

BRUNCH

NOVEMBER 15 TO 30



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$11.50 / *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95 / *GF, V

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,
fresh berries, pure maple syrup (please allow 15 min)
\$15.95 full order
\$10.50 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup
\$11.95

Apple Streusel Griddlecakes

caramelized apples, streusel, cinnamon cream,
served with pure maple syrup
\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup
\$13.95

Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-
apple sausage, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF, V OPTION

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,
choice of hobbs’ bacon, baked ham or chicken-apple
sausage
\$17.95

Roast Turkey + Stuffing Hash

herb & lemon roasted turkey, yukon gold potatoes,
sourdough stuffing, cranberry sauce, turkey pan
gravy, two eggs, choice of mini muffin, scone or
toast
\$18.95

Chinese Sausage Fried Rice

lap cheong, jasmine rice, sugar snap peas, carrots,
scallions, soy-oyster sauce, two eggs, fresh fruit
\$18.50

Roasted Winter Vegetables + Polenta Bowl

maple-glazed winter squash, roasted brussels
sprouts, cauliflower, caramelized red onions,
parmesan, balsamic reduction, two eggs
\$18.50 / *GF, V

Huevos East L.A.

soft omelette, marinated & roasted pork tenderloin,
fire-roasted poblano chilies, sonoma jack, salsa
fresca, sour cream, spanish rice, corn tortillas
\$18.50 / *GF

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$17.95 / *GF

Classic Benedict or Eggs Florentine

your choice of canadian bacon or spinach + tomato,
hollandaise, toasted english muffin, choice of skillet
potatoes, jasmine rice or fresh fruit
\$17.95

Wild Mushroom + Herbed Goat Cheese Omelette

caramelized onions, choice of skillet potatoes,
jasmine rice or fresh fruit, choice of mini muffin,
scone or toast in, scone or toast
\$17.95 / *GF, V

Lo’s Scramble

fresh spinach, tomatoes, sautéed mushrooms,
caramelized onions, sonoma jack, sour cream,
choice of skillet potatoes, jasmine rice, or fresh
fruit, choice of mini muffin, scone or toast
\$17.95 / *GF, V

BAT Scramble

hobbs’ applewood-smoked bacon, avocado, tomato,
sonoma jack, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF



GOOD AFTERNOON

Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint,
soft rice noodle wrap, sweet chili dipping sauce
\$10.50 / *GF
\$17.50 entrée size, served w/ organic greens

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),
crispy rice noodles, toasted almonds, sesame seeds,
scallions, romaine & iceberg, sesame-rice vinaigrette
\$17.50 / *GF + V OPTIONS

Fried Chicken + Citrus Salad

blood orange, avocado, shaved marinated fennel,
toasted pepitas, shaft’s blue vein cheese, mixed
chicories, organic greens, buttermilk ranch dressing
\$18.50

Crab Cake BLTA

crab cake, hobbs’ bacon, avocado, tomato, little gems,
remoulade, toasted brioche bun, house pickles, french
fries or mixed organic greens (add \$1)
\$25

Cubano Sandwich

slow-roasted pulled pork, hobbs’ baked ham, jarlsberg,
dill pickles, dijon, garlic aioli, griddled torpedo roll, house
pickles, french fries, or mixed organic greens (add \$1)
\$19.50

Comforts’ Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions,
lettuce, tomato, secret sauce, toasted brioche bun,
house pickles, french fries or mixed organic greens
(add \$1)
\$18.95 (housemade vegetarian burger, \$17.95)

Chicken Okasan (“Mom’s Chicken”)

panko-crusted chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$18.50

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SIDES
&
ADDITIONS

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Seasonal Fruit
\$6.95 cup; \$11.50 plate

Skillet Potatoes
\$4.50

French Fries
\$4.95

Jasmine or Spanish Rice
\$3.95

One Griddlecake
plain, daily special,
blueberry-lemon, or
chocolate chip
\$5.95 plain, \$6.95 special

Toast or English Muffin
\$2.50 (*GF toast \$3.50)

Eggs
\$4.50 one
\$7.50 two

Side of Meat
Choice of Hobbs’
Honey-Baked Ham,
Applewood-Smoked Bacon
or Chicken-Apple Sausage
\$6.50

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*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of
foodborne illness.

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*GF Our gluten-free items are prepared in a com-
mon kitchen, cross-contact with other food items
that contain gluten is possible.

—
*V Vegetarian item.

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BRUNCH  
— BEVVIES —

Peruse our bar menu  
for a selection of  
beer, wine and  
morning classics to  
ease into your day



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COFFEE & TEA

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Peerless Organic House Coffee \$3.50

Equator Organic Espresso \$3.50

Cappuccino \$3.95

Latte (Iced or Hot) \$4.50

Mocha \$4.75

Hot Chocolate \$3.95  
topped with housemade whipped cream

Organic Chai \$4.95

Matcha Latte \$5.25

Mighty Leaf Hot Tea \$3.50  
black, green or herbal

House Iced Tea \$3.95  
blackcurrant blend

Decaf Ginseng Sport Tea \$3.95

Arnold Palmer \$3.95

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ADDITIONS

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Shot of Espresso \$1

Shot of Le Monin Syrup 75¢  
vanilla, caramel or hazelnut

Milk Substitute 75¢  
soy, almond or oat

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JUICE & SODA

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Fresh-Squeezed Orange Juice \$5.95

Fresh-Squeezed Grapefruit Juice \$5.95

Tomato Juice \$5.95

Apple Juice \$5.95

Cranberry Juice \$5.95

Lemonade \$5.95

Seasonal House Lemonade \$5.95

La Croix \$2.95  
lime, pampelmousse

Canned Soda \$2.95  
Coke, Diet Coke, Sprite

Bottled Mexican Cola \$3.95

San Pellegrino \$2.95

\* \* \* PLEASE NOTE \* \*

Water and straws served upon request

Please alert us to any allergies or dietary needs

Minimum charge per person is \$8.00

18% gratuity added to parties of five or more