



BREAKFAST (8A-4P DAILY)



Sqirl is open every day 8 AM - 8 PM on Virgil Ave. in Los Angeles

BOWLS

Sorrel Pesto Rice

Kokuho Rose brown rice, sorrel pesto (nut free), dill, preserved meyer lemon, lacto-fermented hot sauce, watermelon radish, French sheep feta, poached egg (v, gf) 9.5

Choose Between:

1/2 and 1/2 Sorrel Pesto Rice bowl that is half rice and half kale 13

Loaded Sorrel Pesto Rice bowl with bacon, kale, and avocado 21

Hold The Rice Sorrel Pesto Rice bowl with kale instead of rice. (v, gf) 9.5

The Stella Vegan version of the Sorrel Pesto Rice bowl with kale & radish instead of the poached egg and feta (v, gf) 9

Salmon Sorrel Pesto Rice

Kokuho Rose brown rice, seared Scottish salmon, honey-citrus broccolini, sorrel pesto (nut free), dill, preserved Meyer lemon, lacto-fermented hot sauce, French sheep feta (gf) 18

Crispy Rice Salad

Crispy Kokuho Rose brown rice salad with mint, cilantro, cucumber, scallion, lacto-fermented hot sauce, fried egg (v/gf)

Choose between:

Crispy Egg marinated tofu*, fried egg 12

Crispy Works (pork sausage, fried egg) 12

Crispy Vegan (avocado, Shu greens, no egg) 12

Crispy Disco (the works with avocado and Shu greens) 16

*GMO free tofu from Hodo Soy in Berkeley, CA

ALL DAY ADD ONS

House Bacon, Chicken Sausage or Halloumi 4.5

Plain Toast (baguette, country, or brioche) 3

Lacto-Fermented Hot Sauce .50

Kale or Market Greens 4

Side Nut-Butter 3

Side Avocado 4

Side Market Fruit 6

Side Hash (Eggless) 9.5

Rugbrød Toast 5

Rugbrød with jam and nut butter 9

Seared Broccolini (for 2) 10

ALL DAY

The Fritt-Omlette

Eggs with fine herbs baked in skillet with roasted seasonal vegetables, served open face (v, gf) 13.5 Add comté 2

Silky Omelette

A delicate, technique-laden omelette piped with a rotating chèvre filling. MP

New School

Triple egg soft scramble, house ham, Rugbrød toast, shu greens, lacto-fermented hot sauce 15

The Islander (The Breakfast Sandwich)

A very satisfying breakfast sandwich featuring a house-made Hawaiian bun, sheeted egg, chicken sausage, seasonal greens, and Sqirl's "Mac sauce". 12

Choose between:

Chef's Choice add Guggsiburg swiss +2

Island Time double meat + swiss +6

Veggie Islander sub avocado + halloumi +3

Daily Quiche

Served with Shu greens (v) 12

Hash

Ever-changing hash with seared Weiser potato, with seasonal market vegetables, topped with a fermented green garlic salsa and a fried egg. (v, vo, gf) 12

Avocado Toast

Rick's avocado, sunflower tahini, pickled spiralized yellow beets, house za'atar, seeded Bub's bread (v, vo) 9 Add a fried egg 3

Smoked Salmon Rilette Toast

Scottish salmon, creme fraiche, shallots, preserved Meyer lemon, capers, chives, sea salt over baguette toast 11

SWEETER SIDE

Sweet Brown Rice Porridge

Traditional Kokuho Rose brown rice porridge, Straus milk, toasted hazelnuts and choice of jam (hot or cold) (v, gf) 9

Add Granola 3

Add Fresh Fruit 4

Buckwheat Pancake

Buckwheat and cactus flour pancake, cocoa nibs pudding, toasted coconut, fresh fruit (v, gf) 13

Add maple syrup 2

French Toast

Brioche stuffed with jam and baked "Pain Perdu" style served with crème fraîche (v) 12

Add maple syrup 2

Brioche Toast

With your choice of jam (v) 5

With your choice of jam and freshly milled almond hazelnut butter (v) 9

(Vegan version available on seeded country or baguette)

