

CROSSROADS

KITCHEN
LOS ANGELES

APPETIZERS

PEACHES & WHIPPED FETA (GFO) marcona almonds / saba	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	15
SWEET CORN RAVIOLO zucchini / basil / parmesan cheese	15
FRIED OLIVES caper aioli	15
STUFFED ZUCCHINI BLOSSOMS (GF)	15
IMPOSSIBLE NUGGETS WITH STEAK FRIES agave mustard / barbecue sauce / ketchup	12
CALAMARI FRITTI (GF) diablo sauce / lemon	18
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	18

LUNCH FARE

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: extra patty 8 / 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
ARTICHOKE & MUSHROOM SAMMY (GFO) mushroom duxelle / pickled onions sun dried tomato aioli / arugula / Boursin cheese choice of: French fries or kale Caesar salad	18

HOUSE MADE PASTAS

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
CAMPANELLE housemade Italian sausage / rapini * add grilled "chicken" 8	22

PIZZA *

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 * gluten free crust additional 2	22

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
SUMMER BUTTER LETTUCE (GF) cucumber / dijon vinaigrette / picked herbs red onion	17
WEDGE (GF) iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
CHICKPEA AND AVOCADO (GF) chickpea / avocado / endive / citrus * add grilled "chicken" 8	17

SIDES

GRILLED ZUCCHINI (GF) salsa verde / zucchini blossoms / Calabrian chili	12
BAKED MUSHROOM SCALLOPS Rockefeller style	13
SEASONED STEAK FRIES (GF)	6
AVOCADO (GF)	4

DESSERTS

BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce coconut whip / brandied cherries	12	SORBET OF THE DAY (GFO)	8
THE VALERIA chocolate & raspberry puffed rice raspberry confit / chocolate mousse	14	ROSEMARY SMOKED ALMOND SPONGE CAKE apricot confit / vanilla mousse rosemary vanilla chantilly	14

* To support living wages for our back-of-the-house staff, a 3% service charge will be added to your check.
** 20% Automatic gratuity for parties of 8 or more. *** Gift cards must be for this restaurant location.

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu.
Those with food allergies should not order from this menu or eat/share items with other guests from this menu.
An extra charge for additional items on dishes will be added to your check.

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COCKTAILS

CROSSROADS MARGARITA (Lunch Special) Jaja Blanco tequila / Triple Sec / lime / sugar	10
TWIST OF CAIN 818 Blanco Tequila / pineapple / lime / mint / cucumber / sugar	17
CLASSIC MIMOSA fresh orange juice / sparkling wine	14
HARD TIMES Puncher's Chance bourbon / sweet potato liqueur / lemon / maple house made Ras El Hanout	17
DIVIDE AND CONQUER Elyx Vodka / ginger beer / agave / soda water	16

BY THE GLASS WINE & SPARKLING

~ Sparkling & Champagne ~

Sapere Brut Rose Napa, California NV	17 / 68
Della Vite Prosecco Prosecco, Italy NV	18 / 70
Veuve Du Vernay Rosé Champagne Champagne, France NV	21
Veuve De Vernay Brut Champagne Champagne, France NV	21

~ White ~

Bollini Pinot Grigio Trentino, Italy 2021	13 / 50
Symphonie Rose Provence, France 2022	14 / 54
Imagery Chardonnay California 2021	14 / 54
Rodney Strong Sauvignon Blanc California 2021	15 / 55
Field Theory Albariño Lodi, California 2021	16 / 60
Château de Sancerre Sauvignon Blanc Loire Valley, France 2022	25 / 96

~ Red ~

Seaglass Cabernet Sauvignon Central Coast, California 2021	14 / 56
Ferrari Carano Sangiovese Sonoma County, California 2021	15 / 58
Unshackled Zinfandel Malbec Blend California 2021	16 / 60
Folly Of The Beast Pinot Noir Central Coast, California 2020	16 / 60
Serial Cabernet Sauvignon Paso Robles, California 2020	20 / 78
Aviatrix by Heidi Barrett Grenache, California 2019	25 / 96

BEER

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
LAGUNITAS hoppy refresher	7

COFFEE & TEA

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

OTHER BEVERAGES

RAW COCONUT WATER	7
FEVER-TREE GINGER BEER	7
FEVER-TREE GINGER ALE	7
HOUSEMADE LEMONADE	7
HEALTH-ADE POMEGRANATE KOMBUCHA	8
MEXICAN COKE	6
MEXICAN SPRITE	6
SAN PELEGRINO SPARKLING WATER	8
ACQUA PANNA STILL WATER	8
RED BULL choose: regular / sugar free / tropical yellow	7