

BREAKFAST

egg items come with a choice of
rosemary garlic potatoes or organic mixed greens
sub fruit bowl 2 | sub egg whites 2

BREAKFAST PANINI | 13

two eggs over easy, butter lettuce, oven roasted tomato,
applewood smoked bacon, garlic aioli, country white bread

HUEVOS RANCHEROS | 12 (GF)

2 fried eggs, sautéed grape tomatoes, red onions, anaheim chiles,
puréed black beans, aged white cheddar, avocado,
ranchero sauce, corn tortilla, crème fraîche
mary's organic pulled chicken breast | 4

PORCINI MUSHROOM OMELETTE | 12

manchego, marsala mushroom sauce

SMOKED SALMON BAGEL PLATE | 14

plain or onion toasted bagel, whipped cream cheese, tomato,
red onion, organic arugula, capers
sub gluten free bread 2 | applewood smoked bacon 3

BRIOCHE CINNAMON FRENCH TOAST | 11

maple syrup, powdered sugar
shaved almonds & nutella sauce 3 | berry compôte 3 |
toasted marshmallow fluff 2

TASTE-Y BREAKFAST BURRITO | 15

scrambled eggs, tomatoes, applewood smoked bacon, cilantro,
black beans, aged white cheddar, pico de gallo, ranchero sauce,
spinach tortilla
"wet" burrito 2 | jalapeño 1

HOLE IN ONE | 14

two baked eggs, wild mushroom, asparagus, truffle cream sauce,
toasted brioche, grana padano

BREAKFAST QUESADILLA | 13

scrambled eggs, cilantro, green onions, avocado,
aged white cheddar, pico de gallo, flour tortilla

STEAK & EGGS | 22

6 oz skirt steak, two eggs any style, chipotle hollandaise

VEGAN TOFU SCRAMBLE | 14 (GF) V

tofu, purple kale, roasted red bell pepper, red onions,
mushrooms, ranchero sauce
mary's organic chicken 2 | scrambled eggs 2

SMOKED SALMON BENEDICT | 15

two poached eggs, organic arugula, bernaise sauce,
toasted english muffin

BLTA BENEDICT | 14

two poached eggs, cherry tomato & avocado relish,
applewood smoked bacon, toasted english muffin

LUNCH

choice of pommes frites or mixed greens
korean sweet potato steak fries 2 | parmesan truffle pommes frites 2

FRIED CHICKEN SANDWICH | 16

marinated in gochujang, cole slaw, pepperoncini,
sriracha aioli, sesame bun

CHICKEN SALAD SANDWICH | 13

mary's organic pulled chicken, tarragon, dried red currants,
garlic aioli, gala apples, sliced brioche

DOUBLE SMASH BURGER 8oz | 17

double niman's ranch beef patty, yellow cheddar, tomato,
butter lettuce, crispy onions, cornichon & truffle lemon aioli,
sesame bun

sautéed cremini mushrooms 3 | applewood smoked bacon 3 |
jalapeño 1 | avocado 3

"IMPOSSIBLE" VEGAN BURGER | 18 (GF) V

butter lettuce, tomato, grilled red onions, vegan cheese,
vegan sriracha aioli, toasted vegan bun

SIDES

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 10

CHICKEN TORTILLA SOUP cup 7 | bowl 10
pulled chicken, tomato, chipotle-jalapeño, corn, cilantro, red peppers,
creme fraiche, crispy tortilla strips

GRILLED PORK SAUSAGE | 4

APPLEWOOD SMOKED BACON | 4

SEASONAL FRESH FRUIT PLATE | 9

BAGEL & CREAM CHEESE | 4

TOAST & JAM | 2
gluten free 2

RISE & SHINE

MIMOSA or SPARKLING WINE | 9

BOTTOMLESS MIMOSA or SPARKLING WINE | 17

1.5 hour limit with the purchase of an entrée

POMEGRANATE BASIL SANGRIA | 14

skyy blueberry vodka, st. germain, basil, pomegranate purée,
seasonal fruit, sparkling wine, soda water
carafe | 26

SPICY BLOODY MARY | 16

tito's vodka, bloody mary mix, tabasco, worcestershire sauce,
ground pepper

PASTAS

PENNE CECCA | 15 (GF) V

grape tomatoes, spinach, garlic, pomodoro, extra virgin olive oil,
gluten free pasta, parmigiano
mary's organic chicken breast 7 | tiger shrimp 8 |
pan roasted salmon 10 | grilled steak 6oz 14

WAGYU BEEF MEATBALL PASTA | 21

wagyu american beef, golden raisins, caramelized onion, pine nuts,
white truffle cheese fondue, linguine, parmigiano, pecorino romano
gluten free pasta | 2

SALADS

SUPER FOOD SALAD | 15

kale, spinach, romaine, walnuts, apples, quinoa, avocado,
red bell pepper, dried cranberry, golden beets, citrus shallot vinaigrette

BLACKENED SALMON | 19

all natural salmon, organic mixed greens, capers,
fresh herbed goat cheese, oven roasted tomatoes,
roasted shallot vinaigrette

CHOPPED SABROSA | 15

romaine lettuce, avocado, roasted corn, tomatoes, black bean,
red onion, cilantro, white cheddar, red bell pepper,
crispy corn tortilla strips, honey-jalapeño vinaigrette

WALDORF CHICKEN | 14

mary's organic pulled chicken breast, organic mixed greens,
candied walnuts, apples, red grapes, gorgonzola cheese,
gorgonzola dressing

tiger shrimp 8 | mary's organic chicken breast 7 |
pan roasted natural salmon 10 | grilled steak 6oz 14

PRIX FIXE

2 course | 19

STARTER

choice of:

