

# GOOD MORNING! GOOD AFTERNOON! BREAKFAST

available until 5pm

## FARM FRESH EGGS

**omelette or scramble** 14.95

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** 14.95

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

**breakfast burrito** 13.95

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** 14.95

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 or 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** 9.95

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

**hot steel-cut oatmeal v \*** 9.95

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** 3.50

**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*

*large carafe for 4* 50.00

**bianco sangria** 12.00

martini bianco | champagne | apple | lime

house-made ginger syrup

**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](http://www.alcovecafe.com)

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