

# CROSSROADS

KITCHEN  
LOS ANGELES



Nut Free Dinner Menu

## APPETIZERS

<b>ARTICHOKE OYSTERS (GF)</b> artichoke purée / crispy oyster mushrooms béarnaise / kelp caviar	14
<b>FIGS &amp; FETA (GFO)</b> white balsamic glaze / grilled sourdough	16
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	15
<b>CRISPY ARTICHOKE HEARTS &amp; PLOPPINO MUSHROOMS (GF)</b> celery hearts / caper aioli	16
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b> almond ricotta / marinara	15
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	18
<b>CHEESE PLATE (GFO)</b> Camembert / blue / boursin / quince paste dried cherries / toasted baguette	18

\* gluten free bread additional 2

## SALADS

<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
<b>BARTLETT PEAR CARPACCIO (GF)</b> Climax blue cheese / walnuts / endive wholegrain mustard vinaigrette	16
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / bacon pickled red onions / house blue cheese dressing	16
<b>MIXED BABY LETTUCE (GF)</b> cucumber / radish / Vidalia onion picked herbs / red wine vinaigrette	15

## HOUSE MADE PASTAS

<b>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	22
<b>SPICY RIGATONI VODKA</b> * add chicken parmesan 10	23
<b>RISOTTO DEL GIORNO (GFO)</b>	MP
<b>TAGLIATELLE BOLOGNESE (GFO)</b>	24
<b>SPAGHETTI CARBONARA (GFO)</b>	23
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>ROASTED VEGETABLE LASAGNA</b> grilled leeks / eggplant / roasted peppers pesto ricotta / puttanesca sauce	26
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	24
<b>HONEY NUT SQUASH STUFFED PAPPARDELLE</b> brown butter / sage / pumpkin seeds / saba	26

## SIDES

<b>ROASTED CHESTNUTS (GF)</b> chestnut mushrooms / roasted vegetable jus chervil	14
<b>BRUSSELS SPROUTS (GF)</b> pine nuts / currants / maple dijon vinaigrette	14
<b>FONDANT PARSNIPS (GF)</b> parsnip puree / confit grapes / chives	14
<b>MAPLE GLAZED BUTTERNUT SQUASH (GF)</b> Fresno chili gremolata / mint / roasted hazelnuts	13
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan	14
<b>BAKED MUSHROOM SCALLOPS</b> Rockefeller style	13

## PIZZA \*

NEAPOLITAN:

<b>TRUFFLE MUSHROOM BIANCA (GFO)</b>	22
<b>SPICY MEATBALL</b>	22
<b>PEPPERONI (GFO)</b>	22

\* gluten free pizza additional 2

We use Vertage cashew cheese on our pizza.

## PROTEINS

<b>EGGPLANT SHORT RIB (GFO)</b> whipped potatoes cremini & shimeji mushroom bordelaise	28
<b>GRILLED LION'S MANE STEAK (GF)</b> truffle potatoes / mushroom bordelaise	32
<b>SCALLOPINI PARMESAN or MILANESE</b>	22
<b>HEIRLOOM BUTTER BEANS (GF)</b> kale / oven roasted tomatoes / parmesan cheese	16
<b>HOUSE MADE ITALIAN SAUSAGE (GF)</b> peppers / onions / tomato demi sauce	18
<b>PICCATA * (GFO) (choice of protein)</b> lemon / caper / herbs	22
<b>MARSALA * (GFO) (choice of protein)</b> foraged mushrooms / marsala demi	22
<b>CACCIATORE * (GFO) (choice of protein)</b> 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

