



BRUNCH served daily till 3 p.m.

IRISH STEEL CUT OATMEAL 11

with our warm apple, cranberry, blueberry compote and almond milk

GRANOLA 10

with seasonal berries and vanilla yogurt

BLUEBERRY BUTTERMILK PANCAKES 12

with powdered sugar and maple syrup

PECAN STUFFED FRENCH TOAST 14

with bananas, fresh berries, powdered sugar and maple syrup

B.E.L.T. SANDWICH 16

two over easy eggs with heirloom tomatoes, pecanwood smoked bacon, butter leaf lettuce, herb aioli on grilled country white table bread with breakfast potatoes

BREAKFAST CROISSANT 15

farm fresh scrambled eggs, pecanwood smoked bacon and white cheddar with fresh fruit

LOX & BAGEL 18

smoked salmon with caper berries, heirloom tomatoes, red onion and cream cheese with choice of bagel

EGGS ANY STYLE 15

two farm fresh eggs with choice of pecanwood smoked bacon, chicken apple sausage or pork sausage with breakfast potatoes and toast

EGGS BENEDICT 16

two poached eggs with Canadian bacon, hollandaise sauce on toasted La Brea Bakery English Muffin with breakfast potatoes

EGGS FLORENTINE 16

two poached eggs with fresh spinach, hollandaise sauce on a toasted La Brea Bakery English Muffin with breakfast potatoes

VEGETABLE FRITTATA 16

zucchini, red and yellow peppers, fresh herbs, green onions, gruyere, parmesan cheese with salsa fresca and a side of mixed greens

CHORIZO FRITTATA 17

potatoes, jack cheese, avocado, salsa fresca and cilantro and a side of mixed greens

SHORT RIB HASH 18

two sunny side up eggs, breakfast potatoes, onions, red bell peppers

PIZZA

our dough is made with single origin Fortuna wheat flour from Wheat Montana Farms

MARGHERITA 17

San Marzano tomato puree, fresh mozzarella and fresh basil

PEPPERONI 18

San Marzano tomato puree and mozzarella

GARDEN VEGETABLE 18

broccolini, roasted red peppers, red onion, wild mushroom, black olives, cherry tomatoes, mozzarella, spinach cheese blend

ITALIAN SAUSAGE 18

shaved fennel, red onion, San Marzano tomato puree and mozzarella

BACON CHICKEN FOUR CHEESE 18

a special four cheese blend, red onion, roasted red peppers, garlic cream sauce, salsa verde

SOUPS & STARTERS

TOMATO BASIL BISQUE BREAD BOWL 10

NEW ENGLAND CLAM CHOWDER BREAD BOWL 12

LA BREA BAKERY TOAST BASKET 6

assorted breads, whipped butter, jam, cinnamon sugar and honey

WARM SPINACH DIP 14

fresh spinach, gruyere, parmesan, garlic, shallots, topped with herbed bread crumbs served with our 2015 Reserve fortuna wheat bread

HUMMUS TOAST TRIO 10

roasted garlic, sun dried tomato and jalapeno cilantro hummus served on our 2015 Reserve fortuna wheat bread

CAPRESE 14

fresh mozzarella, heirloom tomatoes and micro basil served with our toasted french baguette

GARLIC BREAD 7

on our french mini baguette

SALADS

MIXED GREENS SALAD 12

Mixed greens, roma tomatoes, radish, balsamic dressing (add chicken 5, grilled salmon 8, blackened mahi-mahi 8, sauteed shrimp 8)

CAESAR* 12

Romaine, garlic-anchovy Caesar dressing, rustic croutons and parmesan (add chicken 5, grilled salmon 8, blackened mahi-mahi 8, sauteed shrimp 8)

MONTECITO SALAD 14

baby spinach, baby arugula, pickled golden beets, candied walnuts, goat cheese with our grilled onion vinaigrette (add chicken 5, grilled salmon 8, blackened mahi-mahi 8, sauteed shrimp 8)

COBB SALAD 19

romaine, arugula, roasted turkey breast, fresh grilled corn, pecanwood smoked bacon, cherry tomatoes, avocado and gorgonzola cheese with our creamy honey dijon dressing

SANDWICHES

choice of fries, La Brea Bakery yam chips or mixed green salad

LA BREA BAKERY BURGER 18

grass fed ground beef, balsamic onions, white cheddar, butter leaf lettuce and vine ripe tomatoes on our brioche bun

BLACKENED MAHI-MAHI 19

mahi-mahi, cabbage, red onion and pea shoot slaw, with cajun remoulade on our brioche bun

TURKEY BURGER 17

ground turkey, havarti cheese, basil aioli, arugula and heirloom tomatoes on our cracked wheat bun

CLASSIC CLUB 17

roasted turkey, pecanwood smoked bacon with roma tomatoes, butter leaf lettuce, mayonnaise and avocado on toasted French bread

SPICY BBQ BACON CHICKEN 17

grilled chicken breast with sriracha BBQ bacon jam, sharp cheddar cheese on our telera roll

GRILLED THREE CHEESE 16

a blend of three cheeses on garlic rubbed rustic bread served with a cup of our tomato bisque

