

# CROSSROADS

KITCHEN  
LOS ANGELES



Nut Free Dinner Menu

## APPETIZERS

<b>ARTICHOKE OYSTERS (GF)</b> artichoke purée / crispy oyster mushrooms béarnaise / kelp caviar	14
<b>FIGS &amp; FETA (GFO)</b> white balsamic glaze / grilled sourdough	16
<b>IMPOSSIBLE CIGARS</b> spicy almond milk yogurt	15
<b>ROASTED MUSHROOM TART</b> shimeji mushroom / crispy phyllo caramelized onions / boursin cheese / bordelaise	16
<b>SWEET CORN SOUP</b> warm corn bread / scallion butter	14
<b>STUFFED ZUCCHINI BLOSSOMS (GF)</b>	15
<b>CALAMARI FRITTI (GF)</b> diablo sauce / lemon	18
<b>CHEESE PLATE (GFO)</b> Camembert / blue / boursin / quince paste dried cherries / toasted baguette	18

\* gluten free bread additional 2

## SALADS

<b>CAESAR (GFO)</b> choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
<b>HEIRLOOM TOMATO &amp; PEACH (GF)</b> sweet red onion / mint / sherry vinaigrette	16
<b>WEDGE (GF)</b> iceberg / cherry tomatoes / bacon pickled red onions / house blue cheese dressing	16
<b>WATERMELON (GF)</b> cherry tomatoes / cucumber / basil / feta cheese pistachios / balsamic	15

## HOUSE MADE PASTAS

<b>MAFALDINE CACIO E PEPE (GFO)</b> parmesan cheese / cracked black pepper	25
<b>SPICY RIGATONI VODKA</b> * add chicken parmesan 10	23
<b>RISOTTO DEL GIORNO (GFO)</b>	MP
<b>TAGLIATELLE BOLOGNESE (GFO)</b>	23
<b>SPAGHETTI CARBONARA (GFO)</b>	23
<b>FETTUCCINE &amp; TRUFFLES (GFO)</b> fresh shaved truffles / truffle butter	MP
<b>LASAGNA BOLOGNESE</b> Impossible meat / bechamel sauce	24
<b>LINGUINE SCALLOPS (GFO)</b> white wine / garlic butter / parsley	24
<b>SUMMER CORN RAVIOLI</b> spicy tomato butter sauce	26

## SIDES

<b>ROASTED JAPANESE EGGPLANT (GF)</b> lemon yogurt / cherry-harissa chutney / mint	14
<b>BABY ZUCCHINI (GF)</b> garlic / chili / herbed bread crumb / parmesan	12
<b>GRILLED SWEET CORN (GF)</b> horseradish cream / scallions chili spiced corn nuts / lemon	14
<b>BABY OKRA (GF)</b> Moroccan tomato sauce / farro roasted peppers / olives / picked herbs	13
<b>TRUFFLE POTATOES (GF)</b> fresh thyme / shaved parmesan	14
<b>BAKED MUSHROOM SCALLOPS</b> Rockefeller style	13

## PIZZA \*

<b>NEAPOLITAN:</b>	
<b>TRUFFLE MUSHROOM BIANCA (GFO)</b>	22
<b>SPICY MEATBALL</b>	22
<b>PEPPERONI (GFO)</b>	22

\* gluten free pizza additional 2

We use Vertage cashew cheese on our pizza.

## PROTEINS

<b>EGGPLANT SHORT RIB (GFO)</b> whipped potatoes foraged mushrooms bordelaise	26
<b>GRILLED LION'S MANE STEAK (GF)</b> truffle potatoes / mushroom bordelaise	32
<b>SCALLOPINI PARMESAN or MILANESE</b>	22
<b>HEIRLOOM BUTTER BEANS (GF)</b> kale / oven roasted tomatoes / parmesan cheese	16
<b>HOUSE MADE ITALIAN SAUSAGE (GF)</b> peppers / onions / tomato demi sauce	18
<b>PICCATA * (GFO) (choice of protein)</b> lemon / caper / herbs	22
<b>MARSALA * (GFO) (choice of protein)</b> foraged mushrooms / marsala demi	22
<b>CACCIATORE * (GFO) (choice of protein)</b> 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

