

CROSSROADS

KITCHEN
LOS ANGELES



Nut Free Dinner Menu

APPETIZERS

ARTICHOKE OYSTERS (GF)	14
artichoke purée / crispy oyster mushrooms béarnaise / kelp caviar	
WHIPPED FETA (GFO)	16
fava beans / English peas / green chickpeas mint / preserved lemon / agrumato	
IMPOSSIBLE CIGARS	15
spicy almond milk yogurt	
GRILLED LION'S MANE SKEWERS (GF)	16
Chimichurri	
POTATO LEEK SOUP (GF)	14
sour cream / pea tendrils / kelp caviar dill / chive oil	
STUFFED ZUCCHINI BLOSSOMS (GF)	15
CALAMARI FRITTI (GF)	18
diablo sauce / lemon	
CHEESE PLATE (GFO)	18
Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	

* gluten free bread additional 2

SALADS

CAESAR (GFO)	15
choice of kale or romaine garlic focaccia croutons / Caesar dressing	
BLOOMSDALE SPINACH (GF)	17
spring strawberries / Climax blue cheese candied almonds / scallions / champagne vinaigrette	
WEDGE (GF)	16
iceberg / cherry tomatoes / bacon pickled red onions / house blue cheese dressing	
SPRING CHOPPED SALAD (GF)	15
pea tendrils / watermelon radish / snap peas celery hearts / whole grain mustard vinaigrette	

HOUSE MADE PASTAS

MAFALDINE CACIO E PEPE (GFO)	25
parmesan cheese / cracked black pepper	
SPICY RIGATONI VODKA	23
* add chicken parmesan 10	
RISOTTO DEL GIORNO (GFO)	MP
TAGLIATELLE BOLOGNESE (GFO)	23
SPAGHETTI CARBONARA (GFO)	23
FETTUCCINE & TRUFFLES (GFO)	MP
fresh shaved truffles / truffle butter	
LASAGNA BOLOGNESE	24
Impossible meat / bechamel sauce	
LINGUINE SCALLOPS (GFO)	24
white wine / garlic butter / parsley	
SPINACH & RICOTTA TORTELLI	28
baby artichokes / roasted vegetable jus black truffle dust	

VEGETABLES

DELTA ASPARAGUS (GF)	14
poached new potatoes / spring onion & dill yogurt	
ROASTED BABY FENNEL (GF)	15
fennel & herb pesto / shallots extra virgin olive oil	
SPRING PEAS & MUSHROOMS (GF)	13
caramelized onion / preserved lemon / mint pea tendrils	
OVEN ROASTED BABY ARTICHOKEs (GF)	14
saffron & lemon sabayon / parmesan crisp	
TRUFFLE POTATOES (GF)	14
fresh thyme / shaved parmesan	
BAKED MUSHROOM SCALLOPS	13
Rockefeller style	

PIZZA *

NEAPOLITAN:	
TRUFFLE MUSHROOM BIANCA (GFO)	22
SPICY MEATBALL	22
PEPPERONI (GFO)	22

* gluten free pizza additional 2

We use Vertage cashew cheese on our pizza.

PROTEINS

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

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

** Add mashed potatoes or capellini 8

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

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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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THE CROSSROADS EXPERIENCE

7 Course Spring 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 ASPARAGUS SOUP (GF)**
- 2nd **SPRING CHOPPED SALAD (GF)**
pea tendrils / watermelon radish / snap peas
celery hearts / whole grain mustard vinaigrette
- 3rd **OVEN ROASTED BABY ARTICHOKES (GFO)**
saffron & lemon sabayon / parmesan crisp
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**
almond ricotta cheese / marinara
- 5th **SPINACH & RICOTTA TORTELLI TRUFFLE**
baby artichokes / roasted vegetable jus
black truffle
- 6th **EGGPLANT SHORT RIB (GFO)**
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**

CHOICE OF DESSERT

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SPRING TRUFFLE TASTING MENU

5 Course \$135 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
shaved black truffles
- 2nd **SPRING CHOPPED SALAD (GF)**
pea tendrils / watermelon radish / snap peas
celery hearts / whole grain mustard vinaigrette
- 3rd **FRESH HOUSE MADE FETTUCCINE**
with truffle butter and shaved black truffles
- 4th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes and bordelaise sauce
- 5th **DESSERT**

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DESSERT MENU

SORBET OF THE DAY (GFO)	8
BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce / coconut whip brandied cherries	12
BANANA PUDDING vanilla cream / almond streusel	14
STRAWBERRY TART strawberry confit / vanilla lime pastry cream	14

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@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