Famed Ricotta Toast

Brioche toast with house ricotta and seasonal jam (v) 9

Make it a ψαίδηο 2

Vegan Coconut Tapioca Dried

Fruit & Seed Bowl

Our vegan coconut tapioca pudding topped with dried cherries, sunflower seeds & pepitas. (cold) (v, gf) 9

Add granola 3

Add fresh fruit 6

Granola

V1: Organic oat granola, organic oats, maple syrup, coconut sugar, cinnamon, cardamom, seeds (vo)

V2: Gluten free granola, puffed millet, maple syrup, coconut sugar, turmeric, dehydrated fruit (vo, gf)

With house almond milk or oat milk (vo) 7

With Straus yogurt and choice of jam (v) 8

Add fresh market fruit 6

LUNCH (11A-4P DAILY)

SANDWICHES

Jamon Pepin

House ham, Comté, herbed Beurre de Baratte butter, mustard, radish on Clark St. baguette 14

The Woodstock

Pulled free range organic chicken, shredded beets and carrots, sprouts, sunflower tahini on Bub & Grandma's country 13

Vegstock (keep it vegetarian sub avocado for chicken) 13

The Full Monte (add avocado) 16

Tomato Jam

Grilled Clark St. baguette, tomato and coriander jam, melted Beecher's cheddar, market arugula (v) 10

Add bacon 4.5

The Yeuben

Pastrami-spiced Hodo yuba (non-GMO tofu skin), fermented Jimmy Nardello Russian dressing (contains cashews!), b&b pickles, sauerkraut, seeded Bub's bread (v, vo) 16 Add comté 3

Prosciutto Snack

Casella's Prosciutto, herby butter & shiso on Bub's focaccia 11

Turkey Wrap

Slowly braised organic turkey, b&b pickles, saltanas, sunflower tahini, Fallot dijon, Swiss cheese, maitake mushroom, organic wrap 13

SOUPS

Long-Cooked Chicken and Rice Porridge

Chicken and rice porridge made with free range organic chicken, Kokuho Rose brown rice, tomato, dried lime, ginger, turmeric, cardamom ghee, frizzled onions, cilantro 12 Add a poached egg 3

Squash of the Season Soup

Seasonal Squash roasted with Nigella and finished with vegetable stock, apple cider vinegar, chili and smoked paprika oil, served with baguette (vo) 11

Polish Sauerkraut Soup (Kapusniak):

Comforting brothy soup with Shu's rainbow carrots, housemade sauerkraut, Weiser potatoes and a heavy amount of dill. Served with baguette (vo) 11

SALADS

Kabbouleh Salad

Kale, crispy rice, cucumber, mint, cauliflower, scallion, sumac vinaigrette, currants (vo, gf) 10 Add pulled chicken 4.5

Greek Salad

Chopped romaine, barley, nicoise olives, pepperoncini, marinated feta, tomatoes, Camelina Greek vinaigrette (v) 14 Add pulled chicken 4.5

Lightly Smoked Salmon Salad

Lightly smoked salmon, Shu greens, castelvetroano olives, sprouting cauliflower, easter egg radishes, Weiser fingerling potatoes, furikake, fresh herbs, curly scallions & shallot vinaigrette. 17

Southwest Chicken Salad

Napa cabbage, Mary's chicken, soft-boiled egg, BBQ pepita ranch, crunchy quinoa, pickled onion, marinated black beans *contains soy (gf) 15

The Full Monte Salad

Pulled free-range organic chicken, shredded vegetables with mung bean sprouts tossed in a sumac olive oil dressing with shu greens, sunflower tahini, avocado (gf) 16

Ode to Wu

Marinated Hodo Soy tofu, roasted cashews, shredded napa, mung beans, pickled onion, mixed herbs, sesame ginger dressing *contains nuts and soy (vo, gf) 14

FRYLETS™

Frylets

Organic Idaho Russets, smashed then fried and lightly tossed in fine Italian sea salt. Served with choice of smoked tomato ketchup or mother aioli. (vo, gf) 8 (+1.50 for both sauces)

Papa's Papis

Frylets, secret cheese sauce, Niman Ranch corned beef, mac sauce, house-made sauerkraut, chives (gf) 19



