



MORNING GLORY

GRANOLA BRITTLE \$8⁸⁵

homemade with yogurt and fruit

BAKED BRIOCHE FRENCH TOAST \$10⁴⁵

dried sour cherries, cinnamon
-bacon butterscotch sauce \$2⁴⁵
-crème fraiche and berry compote \$2⁴⁵

BUTTERMILK PANCAKES \$7⁴⁵

-with blueberries \$2⁴⁵
-real maple syrup \$2⁴⁵

BAKED OATMEAL \$8⁸⁵

with dates, walnuts and cream

QUINOA MUESLI \$12⁸⁵

coconut milk yogurt, toasted almonds, dried cherries,
cranberries and currants. served cold

GREEN SMOOTHIE \$5⁴⁵

kale, apple, banana, low fat coconut milk



EGGS & SCRAMBLES

served with homestyle potatoes + sourdough toast

TWO FARM EGGS \$9⁸⁵

any style, choice of bacon, ham or chicken apple sausage

BEACHWOOD \$12⁸⁵

scrambled eggs, spicy turkey sausage, cheddar /jack,
pico de gallo, guacamole, sour cream

RUNYON \$12⁸⁵

scrambled eggs, mushroom, spinach, roasted pepper, corn,
onion, cheddar/jack, pico de gallo, guacamole, sour cream

NICHOLS \$12⁸⁵

scrambled eggs, bacon, cheddar, spinach, onion

BRONSON \$12⁴⁵

scrambled eggs, roasted cherry tomatoes, feta, basil

WEID \$12⁴⁵

tofu scramble with mushroom, spinach,
roasted pepper, corn, onion, daiya cheese

WITHOUT POTATOES OR TOAST:

VAMOS BURRITO \$7⁴⁵ w/ potatoes \$9⁴⁵

for those on the go, eggs, bacon, cheddar/jack, pico de gallo

LAUREL \$9⁴⁵

two poached eggs over greens braised in
moroccan spices, harissa (under 300 calories)

THE MARK \$15⁴⁵

scrambled egg whites with spinach, mushroom, spicy turkey
sausage, pico de gallo, guacamole, side of fruit

THE DELL \$12⁸⁵

quinoa, brown rice, spinach, fingerling potato, nopales,
poached egg, tomatillo and pico de gallo salsas
(leave off the egg for a tasty vegan bfast)

8:00 AM

to

3:00 PM

BREAKFAST



BEACHWOOD CAFE

www.beachwoodcafe.com

323-871-1717



SANDWICHES

served with fries or kale salad with **peanut** dressing

GRILLED CHICKEN \$10⁸⁵

jidori breast with house rub, herb aioli, homemade pickles, lettuce, tomato, brioche bun

BLT \$9⁸⁵ ADD CHICKEN \$4⁴⁵

double smoked applewood bacon, lettuce, tomato, herb aioli, multigrain bread

ALT \$9⁴⁵

avocado, lettuce, tomato, vegan herb mayo, multigrain bread

BBQ PULLED PORK \$12⁴⁵

cabbage slaw, pickled onions, brioche bun

CHEESEBURGER \$12⁸⁵

cheddar cheese, caramelized onions, herb aioli, spicy fennel ketchup, homemade pickles, lettuce, tomato, brioche bun

CRANBERRY HERB TURKEY BURGER \$12⁸⁵

herb aioli, spicy fennel ketchup, homemade pickles, lettuce, tomato, brioche bun

BEACHWOOD VEGGIE BURGER \$12⁸⁵

brown rice, wild mushroom, cashew, walnut, vegan mayo, avocado, arugula, tomato, ciabatta roll



