

# GOOD MORNING! GOOD AFTERNOON! BREAKFAST

available until 5pm

## FARM FRESH EGGS

**omelette or scramble** 15  
with oven roasted rosemary potatoes and choice of toast  
**substitute hearth baked toasted bagel for toast** 1

**choose two of the following:**

applewood smoked bacon, chicken-apple sausage, maple glazed ham, chorizo, spinach, mushroom, caramelized onion, tomato, broccoli, asparagus, kalamata olive, grilled zucchini, or roasted red peppers

**plus one cheese selection:**

swiss, aged vermont cheddar, mozzarella, jalapeno jack, brie, feta, maytag bleu or fresh goat cheese

**additions:**

avocado 2.5  
smoked salmon (3 oz.) 4  
gulf shrimp (5) 7  
lump crab meat (3oz.) 7  
aged beef tenderloin brochette (6 oz.) 7

**shrimp + crab omelette** 18  
gulf shrimp, lump crab meat, fresh spinach, and tomato topped with tarragon-spiked hollandaise

**smoked salmon omelette** 17  
smoked salmon, avocado, scallions, and goat cheese topped with dill sour cream

**meat lovers omelette** 20  
aged beef tenderloin, applewood smoked bacon, chicken-apple sausage, roasted peppers and caramelized onions topped with jalapeño jack cheese and spicy hollandaise

**carnitas omelette \*** 15  
slowly roasted carnitas, cilantro, onion, and jalapeno topped with aged vermont cheddar cheese and guacamole served with chipotle-spiced black beans, rosemary potatoes and soft corn tortillas

**cobb omelette** 16  
all natural, cage free grilled chicken breast, applewood smoked bacon, maytag bleu cheese, tomato, and avocado

**breakfast burrito** 15  
scrambled eggs, chipotle-spiced black beans, applewood smoked bacon, aged vermont cheddar cheese wrapped in a flour tortilla with fresh salsa, sour cream and seasonal fresh fruit on the side

**breakfast quesadilla** 15  
all natural, cage free grilled chicken breast, scrambled eggs, fresh spinach, aged vermont cheddar cheese, jalapeño jack cheese in a flour tortilla topped with avocado, fresh salsa, sour cream, and seasonal fresh fruit on the side

**chilaquiles rojo \* v** 12  
three eggs, any style on top of crispy housemade tortilla chips, spicy salsa rojo, queso fresco, cilantro, onions, served with refried black beans  
**add carnitas** 4

**breakfast enchiladas \* v** 13  
three soft corn tortillas wrapped around scrambled eggs, topped with housemade enchilada sauce, mozzarella cheese and guacamole, served with rosemary potatoes and chipotle-spiced black beans

**huevos rancheros \* v** 14  
three grilled corn tortillas layered with three eggs over easy, refried black beans, chunky ranchero sauce, avocado, and queso fresco, served with rosemary potatoes and sour cream on the side.

**country breakfast** 15  
three eggs any style, two buttermilk pancakes topped with strawberries or bananas, with applewood smoked bacon or chicken-apple sausage

**warrior breakfast \*** 15  
grilled chicken breast (all-natural, cage free), scrambled egg whites, steamed broccoli, chipotle-spiced black beans, brown-green rice and pico de gallo

## BIG BENS

served with seasonal fresh fruit

**kinda classic benedict** 15  
maple glazed ham, fresh spinach, two poached eggs on english muffin topped with hollandaise and tarragon

**crab cake benedict** 16  
maryland style crab cakes made from sweet blue fin crab meat, fresh spinach, two poached eggs on english muffin, topped with hollandaise and fresh chives

**steak benedict** 16  
grilled beef tenderloin, fresh spinach, two poached eggs on english muffin topped with hollandaise

**smoked salmon breakfast stack \*** 15  
two potato pancakes topped with smoked salmon, two poached eggs with crème fraîche and fresh dill

**huevos benedictos (the original)** 15  
slow-roasted carnitas, braised red cabbage and two poached eggs on mozzarella pupusas with chipotle hollandaise and cilantro, served with fresh fruit

## BREAKFAST SANDWICHES

**americana panino** 15  
three scrambled eggs with aged vermont cheddar cheese and tomato with choice of applewood smoked bacon or chicken-apple sausage on focaccia served with rosemary potatoes

**italiano vegetarian panino v** 14  
three eggs scrambled with mushrooms, fresh spinach and caramelized onions with tomato and fresh mozzarella on focaccia served with rosemary potatoes

**smoked salmon plate** 16  
choice of bagel with smoked salmon, cream cheese, tomato, bermuda onion and capers

**bistro breakfast sandwich** 14  
two eggs over easy, applewood smoked bacon, maytag bleu cheese, frisee tossed in extra virgin olive oil and red wine vinegar on a grilled rustic roll served with rosemary potatoes

## CLASSIC GRIDDLE

**buttermilk pancakes v** 12  
with fresh strawberries or bananas and maple syrup

**apple pie pancakes v** 13  
buttermilk pancakes with fresh granny smith apples, cinnamon, nutmeg, streusel and maple syrup

**brioche french toast v** 13  
with french vanilla, rum and more! served with mixed berry compote, maple syrup, and crème fraîche on the side

## CREPES

**fruit + nutella v** 13  
crepes stuffed with warm nutella topped with a reduction of bananas, mixed berries, oranges and more!

**peaches + cream + espresso v** 13  
crepes stuffed with fresh whipped cream infused with espresso and caramelized peaches with cinnamon

**chicken florentine** 14  
marinated chicken, sauteed spinach, parmesan cream, and hollandaise

## HOLLYWOOD BOWLS

**hearty granola • v** 11  
oats, almonds, sunflower seeds and dried cranberries, served with bananas and choice of steamed milk, cold milk or low-fat vanilla yogurt

**granola parfait • v** 10  
layers of hearty granola and low-fat vanilla yogurt topped with seasonal fresh berries

**hot steel-cut oatmeal v \*** 10  
with caramelized apples scented with fresh cinnamon, golden raisins and steamed milk

**seasonal fresh fruit v** 11  
with low-fat vanilla yogurt

## ADDITIONS AND MULTIPLICATIONS

**hearth-baked toasted bagel** 4  
plain, whole wheat, everything or sesame served with cream cheese  
**add sliced tomato** 2

**toasted bread v** 4  
country white sourdough, seven grain whole wheat, olive, pumpernickel or english muffin  
**add gluten free millet bread \*** 2

**applewood smoked bacon, chicken-apple sausage or maple glazed ham** 4

**two eggs any style** 4

**oven roasted rosemary potatoes v** 5

**two potato pancakes + caramelized apples + crème fraîche v** 5

## PSSSSST

**bloody mary** 13  
deep eddy vodka | big bar bloody mary mix | olives

**pimped out bloody mary** 15  
your choice of st. george green chile vodka or el silencio mezcal housemade bloody mary mix | pickled goodies

**st. germain cocktail** 13  
st germain | champagne | soda | lemon *single serve*  
*large carafe for 4* 50

**bianco sangria** 12  
martini bianco | champagne | apple | lime house-made ginger syrup

**make-your-own-mimosa** 14

order our hand-crafted cocktails, fine wines, or craft beers either at the alcove counter or at the bar!

VEGETARIAN \* GLUTEN FREE • CONTAINS NUTS

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