

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
CRISPY ARTICHOKE HEARTS & PLOPPINO MUSHROOMS (GF) celery hearts / caper aioli	16
STUFFED ZUCCHINI BLOSSOMS (GF) almond ricotta / marinara	15
CALAMARI FRITTI (GF) diablo sauce / lemon	18
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried cherries / toasted baguette	18

* gluten free bread additional 2

SALADS

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

HOUSE MADE PASTAS

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

SIDES

ROASTED CHESTNUTS (GF) chestnut mushrooms / roasted vegetable jus chervil	14
BRUSSELS SPROUTS (GF) pine nuts / currants / maple dijon vinaigrette	14
FONDANT PARSNIPS (GF) parsnip puree / confit grapes / chives	14
MAPLE GLAZED BUTTERNUT SQUASH (GF) Fresno chili gremolata / mint / roasted hazelnuts	13
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan	14
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 cremini & shimeji mushroom bordelaise	28
GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	32
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, 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

CROSSROADS

KITCHEN
LOS ANGELES

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**

* 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

CROSSROADS

KITCHEN
LOS ANGELES

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**

* 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

CROSSROADS

KITCHEN



DESSERT MENU

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

* 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

CROSSROADS

KITCHEN
LOS ANGELES

COCKTAILS

CROSSROADS MARGARITA	14
Jaja Blanco & Jaja Reposado / Grand Marnier / fresh lime agave / salt half rim	
DAD VIBES <i>pineapple margarita</i>	14
Dos Hombres Mezcal / pineapple juice / lime / agave muddled Italian cherries	
EARTH BELOW <i>paper plane</i>	14
Frey Ranch Bourbon / Aperol / Amaro Nonino / fresh lemon cherry bitters	
DOWN BY LAW <i>bramble</i>	14
Codigo Blanco Tequila / rotating preserves / fresh lemon	
TEENAGE DREAM <i>watermelon cosmopolitan</i>	15
Hera the Dog Vodka / Orange liqueur house-made watermelon syrup / fresh lime / sprinkles	
WILDFLOWERS <i>sour</i>	15
Beefeater Gin / Aperol / St. Germain / fresh lemon	
THE LAST WALTZ <i>old fashioned</i>	15
Redemption High Rye Bourbon / demerara sugar Turkish tobacco bitters / angostura	
LOVE BUZZ <i>espresso martini</i>	16
fresh espresso / Beluga vodka / Licor 43 Luxardo espresso liqueur	
CLARIFIED MILK PUNCH <i>rotating</i>	16

SPIRITLESS MOCKTAILS

STEEPIN' STONE <i>paloma</i>	10
Italian grapefruit soda / fresh lime / cane sugar	
NO SURPRISE <i>watermelon lemonade</i>	10
house watermelon syrup / fresh lemon / still -or- sparkling	
BLEED BLACK <i>espresso tonic</i>	10
espresso / fever tree tonic / dash of demerara sugar	

BEERS

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

SPIRITS

VODKA		COGNAC & BRANDY	
HERA THE DOG	13	HENNESSY	19
BELUGA	13	REMY MARTIN VSOP	21
KETEL ONE	15	REMY XO	45
BELVEDERE	15	CORDIALS	
TITO'S	14	BAILEYS ALMANDE	11
GREY GOOSE	16	DI AMORE SAMBUCA	11
TEQUILA & MEZCAL		AMARO MONTENEGRO	12
AVION 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	AMERICAN WHISKEY	
SEVERO REPOSADO	15	JACK DANIELS	14
JAJA REPOSADO	16	REDEMPTION BOURBON	14
CASAMINGOS REPOSADO	19	BLACKENED	15
CLASE AZUL REPOSADO	33	JEFFERSON BOURBON	15
DOS HOMRES MEZCAL	14	MAKERS MARK 46	16
CASAMINGOS MEZCAL	19	FREY RANCH BOURBON	16
CASAMINGOS ANEJO	23	FREY RANCH RYE	16
AVION 44 ANEJO	35	HIGH WEST BOURBON	17
DON JULIO 1942 ANEJO	55	NOB CREEK BOURBON	17
AVION CRISTALINO	39	NOB CREEK RYE	17
JOSE CUERVO LA FAMILIA	45	WHISTLE PIG 10 YR	26
CLASE AZUL ANEJO	135	SCOTCH & IRISH	
CLASE AZUL EXTRA ANEJO	350	JAMESON IRISH	14
GIN		MOSSBURN IRISH	15
MALFY GIN	12	HIGHLAND PARK 12 YR	15
BOMBAY SAPPHIRE	13	GLENLIVET 12 YR	15
AVIATION	14	GLENLIVET 14 YR	16
BEEFEATER GIN	14	RED BREAST 12YR IRISH	17
RABBIT HOLE BESPOKE	14	GLENFIDDICH 12 YR	18
HENDRICK'S	16	GLENFIDDICH 14 YR	19
MONKEY 47	25	CHIVAS REGAL 18 YR	20
RUM		THE MACALLAN 12 YR	25
CRUZAN	12	LAGAVULIN 16 YR	29
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
Ferrari Carano Chardonnay California 2021	56
Dutton Ranch "Patz & Hall" Chardonnay California 2019	80
Ste Michelle Ethos Chardonnay Washington 2015	98
~ Sauvignon Blanc ~	
Girard Sauvignon Blanc Napa Valley, California 2022	56
Banshee Sauvignon Blanc Sonoma, California 2022	58
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 Blanc De Blancs Napa, California	64
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 Marlborough, 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

CROSSROADS

KITCHEN

LOS ANGELES

LATE NIGHT MENU

Bar Only - Served 9:30pm to Closing

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

DRINKS

CROSSROADS MARGARITA Jaja Blanco & Jaja Reposado / Grand Marnier / fresh lime / agave / salt half rim	10
EARTH BELOW <i>paper plane</i> Frey Ranch bourbon / Aperol / Amaro Nonino / fresh lemon / cherry bitters	10
THE LAST WALTZ <i>old fashioned</i> Redemption High Rye bourbon / demerara sugar Turkish tobacco bitters / Angostura	10
GUINNESS <i>draft beer</i>	6
HOUSE WHITE WINE	10
HOUSE RED WINE	10

* 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.