

CROSSROADS

KITCHEN
LOS ANGELES



Nut Free Lunch Menu

APPETIZERS

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|---|----|
| 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 |
| IMPOSSIBLE NUGGETS WITH STEAK FRIES agave mustard / barbecue sauce / ketchup (excluded from lunch special) | 12 |
| CALAMARI FRITTI (GF) diablo sauce / lemon | 18 |
| CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette | 18 |

LUNCH FARE

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| LUNCH SPECIAL choice of appetizer or salad (half portion) & choice of pasta from the regular menu * truffle pasta MP | 30 |
| 1/3 LB CHARBROILED BURGER 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 |
| BLT (GFO) plant-based bacon / lettuce / tomato avocado / bleu cheese / sourdough choice of: French fries or kale Caesar salad | 18 |
| CROSSROADS BOWL (GF) choice of: pumpkin seed tofu or grilled chicken basmati rice mixed green salad harissa chickpeas / seasonal roasted vegetables green goddess dressing | 18 |
| CRISPY MILANESE SANDWICH breaded cutlet / tomato romaine pickles / Vegenaïse choice of: French fries or kale Caesar salad | 18 |
| CHICKPEA WRAP OR SANDWICH flour tortilla or French roll lettuce / pickles / shaved red onion choice of: French fries or kale Caesar salad | 18 |

DESSERTS

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| BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce coconut whip / brandied cherries | 12 |
| BANANA PUDDING vanilla cream / almond streusel | 14 |

HOUSE MADE PASTAS

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| MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper | 25 |
| SPICY RIGATONI VODKA | 23 |
| TAGLIATELLE BOLOGNESE (GFO) | 23 |
| SPAGHETTI CARBONARA (GFO) | 23 |
| FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter | MP |
| LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley | 24 |
| LION'S MANE SHORT RIB RAVIOLI madeira glaze / parmesan cheese / chives | 26 |
| * add grilled "chicken" 8 | |

PIZZA *

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| SICILIAN SUPREME (GFO) deep dish / tomato sauce / mozzarella house made spicy Italian sausage / peppers onions / parmesan / fresh oregano | 22 |
| SICILIAN PEPPERONI (GFO) deep dish / tomato sauce / mozzarella house made spicy pepperoni / parmesan | 22 |
| * gluten free crust additional 2 | |

SALADS

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| 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 bleu cheese dressing | 16 |
| CHICKPEA AND AVOCADO (GF) chickpea / avocado / endive / citrus | 17 |
| * add grilled "chicken" 8 | |

SIDES

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| BRUSSELS SPROUTS (GF) currants / pine nuts / maple dijon vinaigrette | 13 |
| TRUFFLE FRIES (GF) parmesan / parsley | 11 |
| SEASONED STEAK FRIES (GF) | 6 |
| AVOCADO (GF) | 4 |

* 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

| | |
|--|---|
| CROSSROADS MARGARITA 10 Jaja Blanco tequila / Triple Sec lime / sugar | APEROL SPRITZ 14 sparkling wine / Aperol / seltzer orange twist |
| BOTTOMLESS MIMOSA 20 | CLASSIC MIMOSA 14 fresh orange juice / sparkling wine |
| TWIST OF CAIN 15 Codigo Tequila / pineapple / lime mint / cucumber / sugar | BLACKBERRY MIMOSA 15 fresh orange juice / lime sparkling wine / muddled blackberries |
| HARD TIMES 15 Frey Ranch Bourbon sweet potato liqueur / lemon / maple house made Ras El Hanout | BLOODY MARY 18 Sunny Vodka / pickled vegetables candied bacon blue cheese stuffed olives celery sticks |
| THE ELYX LILLET SPRITZ 14 Elyx / Lillet Rose / tonic / lemon | |

SPIRITLESS MOCKTAILS

BEERS

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| VIRGIN PALOMA 10 symple / sparkling blood orange lime juice | DRAFT GUINNESS 10 |
| VIRGIN CRANBERRY MOJITO 10 mint / lime juice / cranberry juice | BOTTLED |
| OUT OF STEP 10 lemon / mint blackberry hibiscus mama chia cucumber / seltzer | 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-ALCOHOLIC |
| | PERONI 0.0 6 |

WINES BY THE GLASS & SPARKLING

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|--|---------|
| ~ 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

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

choose: regular / sugar free / tropical yellow