



KINGS ROAD CAFE

ESTABLISHED 1990

DINING ROOM & KITCHEN HOURS

Every day 7 am- 4 pm

TAKE-OUT HOURS

Mon-Sat 6 am-4 pm, Sun 7 am-4 pm (Coffee/Pastries)

www.kingsroadcafe.com • Follow us @kingsroadcafe / @kingsroadcoffee on social media

VISA • MASTERCARD • AMEX • DISCOVER • CASH

Please expect a charge for all substitutions and extras

Parties of 6 or more will have an 18% added gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

Served all day

EGGS

AVOCADO TOAST \$14
avocado salsa, fried egg, sprinkled
paprika, red cabbage with lemon olive
oil.

STEAK & EGGS \$20
certified angus sirloin, 2 eggs any style
Breakfast potatoes and toast

EGGS BENEDICT \$18
canadian bacon, poached eggs,
hollandaise sauce on croissant

SPINACH & GOAT CHEESE \$18
cremini mushroom, roma tomato, fresh
avocado

VEGETABLE \$16
mushrooms, zucchini, caramelized
onion, tomato, fresh avocado, basil

CHORIZO OMELET \$18
house made chorizo, white cheddar, red
onion, fresh avocado, cilantro

BREAKFAST BURRITO \$17
eggs, black beans, spanish rice,
mozzarella, guacamole

CLASSIC BRIOCHE half/\$10
FRENCH TOAST full/\$15
strawberries & powdered sugar

HOUSE MADE GRANOLA \$12
bananas and milk

SMOKED LOX PLATE \$19
toasted sourdough bagel, cream
cheese, roma tomato, red onion,
Kalamata olive, dill cucumbers

CHOICE OF MEAT \$6
bacon, chicken sausage, turkey bacon

**HOUSE MADE BREAKFAST
POTATOES** \$5

2 EGGS ANY STYLE \$13
potatoes and toast
+ applewood smoked bacon, chicken
sausage, or turkey bacon \$4

BREAKFAST PANINI \$18
artisanal ciabatta, fontina omelet, bacon,
basil pesto, roma tomato

3-IN-1 \$17
buttermilk pancake, choice of breakfast
meat, 2 eggs

**CHICKEN SAUSAGE &
FONTINA** \$18

handmade European sausage, topped with
guacamole, sour cream, mojarro salsa

HUEVOS RANCHEROS \$17
eggs, corn tortillas, guacamole, ranchero
salsa, black beans, sour cream

BREAKFAST QUESADILLA \$17
house made chicken sausage, egg,
mozzarella, tomato, guacamole

BUTTERMILK PANCAKES \$15
homemade mixed berry compote

STEEL-CUT OATMEAL \$12
bananas and mixed berries

FRESH FRUIT BOWL \$12
apple, banana, strawberry, red grape,
cantaloupe
+ low-fat yogurt & granola, \$3

FRESH FRUIT DISH \$6
apple, banana, cantaloupe, grape,
strawberry

OMELETTES

BAJA

GRIDDLE & GRAIN, FRUIT

SIDES

LUNCH

Served 11 am-close

SIDES & STARTERS

HOUSE MADE
TORTILLA CHIPS \$11
mojarro salsa, avocado salsa

FRENCH FRIES \$5

SWEET POTATO FRIES \$5

CAESAR \$13
house made croutons and dressing
+ chicken \$4

BABY MIXED GREENS \$10
dijon vinaigrette

RED CABBAGE \$4

SALADS & BOWLS

SALMON GRAIN BOWL \$24
new zealand king ora salmon, farro,
toasted almonds, golden raisins,
arugula, vinaigrette, avocado

SHRIMP GRAIN BOWL \$20
farro, toasted almonds, golden raisins,
arugula, vinaigrette, avocado

GRILLED STEAK SALAD \$22
certified angus sirloin, baby greens,
grilled vegetables, roma tomato, avocado
vinaigrette

