

BREAKFAST, STARTERS, & SALADS

TOMATO BISQUE 7.5/9.5  
baguette crouton and crème fraiche

LA BREA BAKERY TOAST 8.5 
assorted breads, whipped butter, jam, cinnamon sugar and honey

B.E.L.T. SANDWICH 18.5
two over easy eggs, vine ripe tomatoes, pecan smoked bacon, butter lettuce, and herb aioli served on white table bread with Taos potatoes


BREAKFAST CROISSANT 18
scrambled eggs, pecan smoked bacon and white cheddar served with fresh fruit

MUSHROOM & GOAT CHEESE 17.5  
Three egg omelet with sautéed mixed mushrooms and goat cheese, served with a side of mixed greens

PASTRAMI & POBLANO HASH 22 
shredded beef pastrami sauteed with poblano peppers, watercress and yukon potatoes. Topped with avocado cream and two sunny side eggs

AVOCADO TOAST 17.5 
California avocados, orange, lavender, pistachios, radish, shallots, citrus brandy reduction on our French baguette

CHIPOTLE CHICKEN CHOPPED SALAD 19 
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 SALAD 18.5 
romaine lettuce, arugula, roasted turkey breast, roasted corn, pecan smoked bacon, cherry tomatoes, avocado and gorgonzola cheese with honey dijon dressing

CAESAR SALAD* 15
your choice of romaine or kale, shaved parmesan, garlic croutons

FARRO PROTEIN BOWL 19.5
grilled chicken breast, farro, arugula, cannellini beans, roasted tomatoes, pepitas, seasonal vegetable and a goat cheese vinaigrette (substitute salmon or ahi tuna* 4)


NANCY'S CHOPPED SALAD 19 
crispy iceberg and radicchio, salami, provolone cheese, garbanzo beans, pepperoncini, red onion, cherry tomatoes in a Sicilian oregano lemon dressing...the original

ENTREES

GEMELLI PESTO PASTA 18.5 
fresh gemelli pasta with homemade pesto, slow roasted roma tomatoes and burrata

MEATBALL BUCATINI 26
Housemade meatballs simmered in pomodoro sauce and served over fresh bucatini pasta

MUSHROOM PAPPARDELLE 18
Fresh pappardelle pasta tossed in a garlic parmesan cream sauce with pancetta, mushrooms and peas (add chicken 7, salmon 10 or rock shrimp 7)

SALMON ala POBLANO 31 
Latin spiced and pan seared salmon with avocado, roasted poblano pepper and tomato sauce, cilantro rice

LEMON ROSEMARY CHICKEN 29 
sous vide chicken breast, roasted rosemary potatoes, arugula and lemon salad



When the pastry chefs at Campanile Restaurant in LA couldn't find artisan bread good enough for their restaurant, they spent a year crafting the perfect recipe, creating bread with a caramelized, golden crust, soft inside and rustic appearance. The signature recipe resulted in such delicious artisan bread that they opened La Brea Bakery on La Brea Avenue. When there were people lined up outside the bakery every morning and the bread sold out by 11 AM, they knew they had a hit.

 **Gluten Free**

 **Vegetarian**

 @labreabakerycafe

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SANDWICHES

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

TURKEY QUINOA BURGER 18.5
housemade ground turkey and quinoa patty, havarti cheese, arugula, vine ripe tomatoes and herb aioli. Choice of potato or brioche bun

LA BREA BAKERY BURGER 19.5
yellow cheddar, butter lettuce, tomato, caramelized onion and sriracha maye. Choice of potato or brioche bun.


PASTRAMI REUBEN 23
sliced beef pastrami, sauerkraut, gruyere cheese, Carolina mustard BBQ sauce on toasted rye bread


CHICKEN PESTO BURRATA 20
sous vide chicken breast, Italian burrata cheese, basil pesto, vine ripe tomato & arugula on your choice of roll from our daily basket

MEATBALL SUB 23
housemade meatballs in marinara served open face with melted mozzarella on a fresh potato sub roll

TURKEY AVOCADO 19
roasted turkey breast, pecan smoked bacon, havarti cheese, chipotle mayo, and avocado on your choice of roll from our daily basket

STEAK & HORSERADISH 20.5
seared flank steak, baby watercress, yellow cheddar, horseradish crème fraiche on your choice of roll from our daily basket



RATATOUILLE 17.5 
grilled zucchini, eggplant, roasted Roma tomatoes & arugula on country wheat bread

GRILLED CHEESE & SOUP 17.5 
white cheddar and Fontina cheese fondue on toasted country white bread

DESSERTS

BANANA BREAD PUDDING 10.5 
white chocolate chips, scoop of vanilla gelato and caramel drizzle

BROWNIE SUNDAE 10.5 
whipped cream and Nancy's Fancy Stumptown Coffee

NANCY'S FANCY GELATO 10.5  
choice of vanilla bourbon bean, butterscotch budino, chocolate fondente, salted peanut butter (selection varies, please see an associate for most current list of offerings)