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# CROSSROADS

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## THE CROSSROADS EXPERIENCE

### 7 Course Summer 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            **SWEET CORN SOUP (GF)**
- 2nd            **HEIRLOOM TOMATO & PEACH SALAD (GF)**  
sweet red onion / mint / sherry vinaigrette
- 3rd            **FIGS & FETA (GFO)**  
white balsamic glaze / grilled sourdough
- 4th            **STUFFED ZUCCHINI BLOSSOMS (GF)**  
almond ricotta cheese / marinara
- 5th            **TRUFFLE SUMMER CORN RAVIOLI**  
tomato butter sauce
- 6th            **Choice of:**
- EGGPLANT SHORT RIB (GFO)**  
whipped potatoes / foraged mushrooms bordelaise
- or -
- GRILLED LION'S MANE STEAK (GF)**  
truffle potatoes / mushroom bordelaise
- 7th            **DESSERT**
- CHOICE OF DESSERT**

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## SUMMER TRUFFLE TASTING MENU

5 Course \$135 per person

\* full table participation

- 1st            **MUSHROOM BIANCA PIZZA**  
shaved black truffles
- 2nd            **HEIRLOOM TOMATO & PEACH SALAD (GF)**  
sweet red onion / mint / sherry vinaigrette
- 3rd            **FRESH HOUSE MADE FETTUCCINE**  
with truffle butter and shaved black truffles
- 4th            **Choice of:**
- EGGPLANT SHORT RIB (GFO)**  
whipped potatoes / foraged mushrooms bordelaise
- or -
- GRILLED LION'S MANE STEAK (GF)**  
truffle potatoes / mushroom bordelaise
- 5th            **DESSERT**
- CHOICE OF DESSERT**

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## DESSERT MENU

SORBET OF THE DAY (GFO)	8
BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce / coconut whip brandied cherries	12
CANNOLI pistachio / lemon	12
COCONUT APRICOT PETIT GÂTEAU almond sponge cake / apricot mousse / coconut chocolate	14

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## COCKTAILS

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

## SPIRITLESS MOCKTAILS

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

## BEERS

<b>Draft</b>	
<b>GUINNESS</b>	10
<b>Bottled</b>	
<b>MODELO ESPECIAL</b>	7
<b>PERONI</b> pale lager	7
<b>SIERRA NEVADA</b> hazy IPA	7
<b>ALLAGESH</b> hefeweizen	8
<b>Non-Alcohol</b>	
<b>HEINEKEN 0.0</b>	6

## SPIRITS

<b>VODKA</b>		<b>COGNAC &amp; BRANDY</b>	
HERA THE DOG	13	HENNESSY	19
BELUGA	13	REMY MARTIN VSOP	21
KETEL ONE	15	REMY XO	45
BELVEDERE	15	<b>CORDIALS</b>	
TITO'S	14	BAILEYS ALMANDE	11
GREY GOOSE	16	DI AMORE SAMBUCA	11
<b>TEQUILA &amp; MEZCAL</b>		AMARO MONTENEGRO	12
AVION BLANCO	14	FERNET BRANCA	12
JAJA BLANCO	14	DISARONNO ORIGINALE	13
818 BLANCO	15	<b>JAPANESE WHISKEY</b>	
CODIGO BLANCO	15	SUNTORY TOKI	15
TEREMANA BLANCO	15	SHIBUI	16
CASAMINGOS BLANCO	17	HIBIKI	20
CLASE AZUL BLANCO	26	<b>AMERICAN WHISKEY</b>	
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	<b>SCOTCH &amp; IRISH</b>	
CLASE AZUL EXTRA ANEJO	350	JAMESON IRISH	14
<b>GIN</b>		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
<b>RUM</b>		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 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
* 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

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## LATE NIGHT MENU

Bar Only - Served 9:30pm to Closing

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

## DRINKS

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

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