

RENT THE CAFE
FOR YOUR PARTY OR
PRIVATE EVENT!
Email patti@beachwoodcafe.com



BEACHWOOD CAFE
www.beachwoodcafe.com
323-871-1717

NEW HOURS:
8AM-4PM MONDAY-SATURDAY
8AM-3PM SUNDAY

MORNING GLORY

GRANOLA BRITTLE \$8⁸⁵
homemade with yogurt and fruit

BUTTERMILK PANCAKES \$7⁴⁵
-with blueberries \$2⁴⁵
-real maple syrup \$2⁴⁵

FRENCH TOAST \$9⁸⁵
-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)

CHILAQUILES \$12⁴⁵
scrambled eggs, salsa roja, tortilla chips, queso fresco, sour cream

8:00 AM
to
4:00 PM

BREAKFAST

COFFEE

COFFEE \$3⁷⁵

CAPPUCCINO \$4⁸⁵

LATTE \$4⁸⁵

MOCHA \$4⁹⁵

AMERICANO \$4²⁵

CAFE AU LAIT \$4²⁵

COLD BREW \$3⁹⁵

TEAS

GREEN TEA \$4

ENGLISH BREAKFAST \$4

EARL GREY \$4

MINT TEA \$4

CHAMOMILE \$4

KOMBUCHA \$5⁴⁵

JUICES

FRESH OJ \$4⁴⁵

FRESH GRAPEFRUIT \$4⁴⁵

APPLE JUICE \$3⁴⁵

SPARKLING APPLE JUICE \$3⁴⁵

BASIL MINT LEMONADE \$4⁴⁵

HIBISCUS LEMONADE \$4⁴⁵

COCKTAILS

MIMOSA \$7⁴⁵

CHAMPAGNE COCKTAIL \$7⁴⁵

BLOODY MARY \$7⁸⁵

CAPE COD \$7⁸⁵

SALTY DOG \$7⁸⁵

SPIKED BASIL MINT \$7⁸⁵

CARAFE \$25

BEER & WINE

ask your server for selection

HOUSE WHITE/RED \$6

LIGHT BODY WHITE \$12

MEDIUM BODY WHITE \$12

MEDIUM BODY RED \$12

FULL BODY RED \$12

PILSNER \$7⁴⁵

IPA \$7⁴⁵

SEASONAL TAP \$7⁴⁵

CHAMPAGNE \$7⁴⁵

ROSE \$9

PROSECCO SPLIT \$8⁴⁵

DRINKS
SERVED
ALL DAY

11:00 AM

LUNCH

to

4:00 PM

Ask About
Our Daily
Specials



STARTERS

CAULIFLOWER \$8⁴⁵

lightly fried, spicy aioli, pecorino

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

romaine heart, anchovies, pecorino romano

CRISPY BRUSSELS SPROUTS PETALS \$9⁴⁵



SANDWICHES

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

GRILLED CHICKEN \$10⁸⁵

jjidori 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

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



SIDES

MAC N CHEESE \$7⁸⁵

CHICKEN TENDERS \$7⁴⁵

TREES & CHEESE \$5⁸⁵

PASTA WITH BUTTER AND PARMESAN \$7⁸⁵

CHILI LIME FRIES \$6



SALADS & BOWLS

-add jjidori chicken breast \$4⁸⁵ -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 CUCUMBER 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

PAN ROASTED SALMON \$16⁸⁵

brown rice, ginger garlic broccoli

COLD SOMEN \$14⁸⁵

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



DESSERT

LEMON BAR IN A JAR \$6⁸⁵

TRES LECHES CAKE \$6⁴⁵

CHOCOLATE BREAD PUDDING \$7⁸⁵

APPLE PIE, WHIPPED CREAM \$6⁴⁵

TARRAGON STRAWBERRY SHORTCAKE \$7