

CROSSROADS

KITCHEN
LOS ANGELES



Nut Free Dinner Menu

APPETIZERS

ARTICHOKE OYSTERS (GF) artichoke purée / crispy oyster mushrooms béarnaise / kelp caviar	14
FIGS & FETA (GFO) white balsamic glaze / grilled sourdough	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	15
CARAMELIZED ONION TART Boursin cheese / tomato egg yolk / frisee chives / lemon	15
FRIED OLIVES caper aioli	15
STUFFED ZUCCHINI BLOSSOMS (GF)	15
CALAMARI FRITTI (GF) diablo sauce / lemon	18
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	18

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
WALDORF SALAD (GF) endive / pears / grapes / candied walnuts creamy yogurt vinaigrette	17
WEDGE (GF) iceberg / cherry tomatoes / bacon pickled red onions / house blue cheese dressing	16
PERSIMMON & CELERY HEART (GF) cider soaked raisins / picked herbs Climax blue cheese / toasted pecans	15

HOUSE MADE PASTAS

MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	25
SPICY RIGATONI VODKA * add chicken parmesan 10	23
RISOTTO DEL GIORNO (GFO)	MP
TAGLIATELLE BOLOGNESE (GFO)	23
SPAGHETTI CARBONARA (GFO)	23
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
LASAGNA BOLOGNESE Impossible meat / bechamel sauce	24
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	24
LION'S MANE SHORT RIB RAVIOLI madeira glaze / parmesan cheese / chives	26

VEGETABLES

BRUSSELS SPROUTS (GF) currants / pine nuts / maple dijon vinaigrette	13
CRISPY ARTICHOKE HEARTS (GF) & MAITAKE MUSHROOMS dill yogurt sauce / picked herbs	16
ROASTED AUTUMN VEGETABLES (GF) carrots / parsnips / turnips / cipollini onions barolo jus	14
ROASTED HONEY NUT SQUASH (GF) almond yogurt / black garlic / pomegranate pumpkin seeds	13
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan	14
HEIRLOOM BEET AGRODOLCE (GF) capers / onions / garlic / pistachios / feta picked herbs	12
BAKED MUSHROOM SCALLOPS Rockefeller style	13

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

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

** Add mashed potatoes or capellini 8

* 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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THE CROSSROADS EXPERIENCE

7 Course Fall 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 POTATO LEEK SOUP**
- 2nd **PERSIMMON & CELERY HEART SALAD (GF)**
cider soaked raisins / picked herbs
Climax blue cheese / roasted pecans
- 3rd **CARAMELIZED ONION TART**
Boursin cheese / tomato egg yolk / frisee
chives / lemon
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**
almond ricotta cheese / marinara
- 5th **FETTUCCHINE & TRUFFLES (GFO)**
fresh shaved truffles / truffle butter
- 6th **EGGPLANT SHORT RIB (GFO)**
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
CHOICE OF DESSERT

FALL TRUFFLE TASTING MENU

5 Course \$135 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
shaved black truffles
- 2nd **WALDORF SALAD (GF)**
endive / pears / grapes / candied walnuts
creamy yogurt vinaigrette
- 3rd **FRESH HOUSE MADE FETTUCCHINE**
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

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
CHOCOLATE HAZELNUT TORTE housemade Nutella cremeux / chocolate chantilly	14

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COCKTAILS

POMEGRANATE COSMOPOLITAN Tom of Finland / Orange liqueur / fresh lime / pomegranate	17
CROSSROADS MARGARITA Jaja Tequila / Triple Sec / lime / sugar	15
IT'S SO EASY Bacardi Rum / simple syrup / fresh celery Juice / lime juice cucumber / mint	15
TWIST OF CAIN Codigo Tequila / pineapple / lime / mint / cucumber / sugar	17
HARD TIMES Frey Ranch Bourbon / sweet potato liqueur / lemon / maple	17
LOOK MY WAY Bacardi Rum / Rosaluna Mezcal / lime / tamari salt fire water bitters / blistered shishito pepper	17
BE ALL, END ALL Beefeater Gin / Luxardo Cherry syrup / lemon juice orange Juice / club soda	17
HAPPY HARLEQUIN Elyx Vodka / lemon / mint /cucumber blackberry hibiscus Mama Chia / seltzer	17
HARD APPLE CIDER Calirosa Blanco Tequila / apple cider / fresh lime juice cinnamon / sugar	16

