

ALL DAY BREAKFAST, STARTERS, & SALADS

- TOMATO BISQUE7/9

VGF

baguette crouton and crème fraîche
- LA BREA BAKERY TOAST6.5

V

assorted breads, whipped butter, jam, cinnamon sugar and honey
- B.E.L.T. SANDWICH16

two over easy eggs, vine ripe tomatoes, pecan smoked bacon, butter lettuce, and herb aioli served on white table bread with Taos potatoes
- BREAKFAST CROISSANT15

scrambled eggs, pecan smoked bacon and white cheddar served with fresh fruit
- MUSHROOM & GOAT CHEESE15

VGF

Three egg omelet with sautéed mixed mushrooms and goat cheese, served with a side of mixed greens
- AVOCADO TOAST16.5

V

California avocados, orange, lavender, pistachios, radish, shallots, citrus brandy reduction on our French baguette
- CHIPOTLE CHICKEN CHOPPED SALAD17

GF

romaine lettuce, chipotle grilled chicken, roasted corn, black beans, roma tomatoes, red onion, Monterey jack and cojita cheese, fried tortilla strips with avocado-lime dressing
- COBB SALAD16

GF

romaine lettuce, arugula, roasted turkey breast, roasted corn, pecan smoked bacon, cherry tomatoes, avocado and gorgonzola cheese with honey dijon dressing
- CAESAR SALAD*13

your choice of romaine or kale, shaved parmesan, garlic croutons (add chicken 6, salmon 7 or seared tuna 9)
- FARRO PROTEIN BOWL16.5

grilled chicken breast, farro, arugula, asparagus, cannellini beans, roasted tomatoes, pepitas and a goat cheese vinaigrette (substitute salmon or ahi tuna* 3)
- V

Vegetarian

GF

Gluten Free

ENTRÉES

- GEMELLI PESTO PASTA17.5

V

fresh gemelli pasta with homemade pesto, slow roasted roma tomatoes and burrata
- SALMON ala POBLANO28

GF

Latin spiced and pan seared salmon with avocado, roasted poblano pepper and tomato sauce, cilantro rice
- LEMON ROSEMARY CHICKEN26

GF

sous vide chicken breast, roasted rosemary potatoes, arugula and lemon salad



When pastry chef Nancy Silverton couldn’t find artisan bread good enough for her restaurant, she spent a year crafting the perfect recipe, creating bread with a caramelized, golden crust, soft inside, and rustic appearance. Her signature recipe resulted in such delicious artisan bread that she opened La Brea Bakery on La Brea avenue. When there were people lined up outside her bakery every morning, and the bread sold out by 11 am, she knew she had a hit.

SANDWICHES

Choice of french fries, yam chips, or mixed green salad

- TURKEY QUINOA BURGER16.5

housemade ground turkey and quinoa patty, havarti cheese, arugula, vine ripe tomatoes and herb aioli on cracked wheat bun
- LA BREA BAKERY BURGER17

yellow cheddar, butter lettuce, tomato, caramelized onion and spicy thousand island on a brioche bun
- SHORT RIB GRILLED CHEESE17.5

braised short rib, sharp cheddar, dijon and garlic spread on our country wheat bread
- CHICKEN PESTO BURRATA18.5

sous vide chicken breast, Italian burrata cheese, basil pesto, vine ripe tomato & arugula on your choice of roll from our daily basket
- TURKEY AVOCADO16

roasted turkey breast, pecan smoked bacon, havarti cheese, chipotle mayo, and avocado on your choice of roll from our daily basket
- STEAK & HORSERADISH17.5

seared flank steak, baby watercress, yellow cheddar, horseradish crème fraîche on your choice of roll from our daily basket
- RATATOUILLE15

V

grilled zucchini, eggplant, roasted Roma tomatoes & arugula on country wheat bread
- GRILLED CHEESE & SOUP16

V

white cheddar and Fontina cheese fondue on toasted country white bread, served with a cup of tomato bisque



DESSERTS

- BANANA BREAD PUDDING9.5

V

white chocolate chips, scoop of vanilla gelato and caramel drizzle
- BROWNIE SUNDAE9.5

V

whipped cream and Nancy’s Fancy Stumptown Coffee
- NANCY’S FANCY GELATO9.5

VGF

choice of vanilla bourbon bean, butterscotch budino, chocolate fondente, salted peanut butter (selection varies, please see an associate for most current list of offerings)

