

# CROSSROADS

KITCHEN  
LOS ANGELES



Nut Free Lunch Menu

## APPETIZERS

<b>WHIPPED FETA (GFO)</b> fava beans / English peas / green chickpeas mint / preserved lemon / agrumato	16
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	15
<b>ASPARAGUS SOUP (GF)</b> shaved asparagus / agrumato almond crème fraîche	10
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b>	15
<b>IMPOSSIBLE NUGGETS WITH STEAK FRIES</b> agave mustard / barbecue sauce / ketchup (excluded from lunch special)	12
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	18
<b>CHEESE PLATE (GFO)</b> Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	18

\* gluten free bread additional 2

## LUNCH FARE

<b>LUNCH SPECIAL</b> choice of appetizer or salad (half portion) & choice of pasta from the regular menu * truffle pasta MP	30
<b>1/3 LB CHARBROILED BURGER</b> tomato / lettuce / onion / American cheese special sauce / brioche bun choice of: French fries or kale Caesar salad add: bacon 4 / avocado 4 / pickled jalapeños 2	19
<b>BLT (GFO)</b> plant-based bacon / lettuce / tomato avocado / bleu cheese / sourdough choice of: French fries or kale Caesar salad	18
<b>CROSSROADS BOWL (GF)</b> choice of: pumpkin seed tofu or grilled chicken basmati rice mixed green salad harissa chickpeas / seasonal roasted vegetables green goddess dressing	18
<b>CRISPY MILANESE SANDWICH</b> breaded cutlet / tomato romaine pickles / Vegenaïse choice of: French fries or kale Caesar salad	18
<b>MEZZE BOX (GFO)</b> served with fresh baked pita bread	18

Choose 4 items from following:

- Butter beans in a spicy Moroccan sauce
- Chickpea salad
- Golden beet salad
- Pan roasted mushrooms with caramelized onions
- Baba ganoush
- Kale Caesar
- Basmati rice
- Whipped feta cheese

\* gluten free bread additional 2

## HOUSE MADE PASTAS

<b>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	25
<b>SPICY RIGATONI VODKA</b>	23
<b>TAGLIATELLE BOLOGNESE (GFO)</b>	23
<b>SPAGHETTI CARBONARA (GFO)</b>	23
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	24

\* add grilled "chicken" 8

## PIZZA

<b>SICILIAN SUPREME (GFO)</b> deep dish / tomato sauce / mozzarella house made spicy Italian sausage / peppers onions / parmesan / fresh oregano	22
<b>SICILIAN PEPPERONI (GFO)</b> deep dish / tomato sauce / mozzarella house made spicy pepperoni / parmesan	22

\* gluten free crust additional 2

## SALADS

<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
<b>SPRING CHOPPED SALAD (GF)</b> pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette	15
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
<b>CHICKPEA AND AVOCADO (GF)</b> chickpea / avocado / endive / citrus	16

\* add grilled "chicken" 8

## SIDES

<b>GRILLED ASPARAGUS (GF)</b> balsamic glaze	12
<b>TRUFFLE FRIES (GF)</b> parmesan / parsley	11
<b>SEASONED STEAK FRIES (GF)</b>	6
<b>AVOCADO (GF)</b>	4

\* To support our BOH house staff, a 3% service charge will be added to your check, with those proceeds paid in full to the BOH staff.

\*\* Parties of 8 or more guests will have a 20% automatic gratuity added to their check.

\*\*\* Gift cards must be designated for this location - each gift card is branded with the correct location.

**Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.**

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## COCKTAILS

<b>CROSSROADS MARGARITA</b> 10 Jaja Blanco tequila / Triple Sec lime / sugar	<b>CLASSIC MIMOSA</b> 10 fresh orange juice / sparkling wine
<b>TWIST OF CAIN</b> 15 Codigo Tequila / pineapple / lime mint / cucumber / sugar	<b>BLACKBERRY MIMOSA</b> 12 fresh orange juice / lime sparkling wine / muddled blackberries
<b>HARD TIMES</b> 15 Redemption Bourbon sweet potato liqueur / lemon / maple house made Ras El Hanout	<b>APEROL SPRITZ</b> 15 sparkling wine / Aperol / seltzer orange twist
<b>AMALFI SPRITZ</b> 15 Malfy Gin / aperol / prosecco / fresh lemon	<b>BLOODY MARY</b> 18 Beluga Vodka / pickled vegetables candied bacon blue cheese stuffed olives celery sticks
<b>LOVE BUZZ</b> 16 espresso / Beluga Vodka / Licor 43 Luxardo coffee liqueur	

### SPIRITLESS MOCKTAILS

<b>HOUSEMADE STRAWBERRY LEMONGRASS SODA</b> 10 housemade strawberry & lemongrass syrup soda / fresh lemon
<b>VIRGIN CRANBERRY MOJITO</b> 10 mint / lime juice / cranberry juice
<b>OUT OF STEP</b> 10 lemon / mint blackberry hibiscus mama chia cucumber / seltzer

### BEERS

<b>DRAFT 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-ALCOHOLIC</b>
<b>PERONI 0.0</b> 6

## WINES BY THE GLASS & SPARKLING \* Certified Organic Wine

~ Sparkling & Champagne ~	
* Pizzolato Muse Prosecco NV, Italy	16 / 60
* Pizzolato Muse Spumante Rosé NV, Italy	16 / 60
* Biokult Naken Orange Pet Nat Austria 2022	16 / 60
<b>Veuve Du Vernay Rosé Sparkling</b> France NV	21
<b>Veuve De Vernay Brut Sparkling</b> France NV	21
~ White ~	
<b>Bollini Pinot Grigio</b> Trentino, Italy 2021	14 / 52
<b>Summer Water Rosé</b> Central Coast, California 2022	14 / 52
<b>Imagery Chardonnay</b> California 2021	14 / 52
* <b>Biokult Gruner Veltliner</b> Burgenland, Austria 2022	14 / 52
* <b>Koyle Sauvignon Blanc</b> Chile 2022	15 / 56
<b>Rodney Strong Sauvignon Blanc</b> California 2021	15 / 56
<b>Symphonie Rosé</b> Provence, France 2022	16 / 60
<b>Chateau de Sancerre Sauvignon Blanc</b> France 2022	25 / 96
~ Red ~	
<b>Chop Shop Cabernet Sauvignon</b> California 2021	14 / 52
<b>Unshackled Zinfandel</b> California 2021	14 / 52
<b>Ferrari Carano Sangiovese Sonoma</b> , California 2021	16 / 60
<b>Folly Of The Beast Pinot Noir</b> California 2020	16 / 60
* <b>Inkarri Malbec</b> Argentina 2021	16 / 60
<b>Inception Cabernet Sauvignon</b> Paso Robles, California 2018	18 / 68
<b>Serial Cabernet Sauvignon</b> Paso Robles, California 2020	20 / 76
<b>Aviatrix by Heidi Barrett</b> Grenache, California 2019	25 / 96
~ Port ~	
<b>Cockburn's 10 year Fine Tawny Port</b> Douro, Portugal	9

### OTHER BEVERAGES

<b>MEXICAN COKE</b>	6
<b>MEXICAN SPRITE</b>	6
<b>FEVER-TREE GINGER BEER</b>	7
<b>RED BULL</b>	7
choose: regular / sugar free / tropical yellow	
<b>HOUSEMADE LEMONADE</b>	7
<b>FRESH STRAWBERRY LEMONADE</b>	8
<b>SAN PELEGRINO SPARKLING</b>	8
<b>ORANGE JUICE</b>	8
<b>GRAPEFRUIT JUICE</b>	8
<b>ACQUA PANNA STILL WATER</b>	8
<b>RAW COCONUT WATER</b>	10
<b>POMEGRANATE KOMBUCHA</b>	10

### COFFEE & TEA

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