

CARA *Los Feliz*

BRUNCH Spring 2024

SMOOTHIES & FRESH SQUEEZED JUICES

California sunrise - organic banana, orange juice, mango, pineapple, turmeric	15
Berrylicious - JG Farms organic berries, organic banana, Greek yogurt, local honey	15
Orange juice - Schaner Farms organic oranges, fresh squeezed to order	8

BREAKFAST

Warm baked banana bread - dark chocolate with crème fraîche (v)	12
Bowl of berries - A selection of seasonal organic berries from JG Farms	15
Greek yogurt and granola bowl - organic berries with local honey (v, gf)	17
Classic French toast - vanilla brioche, maple whipped mascarpone (v)	19
Buttermilk pancakes - organic berries, maple syrup (v)	20
Salmon benedict - smoked salmon, grilled sourdough, hollandaise sauce, breakfast potatoes	25
Seasonal vegetable omelette - stewed peppers & onion, Manchego, wild arugula, breakfast potatoes (v, gf)	22
Huevos rancheros - bean conserva, crispy tortilla, queso fresco, heritage pork bacon, chili salsa	22
Steak and eggs - 8 oz. grass-fed sliced flat iron, 2 organic fried eggs, breakfast potatoes (gf)	36
Egg white omelette - kale, shredded organic chicken, roasted peppers, sliced organic avocado (gf)	24
American breakfast - two organic eggs, bacon, sausage, grilled tomato, avocado, potatoes, grilled sourdough	24

STARTERS

Avocado toast - organic avocado & tomatoes, mozzarella, basil (v)	18
Yucatecan ceviche - snapper, organic avocado, serrano chili, lime, tomatillo (gf)	26
Prosciutto & burrata - with grilled sourdough	25
Yellowtail crudo - yuzu kosho, ginger, cilantro, serrano chili (gf)	24

SALADS

Chopped salad - gem lettuce, salami, provolone, cherry tomatoes, olives, chickpeas, red onion, red wine vinaigrette	25
Avocado beet grapefruit salad - roasted hazelnuts, beet vinaigrette (ve, gf)	22
Little gem lettuce - organic apples, dates, almonds, parmesan, golden balsamic (v, gf)	22
Caesar salad - baby gem lettuce, 24-month aged parmesan, anchovy dressing, caper breadcrumbs, croutons	20
Arugula salad - organic wild arugula, 24-month aged parmesan, lemon, olive oil (v, gf)	18

Grilled Organic Chicken Breast	12	Roasted Scottish Salmon	16	Marinated Grilled Shrimp (4)	15
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ENTREES

Lemon pasta - 24-month aged parmesan (v)	24
Harvest grain bowl - quinoa, farro, roasted peppers, sauteed kale, maitake mushrooms, beets, bean conserva (ve)	28
Chicken shawarma - cucumber & tomato salad, rice, pita, herbed yogurt	36
Pan roasted salmon - Mediterranean couscous, confit tomatoes, charcoal grilled zucchini, cucumber yogurt	38
Cara cheeseburger - cheddar, gem lettuce, tomato, onion, pickles, Cara sauce, brioche bun, French fries	24
New York strip - (sliced) Tasmanian barley fed Black Angus MS 5+, 14 oz, sautéed spinach & snap peas, French fries (gf)	72

VEGETABLES & SIDES

One Organic Egg - Schaner Farms	4	Crispy Weiser Fingerling Potatoes (ve, gf)	12
Bacon or Sausage	6	Irish Whipped Potatoes - cabbage & kale	14
Sliced Organic Avocado - sea salt, olive oil	6	Charcoal Grilled Broccolini - lemon, olive oil (ve, gf)	15
Smoked Salmon	8	Charcoal Grilled Organic Maitake Mushrooms -	15
Truffle Fries - white truffle oil, black truffle shavings	18	Champagne vinaigrette (ve, gf)	16
French Fries	8		
Breakfast Potatoes - rosemary, sea salt	6		

DESSERTS

Olive oil cake - crème fraîche, organic strawberries (v)	15
Hot sticky toffee pudding - dark caramel, mascarpone cream (v)	15
Baked chocolate chip cookie - fresh from the oven, vanilla bean ice cream (v)	15
Churros - vanilla ice cream, caramel sauce (v)	15
Warm apple pie - Granny Smith apples, cinnamon, brown sugar oatmeal crust, vanilla bean ice cream (v)	15
Chocolate brownie - chocolate sauce, caramel, vanilla ice cream	15
Selection of house made sorbets - mango, blood orange, raspberry (ve, gf)	

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.

We are 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, Penedes, SP, NV	14
Baron de Seillac - sparkling rosé, Grand Cuvée Brignoles, FR, NV	14
La Bulle - sparkling rosé, Château La Coste, Provence FR, NV	16
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
Bruery - Helles Lager, 5.2% ABV	9
Trustworthy - Alpenglow IPA, 5.9% ABV	9
Stiegl - Radler Grapefruit, 2.5% ABV	9
Bitburger - NA Pilsner, 0% ABV	8

SODAS

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