

CROSSROADS

KITCHEN

CALABASAS

THE CROSSROADS EXPERIENCE

7 Course Summer Tasting Menu / \$175 per person

includes glass of champagne / signed Crossroads Cookbook

Brief meet and greet with the Chef as he shaves truffles table side on the 5th course

* Chef requests full table participation

- 1st **SWEET CORN SOUP (GF)**
- 2nd **HEIRLOOM TOMATO & PEACH SALAD (GF)**
sweet red onion / mint / sherry vinaigrette
- 3rd **FIGS & FETA (GFO)**
white balsamic glaze / grilled sourdough
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**
almond ricotta cheese / marinara
- 5th **TRUFFLE SUMMER CORN RAVIOLI**
truffle butter sauce
- 6th **Choice of:**
- EGGPLANT SHORT RIB (GFO)**
whipped potatoes / cremini & shimeji mushrooms bordelaise
- GRILLED LION'S MANE STEAK (GF)**
truffle potatoes / mushroom bordelaise
- 7th **DESSERT**
- CHOICE OF DESSERT FROM THE DINNER MENU**

SUMMER TRUFFLE TASTING MENU

5 Course \$135 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
shaved black truffles
- 2nd **HEIRLOOM TOMATO & PEACH SALAD (GF)**
sweet red onion / mint / sherry vinaigrette
- 3rd **FRESH HOUSE MADE FETTUCCINE**
with truffle butter and shaved black truffles
- 4th **Choice of:**
- EGGPLANT SHORT RIB (GFO)**
truffle potatoes / cremini & shimeji mushrooms bordelaise
- GRILLED LION'S MANE STEAK (GF)**
truffle potatoes / mushroom bordelaise
- 5th **DESSERT**
- CHOICE OF DESSERT FROM THE DINNER MENU**

* optional shaved truffles supplement MP

* To support our BOH house staff, a 3% service charge will be added to your check, with those proceeds paid in full to the BOH staff.

** Parties of 8 or more guests will have a 20% automatic gratuity added to their check.

*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF JOB SERVIN

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.



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Nut Free Dinner Menu

APPETIZERS

| | |
|--|----|
| FRIED OLIVES caper aioli | 15 |
| FIGS & FETA (GFO) white balsamic glaze / grilled sourdough | 16 |
| IMPOSSIBLE CIGARS spicy almond milk yogurt | 15 |
| ROASTED MUSHROOM TART shimeji mushroom / crispy phyllo caramelized onions / boursin cheese / bordelaise | 16 |
| SWEET CORN SOUP warm corn bread / scallion butter | 14 |
| STUFFED ZUCCHINI BLOSSOMS (GF) | 15 |
| CALAMARI FRITTI (GF) diablo sauce / lemon | 18 |
| CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried cherries / toasted baguette | 18 |

* gluten free bread additional 2

SALADS

| | |
|---|----|
| CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing | 15 |
| HEIRLOOM TOMATO & PEACH (GF) sweet red onion / mint / sherry vinaigrette | 16 |
| WEDGE (GF) iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing | 16 |
| WATERMELON (GF) cherry tomatoes / cucumber / basil / feta cheese pistachios / balsamic | 15 |

HOUSE MADE PASTAS

| | |
|--|----|
| MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper | 25 |
| SPICY RIGATONI VODKA * add chicken parmesan 10 | 23 |
| TAGLIATELLE BOLOGNESE (GFO) | 23 |
| SPAGHETTI CARBONARA (GFO) | 23 |
| FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter | MP |
| LASAGNA BOLOGNESE Impossible meat / bechamel sauce | 24 |
| LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley | 24 |
| SUMMER CORN RAVIOLI spicy tomato butter sauce | 26 |

SIDES

| | |
|--|----|
| ROASTED JAPANESE EGGPLANT (GF) lemon yogurt / cherry-harissa chutney / mint | 14 |
| BABY ZUCCHINI (GF) garlic / chili / herbed bread crumb / parmesan | 12 |
| GRILLED SWEET CORN (GF) horseradish cream / scallions chili spiced corn nuts / lemon | 14 |
| BABY OKRA (GFO) Moroccan tomato sauce / farro roasted peppers / olives / picked herbs | 13 |
| TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan | 14 |

PIZZA *

NEAPOLITAN:

| | |
|--------------------------------------|----|
| TRUFFLE MUSHROOM BIANCA (GFO) | 22 |
| SPICY MEATBALL | 22 |
| PEPPERONI (GFO) | 22 |

* gluten free pizza additional 2

We use Vertage cashew cheese on our pizza.

