

CARA *Los Feliz*

CAFÉ & BAR (Monday- Friday)

BREAKFAST FAVORITE Served 8AM-11AM

AMERICAN BREAKFAST	24
two organic eggs, bacon, sausage, grilled tomato, avocado, potatoes, grilled Jyan Isaac sourdough	
TWO EGGS COOKED ANY STYLE	10
served with grilled Jyan Isaac sourdough	
BERRIES & GREEK YOGURT (v)	17
organic berries, local honey, fresh mint	
SEASONAL VEGETABLE OMELETTE (v, gf)	22
stewed peppers & onion, Manchego, wild arugula, breakfast potatoes	
HOMEMADE GRANOLA (v, gf)	14
roasted hazelnuts, choice of organic whole, skim milk, oat, or almond	

COFFEE & TEA

MARU ESPRESSO	5
CORTADO	5
CAPPUCCINO	6
LATTE	6
AMERICANO	5
MATCHA LATTE	8
BARRY'S IRISH BREAKFAST TEA	6
ALAYA BIODYNAMIC LOOSE-LEAF TEAS:	7
Chamomile	Assam Black
Ginger lemongrass	Tulsi
Mint	Darjeeling

FROM THE BAKERY

WARM BAKED BANANA BREAD (v)	12
dark Valrhona chocolate and walnuts with crème fraîche	
CROISSANT	8
house made blueberry preserve & butter	
PAIN AU CHOCOLAT	8

SMOOTHIES & FRESH JUICES

CALIFORNIA SUNRISE	15
organic banana, orange juice, mango, pineapple, turmeric	
BERRYLICIOUS	15
JG Farms organic berries, organic banana, Greek yogurt, honey	
FRESH SQUEEZED ORANGE JUICE	8
Schaner Farms organic oranges, squeezed to order	

Served 11AM – 2:30PM

APPETIZERS

LAMB SKEWERS 20	
mint sauce, cumin yogurt	
PROSCIUTTO & BURRATA 25	
grilled Jyan Isaac sourdough	
YUCATECAN CEVICHE 26	
snapper, organic avocado, serrano chili, lime, tomatillo (gf)	

SALADS

AVOCADO BEET GRAPEFRUIT SALAD 22	
roasted hazelnuts, beet vinaigrette (ve, gf)	
CAESAR SALAD 20	
baby gem lettuce, 24-month aged parmesan, anchovy dressing, caper breadcrumbs, croutons	

Grilled Organic Chicken Breast 12

Roasted Scottish Salmon 16

Marinated Grilled Shrimp (4) 15

MAINS

THE CARA CHEESEBURGER 24	
lettuce, onion, tomato, pickles, cheddar cheese, brioche bun, Cara sauce, house-made French fries	
LEMON PASTA 24	
24-month aged parmesan (v)	
HARVEST GRAIN BOWL 28	
quinoa, farro, roasted peppers, sauteed kale, Maitake mushrooms, beets, bean conserva (ve)	
BRANZINO EN PAPILOTE 45	
thinly sliced potatoes, organic cherry tomatoes, olives, capers, lemon, thyme	

VEGETABLES & SIDES

HOUSE-MADE FRENCH FRIES	8
HOUSE-MADE TRUFFLE FRIES	18
white truffle oil, black truffle shavings, 24-month aged parmesan	

DESSERTS

OLIVE OIL CAKE (v)	15
crème fraîche, organic strawberries	
WARM APPLE PIE (v)	15
Organic apples, cinnamon, brown sugar oatmeal crust, vanilla ice cream	
SELECTION OF HOUSE MADE SORBETS (ve, gf)	15
mango, blood orange, raspberry	

v — vegetarian

gf — gluten free

ve — vegan

Our ingredients are sourced from some of the most inspiring farmers in California practicing biodynamic and organic methods.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cara Hotel is a cashless establishment

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COCKTAILS

Cara Mezcalita - siete misterios doba-yej mezcal, tamarind infused hibiscus, agave, cava, fresh lime	18
The Extended Stay - grey goose, st. germain, lillet blanc, lemongrass, galanga, butterfly pea flower, honey, lemon	18
The Cactus - 400 conejos mezcal, pineapple infusion, cucumber, ginger, avocado, agave & lime	18
Dangerous Liaison - 'le rouge' red blend, ten to one rum, alma finca, oleo saccharum, coconut, citrus, whey clarification	17
Wake Up Call - belvedere organic vodka, mario's hard espresso, black salt saline, chocolate chili bitters	18
Los Feliz Margarita - maestro dobel diamante, blood orange, pineapple gomme, coconut oil, garam masala, lime	18
The Cali - cazadores silver, prickly pear cali water, aperol, passion fruit purée, lime	18
Make Me Famous - tito's vodka, select aperitivo, seedless watermelon, raspberry, saline, fresh lime	18
Lady M - barr hill gin, mujen shochu, giffard lychee, yuzu, evaporated cane sugar	18
Southern Bellhop - old forester 86 bourbon, diplomatico reserva, banana & raisin infusion, angostura bitters	18
Red Hot Rendezvous - patron silver, licor 43, cynar, crème de mûre, ginger, allspice, thai chili, lime	21

MOCKTAILS

Natalia - pineapple, coconut milk, fresh lime, blue pea flower	15
Georgina - hibiscus, lemon, agave, fresh mint	15
Faux-groni - (non-alcoholic negroni) dry London spirit, Italian orange, Italian spritz	16

SPARKLING

Poema - brut cava, Pendes, SP, NV	14
Baron de Seillac - sparkling rosé, Grand Cuvée Brignoles, FR, NV	14
Monthuys - brut réserve, Champagne, FR, NV	24

MIMOSAS

Classic	15	Watermelon	16	Passionfruit	16	Pomegranate	16
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ROSÉ

Rosé d'une Nuit - grenache, Château La Coste, Provence, FR, '20	15
Rosé de Provence - grenache/syrah, Château La Coste, Provence, FR, '20	17
Grand Vin Rosé - grenache/syrah, Château La Coste, Provence, FR, '19	19

WHITE

Domaine Maison - sauvignon blanc, Cheverny, Loire Valley FR, '19	14
Casa Lunardi - pinot grigio, Monteforte D'Alpone, IT, '21	14
Le Blanc - viognier/grenache blanc, Château La Coste, Provence, FR '20	15
Bourgogne - chardonnay, Fabrice Larochette, Burgundy '18	15
Andillian - chardonnay, La Coste de Los Andes, Mendoza, AR '18	16
Onward - orange muscat canelli, Sierra Foothills, CA, '21	17

CHILLED RED

Bibine - gamay, Vignobles Bulliat, Beaujolais Villages, FR, '20	14
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RED

Rive Sud - pinot noir, Pays d'Oc, FR, '21	14
Lyeth - cabernet sauvignon, Sonoma CA '19	15
Le Rouge - cabernet sauvignon/Syrah, Château La Coste, Provence, FR '19	16
Andillian - malbec, La Coste de Los Andes, Mendoza, AR '17	16
Harvey & Harriet - red blend, Booker Vineyards, Paso Robles, CA '19	18
Turnbull - cabernet sauvignon, Napa Valley, CA '19	22

BEER

Mic Czech - Bohemian style Pilsner, 5.6% ABV	9
Salty Crew - Blonde Ale, 4.5% ABV	8
Julian - hard apple cider, 6.99% ABV	9
Best Day Brewing - non alcoholic, Kölsch Style	8

SODAS

Mexican Coke - 12 oz	8
Mexican Sprite - 12 oz	8
Diet Coke - 8 oz	5