

CABRILLO

CAFE & BAR

BREAKFAST

FRUIT PLATE VG/GF/NF/DF

Featuring local Santa Monica Farmers Market fruits and berries 15

CHIA SEED PUDDING VG/DF

Coconut, flaxseed, blueberries, poached strawberries 16

HOUSE-MADE GRANOLA & YOGURT V

Greek yogurt, dried cherries, blackberries whipped manuka honey 15

AÇAÍ BOWL VG/DF

Banana, granola, raspberries almond butter 16

STEEL CUT OATS V/GF

Coconut honey butter, palm sugar, almonds 15
Add berries +5

AVOCADO TOAST VG

Radish, tomato, sprouts, salsa macha 19
add soft boiled egg +4
add smoked salmon +8

OYSTER MUSHROOM OMELETTE V/NF/GF

Bloomsdale spinach, heirloom tomatoes, goat cheese arugula salad 24

PROPER BREAKFAST* V/NF

Two Chino farm eggs any style, yukon gold potatoes or sliced tomatoes, toast 19

THE CLASSIC BENEDICT* NF

Rosemary ham, hollandaise, english muffin, frisée salad 22

UMAMI EARTH BOWL V/NF/DF

Farro, black beans, kale, kimchi, avocado, sweet potato, salsa verde 18
Add two eggs +8

SMOKED SALMON* NF

Red onion, tomatoes, dill, capers, cream cheese, everything bagel 24

BREAKFAST BURRITO NF

Crispy pork, eggs, potatoes, Mexican cheese, spinach avocado, salsa roja 22

FRENCH TOAST V

Cranberry, lemon ricotta, candied walnuts, bourbon maple syrup 20

STEAK & EGGS* NF/DF

6oz prime skirt steak, vibrant salsa verde, yukon gold potatoes 35

MORNING PASTRIES

CROISSANT 7

PAIN AU CHOCOLAT 8

PECAN STICKY BUN 8

BRAN MUFFIN 7

BERRY PISTACHIO MUFFIN NO WHEAT/GLUTEN ADDED 8

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(NF) NUT FREE

(DF) DAIRY FREE

SIDES

SMALL ARUGULA SALAD 5

GRILLED TOAST & JAM 6

HALF AVOCADO 6

BREAKFAST POTATOES 7

MARKET BERRIES 12

HOUSE-SMOKED BACON 10

CHICKEN-MAPLE SAUSAGE 11

HANGER STEAK 25

WE ARE 100% SEED OIL-FREE. WE COOK ONLY WITH NON-SEED OILS LIKE AVOCADO AND OLIVE, AND OUR FRYERS USE ZERO ACRE OIL, MADE FROM NOLI FRUIT

CABRILLO

CAFE & BAR

SMOOTHIES & JUICES

GREEN TROPICS GF/NF

Cucumber, Spinach, apple, avocado, pineapple, kale, bee pollen 15

BLUE LAGOON VG/GF/NF

Blueberries, blue spirulina, pineapple, coconut yogurt, banana 17

BERRY GLOW VG/GF/NF

Strawberry, raspberry, banana, coconut cream, collagen powder 17

Add vegan vanilla protein powder 4

Add moon juice collagen powder 5

LITTLE WEST JUICE - SUNRISE

Orange, carrot, ginger 12

LITTLE WEST JUICE - GINGERSNAP

Fuji apple, green apple, ginger, lemon 12

LITTLE WEST JUICE - CLOVER

Kale, cucumber, celery, spinach, pear, cilantro, mint, lime 12

LITTLE WEST JUICE - FIREBALL SHOT

2oz shot, ginger, turmeric, cayenne pepper 6

BEVERAGES

FRESH ORANGE 8

GRAPEFRUIT JUICE 8

COUNTER CULTURE COFFEE 7

ESPRESSO 6

AMERICANO 9

CAPPUCINO 8

LATTE 9

ICED TEA 6

HOT TEA 8

Smart Matcha

by Autonomy

Adaptogenic latte for lasting vitality. organic matcha, lion's mane, chaga, reishi, cordyceps,

madagascan vanilla, macadamia, cashew, almond 10

**contains nuts*

COCKTAILS

MIMOSA 16

PEACH BELLINI 17

BLOODY MARY 16

ESPRESSO MARTINI 18

Warning: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.*

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 6% wellness surcharge to assist in providing healthcare benefits for our colleagues.