

GOOD MORNING! GOOD AFTERNOON! BREAKFAST

available until 5pm

FARM FRESH EGGS

omelette or scramble 13.95

with oven roasted rosemary potatoes and choice of toast

substitute hearth baked toasted bagel for toast 1.00

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 1.95

smoked salmon (3 oz.) 3.95

gulf shrimp (5) 5.95

lump crab meat (3oz.) 5.95

aged beef tenderloin brochette (6 oz.) 6.95

shrimp + crab omelette 16.95

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

smoked salmon omelette 15.95

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

meat lovers omelette 17.95

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

carnitas omelette * 13.95

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 13.95

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

breakfast burrito 12.95

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 13.95

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 11.95

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 3.95

breakfast enchiladas * v 11.95

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 11.95

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 13.95

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

warrior breakfast * 13.95

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 13.95

maple glazed ham, fresh spinach, two poached eggs on english muffin topped with hollandaise and tarragon

crab cake benedict 14.95

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 14.95

grilled beef tenderloin, fresh spinach, two poached eggs on english muffin topped with hollandaise

smoked salmon breakfast stack * 13.95

two potato pancakes topped with smoked salmon, two poached eggs with crème fraîche and fresh dill

huevos benedictos (the original!) 13.95

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 13.95

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 12.95

three eggs scrambled with mushrooms, fresh spinach and caramelized onions with tomato and fresh mozzarella on focaccia served with rosemary potatoes

smoked salmon plate 14.95

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

bistro breakfast sandwich 12.95

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 10.95

with fresh strawberries and bananas and maple syrup

apple pie pancakes v 12.95

buttermilk pancakes with fresh granny smith apples, cinnamon, nutmeg, streusel and maple syrup

brioche french toast v 11.95

with french vanilla, rum and more! served with mixed berry compote, maple syrup, and crème fraîche on the side

CREPES

fruit + nutella v 11.95

crepes stuffed with warm nutella topped with a reduction of bananas, mixed berries, oranges and more!

peaches + cream + espresso v 11.95

crepes stuffed with fresh whipped cream infused with espresso and caramelized peaches with cinnamon

chicken florentine 12.95

marinated chicken, sauteed spinach, parmesan cream, and hollandaise

HOLLYWOOD BOWLS

hearty granola • v 10.95

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 8.95

layers of hearty granola and low-fat vanilla yogurt topped with seasonal fresh berries

hot steel-cut oatmeal v * 8.95

with caramelized apples scented with fresh cinnamon, golden raisins and steamed milk

seasonal fresh fruit v 9.95

with low-fat vanilla yogurt

ADDITIONS AND MULTIPLICATIONS

hearth-baked toasted bagel 4.50

plain, whole wheat, everything or sesame served with cream cheese

add sliced tomato 1.50

toasted bread v 3.50

country white sourdough, seven grain whole wheat, olive, pumpernickel or english muffin

add gluten free millet bread * 1.50

applewood smoked bacon, chicken-apple sausage or maple glazed ham 3.95

two eggs any style 3.00

oven roasted rosemary potatoes v 3.00

two potato pancakes + caramelized apples + 3.50

crème fraîche v 3.50

PSSSSST

bloody mary 13.00

deep eddy vodka | big bar bloody mary mix | olives

pimped out bloody mary 15.00

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

st. germain cocktail 13.00

st germain | champagne | soda | lemon *single serve* 50.00

irish coffee 14.00

jameson caskmates irish whiskey | demerara sugar fresh hot coffee | hand whipped cream

make-your-own-mimosa 13.00

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

VEGETARIAN * GLUTEN FREE • CONTAINS NUTS

www.alcovecafe.com

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