SALADS & BOWLS

-add jidori chicken breast \$4⁸⁵ -add steak \$8⁴⁵ -add bacon \$2⁸⁵

SOUP OF THE DAY \$6⁴⁵

BEET SALAD \$10⁸⁵

spinach, feta, candied walnuts, pickled onions, tarragon vinaigrette

BANH MI SALAD W/CHICKEN \$13⁴⁵ W/TOFU \$11⁴⁵

hoisin-ginger marinated Mary's chicken, on mixed greens with lemon vinaigrette, daikon and jalapeno pickles, cilantro

GRACIOSA SALAD \$13⁴⁵

romaine, spinach, ground turkey, tomato, corn, sour cream, jack/cheddar, guacamole, tortilla strips, house made ranch

SOPHIA'S BOWL \$12⁴⁵ ADD KIMCHI \$2⁴⁵

mirin sesame tofu, brown rice, ginger kale, cucumber, daikon pickles, peanut sauce, cilantro

FEZ BOWL \$12⁸⁵

quinoa, wild mushrooms, greens, baby carrots, raw beet salad, shallot yogurt, harissa sauce

LALO'S QUESADILLA \$10⁴⁵ ADD CHICKEN \$2⁴⁵

mushrooms, spinach, roasted red peppers, corn, onion, cheddar jack cheeses, on the side sour cream, pico de gallo, guacamole

11:00 AM

to

9:00 PM

LUNCH



APPETIZERS

CAULIFLOWER \$8⁴⁵

lightly fried, spicy aioli

BLISTERED SHISHITO PEPPERS \$6⁸⁵

ginger garlic vinaigrette

COFFEE BRAISED SHORT RIBS \$12⁸⁵

polenta, golden raisins, arugula fennel salad

MEYER LEMON CAESAR SALAD \$9⁴⁵ ADD CHICKEN \$4⁸⁵

romaine heart, anchovies, pecorino romano, watermelon radish

CRISPY BRUSSELS SPROUTS PETALS \$9⁴⁵

bacon, pecorino, balsamic

TWICE-COOKED HARISSA POTATOES \$9

whipped feta, cilantro, scallion

BABY KALE SALAD \$12

grilled eggplant, lemon tahini dressing, herb bread crumbs, sumac

GRILLED VEGETABLES WITH ROMESCO \$12

baby carrot, zucchini and radicchio



ENTRÉES

PAN ROASTED SALMON \$22⁵⁰

ginger soy, brown rice, baby bok choy, mango salsa

COLD SOMEN \$14⁸⁵

chili vinaigrette, cucumber, seared yellowfin tuna, pickled onion, sesame seed, herbs

CRISPY BRAISED PORK SHOULDER \$20

polenta cake, stone fruit herb salad, pork jus

MEXICAN COWBOY STEAK \$23

black beans, grilled street corn, escabeche

BRICK CHICKEN \$24

Mary's half hen, heirloom tomatoes, kumquat, olive and pickled onion salad

SIDES

MAC N CHEESE \$7⁸⁵
CHICKEN TENDERS \$7⁴⁵
TREES & CHEESE \$5⁸⁵

SWEETS

LEMON BAR IN A JAR \$6⁸⁵
TRES LECHES CAKE \$6⁴⁵
CHOCOLATE BREAD PUDDING \$7⁸⁵
APPLE PIE, WHIPPED CREAM \$6⁴⁵
TARRAGON STRAWBERRY
SHORTCAKE \$7

5:00 PM

to

9:00 PM

DINNER

DRINKS

FRESH OJ \$4⁴⁵
FRESH GRAPEFRUIT \$4⁴⁵
BASIL MINT LEMONADE \$4⁴⁵
HIBISCUS LEMONADE \$4⁴⁵
KOMBUCHA \$5⁴⁵
LATTE \$4⁴⁵
CAPPUCCINO \$3⁹⁵
COLD BREW \$3⁹⁵

BEER & WINE

ask your server for selection

MIMOSA OR PLUM CHAMPAGNE
COCKTAIL \$7⁴⁵ CARAFE \$25⁴⁵
BLOODY MARY, CAPE COD,
SALTY DOG, SCREWDRIVER \$7⁴⁵