PROTEINS

| | |
|---|----|
| EGGPLANT SHORT RIB (GFO) whipped potatoes cremini & shimeji mushrooms bordelaise | 26 |
| GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise | 32 |
| SCALLOPINI PARMESAN or MILANESE | 22 |
| HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes / parmesan cheese | 16 |
| HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce | 18 |
| PICCATA * (GFO) (choice of protein) lemon / caper / herbs | 22 |
| MARSALA * (GFO) (choice of protein) foraged mushrooms / marsala demi | 22 |
| CACCIATORE * (GFO) (choice of protein) pearl onions / roasted peppers / olives white wine tomato broth | 22 |

* Protein choice: Pumpkin Seed Tofu or Impossible Chicken

** Add mashed potatoes or capellini 8

* shaved truffle supplement to any item MP

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DESSERT MENU

| | |
|--|----|
| SORBET OF THE DAY (GFO) | 8 |
| BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce / coconut whip brandied cherries | 12 |
| CANNOLI pistachio / lemon | 12 |
| COCONUT APRICOT PETIT GÂTEAU almond sponge cake / apricot mousse / coconut chocolate | 14 |

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@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

CROSSROADS

KITCHEN CALABASAS

COCKTAILS

| | |
|--|----|
| CROSSROADS MARGARITA Jaja Tequila / Triple Sec / Lime | 16 |
| PEARADISE CITY Absolut Pear / Elderflower Liqueur / Lemon Juice Pear Puree / Simple | 18 |
| WISH YOU WERE HERE El Tesoro / Lime juice / Agave / Green Tea Matcha | 18 |
| FIRST DATE Del Maguey Mezcal / Sweet Vermouth Pilla Select in a smoked glass | 19 |
| BLACKBERRY FIELDS Ford's Gin / Elderflower Liqueur / Blackberries Basil / Lemon Juice / Aquafaba / Simple Syrup | 20 |
| BRIGHTSIDE 818 Blanco Tequila / Agave / Pineapple Juice Lime Juice / Jalapeno | 19 |
| BAD MOON RISING Sipsmith Gin / Caravella Limoncello / Watermelon Syrup Lime Juice / Sprite / Mint | 20 |
| INTO THE VOID Bacardi Rum / Pineapple Juice / Orange Juice Coconut Cream | 16 |
| SUSIE Q Frey Ranch Bourbon / Orange Juice / Peach Puree Peach Syrup / Peach Bitters / Aquafaba / Mint | 19 |
| BLUEBERRY SHUFFLE Deep Eddy Vodka / Italicus Liqueur / Ginger beer Blueberry Thyme Syrup / Lemon Juice | 18 |

DRAFT & BOTTLE BEERS

| | |
|-------------------------------|----|
| Draft | |
| SIERRA NEVADA HAZY IPA | 10 |
| MODELO SPECIAL | 10 |
| Bottle | |
| PERONI | 7 |
| FIRESTONE 805 | 7 |
| HEINEKEN | 7 |
| HEINEKEN 0.0 | 5 |

NON - ALCOHOLIC

| | |
|---------------------------------------|----|
| FEVERTREE GINGER ALE | 7 |
| FEVERTREE GINGER BEER | 7 |
| FEVERTREE SPARKLING GRAPEFRUIT | 7 |
| REDBULL | 7 |
| HOUSEMADE LEMONADE | 7 |
| HEALTHADE POMEGRANATE KOMBUCHA | 8 |
| BLACKBERRY MINT LEMONADE | 9 |
| SWEET TABOO | 11 |
| ESPRESSO MARTI-NO | 11 |
| CUCUMBER FIZZ | 11 |

