

COFFEE

COFFEE: each cup made to order	2.00
COFFEE REFILL: after coffee, cappuccino, latte, or mocha	1.00
ESPRESSO	2.00
MACCHIATO: espresso with a dollop of foam	2.00
CAPPUCCINO OR CAFÉ LATTE	3.00
VANILLA or MOCHA LATTE: hot or iced blended	3.00
Add organic vanilla soy to any coffee beverage	0.50
COFFEE BY THE POUND: roasted daily	12.00

TEA

BRIDGET'S HOMEMADE CHAI	
Soy Chai Latte: Hot or Iced	3.00
HARNEY & SONS MASTER TEA BLENDS in Silken Sachets	2.25
CHAMOMILE: Exclusively Egypt's finest Chamomile Flowers – Herbal	
DRAGON PEARL JASMINE: Jasmine scented Greenish Tea rolled into Pearls	
EARL GREY SUPREME: Four Black Teas, Silvertips and Lemony Bergamot	
ENGLISH BREAKFAST: Chinese Keemun Black Tea	
HOT CINNAMON SUNSET: Black Tea with Cinnamon, Orange and Sweet Clove	
JAPANESE SENCHA: Japan's favorite Green Tea hand picked in Spring	
MINT VERBENA: Caffeine-free Mint with Lemon Verbena	
PARIS: Black Teas with Currant, Caramel and Citrus	
POMEGRANATE OOLONG: Ti Quan Yin oolong infused with Pomegranate	
ROOIBOS: Herbal Rooibos, Clove, Cinnamon and Cardamom	
GOOD OLD-FASHIONED ICED TEA	2.50
HIBISCUS AND RED RASPBERRY HERBAL ICED TEA	2.50
ARNOLD PALMER	2.50

KINGS ROAD CAFE BAKERY, DESSERTS & OTHER GREATS

SPECIALTY BISCOTTI	1.25
SPECIALTY BISCOTTI – chocolate dipped	1.75
CHOCOLATE CHIP COOKIE	1.75
CHOCOLATE CHIP COOKIE with PECAN	1.75
OATMEAL RAISIN COOKIE	1.75
PEANUT BUTTER COOKIE	1.75
ZUCCHINI WALNUT MUFFIN	2.25
BLUEBERRY MUFFIN	2.25
BANANA WALNUT MUFFIN	2.25
BAGEL & CREAM CHEESE	2.00
COUNTRY SOURDOUGH TOAST	1.50
SEVEN GRAIN TOAST	1.50
CROISSANT	1.50

BEVERAGES

COKE	1.50
DIET COKE	1.50
7-UP	1.50
BOTTLED SPRING WATER	1.50
MILK	1.00
ORGANIC VANILLA SOY MILK	2.00
TAZO PLUM DELICIOUS	2.00
CRANBERRY JUICE	2.00
UNFILTERED APPLE JUICE	2.00



GRAPEFRUIT JUICE	2.00
TOMATO JUICE	2.00
HOT CHOCOLATE	2.00
SPARKLING PELIGRINO	2.50
FRESH SQUEEZED LEMONADE	2.00
CRANBERRY & ORANGE JUICE MIXED	3.50
FRESH SQUEEZED ORANGE JUICE	3.50
BLUEBERRY & BANANA SMOOTHIE	3.50
STRAWBERRY & BANANA SMOOTHIE	3.50

CHOCOLATE CROISSANT	2.25
CINNAMON TWIST	2.50
CINNAMON STREUSEL	2.25
OATMEAL RAISIN SCONE	2.50
BLACKCURRANT SCONE	2.50
BLUEBERRY SCONE	2.50
BEAR CLAW	2.75
APPLE CRUMBLE PIE	3.50
APPLE CRUMBLE PIE – ala mode	5.00
VANILLA BEAN CRÈME BRÛLE	5.00
VANILLA BEAN GELATO	3.00
CARROT CAKE	4.50
CHOCOLATE GANACHE TORTE	4.50

BEER ON TAP & WINE

served after 5 pm daily

BEER ON TAP: Guinness, Harp, Samuel Adams, Black & Tan (Guinness & Harp)	4.50
BOTTLE BEER: Samuel Adams Light, Negra Modelo, Pacifico or Sierra Nevada	4.00

PLEASE ASK FOR WINE MENU

We accept cash, Mastercard & Visa Only. • 8361 Beverly Boulevard, Los Angeles, California • Telephone 323.655.9044 • Fax 323.655.4856

NO SUBSTITUTIONS, THANK YOU

KINGS ROAD CAFE BREAKFAST TRADITIONS

All egg dishes served with home style potatoes (sub fruit, cottage cheese, or tomato \$1.00) and homemade country sourdough (sub plain bagel \$.50) add: Avocado or Egg Whites \$1.00