NOTE

(v) vegetarian (gf) gluten-free (vo) vegan option





PASTRIES

- Seasonal Scone 4
- Weekly Gluten-free Loaf 4
- Weekly Vegan Loaf 4
- Almond Ricotta Cake 4
- Honeycomb and Cocoa Nib Cookie 3
- Salty Rye Chocolate Chip Cookie 3
- Vegan Miso Ginger Molasses Cookie 3
- Sqirl Jam-Filled Hamentaschen 2.5
- Cake of the Day (Sat & Sun) 6
- Donut (Sat & Sun) 6
- Pie (Mon & Tues) 6
- Milk Bun (Fri) 7

DRINKS

TEA (HOT AND COLD)

- Auntie's Chai**
Masala tea brewed with spices and served with honey and your choice of milk, topped with rose geranium powder. Can be served iced or hot. 6
- Gold Thread**
Black Tea From China 4
Add milk and honey 1
- Sencha**
Kettl Japanese Green Tea 4
- Caffeine Free**
Kettl Buckwheat (Hot Only) 4
- Herbal**
Fresh Mint (Hot Only) 4
Add orange blossom honey .50
- Ginger and Lemon (Hot)** 4
With orange blossom honey
- "Fizz"**
Shaken cold "fizz" with almond milk, honey, ginger, lemon, sparkling water and lemon verbena powder 5.25
- Lion's Mane Hojicha Hot Chocolate**
Far West Fungi Lion's Mane tincture w/ Kettl Hojicha powder mixed with our housemade chocolate syrup & steamed oat milk. (v) 6

IPPODO MATCHA

- #2 Seuin**
Clean high grade matcha
Shaken with water 6
- #6 Enishi-No-Shiro**
"Greensicle" Shaken with your choice of milk and honey (Can be served hot) 6.5

SEASONAL JUICES

Fresh Squeezed Juice of the Day 5.5
Organic Navel Orange
Organic Grapefruit

Seasonal Market Fruit Shrub 5

Mango Lassi
Organic mango purée, Straus yogurt, backyard toasted fig leaf, friend's bee pollen 9

LEMONADE AND TONICS

Vanilla Bean Limeade 4

Turmeric Tonic
Fresh-pressed turmeric, ginger, lemon, honey, and simple syrup 6

Laura Palmer
Twist on the Arnold Palmer with Gold Thread black tea and grapefruit juice 5

Mountain Valley H2O (Still or Sparkling)
1/2 L 3
1 L 4

ESPRESSO

Espresso 3.5

Americano 3.75

Macchiato 4

Cortado 4

Cappuccino 4.5

The "Al Puccino"
A sweetened iced cappuccino 5

Cocoa Buzz
Bee Energy honey, Valrhona chocolate, espresso, cinnamon, oat milk 6

The Dale Cooper
Organic grapefruit Juice, tonic water, espresso, ice 5.5

Latte 5

Honeybee Latte
Energy bee honey w/ espresso & choice of milk 6

Mocha 6

Horchoffee
Vegan Horchata shaken with a double espresso 6

Baker's Latte
Cardamom ghee, honey, and Maldon sea salt 6

Stormy Cloud
The chicory cloud with a shot of espresso Think Louisiana Style (House Chicory Mix & Coffee Latte) (served hot or cold) 5.5

FILTER

Small Batch Drip 4
24 Hr. Cold Brew 4.25
64 oz. Jug 24



Ask about
our Cheeses

Available at Sqirl Away Market

ALTERNATIVES

Chicory Brew (Hot)
Decaf coffee alternative blend of chicory, dandelion and clove 4

Chicory Cloud Latte (Hot or cold)
Chicory Brew with honey and steamed almond-date milk 5

Hot Chocolate
Valrhona Ganache Base 4.5

Vegan Horchata
Made with housemade almond milk and organic Medjool dates 4.75

Doogie Houser (Vanilla Steamer) 5

Choice of Milks:
Whole or Oat
House-made Almond-Date Milk 1

SCAN FOR MOBILE MENU ↓



Order online
at → Sqirlla.com or
call (323) 284-8747

* Sqirl and Sqirl Away *
are open 7 days a week 8-8 ☺ Open for Dinner 4-8
Wednesday—Sunday **