WINES BY THE GLASS & SPARKLING

| | |
|--|--------|
| ~ Sparkling & Champagne ~ | |
| Della Vite Prosecco Prosecco, Italy NV | 17/64 |
| Moet Imperial Brut Reserve Reims, France NV | 30/116 |
| Sofia Brut Rose Monterey County, California NV | 15/56 |
| ~ Rose ~ | |
| Flowers Pinot Noir Rose Sonoma Coast, California 2021 | 18/68 |
| Summer Water Rose Central Coast, California 2021 | 14/52 |
| ~ White ~ | |
| Candoni Pinot Grigio Italy 2020 | 13/48 |
| Lincourt "Steel" Chardonnay Ste Rita Hills, California 2022 | 14/52 |
| Patz & Hall Chardonnay Sonoma Coast, California 2018 | 19/72 |
| ~ Red ~ | |
| Folly Of The Beast Pinot Noir California 2020 | 18/68 |
| Flowers Pinot Noir Sonoma Coast, California 2021 | 30/116 |
| Numanthia "Termes" Tempranillo Toro, Spain 2018 | 15/56 |
| Inkarri Malbec Mendoza, Argentina 2020 | 18/68 |
| Ferrari Carano Sangiovese Sonoma County, California 2019 | 15/56 |
| Unshackled Red Blend California 2019 | 16/60 |
| Daou Cabernet Sauvignon Paso Robles, California 2020 | 19/72 |
| Banshee Cabernet Sauvignon Sonoma County, California 2021 | 20/76 |

BY THE BOTTLE & SPARKLING

| | |
|--|-----|
| ~ Sparkling & Champagne ~ | |
| Pizzolato Prosecco Italy NV | 65 |
| Pizzolato Rose Italy NV | 70 |
| Veuve Clicquot Yellow Label Champagne, France NV | 135 |
| Veuve Clicquot Brut Rose France NV | 165 |
| Perrier Jouet Brut Champagne, France NV | 140 |
| Perrier Jouet Brut Belle Epoque Champagne, France 2013 | 405 |
| ~ Interesting Whites ~ | |
| Kim Crawford Sauvignon Blanc New Zealand 2022 | 56 |
| La Scolca "Gavi Di Gavi" Black Label Piedmont, Italy 2021 | 115 |
| Domaine De Beaurenard Châteauneuf-du-Pape, France 2020 | 185 |
| ~ Chardonnay ~ | |
| Davis Bynum Russian River Valley, California 2018 | 56 |
| Jean-Marc Brocard "Vau De Vey" Chablis, France 2020 | 115 |
| Far Niente Napa Valley, California 2021 | 185 |
| ~ Interesting Reds ~ | |
| Mollydooker "The Boxer" Shiraz McLaren Vale, Australia 2019 | 72 |
| Marques De Casa Concha Carménère, Chile 2019 | 88 |
| Guigal Cote Rotie "Cote Blonde And Brune" France 2018 | 150 |
| Roccolo Grassi Amarone Della Valpolicella Italy 2016 | 160 |
| ~ Pinot Noir ~ | |
| Albert Bichot "Secret De Famille" Burgundy, France 2017 | 95 |
| Belle Glos "Clark & Telephone" California 2020 | 125 |
| Belle Glos "Taylor Lane" 1.5L California 2011 | 240 |
| ~ Cabernet Sauvignon ~ | |
| Frank Family Napa Valley, California 2018 | 135 |
| Stags Leap "Artemis" Napa Valley, California 2018 | 150 |
| Cakebread Napa Valley, California 2019 | 155 |
| Far Niente Napa Valley, California 2019 | 250 |
| Daou "Soul Of A Lion" Paso Robles, California 2019 | 265 |

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SPIRITS

TEQUILA/MEZCAL

| | |
|---------------------------|----|
| DEL MAGUEY MEZCAL | 15 |
| JAJA BLANCO | 14 |
| EL TESORO BLANCO | 15 |
| AVION SILVER | 15 |
| CASAMIGOS BLANCO | 16 |
| 818 BLANCO | 17 |
| CLASE AZUL PLATA | 32 |
| JAJA REPO | 15 |
| AVION REPO | 16 |
| HERRADURA REPO | 16 |
| EL TESORO REPO | 17 |
| CASAMIGOS REPO | 17 |
| 818 REPO | 19 |
| GRAN CENTENARIO ANEJO | 15 |
| CASAMIGOS ANEJO | 18 |
| 818 ANEJO | 21 |
| CLASE AZUL REPO | 34 |
| JOSE CUERVO DE LA FAMILIA | 45 |