SPIRITLESS MOCKTAILS

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

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		COGNAC & BRANDY	
HERA THE DOG	13	HENNESSY	19
SUNNY VODKA	13	BRANSON VS	21
TOM OF FINLAND	14	REMY MARTIN VSOP	21
GREY GOOSE	15	REMY XO	45
KETEL ONE	15		
BELVEDERE	15	CORDIALS	
TITO'S	16	BAILEYS ALMANDE	11
TEQUILA & MEZCAL		DI AMORE SAMBUCA	11
AVION BLANCO	14	AMARO MONTENEGRO	12
CALIROSA BLANCO	14	FERNET BRANCA	12
JAJA BLANCO	14	DISARONNO ORIGINALE	13
818 BLANCO	15	JAPANESE WHISKEY	
CODIGO BLANCO	15	SUNTORY TOKI	15
TEREMANA BLANCO	15	SHIBUI	16
CASAMINGOS BLANCO	17	HIBIKI	20
CLASE AZUL BLANCO	26	HAKUSHU 12 YR	30
SEVERO REPOSADO	15	YAMAZAKI 12 YR	30
818 REPOSADO	16		
JAJA REPOSADO	16	AMERICAN WHISKEY	
CASAMIGOS REPOSADO	19	JACK DANIELS	14
CLASE AZUL REPOSADO	33	BLACKENED	15
CASAMIGOS MEZCAL	19	JEFFERSON BOURBON	15
ROSA-LUNA MEZCAL	14	MAKERS MARK 46	16
CASAMIGOS MEZCAL	19	FREY RANCH BOURBON	16
CASAMIGOS ANEJO	23	FREY RANCH RYE	16
AVION 44 ANEJO	35	HIGH WEST BOURBON	17
AVION CRISTALINO	39	KNOB CREEK BOURBON	17
JOSE CUERVO LA FAMILIA	45	KNOB CREEK RYE	17
818 RESERVE	41	WHISTLE PIG 10 YR	26
CLASE AZUL ANEJO	135		
CLASE AZUL EXTRA ANEJO	350		
GIN		SCOTCH & IRISH	
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
RUM		GLENFIDDICH 14 YR	19
CRUZAN	12	CHIVAS REGAL 18 YR	20
HAVANA CLUB ANEJO	13	THE MACALLAN 12 YR	25
SAILOR JERRY SPICED	13	LAGAVULIN 16 YR	29

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 Central Coast, 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	

BY THE BOTTLE WHITE

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

BY THE BOTTLE SPARKLING

~ Sparkling ~	
Ruffino Prosecco Rosé Italy NV	56
Sapere Blanc De Blancs Napa, California	68
Sapere Rosé Napa, California	68
Della Vite Prosecco Prosecco, Italy NV	70
Pommery Rose Chardonnay France	135
Perrier Jouet Brut Chardonnay France	140
Veuve Clicquot Chardonnay France	180
Perrier Jouet Belle Epoque Chardonnay France 2008	405

BY THE BOTTLE RED

~ Cabernet Sauvignon ~	
If You See Kay Cabernet blend Lazio, Italy 2019	58
Kenwood Six Ridges Cabernet Alexander, California 2017	68
Il Bruciato Cabernet, Merlot Bolgheri, Italy 2021	82
Stags' Leap "Hands Of Time" Cabernet, Merlot California 2019	98
John Anthony Cabernet Napa Valley, California 2017	175
Brothers by Rodney Strong Cabernet California 2016	195
~ Pinot Noir~	
Weather Pinot Noir Sonoma, California 2020	52
Oyster Bay Pinot Noir Marlborough, New Zealand 2020	54
Davis Bynum Pinot Noir Russian River, California 2019	76
Rex Hill Pinot Noir Willamette, Oregon 2019	95
Patz & Hall Pinot Noir Sonoma Coast, California 2017	105
Hallberg Ranch Pinot Noir Russian River, California 2018	115
~ Other Reds ~	
Prunotto Barbera D'asti Piedmont, Italy 2021	58
Wine Fellas Motor Love Napa, California 2020	62
Luca Malbec Mendoza, Argentina 2020	68
The Prisoner Red Blend Oakville, California 2019	115
Casa E. Di Mirafiore Barolo Piedmont, Italy 2015	125

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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
ESPRESSO MARTINI Calirosa Anejo	16
HARD TIMES Jefferson's Bourbon / apple brandy lemon maple / house made Ras El Hanout	10
IMAGERY - Chardonnay - California - 2018	10
PARDUCCI - Cabernet - Mendocino Country, CA - 2017	10

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