OVEN ROASTED CHICKEN SALAD half/\$15 full/\$19
spiced pecans, dijon vinaigrette

AHI TUNA GRILLED RARE SALAD half/\$16 full/\$21
baby greens, red potato, tomato,
green beans, lemon vinaigrette

SIGNATURE BURGERS & PANINI

served with signature red cabbage salad sub french fries, mixed greens, caesar salad, sweet potato fries \$2

TOMATO BISQUE & GRILLED CHEESE PANINI \$13
artisanal sourdough, aged provolone & mozzarella

FRESH MOZZERELLA \$17
artisanal ciabatta, roma tomato, basil, cucumber, lemon olive oil

SMOKED APPLEWOOD BLT&A \$18
artisanal ciabatta, romaine, roma tomato, fresh avocado, garlic aioli

VEGGIE PANINI \$16
artisanal ciabatta, grilled vegetable medley, goat cheese, basil pesto

KINGS ROAD BURGER \$19
french butter brioche, grass fed beef, housemade bacon jam, cambozola, arugula, roasted garlic aioli

OVEN ROASTED CHICKEN \$18
artisanal ciabatta, fresh avocado, caramelized onion, fontina, roasted garlic aioli

SPICY FRIED CHICKEN \$18
french butter brioche, spicy jalapeno coleslaw, sweet pickles

AHI TUNA GRILLED RARE \$19
handmade multi-grain bread, roma tomato, red onion, watercress, lemon olive oil

BAJA GRILL

TACOS \$17
chicken, steak or shrimp served with caesar salad

ENCHILADAS \$18
oven roasted chicken, two-cheese blend, mole rojo sauce, spanish rice, black beans, avocado salsa

BURRITO \$18
chicken, steak, chorizo or shrimp black beans, spanish rice, mozzarella, guacamole. served with caesar salad

QUESADILLA \$18
choice of chicken, steak, chorizo, shrimp, mozzarella, roma tomato, guacamole, cilantro, sour cream

CAFE

PASTRIES

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| HOUSE MADE MUFFINS blueberry, zucchini walnut | \$6 | CROISSANTS butter chocolate, almond, ham & cheese | \$5/\$5.5 |
| CHOCOLATE BANANA COFFEE CAKE | \$5 | SCONES black currant, raspberry | \$6 |
| BISCOTTI plain or chocolate dipped | \$5 | BAKERY SPECIAL | AQ |

BEVERAGES

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| KINGS ROAD COFFEE each cup made to order, refill 3.00 1 lb bag whole bean, 22.00 | \$4 | SPECIALTY LATTES vanilla, caramel, mocha | \$5.5 |
| LATTE/CAPPUCCINO | \$5 | ESPRESSO/MACCHIATO | \$4/\$4.5 |
| ORGANIC MATCHA LATTE almond milk, honey | \$6 | WHOLE LEAF TEA sencha green, earl grey, chamomile, english breakfast, jasmine, mint verbena | \$4 |
| HOUSE MADE CHAI LATTE | \$6 | FRESH SQUEEZED OJ | \$8 |
| FRESH BREWED ICED TEA | \$4 | FRESH SQUEEZED LEMONADE | \$5.5 |
| ARNOLD PALMER | \$5 | MATCHA-LEMONADE | \$6 |
| JUICE apple, grapefruit, cranberry, tomato | \$4 | FRUIT SMOOTHIE blueberry and/or strawberry banana | \$8 |
| HOT CHOCOLATE ghirardelli dark chocolate | \$5 | GREEN NUTRITIONAL BOOST SMOOTHIE | \$8.5 |
| SPARKING PELLEGRINO | \$4 | COKE/DIET COKE/7-UP | \$4 |

BEER & WINE

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|-----------------------------------|----------|---------------------------------------|------|
| 10 ROTATING CRAFT BREWS ON TAP | AQ | MIMOSA | \$10 |
| PROSECCO BRUT | \$9/\$32 | WHITES chardonnay, sauvignon blanc | AQ |
| | | REDS pinot noir, merlot, cabernet | AQ |