

# CROSSROADS

KITCHEN

LOS ANGELES

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Nut Free Brunch Menu

## STARTERS & SALADS

<b>CHEESE PLATE * (GFO)</b> 18 Camembert / blue / boursin quince paste / Mojave dried grapes toasted baguette	<b>KHACHAPURI</b> 18 almond ricotta yellow tomato egg yolk
* gluten free bread additional 2	<b>CAESAR SALAD (GFO)</b> 15 choice of: kale or chopped hearts of romaine focaccia / croutons house Caesar dressing
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b> 15	<b>SPRING CHOPPED SALAD (GF)</b> 15 pea tendrils / watermelon radish snap peas / celery hearts whole grain mustard vinaigrette
<b>IMPOSSIBLE CIGARS</b> 15 spicy almond milk yogurt	
<b>ASPARAGUS SOUP (GF)</b> 10 shaved asparagus / agrumato almond crème fraiche	

## BRUNCH PLATES

<b>CHICKEN &amp; WAFFLES</b> 22 home fries / seasonal fruit	<b>BREAK THE FAST (GFO)</b> 22 scrambled eggs home fries / sourdough toast choice of bacon or breakfast sausage choice of fruit or sliced avocado
<b>IMPOSSIBLE BREAKFAST SAUSAGE SANDWICH (GFO)</b> 20 home fries / seasonal fruit	<b>STUFFED FRENCH TOAST (GFO)</b> 20 seasonal fruit housemade breakfast sausages
<b>BREAKFAST BURRITO</b> 20 sausage / scrambled eggs / chile queso home fries / seasonal fruit	<b>PANCAKES</b> 18 seasonal fruit housemade breakfast sausages add blueberries or chocolate chips 1.50
<b>CROSSROADS BENEDICT</b> 22 home fries / seasonal fruit	<b>MEZZE BOX (GFO)</b> 18 <i>served with fresh baked pita bread</i>  Choose 4 items from following: - Butter beans in a spicy Moroccan sauce - Chickpea salad - Golden beet salad - Pan roasted mushrooms w/caramelized onions - Baba ganoush - Kale Caesar - Basmati rice - Whipped feta cheese
<b>BLT SANDWICH WITH FRIES (GFO)</b> 18 toasted sourdough plant-based bacon sliced tomato / iceberg lettuce Vegenaise	

\* gluten free bread additional 2

## PIZZA & PASTA

<b>TAGLIATELLE BOLOGNESE (GFO)</b> 23	<b>SPAGHETTI CARBONARA (GFO)</b> 23
<b>SICILIAN SUPREME PIZZA (GFO)</b> 22 deep dish / Italian sausage peppers / onions	<b>SICILIAN PEPPERONI (GFO)</b> 22 deep dish / tomato sauce house made spicy pepperoni

\* gluten free crust additional 2

## SIDES

<b>TRUFFLE FRIES (GF)</b> 11	<b>BREAKFAST SAUSAGE</b> 6
<b>HOME FRIES</b> 5	<b>BACON</b> 6
<b>FRESH SEASONAL FRUIT</b> 5	<b>AVOCADO</b> 4

\* To support our BOH house staff, a 3% service charge will be added to your check, with those proceeds paid in full to the BOH staff.

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

\*\*\* Gift cards must be designated for this location - each gift card is branded with the correct 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

<b>CROSSROADS MARGARITA</b> 10 Jaja Blanco tequila / Triple Sec lime / sugar	<b>CLASSIC MIMOSA</b> 10 fresh orange juice / sparkling wine
<b>TWIST OF CAIN</b> 15 Codigo Tequila / pineapple / lime mint / cucumber / sugar	<b>BLACKBERRY MIMOSA</b> 12 fresh orange juice / lime sparkling wine / muddled blackberries
<b>HARD TIMES</b> 15 Redemption Bourbon sweet potato liqueur / lemon / maple house made Ras El Hanout	<b>APEROL SPRITZ</b> 15 sparkling wine / Aperol / seltzer orange twist
<b>AMALFI SPRITZ</b> 15 Malfy Gin / aperol / prosecco / fresh lemon	<b>BLOODY MARY</b> 18 Beluga Vodka / pickled vegetables candied bacon blue cheese stuffed olives celery sticks
<b>LOVE BUZZ</b> 16 espresso / Beluga Vodka / Licor 43 Luxardo coffee liqueur	

### SPIRITLESS MOCKTAILS

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

### BEERS

<b>DRAFT GUINNESS</b> 10
<b>BOTTLED</b>
<b>BUDWEISER</b> 6
<b>ESTRELLA JALISCO</b> lager 7
<b>PERONI</b> pale lager 7
<b>SIERRA NEVADA</b> hazy IPA 7
<b>WIDMER</b> hefeweizen 8
<b>KONA BIG WAVE</b> golden ale 8
<b>DAURA DAMM</b> gluten removed lager 8
<b>NON-ALCOHOLIC</b>
<b>PERONI 0.0</b> 6

## WINES BY THE GLASS & SPARKLING \* Certified Organic Wine

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

### OTHER BEVERAGES

<b>MEXICAN COKE</b>	6
<b>MEXICAN SPRITE</b>	6
<b>FEVER-TREE GINGER BEER</b>	7
<b>RED BULL</b>	7
choose: regular / sugar free / tropical yellow	
<b>HOUSEMADE LEMONADE</b>	7
<b>FRESH STRAWBERRY LEMONADE</b>	8
<b>SAN PELEGRINO SPARKLING</b>	8
<b>ORANGE JUICE</b>	8
<b>GRAPEFRUIT JUICE</b>	8
<b>ACQUA PANNA STILL WATER</b>	8
<b>RAW COCONUT WATER</b>	10
<b>POMEGRANATE KOMBUCHA</b>	10

### COFFEE & TEA

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