BOURBON/WHISKEY/RYE

| | |
|------------------------|----|
| BUFFALO TRACE | 14 |
| CROWN ROYAL | 14 |
| JACK DANIELS | 14 |
| JAMESON IRISH | 14 |
| MAKERS 46 | 15 |
| FREY RANCH SMALL BATCH | 15 |
| DIGITS | 18 |
| WHISTLE PIG 10 | 25 |
| BULLEIT RYE | 15 |
| HIGH WEST RYE | 16 |
| KNOB CREEK RYE | 16 |
| SAZARAC RYE | 16 |

VODKA

| | |
|--------------|----|
| HERA THE DOG | 12 |
| WHEATLEY | 13 |
| DEEP EDDY | 13 |
| ABSOLUT PEAR | 13 |
| CHOPIN | 14 |
| ABSOLUT ELYX | 15 |
| BELVEDERE | 15 |
| GREY GOOSE | 15 |
| KETEL ONE | 15 |
| CIROC | 15 |
| TITO'S | 16 |

COGNAC

| | |
|---------------|----|
| HENNESSY VS | 17 |
| REMY VSOP | 19 |
| HENNESSY VSOP | 21 |
| REMY XO | 58 |

RUM

| | |
|--------------------|----|
| HAVANA CLUB BLANCO | 13 |
| FLOR DA CANA | 14 |
| REAL MCCOY | 14 |
| GOSLING BLACK SEAL | 14 |
| KRAKEN SPICED | 15 |

GIN

| | |
|-----------------|----|
| FORDS GIN | 13 |
| SIPSMITH | 13 |
| ROKU SUNTORY | 14 |
| AVIATION | 14 |
| BEEFEATER | 14 |
| BOMBAY SAPPHIRE | 14 |
| MALFY | 14 |
| HENDRICK'S | 15 |

SCOTCH

| | |
|---------------------|----|
| GLENFIDDICH 12 YR | 16 |
| GLENFIDDICH 14 YR | 18 |
| CHIVAS 18 YR | 21 |
| MACALLAN 12 YR | 21 |
| LAGAVULIN 16 YR | 25 |
| OBAN 18 YR | 30 |
| JOHNNIE WALKER BLUE | 76 |
| MACALLAN 18 YR | 78 |

CORDIALS

| | |
|----------------------|----|
| GRIND EXPRESSO SHOT | 12 |
| DI AMOR SAMBUCA | 12 |
| CARAVELLA LIMONCELLO | 13 |
| BAILEYS ALMANDE | 13 |
| LICOR 43 | 14 |
| FERNET BRANCA | 14 |
| APEROL | 15 |
| DISARRONO AMARETTO | 15 |
| FRANGELICO | 15 |
| GREEN CHARTRUESE | 17 |

PORT

| | |
|-------------------|----|
| TAYLOR LBV | 10 |
| COCKBURNS 10YR | 13 |
| TAYLOR 20YR TAWNY | 15 |

AFTER DINNER DRINKS

BAILEYS ALMANDE & COFFEE 14

IRISH COFFEE 14

KEY LIME PIE MARTINI 18
Wheatley Vodka / Licor 43 / lime juice
coconut cream

CHOCOLATE HAZELNUT MARTINI 18
Sunny Vodka / Frangelico
chocolate syrup / almond cream

COCONUT ESPRESSO MARTINI 18
Titos Vodka / Grind Espresso Liqueur
coconut cream

DESSERTS

BROWNIE SUNDAE (GFO) 12
vanilla ice cream / fudge sauce
coconut whip / brandied cherries

SORBET OF THE DAY (GFO) 8

CANNOLI 12
pistachio / lemon

COCONUT APRICOT PETIT GÂTEAU 14
almond sponge cake / apricot mousse
coconut chocolate

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