FRESH FRUIT

seasonal fruit

MIXED GREENS

oven roasted tomatoes,
pecorino romano,
roasted shallot vinaigrette

TORTILLA SOUP (cup)

pulled chicken, tomato, chipotle,
jalapeño, corn, cilantro, red peppers,
crispy tortilla strips,
crème fraîche

MAIN COURSE

choice of:

BREAKFAST PANINI

two eggs over easy, butter lettuce, oven roasted tomato,
applewood smoked bacon, garlic aioli, country white bread
choice of rosemary garlic potatoes or organic mixed greens

HUEVOS RANCHEROS

fried eggs, sautéed grape tomatoes, red onions, anaheim chiles, puréed black
beans, avocado, aged white cheddar, ranchero sauce, corn tortilla, crème fraîche
choice of rosemary garlic potatoes or organic mixed greens

PENNE CECCA

grape tomatoes, spinach, garlic, pomodoro, gluten free pasta, parmigiano
mary's organic chicken breast 7 | tiger shrimp 8 | pan roasted natural salmon 10

SUPER FOOD SALAD

kale, spinach, romaine, walnuts, apples, quinoa, avocado,
red bell pepper, dried cranberry, golden beets, citrus shallot vinaigrette
mary's organic chicken breast 7 | tiger shrimp 8 | pan roasted natural salmon 10

Prix Fixe Menu includes:

choice of:

Mimosa | Orange Juice | Coffee | Soft Drink

(GF) = gluten free V = vegan option available

* While we offer gluten free menu options we are not a gluten free environment. Cross contamination can occur & we are unable to guarantee that any of the items can be free of allergens.

* Eating raw or uncooked animal product may increase your risk of foodborne illness especially if you have a medical condition. Bread is served on request.

18% gratuity added automatically for parties of 6 and 20% for 8 or larger. Please advise your server of any food allergies. \$20 corkage fee. Outside dessert fee subject to \$4/PP.

COCKTAILS

MAKE & BAKE | 15

maker's mark, maple syrup, angostura, orange twist

TASTY MULE | 14

maker's mark, maple syrup, angostura, orange twist

APEROL SPRITZER | 11

sparkling wine, soda water, orange slice

BLACK & GOLD | 14

cucumber infused NEFT vodka, lime juice, simple syrup, activated charcoal, gold leaf flakes

DAVINCI CUP | 13

hendricks gin, lemon juice, agave syrup, pinot grigio, mint

TR SIGNATURE MARGARTIA | 15

tortilla republic's herradura double barrel reposado, cointreau, fresh agave, lime

CRAFT BEERS

805, FIRESTONE | 8

blonde ale 4.7% abv - California

LAGUNITAS IPA | 8

indian pale ale 6.2% abv - California

PERONI | 8

euro pale ale 5.1% abv - Italy

EINSTOCK WHITE ALE | 7

witbier 5.2% abv - Iceland

NORTH COAST, SCRIMSHAW PILSNER | 7

pilsner 4.4% abv - Fort Bragg, California

ALLAGASH WHITE ALE | 8

witbier 5% abv - Maine

ERDINGER | 7

(NON-ALCOHOLIC)

NON ALCHOLIC

SAN PELLEGRINO | 7

ACQUA PANNA | 7

JUICE | 4

orange, apple, pineapple, cranberry, grapefruit

SODA | 3.5

coke, diet coke, sprite, ginger beer

BLACK ICED TEA | 3.5

LEMONADE/ARNOLD PALMER | 3.5

MIGHTY LEAF HOT TEA | 3.5

early grey, chamomile citrus, mint melange, marrakesh mint, orange dulce, tropical green, african nectar, breakfast

COFFEE | 3

ESPRESSO | 4.5

DOUBLE ESPRESSO | 5.5

CAPPUCCINO or LATTÉ | 4.5

CARAMEL or VANILLA LATTE | 5.5

We proudly use LaVazza Coffee

BUBBLY & ROSÉ

TATTINGER, CHAMPAGNE | 60

France

THOMSON & SCOTT, SKINNY PROSECCO 15 | 58

Dolomites, Italy

WHISPERING ANGEL, ROSÉ 15 | 58

Provence, France

KORBEL, CALIFORNIAN CHAMPAGNE 15 | 58

California

WHITES

MARTIN RAY, CHARDONNAY 12 | 48

Sonoma, California

NAPA CELLARS, CHARDONNAY 15 | 52

Napa Valley, California

STARMONT, CHARDONNAY | 52

Carneros, Napa Valley, California

ANGELINE RESERVE, SAUVIGNON BLANC 12 | 46

Sonoma, California

CAKEBREAD, SAUVIGNON BLANC | 65

Napa Valley, California

LA FIERA, PINOT GRIGIO 12 | 46

Veneto, Italy

PASCAL JOLIVET, SANCERRE 16 | 62

Sancerre, France

REDS

TALBOTT LOGAN, PINOT NOIR 16 | 62

Monterey, California

AUSTERITY, CABERNET SAUVIGNON 12 | 48

Paso Robles, California

JUSTIN, CABERNET SAUVIGNON 16 | 62

Paso Robles, California

NICKEL & NICKEL, CABERNET SAUVIGNON | 120

Napa Valley, California

VINUM CELLARS, CLARKSBURG PETITE SIRAH 13 | 52

Napa Valley, California

PAHLMAYER, MERLOT | 85

Napa Valley, California

TERRAZAS, MALBEC 15 | 54

Mendoza, Argentina

CAYMUS SPECIAL SELECTION | 225

Napa Valley, California

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BRUNCH | DINNER | HAPPY HOUR | SUNSET BAR | DELIVERY | EVENTS



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