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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            **CELERY ROOT SOUP (GF)**
- 2nd            **BARTLETT PEAR CARPACCIO (GF)**  
Climax blue cheese / walnuts / endive  
wholegrain mustard vinaigrette
- 3rd            **FONDANT PARSNIPS (GF)**  
parsnip puree / confit grapes / chives
- 4th            **STUFFED ZUCCHINI BLOSSOMS (GF)**  
almond ricotta cheese / marinara
- 5th            **HONEY NUT SQUASH STUFFED PAPPARDELLE**  
fresh truffles / butter sauce
- 6th            **Choice of:**
- EGGPLANT SHORT RIB (GFO)**  
whipped potatoes / cremini & shimeji mushroom bordelaise
- or -
- GRILLED LION'S MANE STEAK (GF)**  
truffle potatoes / mushroom bordelaise
- 7th            **DESSERT**
- CHOICE OF DESSERT**

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## FALL TRUFFLE TASTING MENU

5 Course \$135 per person

\* full table participation

- 1st            **MUSHROOM BIANCA PIZZA**  
shaved black truffles
- 2nd            **BARTLETT PEAR CARPACCIO (GF)**  
Climax blue cheese / walnuts / endive  
wholegrain mustard vinaigrette
- 3rd            **FRESH HOUSE MADE FETTUCCINE**  
with truffle butter and shaved black truffles
- 4th            **Choice of:**
- EGGPLANT SHORT RIB (GFO)**  
truffle potatoes / cremini & shimeji mushroom bordelaise
- or -
- GRILLED LION'S MANE STEAK (GF)**  
truffle potatoes / mushroom bordelaise
- 5th            **DESSERT**
- CHOICE OF DESSERT**

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## DESSERT MENU

<b>SORBET OF THE DAY (GF)</b>	8
<b>BROWNIE SUNDAE (GFO)</b> vanilla ice cream / fudge sauce / coconut whip brandied cherries	12
<b>BANANA PUDDING</b> almond streusel	14
<b>APPLE PIE</b> caramel sauce	14

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## COCKTAILS

<b>CROSSROADS MARGARITA</b>	14
Jaja Blanco & Jaja reposado / Grand Marnier / fresh lime agave / salt half rim	
<b>DAD VIBES</b> <i>pineapple margarita</i>	14
Dos Hombres mezcal / pineapple juice / lime / agave muddled Italian cherries	
<b>GOLDEN YEARS</b> <i>bourbon lemonade</i>	14
Rod & Hammer's bourbon / fresh lemon / cane sugar house-whiskey cordial	
<b>JALISCO NIGHTS</b> <i>tequila negroni</i>	15
Cantera Negra reposado / rojo vermouth / aperitivo select alma tepec / aztec chocolate bitters	
<b>PAID VACATION</b> <i>pomegranate cosmo</i>	15
Hera The Dog vodka / orange liqueur / pomegranate / fresh lime	
<b>POISON APPLE</b> <i>gimlet</i>	15
Gray Whale gin / Luxardo aperitivo housemade apple syrup / fresh lime	
<b>LOVE BUZZ</b> <i>espresso martini</i>	16
fresh espresso / Beluga vodka / Licor 43 / Luxardo espresso liqueur add housemade pumpkin syrup 3 add Baileys 6	
<b>SOUTH OF HEAVEN</b> <i>hot toddy</i>	15
Redemption bourbon / fresh lemon / cane sugar turkish tobacco bitters / hot water	

## SPIRITLESS MOCKTAILS

<b>SCENE REPORT</b> <i>n/a cranberry mojito</i>	10
organic cranberry / fresh lime / fresh mint / cane sugar sparkling water	
<b>PUMPKIN HEAD</b> <i>pumpkin iced latte</i>	10
espresso / house pumpkin syrup / oat milk	
<b>SPLIT THE APPLE</b> <i>apple lemonade</i>	10
house apple syrup / fresh lemon / still -or- sparkling	

## BEERS

<b>Draft</b>	
<b>GUINNESS</b>	10
<b>Bottled</b>	
<b>MODELO ESPECIAL</b>	7
<b>PERONI</b> pale lager	7
<b>SIERRA NEVADA</b> hazy IPA	7
<b>ALLAGASH</b> witbier	8
<b>Non-Alcohol</b>	
<b>PERONI 0.0</b>	6

