

CROSSROADS

KITCHEN
LOS ANGELES



Nut Free Lunch Menu

APPETIZERS

FIGS & FETA (GFO) white balsamic glaze / grilled sourdough	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	15
STUFFED ZUCCHINI BLOSSOMS (GF) almond ricotta / marinara	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 dried cherries / toasted baguette	18

* gluten free bread additional 2

LUNCH FARE

LUNCH SPECIAL choice of appetizer or salad (half portion) & choice of pasta from the regular menu * truffle pasta MP	30
FAST & CASUAL BURGER (GFO) 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 additional patty 8	18
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
MEZZE BOX (GFO) served with fresh baked pita bread	18

Choose 4 items from following:

- Butter beans in a spicy Moroccan sauce
- Chickpea salad
- Golden beet salad
- Pan roasted mushrooms with caramelized onions
- Baba ganoush
- Kale Caesar
- Basmati rice
- Whipped feta cheese

* gluten free bread additional 2

HOUSE MADE PASTAS

MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	22
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

* add grilled "chicken" 8

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	22

* gluten free crust additional 2

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
MIXED BABY LETTUCE (GF) cucumber / radish / Vidalia onion picked herbs / red wine vinaigrette	15
WEDGE (GF) iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
CHICKPEA AND AVOCADO (GF) chickpea / avocado / endive / citrus	16

* add grilled "chicken" 8

SIDES

BRUSSELS SPROUTS (GF) pine nuts / currants / maple dijon vinaigrette	14
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, 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

CROSSROADS MARGARITA 10 Jaja blanco & Jaja reposado Grand Marnier / fresh lime agave / salt half rim	AMALFI SPRITZ 15 Gray Whale gin / aperol / prosecco fresh lemon
DAD VIBES <i>pineapple margarita</i> 14 Dos Hombres mezcäl pineapple juice / lime / agave muddled Italian cherries	CLASSIC MIMOSA 10 fresh orange juice / sparkling wine
GOLDEN YEARS <i>bourbon lemonade</i> 14 Rod & Hammer's bourbon fresh lemon / cane sugar house-whiskey cordial	BLACKBERRY MIMOSA 12 fresh orange juice / lime sparkling wine / muddled blackberries
LOVE BUZZ <i>espresso martini</i> 16 fresh espresso / Beluga vodka Licor 43 / Luxardo espresso liqueur add housemade pumpkin syrup 3 add Baileys 6	APEROL SPRITZ 15 sparkling wine / Aperol / seltzer orange twist
	BLOODY MARY 16 Tito's vodka / pickled vegetables candied bacon blue cheese stuffed olives celery sticks

SPIRITLESS MOCKTAILS

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

BEERS

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

WINES BY THE GLASS & SPARKLING * Certified Organic Wine

~ 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
* Inkarri 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

OTHER BEVERAGES

MEXICAN COKE	6
MEXICAN SPRITE	6
FEVER-TREE GINGER BEER	7
HOUSEMADE LEMONADE	7
SAN PELEGRINO SPARKLING	8
ORANGE JUICE	8
GRAPEFRUIT JUICE	8
ACQUA PANNA STILL WATER	8
RAW COCONUT WATER	10
POMEGRANATE KOMBUCHA	10

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	8
oat milk / agave	
HOT TEA	5
ICE TEA	5
green or black	