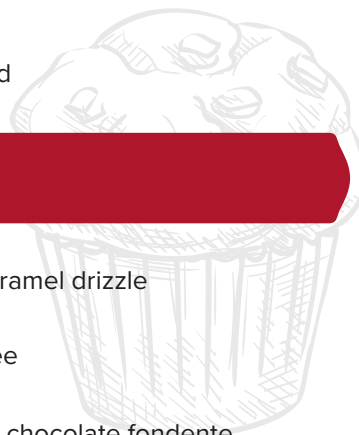
KID FRIENDLY

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

GRILLED CHEESE SANDWICH 10
cheddar on sliced brioche served with fries or fresh fruit

EGG BREAKFAST 10.5
one egg with one slice of bacon and fresh fruit

PB & J 10
served with fries or fresh fruit



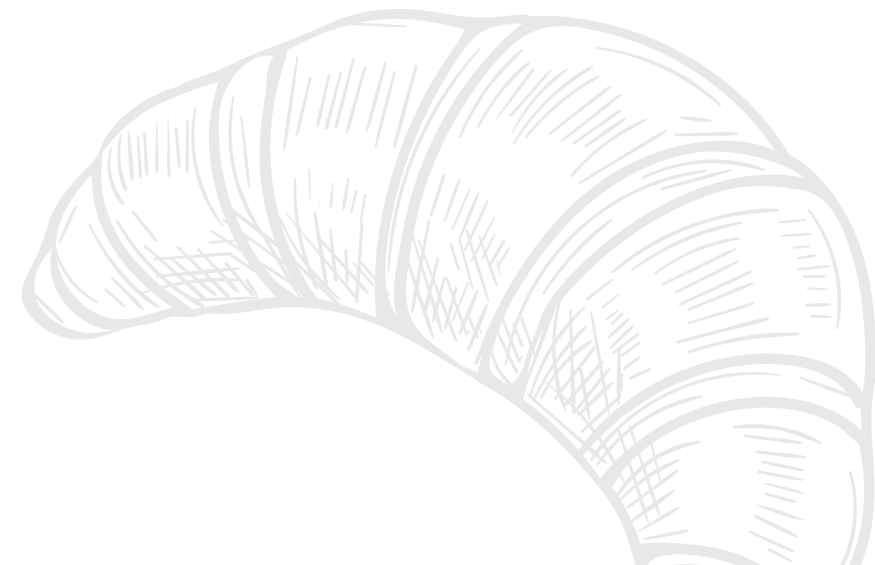
BEVERAGES

La Brea Bakery Coffee	4 / 4.75
Espresso Single / Double	3.75 / 4.75
Macchiato Single / Double	4.75 / 5.50
Latte	5.50/ 6.50
Cappuccino	5 / 6
Americano	4.75 / 5.75
La Brea Bakery Latte	5.75 / 6.75
Cinnamon Latte	5.75 / 6.75
Caramel Latte	5.75 / 6.75
Vanilla Latte	5.75 / 6.75
Mocha	5.75 / 6.75
Turmeric latte	5.75 / 6.75
Matcha Latte	6 / 7.50
Chai Latte	6 / 7
Dirty Chai	6.50 / 7.50
Hot Tea	4.75
Hot Chocolate	4.25 / 5
Iced Tea	5
Soft Drinks (Coke Products)	4.50
San Pellegrino	5
Orangina	3.75
Fresh Squeezed Orange Juice	7 / 9
Cranberry Juice	5 / 7
Pineapple Juice	5 / 7
Organic Apple Juice	3.75
La Brea Bakery Hibiscus Lemonade	5.75
La Brea Bakery Ginger Lemonade	5.75
Mexican Coke	3.75
Diet Coke	3.75
Root Beer	3.75
Fiji Water	3.75

***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



HAPPY HOUR

CATERING

NOW OPEN FOR DINNER

Homemade, everyday



WINE, BEER, & COCKTAILS



BEER

BAVIK PILSNER , Belgium	7
EINSTOK WHITE ALE , Iceland	8
WEIHENSTEPHANER HEF , Germany	8
STIEGL RADLER GRAPEFRUIT , Austria	7
OFFSHOOT RELAX HAZY IPA , Placentia, CA	11
RUEKELLER HELLES LAGER , Placentia, CA	10

WHITE & SPARKLING

TALBOTT KALI HART - Chardonnay , Monterey, CA	12 / 42
WHITEHAVEN - Sauvignon Blanc , Marlborough, NZ	14 / 49
MASO CANALI - Pinot Grigio , Trentino Alto Adige, ITA	13 / 46
AMELIA - Brut Rosé , Cremant de Bordeaux, FRA	13 / 46
CANELLA - Prosecco Superiore , Valdobbiadene, ITA	13 / 46
DOMAINE HOUCHERT- Rose' , Provence, FRA	12 / 42

RED WINE

J. LOHR- Cabernet Sauvignon , Paso Robles, CA	15 / 53
LEESE FITCH - Cabernet Sauvignon , Sonoma, CA	14 / 49
CLOUDLINE - Pinot Noir , Willamette Valley, OR	15 / 53
FESS PARKER RESERVE - Pinot Noir , Santa Rita Hills, CA	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	13
MOJITO - Don Q Puerto Rican rum, lime juice, fresh mint leaves, topped with soda water	13
MARGARITA - Arette Blanco tequila, triple sec, fresh agave and salted rim	13
MOSCOW MULE - Blue Ice Vodka, ginger beer, lime	13