

# CROSSROADS

KITCHEN

LOS ANGELES

Scan QR Code



Nut Free Brunch Menu

## STARTERS & SALADS

<b>CHEESE PLATE</b> 18 Camembert / blue / boursin quince paste / Mojave dried grapes toasted baguette	<b>KHACHAPURI</b> 18 almond ricotta yellow tomato egg yolk
<b>STUFFED ZUCCHINI (GF) BLOSSOMS</b> 15	<b>CAESAR SALAD (GFO)</b> 15 choice of: kale or chopped hearts of romaine focaccia / croutons house Caesar dressing
<b>IMPOSSIBLE CIGARS</b> 15 spicy almond milk yogurt	<b>WALDORF SALAD (GF)</b> 17 endive / pears / grapes candied walnuts creamy yogurt vinaigrette
<b>FRIED OLIVES</b> 15 caper aioli	

## BRUNCH PLATES

<b>CHICKEN &amp; WAFFLES</b> 22 potato rosti / seasonal fruit	<b>BREAK THE FAST (GFO)</b> 22 scrambled eggs potato rosti / sourdough toast choice of: bacon or breakfast sausage choice of fruit or sliced avocado
<b>IMPOSSIBLE BREAKFAST (GFO) SAUSAGE SANDWICH</b> 20 potato rosti / seasonal fruit	<b>STUFFED FRENCH TOAST (GFO)</b> 20 seasonal fruit housemade breakfast sausages
<b>IMPOSSIBLE BREAKFAST SAUSAGE BURRITO</b> 20 potato rosti / seasonal fruit	<b>PANCAKES</b> 18 seasonal fruit housemade breakfast sausages add blueberries or chocolate chips 1.50
<b>CROSSROADS BENEDICT</b> 22 potato rosti / seasonal fruit	<b>BAGEL PLATE</b> 20 chive cream cheese smoked carrot lox with capers smoked whitefish salad (made from fresh hearts of palm) sliced tomato sliced onion & marinated cucumbers seasonal fruit
<b>BLT SANDWICH (GFO) WITH FRIES</b> 18 toasted sourdough plant-based bacon sliced tomato / iceberg lettuce Vegenaise	

## PIZZA & PASTA

<b>TAGLIATELLE BOLOGNESE (GFO)</b> 23	<b>SPAGHETTI CARBONARA (GFO)</b> 23
<b>SICILIAN SUPREME PIZZA (GFO)</b> 22 deep dish / Italian sausage peppers / onions	<b>SICILIAN PEPPERONI (GFO)</b> 22 deep dish / tomato sauce house made spicy pepperoni

\* gluten free crust additional 2

## DESSERTS

<b>SORBET OF THE DAY (GFO)</b> 8	<b>BANANA PUDDING</b> 14 vanilla cream / almond streusel
<b>BROWNIE SUNDAE (GFO)</b> 12 vanilla ice cream / fudge sauce coconut whip / brandied cherries	<b>CHOCOLATE HAZELNUT TORTE</b> 14 housemade Nutella cremeux chocolate chantilly

\* To support our BOH house staff, a 3% service charge will be added to your check.

\*\* Parties of 8 or more guests are subject to a 20% automatic gratuity

\*\*\* Gift cards must be designated for this 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>APEROL SPRITZ</b> 14 sparkling wine / Aperol / seltzer orange twist
<b>BOTTOMLESS MIMOSA</b> 20	<b>CLASSIC MIMOSA</b> 14 fresh orange juice / sparkling wine
<b>TWIST OF CAIN</b> 15 Codigo Tequila / pineapple / lime mint / cucumber / sugar	<b>BLACKBERRY MIMOSA</b> 15 fresh orange juice / lime sparkling wine / muddled blackberries
<b>HARD TIMES</b> 15 Frey Ranch Bourbon sweet potato liqueur / lemon / maple house made Ras El Hanout	<b>BLOODY MARY</b> 18 Sunny Vodka / pickled vegetables candied bacon blue cheese stuffed olives celery sticks
<b>THE ELYX LILLET SPRITZ</b> 14 Elyx / Lillet Rose / tonic / lemon	

### SPIRITLESS MOCKTAILS

### BEERS

<b>VIRGIN PALOMA</b> 10 symple / sparkling blood orange lime juice	<b>DRAFT GUINNESS</b> 10
<b>VIRGIN CRANBERRY MOJITO</b> 10 mint / lime juice / cranberry juice	<b>BOTTLED</b>
<b>OUT OF STEP</b> 10 lemon / mint blackberry hibiscus mama chia cucumber / seltzer	<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

~ Sparkling & Champagne ~	
* Pizzolato Muse Prosecco NV, Italy	16 / 64
* Pizzolato Muse Spumante Rosé NV, Italy	16 / 64
* Biokult Naken Orange Pet Nat Austria 2022	18 / 72
Veuve Du Vernay Rosé Sparkling France NV	21
Veuve De Vernay Brut Sparkling France NV	21
~ White ~	
Bollini Pinot Grigio Trentino, Italy 2021	13 / 50
Symphonie Rosé Provence, France 2022	14 / 54
Imagery Chardonnay California 2021	14 / 54
* Koyle Sauvignon Blanc Chile 2022	14 / 54
Rodney Strong Sauvignon Blanc California 2021	15 / 55
Field Theory Albariño Lodi, California 2021	16 / 60
Chateau de Sancerre Sauvignon Blanc France 2022	25 / 96
~ Red ~	
Seaglass Cabernet Sauvignon California 2021	14 / 56
Ferrari Carano Sangiovese Sonoma, California 2021	15 / 58
Unshackled Zinfandel California 2021	16 / 60
Folly Of The Beast Pinot Noir California 2020	16 / 60
* Inkarri Malbec Argentina 2021	16 / 60
Serial Cabernet Sauvignon Paso Robles, California 2020	20 / 78
Aviatrix by Heidi Barrett Grenache, California 2019	25 / 96
~ Port ~	
Cockburn's 10 year Fine Tawny Port Douro, Portugal	9

\* Certified Organic Wine

### OTHER BEVERAGES

### COFFEE & TEA

<b>ORANGE JUICE</b> 8	<b>COLD BREW COFFEE</b> 6
<b>GRAPEFRUIT JUICE</b> 8	<b>CAFE LATTE</b> 6
<b>RAW COCONUT WATER</b> 7	<b>VANILLA LATTE</b> 7.50
<b>FEVER-TREE GINGER BEER</b> 7	<b>HAZELNUT LATTE</b> 7.50
<b>POMEGRANATE KOMBUCHA</b> 8	<b>MOCHA</b> 7.50
<b>MEXICAN COKE</b> 6	<b>CAPPUCCINO</b> 6
<b>MEXICAN SPRITE</b> 6	<b>ESPRESSO</b> 5
<b>HOUSEMADE LEMONADE</b> 7	<b>COFFEE</b> 5
<b>SAN PELEGRINO SPARKLING</b> 8	<b>MATCHA GREEN TEA LATTE</b> 8 oat milk / agave
<b>ACQUA PANNA STILL WATER</b> 8	<b>HOT TEA</b> 5
<b>RED BULL</b> 7	<b>ICE TEA</b> 5 green or black

choose: regular / sugar free / tropical yellow