLE NUGGETS WITH STEAK FRIES</b><br>agave mustard / barbecue sauce / ketchup                 | 12 |
| <b>BUFFALO MUSHROOMS</b><br>crudités / blue cheese   | 12 |
| <b>SPICY RIGATONI VODKA</b>  | 12 |
| <b>FETTUCCINE ALFREDO</b>  | 12 |
| <b>ROMAINE CAESAR (GFO)</b><br>chopped hearts of romaine / focaccia croutons<br>caesar dressing        | 6  |
| <b>FRENCH FRIES (GF)</b>   | 5  |
| <b>MINI BROWNIE SUNDAE (GFO)</b><br>vanilla ice cream / fudge sauce / coconut whip<br>branded cherries | 5  |

## DRINKS

|   |    |
|---|----|
| <b>CROSSROADS MARGARITA</b><br>Jaja Tequila / Triple Sec / lime / sugar                           | 10 |
| <b>ESPRESSO MARTINI</b><br>Calirosa Anejo   | 16 |
| <b>HARD TIMES</b><br>Jefferson's Bourbon / apple brandy<br>lemon maple / house made Ras El Hanout | 10 |
| <b>IMAGERY</b> - Chardonnay - California - 2018   | 10 |
| <b>PARDUCCI</b> - Cabernet - Mendocino Country, CA - 2017   | 10 |

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