SIDE ORDERS: 1/2 Grapefruit, Cottage Cheese, Sliced Tomato or Black Beans	2.50
OTHER SIDES: Apple Wood Smoked Bacon, Black Forest Ham, or Chicken Cilantro Sausage	3.50
OATMEAL Cooked in Milk served with Fresh Bananas	4.50
HOMEMADE GRANOLA	5.50
toasted oats & nuts, dried cherries & cranberries & fresh banana	
3 IN 1 – One Pancake, One Breakfast Meat, One Egg (no toast or potatoes)	7.25
BUTTERMILK PANCAKES served with 100% Pure Maple Syrup	8.75
plain, blueberry, or banana pecan	
WHOLE WHEAT- GRANOLA PANCAKES served with 100% Pure Maple Syrup	8.75
plain, blueberry, or banana pecan	
HOMEMADE FRENCH TOAST with FRESH STRAWBERRIES, POWDERED SUGAR and served with 100% Pure Maple Syrup	7.75
FRESH FRUIT BOWL (apples, bananas, strawberries, cantaloupe, red grapes)	7.75
add low-fat yogurt & walnuts or cottage cheese	8.50
BRAISED EGGS	6.75
add Apple Wood smoked bacon, Black Forest ham, or chicken cilantro sausage	8.75
CHILI POACHED EGGS with ROMANO CHEESE	7.25
SALSA POMODORO & GOAT CHEESE OMELETTE	8.75
Roma tomato, Kalamata olive, garlic, olive oil, basil	
MOZZARELLA, BASIL & ROMA TOMATO OMELETTE	7.75
POACHED EGGS, MELTED MOZZARELLA on WARM BLACK FOREST HAM	8.75
BREAKFAST PANINI	8.75
fontina cheese omelette, fresh pesto, Roma tomato	
GARDEN BURGER SCRAMBLE	8.95
egg, avocado and Roma tomato	
MIXED VEGETABLE OMELETTE WITH PESTO	8.75
zucchini, Shiitake mushroom, roasted red pepper, basil, tomato, caramelized onion	
HUEVOS RANCHEROS SUNNY SIDE UP ON CORN TORTILLAS	8.95
guacamole, ranchero salsa, Cuban black beans, sour cream	
BREAKFAST BURRITO	8.95
eggs, black beans, spanish rice, mozzarella, guacamole	
SPINACH, GOAT CHEESE, AVOCADO & SHIITAKE MUSHROOM OMELETTE	9.25
BLACK FOREST HAM & FONTINA CHEESE OMELETTE	9.25
roasted tomato and avocado	
PROTEIN POWER – Grilled Chicken Breast, 2 Eggs and Cottage Cheese (no toast or potatoes)	10.75
CHICKEN CILANTRO SAUSAGE & FONTINA CHEESE OMELETTE	10.75
avocado, sour cream, and homemade Mojarro Brother's salsa	
KINGS ROAD EGGS BENEDICT OR FLORENTINE on FRESH BAKED CROISSANT	10.25
TOP SIRLOIN STEAK & EGGS	10.95
NOVA SCOTIA LOX PLATE	10.75
toasted plain bagel & cream cheese, Roma tomato, red onion, Kalamata olive, dill cucumber	

NO SUBSTITUTIONS, THANK YOU

APPETIZERS

CURRIED CREAM OF CARROT OR VEGETABLE MINESTRONE	CUP 3.25 BOWL 5.25
CLASSIC CAPRESE	6.95
fresh mozzarella, Roma tomato, basil	
MARINATED GOAT CHEESE	6.75
fresh rosemary, sun-dried tomato	

SALADS

served with Homemade Country Sourdough on request

BABY MIXED GREENS, RADICCHIO & WATERCRESS with HOUSE VINAIGRETTE	6.25
CAESAR SALAD	7.25
add rotisserie chicken	9.25
ROTISSERIE CHICKEN SALAD with CREAMY VINAIGRETTE	11.75
stilton cheese, apples, walnuts.	half 7.75
CHIPOTLE RED CHICKEN SALAD with CREAMY AVOCADO VINAIGRETTE	11.95
baby greens, avocado, fresh grilled vegetables, carrot, jicama	half 7.95
GRILLED BLACKENED CHICKEN BREAST SALAD	11.95
baby greens, fresh avocado, fresh tomato in a creole mustard-honey dressing	half 7.95
GRILLED SHRIMP & SCALLOP SALAD with CREAMY AVOCADO VINAIGRETTE	12.75
red and yellow peppers, Shiitake mushrooms, grilled vegetables, baby greens, fresh avocado	
AHI TUNA SALAD, GRILLED RARE, with BALSAMIC VINAIGRETTE	12.75
baby greens, green beans, roasted garlic, red potato, Roma tomato	half 8.75
FRESH SALMON SALAD, GRILLED, with AVOCADO VINAIGRETTE	12.75
baby mixed greens, fresh grilled vegetables, fresh tomato	



