

CROSSROADS

KITCHEN

CALABASAS

THE CROSSROADS EXPERIENCE

7 Course Winter 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 **CAULIFLOWER & LEEK SOUP (GF)**
- 2nd **BABY BEET & CITRUS SALAD (GF)**
pistachios / fennel / feta / balsamic
- 3rd **MUSHROOM & LEEK TART**
Climax blue cheese / watercress / sherry gastrique
- 4th **STUFFED ZUCCHINI BLOSSOMS (GF)**
almond ricotta cheese / marinara
- 5th **PORCINI & CHESTNUT TORTELLINI EN BRODO**
roasted vegetable consommé & black truffles
- 6th **EGGPLANT SHORT RIB (GFO)**
whipped potatoes / foraged mushrooms / bordelaise
- 7th **DESSERT**
- CHOICE OF DESSERT FROM THE DINNER MENU**

WINTER TRUFFLE TASTING MENU

5 Course \$135 per person

* full table participation

- 1st **MUSHROOM BIANCA PIZZA**
shaved black truffles
- 2nd **HONEYCRISP APPLE & GEM LETTUCE SALAD (GF)**
cider soaked cranberries / celery hearts
Climax blue cheese / roasted walnuts / cider vinaigrette
- 3rd **FRESH HOUSE MADE FETTUCCINE**
with truffle butter and shaved black truffles
- 4th **EGGPLANT SHORT RIB (GFO)**
truffle potatoes and bordelaise sauce
- 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.

CROSSROADS

KITCHEN
CALABASAS



Nut Free Dinner Menu

APPETIZERS

FRIED OLIVES caper aioli	15
WHIPPED FETA (GFO) kumquat & luxardo cherries / marcona almonds grilled sourdough	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	15
MUSHROOM & LEEK TART Climax blue cheese / watercress / sherry gastrique	16
FRENCH ONION SOUP herb crouton / provolone & parmesan cheese	14
STUFFED ZUCCHINI BLOSSOMS (GF)	15
CALAMARI FRITTI (GF) diablo sauce / lemon	18
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste Mojave dried grapes / toasted baguette	18

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	15
HONEYCRISP APPLE & GEM LETTUCE (GF) cider soaked cranberries / celery hearts Climax blue cheese / roasted walnuts cider vinaigrette	17
WEDGE (GF) iceberg / cherry tomatoes / bacon pickled red onions / house bleu cheese dressing	16
BABY BEET & CITRUS (GF) pistachios / fennel / feta / 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
PORCINI & CHESTNUT TORTELLINI EN BRODO roasted vegetable consommé & black truffles	45

VEGETABLES

ROASTED CAULIFLOWER (GF) Moroccan spiced / toasted almonds / scallions	14
BAKED SWEET POTATO (GF) jalapeño compound butter / maple pearls herb pecan crumble	15
BROCCOLI & CALABRIAN CHILI (GF) toasted pine nuts / parmesan cheese garlic chips	13
KABOCHA SQUASH AGRODOLCE (GF) toasted hazelnuts / Aleppo pepper cured olives	14
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 foraged mushrooms bordelaise	24
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

* 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.



@Crossroads



@CrossroadsKitchen



CrossroadsKitchen

CROSSROADS

KITCHEN



DESSERT MENU

SORBET OF THE DAY (GFO)	8
BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce / coconut whip brandied cherries	12
BANANA PUDDING vanilla cream / almond streusel	14
LEMON TART	14

* 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.

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.



@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
BE ALL, END ALL Sipsmith Gin / Luxardo Cherry Syrup / Lemon Juice Orange Juice / Club Soda	19
INTO THE VOID Real McCoy Rum / Pineapple Juice / Orange Juice Coconut Cream	16
SHAKE A LEG Frey Ranch Bourbon / Apple Cider Brown Sugar Cinnamon Syrup Lemon Juice / Aquafaba	18

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
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 ~	
Field Theory Albarino Lodi, California 2021	14/52
Sauvitage Sauvignon Blanc France 2021	18/68
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
Quilt Cabernet Sauvignon Napa Valley, California 2019	22/84

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
Dr Loosen "Blue Slate" Riesling, Germany 2021	65
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
Dutton Goldfield "Dutton Ranch" California 2019	105
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

CROSSROADS

KITCHEN CALABASAS

SPIRITS

TEQUILA/MEZCAL

JAJA BLANCO	14
EL TESORO BLANCO	15
AVION SILVER	15
CASAMIGOS BLANCO	16
818 BLANCO	17
CLASE AZUL PLATA	32
1800 CRISTALANO REPO	16
AVION REPO	16
HERRADURA REPO	16
EL TESORO REPO	17
CASAMIGOS REPO	17
818 REPO	19
GRAN CENTENARIO ANEJO	15
JAJA ANEJO	15
CASAMIGOS ANEJO	18
818 ANEJO	21
CLASE AZUL REPO	34
JOSE CUERVO DE LA FAMILIA	45
CASAMIGOS MEZCAL	17

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

BANANA PUDDING 14
vanilla cream / almond streusel

SORBET OF THE DAY (GFO) 8

LEMON TART 14

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.