KID FRIENDLY

(under 8 years old & for the kid inside all of us) includes milk or soft drink

- GRILLED CHEESE SANDWICH9

cheddar on sliced brioche served with fries or fresh fruit
- EGG BREAKFAST9

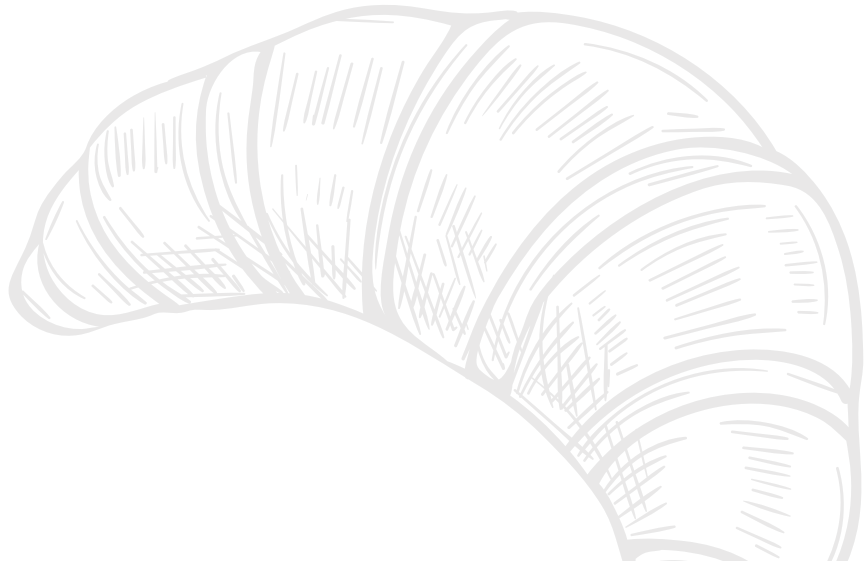
one egg with one slice of bacon and fresh fruit
- PB & J9

served with fries or fresh fruit

BEVERAGES

La Brea Bakery Coffee	3.75 / 4.50
Espresso Single / Double	3.50 / 4.50
Macchiato Single / Double	4.50 / 5
Latte	5 / 6
Cappuccino	4.50 / 5.50
Americano	4.50 / 5
La Brea Bakery Latte	5.50 / 6.50
Cinnamon Latte	5.50 / 6.50
Caramel Latte	5.50 / 6.50
Vanilla Latte	5.50 / 6.50
Mocha	5.50 / 6.50
Turmeric latte	5.50 / 6.50
Matcha Latte	5.50 / 7
Chai Latte	5.50 / 6.50
Dirty Chai	6 / 7
Hot Tea	4.50
Hot Chocolate	3.75 / 4.50
Iced Tea	4.50
Soft Drinks (Coke Products)	4.50
San Pellegrino	3.50 / 4.50
Orangina	3.50
Fresh Squeezed Orange Juice	6.50 / 8.50
Cranberry Juice	4.50 / 6.50
Pineapple Juice	4.50 / 6.50
Organic Apple Juice	3.50
La Brea Bakery Hibiscus Lemonade	5.00
La Brea Bakery Ginger Lemonade	5.00
Mexican Coke	3.50
Diet Coke	3.50
Root Beer	3.50
Fiji Water	3.50

***Soy Milk, Oat Milk and Almond Milk
***Extra Shot of Espresso
***All drinks available iced (Large size only)



BRUNCH

FRESH CROISSANTS

FRESH BREAD

BAKED ON SITE

DAILY

FRESH BREWED

COFFEE

COFFEE

HAPPY HOUR

CATERING

NOW OPEN FOR DINNER

Homemade, everyday

WINE, BEER, & COCKTAILS

BEER

BAVIK PILSNER, Belgium	6
EINSTOK WHITE ALE, Iceland	7
WEIHENSTEPHANER HEF, Germany	8
STIEGL RADLER GRAPEFRUIT, Austria	6.50
OFFSHOOT RELAX HAZY IPA, Placentia, CA	9
THE STRAND THROWBACK CRAFT LAGER, Torrance, CA	8

WHITE & SPARKLING

TALBOTT KALI HART, Chardonnay, Monterey, CA	14 / 48
WHITEHAVEN, Sauvignon Blanc, Marlborough, NZ	14 / 48
MASO CANALI, Pinot Grigio, Trentino Alto Adige, ITA	14 / 48
AMELIA, Brut Rosé, Cremant de Bordeaux, FRA	12 / 38
CANELLA - Prosecco Superiore, Valdobbiadene, ITA	14 / 38
ROSE D'OR- Brut Rose', Bourdeaux, FRA	13 / 43

RED WINE

J. LOHR-Cabernet Sauvignon, Paso Robles, CA	15 / 52
LEESE FITCH, Cabernet Sauvignon, Sonoma, CA	10 / 35
CLOUDLINE, Pinot Noir, Willamette Valley, OR	15 / 53
TOHU, Pinot Noir, Marlborough, NZ	17 / 59

COCKTAILS

PROSECCO MIMOSA - with fresh squeezed orange juice	9
CLASSIC BELLINI - Prosecco with peach puree	11
CALIFORNIA SPRITZ - Jardesca liqueur, Prosecco and soda water	10
LBB BLOODY MARY - Blue Ice Vodka, LBB rustic toast, celery, bacon, olive and lime	12
MOJITO - Don Q Puerto Rican rum, lime juice, fresh mint leaves, topped with soda water	12
MARGARITA - Arette Blanco tequila, triple sec, fresh agave and salted rim	12
MOSCOW MULE - Blue Ice Vodka, ginger beer, lime	12