SHORT RIB GRILLED CHEESE 18

braised short rib, sharp cheddar, dijon and roasted garlic spread on our country wheat bread

MAIN

OVEN ROASTED CHICKEN 24

half roasted chicken, served with roasted potatoes and root vegetables, fresh herb sauce

SEARED MAHI-MAHI 26

pan seared medallions, with mango citrus salsa, cilantro rice and sriracha oil

CHICKEN PROTEIN BOWL 19

farro, arugula, broccolini, cannellini beans, feta cheese and oven roasted tomatoes



FOR THE KIDS (under 12 years old)

with choice of kids milk or soft drink

PANCAKES 10

powdered sugar and maple syrup

FRENCH TOAST 10

powdered sugar and maple syrup

SCRAMBLED EGGS AND BACON 10

GRILLED CHEESE SANDWICH 10

white cheddar on french bread served with fries or fresh fruit

KIDS MAC AND CHEESE 10

served with fresh fruit

KIDS PEPPERONI OR CHEESE PIZZA 10

CHICKEN FINGERS 10

served with fries or fresh fruit

BURGER SLIDERS 10

with white cheddar cheese, fries or fresh fruit

DESSERTS

LA BREA BAKERY BREAD PUDDING 9

caramel sauce, creme fresh

DARK CHOCOLATE GANACHE CAKE 9

NEW YORK-STYLE CHEESECAKE 9

with berry compote

BLACK MARKET GELATO 6

choice of dark chocolate, vanilla bean or strawberry sorbet

BEVERAGES

SILVERBACK SINGLE ORIGIN RWANDA COFFEE 4.5

CHILLED NITRO COFFEE 6

ICED TEA AND SOFT DRINKS 4.5

FRESH SQUEEZED ORANGE JUICE 5

LA BREA BAKERY HIBISCUS LEMONADE 4.5

LA BREA BAKERY GINGER LEMONADE 4.5

EVIAN OR SAN PELLIGRINO 8

ESPRESSO 5

CAPPUCCINO OR LATTE 5.5

add a shot of chocolate, vanilla, hazelnut or caramel 50¢

HOT CHOCOLATE 4.5

DOWNTOWN DISNEY PARKING VALIDATION WITH PURCHASE OF ENTREE ONLY

* ITEMS MAY CONTAIN UNDERCOOKED OR RAW FOOD AND MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WE OFFER GLUTEN FREE BREAD, PLEASE ASK YOU SERVER

BEER

DRAFT BEERS 7.5

BUD LIGHT St. Louis, Mo.

RACER 5 IPA Bear Republic Brewing Co., Healdsburg, CA.

BLOOD ORANGE WIT Refuge Brewery, Temecula, CA.

ROTATING HANDLE Ask your Server

BOTTLES 8.5

PALOMINO PALE ALE Bootleggers Brewery, Fullerton, CA.

WHITE RASCAL BELGIUM ALE Avery Brewing, Boulder, CO.

STONE DELICIOUS IPA (Gluten Reduced) Escondido, CA.

YETI IMPERIAL STOUT Great Divide Brewing, Denver, CO.

STELLA ARTOIS Belgium

ACE PINEAPPLE CIDER Ace Cider, Sonoma, CA.

WINE

CABERNET SAUVIGNON

R. MONDAVI PRIVATE SELECTION 9/30

GEYSER PEAK WALKING TREE 14/52
Alexander Valley, CA.

BLEND

14 HANDS STAMPEDE 9/30

PINOT NOIR

BERRINGER FOUNDERS ESTATE 9/30

CHARDONNAY

R. MONDAVI PRIVATE SELECTION 9/30

JAM CELLERS, BUTTER 11/40
Napa, CA.

PINOT GRIGIO

MEZZA CORONA 9/30

SPARKLING WINE

PROSECCO, MIONETTO BRUT N.V. 8/36

COCKTAILS

MIMOSA 8 /12 large
sparkling wine, orange juice

MANMOSA 8
sparkling wine, blood orange Wit

BELLINI 8 / 12 large
sparkling wine, peach puree

LA BREA BAKERY BLOODY MARY 14
Skyy Vodka, All natural bloody mary mix, Tajin rim

CLASSIC MARGARITA 14
Sauza 100% blue agave tequila, triple sec,
fresh juices, salted rim

CADDY MARGARITA 16
Sauza 100% blue agave tequila, fresh juices,
Grand Marnier float, salted rim

MOSCOW MULE 12
Skyy vodka, lime juice, ginger beer, bitters



In 1989, La Brea Bakery opened its doors and quietly started an artisan bread renaissance. Not willing to settle, our founder baked thousands of loaves to perfect the recipes. Each loaf of bread was baked according to old world traditions using a simple starter made from organic grapes, water, and flour – the same starter used in all of our breads today. Word quickly spread about the small storefront bakery on La Brea Avenue and today our breads can be found on tables across the world.

Today, our small storefront bakery has grown to a full service restaurant which sits only a half block away from our original storefront. We continue to fulfill our commitment to using quality ingredients every day. All of our breads and pastries are handcrafted daily. From our produce to our cheese, a majority of our foods are grown or produced locally and we are proud to partner with artisans that share our passion for great food.