SIGNATURE PANINI

served with red cabbage tossed in Lemon Vinaigrette (sub mixed greens .50 or Caesar 1.50)

FRESH MOZZARELLA, BASIL, CUCUMBER & TOMATO with LEMON OLIVE OIL	7.95
FRESH GRILLED VEGETABLE & GOAT CHEESE with BALSAMIC VINAIGRETTE	7.95
zucchini, yellow squash, roasted red pepper	
GRILLED CHICKEN BREAST	9.75
fresh avocado, grilled red pepper, watercress	
ROTISSERIE CHICKEN & FONTINA CHEESE with GARLIC AIOLI	8.95
avocado, caramelized onion	
CHIPOTLE GRILLED CHICKEN BREAST with GARLIC AIOLI	9.75
avocado, tomato, mozzarella, watercress	
SMOKED TURKEY with RED PEPPER ROUILLE	8.75
seared greens	
B L T & A: Original Apple Wood Bacon, Romaine, Tomato, and Avocado with Garlic Aioli	9.75
BLACK FOREST HAM & FONTINA CHEESE with GARLIC AIOLI	9.75
watercress, roasted tomato	
AHI TUNA, GRILLED RARE	9.75
Roma tomato, red onion, watercress	
TOP SIRLOIN STEAK with GARLIC AIOLI	9.95
caramelized onion, roasted tomato, watercress	

NO SUBSTITUTIONS, THANK YOU

PASTA

served with Homemade Country Sourdough on request add Baby Mixed Greens 1.00 or Caesar 2.00

ROSEMARY CHICKEN PENNE IN LIGHT TOMATO CREAM SAUCE	10.75
roasted tomato, spinach, scallion	
SPAGHETTI WITH HOMEMADE TURKEY MEATBALLS IN ROASTED TOMATO SAUCE	10.75
fresh grilled vegetables, mushrooms	
ANGEL HAIR POMODORO WITH SHRIMP AND SCALLOPS	12.75
fresh basil, tomato, garlic	
LOBSTER RAVIOLI IN SHRIMP & CHARDONNAY CREAM SAUCE	11.75
GRILLED CHICKEN AND THREE ITALIAN CHEESES RAVIOLI	10.75
roasted tomato cream sauce	

BURGERS

served with baked sweet potato "fries" and ceasar salad

GARDEN-BURGER & FONTINA CHEESE	8.75
fresh avocado, watercress, tomato, aioli	
ANGUS NATURAL BEEF	9.75
with aged sharp white cheddar, lettuce, tomato, aioli	
TURKEY AND AVOCADO SALSA	9.50
chipotle aioli, lettuce, tomato	
CHIPOTLE CHICKEN	9.50
fresh avocado, lettuce, tomato, aioli	
FRESH SALMON	9.75
fresh avocado, lettuce, tomato, aioli	

ENTREES

served with Homemade Country Sourdough on request add Baby Mixed Greens 1.00 or Caesar 2.00

HALF ROTISSERIE CHICKEN WITH GARLIC MASHED POTATOES	10.75
GRILLED CHICKEN BREAST & PORTOBELLO MUSHROOM RISOTTO	10.75
sun-dried tomato, spinach, shaved parmesan	
YUCATAN STYLE CHICKEN BREAST, GRILLED	11.75
mashed sweet potato, jicama relish	
TOP SIRLOIN, GRILLED	12.75
garlic mashed potato, fresh grilled vegetables	
FRESH SALMON, GRILLED	14.25
garlic mashed potato, fresh grilled vegetables	
AHI TUNA, BLACKENED	13.75
mashed sweet potato, fresh grilled vegetables	

BAJA MENU

VEGETARIAN BURRITO SERVED WITH CAESAR SALAD	7.75
sweet potato, Spanish rice, guacamole, goat cheese, fresh grilled vegetables	
CHIPOTLE CHICKEN, JUMBO SHRIMP OR STEAK BURRITO SERVED WITH CAESAR SALAD	8.95
Cuban black beans, Spanish rice, mozzarella, guacamole	
ROSARITO BEACH TACOS SERVED WITH AVOCADO SALSA AND CAESAR SALAD	8.95
fresh grilled fish, jumbo shrimp, chipotle chicken, steak or lobster	
MOZZARELLA, SUNDRIED TOMATO, CILANTRO, SHIITAKE MUSHROOM & SPINACH QUESADILLA	7.50
CHIPOTLE CHICKEN OR STEAK QUESADILLA	8.50
Roma tomato, mozzarella, cilantro, sour cream, guacamole	
JUMBO GARLIC SHRIMP OR LOBSTER QUESADILLA	8.95
Roma tomato, mozzarella, cilantro, sour cream, guacamole	

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