

CALIFORNIA KITCHEN

*choice of french fries, sweet potato fries, organic green salad, caesar salad

jalapeño turkey burger*

Mary's turkey, jalapeños, avocado, butter lettuce, tomato, cheddar, grilled onions, chipotle sauce on a wheat bun {choice of side} \$19.50

american wagyu cheese burger*

Snake River Wagyu beef, cheddar cheese, burger sauce, tomato, grilled onions, dill pickles, lettuce on a sesame brioche bun {choice of side} \$19.50

bbq veggie burger*

house-made veggie burger, bbq sauce, avocado, butter lettuce, cheddar cheese, onion rings, jalapeños, chipotle sauce on a whole wheat bun {choice of side} \$19.50

white albacore tuna melt*

albacore tuna salad, cheddar, grilled onions, avocado on a spinach tortilla {choice of side} \$19.50

avocado garden sandwich*

avocado, shredded carrots, sprouts, butter lettuce, tomato, red onions, jack cheese, mayo on multigrain bread {choice of side} \$18.50

chicken jalapeño melt*

grilled chicken breast, melted jack cheese, butter lettuce, tomato, red onions, jalapeños, chipotle sauce on a ciabatta roll {choice of side} \$19.00

chicken chipotle quesadilla*

grilled chicken breast, chipotle paste, spinach, mozzarella, guacamole, pico de gallo, flour tortilla {choice of side} \$19.00

blackened salmon fish tacos

corn tortillas, mozzarella, pico de gallo, cabbage, lemon cucumber yogurt sauce. served with black beans, brown rice \$21.00

carne asada soft tacos

corn tortillas, filet steak tips with grilled onions, peppers, mozzarella, guacamole, smoky tomatillo sauce, chopped onions, cilantro, pico de gallo. served with black beans, brown rice \$22.00

brown rice and bean burrito*

brown rice, black beans, mozzarella, feta, guacamole, lettuce, pico de gallo, flour tortilla, smoky tomatillo sauce {choice of side} \$18.50

grilled chicken burrito*

grilled chicken breast, brown rice, black beans, mozzarella, pico de gallo, guacamole, flour tortilla, smoky tomatillo sauce {choice of side} \$19.00

el grande steak burrito*

filet steak tips, brown rice, black beans, mozzarella, lettuce, guacamole, flour tortilla topped w/green tomatillo sauce, crema, ranchero cheese, guacamole {choice of side} \$22.50

organic veggie bowl

sautéed seasonal vegetables, {sun-dried tomatoes in garlic oil}, pico de gallo, roasted corn, avocado, hot sauce, served over brown rice or quinoa. choice of grilled chicken breast, roasted tofu or turkey burger \$22.00 with filet mignon tips \$24.00 with blackened salmon \$26.00

salmon teriyaki bowl

sautéed vegetables, choice of brown rice or quinoa, teriyaki sauce, pan-seared Scottish salmon \$26.00

SHAREABLE & SIDES

guacamole & chips \$14.00

salsa & chips \$12.00

onion rings \$13.00

french fries \$6.00

sweet potato fries \$6.00

bacon \$4.50

yucatan chicken sausage \$6.00

breakfast potatoes \$6.00

fresh seasonal fruit \$6.00

organic greens \$8.00

caesar salad \$8.00

JUICE BAR

greens plus \$12.00

kale, spinach, celery, green apple, lemon

immunity \$12.00

fresh turmeric, ginger, green apple, carrots, lemon

perfect date \$11.00

dates, almond butter, banana, hemp protein, almond milk

green power shake \$11.00

kale, spinach, dates, avocado, hemp protein, almond milk

acai coconut \$11.00

acai berries, strawberries, banana, shredded coconut, almond milk

banana berry \$10.00

blueberries, strawberries, banana, orange juice

orange juice \$9.00

HOUSE-MADE BEVERAGES

fresh squeezed lemonade \$5.00

ginger root lemonade \$6.00

refreshing green lemonade \$6.00

watermelon lemonade \$6.00

black iced tea/arnold palmer \$5.00

golden turmeric latte \$7.50

mexican hot chocolate \$7.50

spiced green matcha chai latte \$7.50

LA COLOMBE COFFEE BAR

choice of almond, oat or regular milk

cappuccino/café latte \$6.00 espresso shot \$4.00

corsica dark drip \$5.50

cold brew \$6.00 artisan hot tea \$4.75

BOTTLED BEVERAGES

mexican coca-cola \$4.00/diet coke \$3.50 topo chico sparkling water \$4.00

COMMON SPACE BREWERY CRAFT CANNED BEER \$7.00

familiar friend pale ale/chubby unicorn milkshake IPA

HOUSE WINES

cambria rosé, santa maria valley

aromas of white peach, strawberry & citrus \$13.00/47.00

crowded house sauvignon blanc, new zealand

flashes of tropical fruit, crisp & refreshing \$12.00/44.00

method cabernet sauvignon, california

aromas of black cherry, boysenberry, plum & herbs \$12.00/44.00

henriot champagne, family owned boutique, france

crisp & minerally, flavors crunchy pear & lemon sorbet \$85.00

cafevida.net

PACIFIC PALISADES | CULVER CITY | EL SEGUNDO