## SPIRITS

<b>VODKA</b>		<b>COGNAC &amp; BRANDY</b>	
HERA THE DOG	13	HENNESSY	19
BELUGA	13	REMY MARTIN VSOP	21
KETEL ONE	15	REMY XO	45
BELVEDERE	15	<b>CORDIALS</b>	
TITO'S	14	BAILEYS ALMANDE	11
GREY GOOSE	16	DI AMORE SAMBUCA	11
<b>TEQUILA &amp; MEZCAL</b>		AMARO MONTENEGRO	12
JAJA BLANCO	14	FERNET BRANCA	12
CANTERA NEGRA BLANCO	14	DISARONNO ORIGINALE	13
CASAMIGOS BLANCO	17	<b>JAPANESE WHISKEY</b>	
DON JULIO BLANCO	17	SUNTORY TOKI	15
CLASE AZUL BLANCO	26	SHIBUI	16
SEVERO REPOSADO	15	HIBIKI	20
JAJA REPOSADO	16	<b>AMERICAN WHISKEY</b>	
CANTERA NEGRA REPOSADO	17	JACK DANIELS	14
CASAMIGOS REPOSADO	19	REDEMPTION BOURBON	14
DON JULIO REPOSADO	19	BLACKENED	15
CLASE AZUL REPOSADO	33	MAKERS MARK 46	16
DOS HOMRES MEZCAL	14	ROD & HAMMER'S BOURBON	16
CASAMIGOS MEZCAL	19	ROD & HAMMER'S RYE	16
CASAMIGOS ANEJO	23	HIGH WEST BOURBON	17
DON JULIO ANEJO	23	KNOB CREEK BOURBON	17
AVION 44 ANEJO	35	KNOB CREEK RYE	17
DON JULIO 1942 ANEJO	55	WHISTLE PIG 10 YR	26
AVION CRISTALINO	39	<b>SCOTCH &amp; IRISH</b>	
JOSE CUERVO LA FAMILIA	45	JAMESON IRISH	14
CLASE AZUL ANEJO	135	MOSSBURN IRISH	15
CLASE AZUL EXTRA ANEJO	350	HIGHLAND PARK 12 YR	15
<b>GIN</b>		GLENLIVET 12 YR	15
BOMBAY SAPPHIRE	13	GLENLIVET 14 YR	16
AVIATION	14	RED BREAST 12YR IRISH	17
GRAY WHALE GIN	14	GLENFIDDICH 12 YR	18
RABBIT HOLE BESPOKE	14	GLENFIDDICH 14 YR	19
HENDRICK'S	16	CHIVAS REGAL 18 YR	20
MONKEY 47	25	THE MACALLAN 12 YR	25
<b>RUM</b>		LAGAVULIN 16 YR	29
CRUZAN	12		
HAVANA CLUB ANEJO	13		
SAILOR JERRY SPICED	13		

## WINES BY THE GLASS & SPARKLING

~ Sparkling ~	
* Pizzolato Muse Prosecco NV, Italy	16 / 60
* Pizzolato Muse Spumante Rosé NV, Italy	16 / 60
NV Gambino Gold Prosecco Valdobbiadene, Italy	16 / 60
Veuve Du Vernay Rosé Sparkling France NV	21
Veuve De Vernay Brut Sparkling France NV	21
~ Orange & Rosé ~	
Summer Water Rosé Central Coast, California 2022	14 / 52
Symphonie Rosé Provence, France 2022	16 / 60
* Biokult Naken Orange Pet Nat Austria 2022	16 / 60
Orange Gold France 2022	18 / 68
~ White ~	
Bollini Pinot Grigio Trentino, Italy 2021	14 / 52
Château Beaubois Grenache Blanc / Viognier France 2023	14 / 52
Imagery Chardonnay California 2021	14 / 52
* Koyle Sauvignon Blanc Chile 2022	15 / 56
Rodney Strong Sauvignon Blanc California 2021	15 / 56
Mar de Frades Albariño Spain 2022	18 / 68
Chateau de Sancerre Sauvignon Blanc France 2022	25 / 96
~ Red ~	
Chop Shop Cabernet Sauvignon California 2021	14 / 52
The Fableist CHILLED Red 387 Blend California 2022	14 / 52
Rodney Strong Red Blend Sonoma, California 2021	15 / 56
Ferrari Carano Sangiovese Sonoma, California 2021	16 / 60
Folly Of The Beast Pinot Noir California 2020	16 / 60
* Inkarrri Malbec Argentina 2021	16 / 60
Daou Pessimist Petite Sirah Blend California 2019	18 / 68
Serial Cabernet Sauvignon Paso Robles, California 2020	20 / 76
~ Port ~	
Cockburn's 10 year Fine Tawny Port Douro, Portugal	9
* Certified Organic Wine	