COCKTAILS

CROSSROADS MARGARITA	15
Jaja Tequila / Triple Sec / lime / sugar	
TWIST OF CAIN	17
Codigo Tequila / pineapple / lime / mint / cucumber / sugar	
HARD TIMES	17
Redemption Bourbon / sweet potato liqueur / lemon / maple	
LOVE BUZZ	18
espresso / Beluga Vodka / Licor 43 / Luxardo coffee liqueur	
GIN & JAM	18
Beekeeper Gin / rotating preserves / fresh lemon	
HAPPY HARLEQUIN	18
Hera The Dog Vodka / lemon / mint / cucumber blackberry hibiscus Mama Chia / seltzer	
STRAWBERRY LEMONGRASS TWIST	18
housemade strawberry & lemongrass syrup Beluga Vodka / soda / lemon	
FRESH STRAWBERRY DAIQUIRI	19
Bacardi Rum / house-made strawberry syrup / fresh lime	
CINARA MANHATTAN	19
Frey Ranch Rye / Cynar aperitif / red vermouht / angostura	
MEZCAL NEGRONI	19
Rosaluna Mezcal / Select Aperitivo / Sweet Vermouht Aztec chocolate / citrus peel / olive oil essence	

SPIRITLESS MOCKTAILS

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

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
Non Alcohol	
PERONI 0.0	6

SPIRITS

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

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

BY THE BOTTLE WHITE

~ Chardonnay ~	
Inception Chardonnay Santa Barbara, California 2018	52
Davis Bynum Chardonnay Russian River, California 2021	54
Ferrari Carano Chardonnay California 2021	56
Sanford Chardonnay Sta. Rita Hills, California 2021	74
Dutton Ranch "Patz & Hall" Chardonnay California 2019	80
Ste Michelle Ethos Chardonnay Washington 2015	98
~ Sauvignon Blanc ~	
Unshackled Sauvignon Blanc California 2021	56
Banshee Sauvignon Blanc Sonoma, California 2022	58
Chalk Hill Sauvignon Blanc Haliburton, California 2022	60
~ Other White, Rosé & Orange Wines ~	
Terlato Pinot Grigio Italy 2022	52
Rosenblum Chenin Blanc Viognier California 2022	52
Bon Jovi Hampton Water Rosé France 2022	56
La Fête Du Blanc France 2021	64
Orange Gold France 2022	64

BY THE BOTTLE SPARKLING

~ Sparkling ~	
Ruffino Prosecco Rosè Italy NV	56
Sapere Blanc De Blancs Napa, California	64
Sapere Rosé Napa, California	64
Della Vite Prosecco Prosecco, Italy NV	70
Perrier Jouet Brut Chardonnay France	140
Pommery Rose Chardonnay France	175
Veuve Clicquot Chardonnay France	180
Perrier Jouet Belle Epoque Chardonnay France 2013	405

BY THE BOTTLE RED

~ Cabernet Sauvignon ~	
If You See Kay Cabernet blend Lazio, Italy 2020	58
Kenwood Six Ridges Cabernet Alexander, California 2019	68
Taken Red Napa Valley, California 2019	80
Domaine Curry Cabernet Sauvignon Napa Valley, California 2021	170
John Anthony Cabernet Napa Valley, California 2017	175
Brothers by Rodney Strong Cabernet California 2016	195
~ Pinot Noir ~	
Oyster Bay Pinot Noir Marlborough, New Zealand 2021	54
Weather Pinot Noir Sonoma, California 2020	60
Davis Bynum Pinot Noir Russian River, California 2021	76
Patz & Hall Pinot Noir Sonoma Coast, California 2018	80
Rex Hill Pinot Noir Willamette, Oregon 2019	95
Hallberg Ranch Pinot Noir Russian River, California 2018	96
~ Other Reds ~	
Pertinace Barbera D'Alba Italy 2021	58
Poggie Del Concone Toscana Italy 2020	58
Luca Malbec Mendoza, Argentina 2020	76
The Prisoner Red Blend Oakville, California 2021	115
Casa E. Di Mirafiore Barolo Piedmont, Italy 2015	125
Domaine Curry Founders Blend Napa Valley, California 2021	160

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LATE NIGHT MENU

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

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

DRINKS

CROSSROADS MARGARITA Jaja Tequila / Triple Sec / lime / sugar	10
TWIST OF CAIN Codigo Tequila / pineapple / lime mint / cucumber / sugar	10
HARD TIMES Redemption Bourbon / sweet potato liqueur / lemon / maple	10
LOVE BUZZ espresso / Beluga Vodka / Licor 43 / Luxardo coffee liqueur	10
HOUSE WHITE WINE	10
HOUSE RED WINE	10

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