

BREAKFAST (8A–4P DAILY)

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 Tofu 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

Lacto-Fermented Hot Sauce .50

House Bacon, Chicken Sausage,

Prosciutto, Pulled Chicken or Halloumi 4.5

Scottish Salmon 6.5

Side Avocado 4

Plain Toast (baguette, country, or brioche) 3

Rugbrød Toast 5

Rugbrød with jam and nut butter 9

Kale or Market Greens 4

Side Almond Hazelnut Butter 3

Side Market Fruit 6

Side Hash (Eggless) 10

Seared Broccolini (for 2) 10

Side Egg 3

Side Scramble (3 Eggs) 6.50

Side Feta 2

Windrose-Plum Tomato Ketchup 2

Mother Aioli 2

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 filled with a rotating Laura Chenel chèvre filling 18

New School

Triple egg soft scramble, house ham, Rugbrød toast, shu greens, lacto-fermented hot sauce 15
(Keep it vegetarian: sub avocado)

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". 13

Choose between:

Chef's Choice add Guggisburg swiss +2

Island Time double meat + swiss +6

Veggie Islander sub avocado + halloumi +2

Daily Quiche

Served with Shu greens (v) 12

The New Green Shakshuka

A verdant green Shakshuka with Kandarian turtle beans cooked until bubbly hot with two poached eggs, sauce aillade, and long toast. Contains hazelnuts and almonds 16

Sqirl Los Angeles is Open for Dine In, Pick-up and Delivery

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) 14

Avocado Toast

Market avocado, garlic creme fraiche, hot pickled carrots, scallions, house za'atar. Served on Bub & Grandma's seeded country (v, vo) 9
Add fried egg 3

When Larry Met Sally

A quenelle of each: smoked white fish and smoked salmon rillete. Served with Tsar Nicolas Salmon Roe, pickles, market greens and two slices of rugbrod 18

SWEETER SIDE

Buckwheat Pancake

Buckwheat and cactus flour pancake, cocoa nibs pudding, toasted coconut, fresh fruit (gf) 14
Add maple syrup 2

French Toast

Brioche stuffed with jam and baked "Pain Perdu" style served with crème fraîche 13
Add maple syrup 2

Brioche Toast

With your choice of jam 5
With your choice of jam and freshly milled almond hazelnut butter 9
(Vegan version available on seeded country or baguette)

Famed Ricotta Toast

Brioche toast with house ricotta and seasonal jam 9
Make it a Rainbow 2

Sweet Brown Rice Porridge

Traditional Kokuho Rose brown rice porridge, Straus milk, toasted hazelnuts and choice of jam. Served both hot and cold (gf) 9
Add granola 3
Add fresh fruit 4

Vegan Coconut Tapioca Dried

Fruit & Seed Bowl

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

Chicken Tahini Sandwich

Organic Chicken breast, soom tahini, lacto-fermented hot sauce, preserved meyer lemon and fine herbs on Clark Street Baguette 13

Turkey Wrap

Slowly braised organic turkey, b&b pickles, saltanas, sunflower tahini, Fallot dijon, Swiss cheese, maitake mushroom, organic wrap 14

The Joe

Split Niman Ranch brat, Guggisberg Swiss, McClure's pickles & Fallon dijon on toasted Bub & Grandma's country. \$1 from each sale goes to the Lee Initiative to support hospitality relief projects. 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

SALADS

Kabbouleh Salad

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

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

The Veganstock Salad: The vegetarian version of the Full Monte, hold the chicken 13

PRE-MADE DAILY SALADS

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 (gf) 15

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

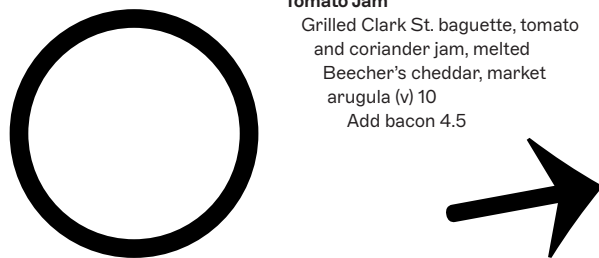
Organic Idaho Russets, smashed then fried and lightly tossed in fine Italian sea salt. Served with choice of smoked tomato ketchup or mother aioli. (vo, gf) 8 (+1.50 for both sauces)

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NOTE

(v) vegetarian

(gf) gluten-free (vo) vegan option



Drinks on Back

PASTRIES

Morning Bun 6
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
Sqirl jam-filled Hamantaschen 2.5
Paleo Pistachio Cookie (gf, vegan) 3.5
Malva Pudding Cake 5
Cake of the Day 6
(Ask about our laminated pastries)

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 4

Herbal

Fresh Mint 4
Add orange blossom honey .50

Ginger and Lemon (hot only) 4

With orange blossom honey

"Fizz"

Shaken cold "fizz" with almond milk, honey, ginger, lemon, sparkling water and lemon verbena powder 5.5

Shroom Cap

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 6 Small / 10 Large

Organic Navel Orange
Organic Grapefruit

Ask for seasonal options

Seasonal Market Fruit Shrub

A light and refreshing drink made with seasonal market fruit, sparkling water and maldon salt 6

Mango Lassi

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

LEMONADE AND TONICS

Vanilla Bean Limeade 5

Turmeric Tonic

Fresh-pressed turmeric, ginger, lemon, honey, and simple syrup 6 Small / 10 Large

Laura Palmer

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

IN THE FRIDGE

Orangina 3.5

Apple Sidre 1.75

Sunraysia Pineapple Juice 6

Martinelli's Sparkling Apple Juice 3.25

Goodwolf Water Kefir (Turmeric Gold) 4.5

Corsa Hydration Tonic Heritage Kola Can 3.25

Ghia 'Le Spritz' 4.5

Cyrille Sevin Elderflower Fizz 15.5

Mountain Valley H₂O (Still or Sparkling)

1/2 L 3
1 L 4

ESPRESSO

Espresso 3.5

Americano 3.75

Sproda 3.75

A double shot of espresso over ice with sparkling water. Want it sweet? Add caramelized vanilla syrup

Macchiato 4

Cortado 4

Cappuccino 4.5

The "Al Puccino"

A sweetened iced cappuccino 5

Iced Cocoa Buzz

Bee Energy honey, Valrhona chocolate, espresso, cinnamon, and your choice of milk (iced only) 6

The Dale Cooper

Organic grapefruit Juice, tonic water, espresso, ice 5.5

Latte 5

Carmelized Vanilla Latte

Made with Demerera sugar and tastes like caramelized pecans. 6

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 (Hot with Whole Milk Only) 6

Stormy Cloud

The chicory cloud with a shot of espresso Think Louisiana Style (House Chicory Mix & Coffee Latte) 5.5

FILTER

Lait 'N' Egg

Vietnamese style iced coffee shaken with condensed milk and egg whites 5

Small Batch Drip 4

24 Hr. Cold Brew 4.5

64 oz. Jug 25

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 5.5

Hot Chocolate

Valrhona Ganache Base 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

OPEN 7 days a week

Sqirl AWAY 720 N. Virgil Ave. #4 Los Angeles, CA 90029



Our Market
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