## BY THE BOTTLE WHITE

~ Chardonnay ~	
Chalk Hill Chardonnay Haliburton, California 2021	52
Davis Bynum Chardonnay Russian River, California 2021	54
Mer Solei Chardonnay Monterey, California 2022	54
Trefethen Family Vineyards Chardonnay California 2022	56
Ste Michelle Ethos Chardonnay Washington 2015	98
~ Sauvignon Blanc ~	
Banshee Sauvignon Blanc Sonoma, California 2022	58
Loveblock Sauvignon Blanc New Zealand 2022	60
Chalk Hill Sauvignon Blanc Haliburton, California 2022	60
~ Other White & Rosé ~	
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
La Sirena 'Aviatrix' Albariño Napa Valley 2023	64

## BY THE BOTTLE SPARKLING

~ Sparkling ~	
NV Julia's Prosecco Rose Veneto, Italy	54
Sapere Rosé Napa, California	64
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
Caymus Cabernet Sauvignon California 2022	75
Taken Red Napa Valley, California 2019	80
John Anthony Cabernet Napa Valley, California 2017	175
Brothers by Rodney Strong Cabernet California 2016	195
~ Pinot Noir ~	
Oyster Bay Pinot Noir Malborough, 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
La Fete GSM Rouge Blend Cotes De Provence, France 2021	72
Luca Malbec Mendoza, Argentina 2020	76
Tenuta Rocca Barolo Piedmont, Italy 2019	132

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## → LATE NIGHT MENU ←

### Bar Only - Served 9:30pm to Closing

<b>IMPOSSIBLE NUGGETS WITH STEAK FRIES</b> .....	12
agave mustard / barbecue sauce / ketchup	
<b>BUFFALO MUSHROOMS</b> .....	12
crudités / blue cheese	
<b>SPICY RIGATONI VODKA</b> .....	15
<b>FETTUCCHINE ALFREDO</b> .....	15
<b>ROMAINE CAESAR (GFO)</b> .....	8
chopped hearts of romaine / focaccia croutons / Caesar dressing	
<b>FRENCH FRIES (GF)</b> .....	5
<b>MINI BROWNIE SUNDAE (GFO)</b> .....	5
vanilla ice cream / fudge sauce / coconut whip / brandied cherries	

## → DRINKS ←

<b>CROSSROADS MARGARITA</b> .....	10
Jaja Blanco & Jaja reposado / Grand Marnier / fresh lime / agave / salt half rim	
<b>DAD VIBES</b> <i>pineapple margarita</i> .....	10
Dos Hombres mezcal / pineapple juice / lime / agave / muddled Italian cherries	
<b>GOLDEN YEARS</b> <i>bourbon lemonade</i> .....	10
Rod & Hammer's bourbon / fresh lemon / cane sugar / house-whiskey cordial	
<b>GUINNESS</b> <i>draft beer</i> .....	6
<b>HOUSE WHITE WINE</b> .....	10
<b>HOUSE RED WINE</b> .....	10

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