

# stirmarket

# BRUNCH

served 8a - 3p weekends

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www.stirmarket.com

@stirmarket

## BREAKFAST FARE

good morning, start your weekend off...

**STIR BRUNCH MIMOSA** - \$7, champagne, fresh oj

<b>stir classic breakfast</b> two farm eggs / smoked bacon or chicken sausage / rosemary potatoes or arugula salad, <b>GF</b>	<b>\$13</b>	<b>wild mushroom &amp; asparagus frittata</b> pea shoot salad, parmigiano cheese, grilled bread, <b>GF</b>	<b>\$13</b>
<b>farro &amp; kale breakfast bowl</b> poached egg, shaved carrots, dill yogurt, crumbled feta	<b>\$12</b>	<b>provençal chicken omelette</b> signature rotisserie chicken, sharp white cheddar, sautéed kale, spring greens, <b>GF</b>	<b>\$14</b>
<b>moroccan baked eggs</b> merguez sausage, cage-free farm eggs, tomatoes, chickpeas, peppers, with grilled bread, <b>GF</b>	<b>\$13</b>	<b>meyer lemon pancakes</b> maple whipped crème fraiche, candied lemon	<b>\$13</b>
<b>farm egg sandwich BLT</b> over easy eggs, applewood bacon, heirloom tomato, gruyere, aioli, ciabatta, <b>GF</b>	<b>\$10</b>	<b>stirmarket gluten free berry pancakes</b> our custom gluten free rice & tapioca flour blend, mixed berries, fruit preserves, <b>GF</b>	<b>\$11</b>
<b>harissa eggs &amp; potatoes</b> harissa tossed crispy potatoes, basil oil, choice of eggs, <b>GF</b>	<b>\$11</b>	<b>steel cut oatmeal</b> flaxseed, dried berries and organic brown sugar, choice of milk. <i>add fresh mixed berries, + \$3, GF</i>	<b>\$7</b>
<b>breakfast pesto gnocchi</b> handformed potato gnocchi, smoked bacon, basil pesto, poached eggs	<b>\$14</b>	<b>artisan pastry &amp; bread board</b> assorted house pastries & breads, whipped honey butter, fruit preserves	<b>\$15</b>
<b>scrambled flatbread</b> scrambled eggs, chicken sausage, sharp cheddar, mixed greens topping	<b>\$13</b>	<b>california avocado toast</b> our signature toast with pepperoncino, citrus & sea salt <i>add poached eggs, + \$3, GF</i>	<b>\$7</b>
<b>the mensch salmon tartine</b> atlantic smoked salmon, house cream cheese, pickled onion, cucumber, open-face multigrain toast, <b>GF</b>	<b>\$12</b>		

## SANDWICHES

served with house mixed greens on the side  
add rosemary fries to any sandwich +3

most sandwiches also available with  
GF bread at additional charge

<b>provençal rotisserie chicken dip</b> watercress, dill havarti, onion jam, aioli, baguette, house jus	<b>\$13</b>	<b>beverly falafel pita</b> quinoa croquettes, tomato cucumber salad, crumbled feta, crunchy za'taar chickpeas	<b>\$11</b>
<b>rotisserie prime rib baguette</b> signature porcini rubbed slow roasted rib eye, jus, baguette	<b>\$15</b>	<b>broccolini &amp; potato sub</b> charred broccolini, potato mash, burrata	<b>\$11</b>
<b>market grilled fish sandwich</b> locally caught halibut, caramelized fennel, house slaw, ciabatta	<b>\$15</b>	<b>albacore tuna sandwich</b> greek yogurt mayo, sprouts, tomato, multigrain bread	<b>\$11</b>
<b>stirmarket burger</b> blend of grassfed short rib, brisket and chuck, butter lettuce, beefsteak tomato, sharp cheddar, shallot spread	<b>\$13</b>	<b>tarragon chicken salad sandwich</b> rotisserie chicken, green apple, tarragon mayo, multigrain bread	<b>\$11</b>

## SALADS, GRAIN BOWLS & SOUP

for any salad or bowl... **change to grilled steak or shrimp +5**  
or make it veg & change chicken to avocado at no charge

<b>green goddess salad</b> butter lettuce, grilled chicken, grapes, apple, celery, avocado, tarragon dressing, <b>GF</b>	<b>\$13</b>	<b>mediterranean fattoush salad</b> chopped romaine, tomato, cucumber, quinoa fritters, feta, crispy za'taar chickpeas, vinaigrette, <b>GF, add grilled chicken +3</b>	<b>\$13</b>
<b>poached salmon salad</b> green beans, white beans, arugula, dijon vinaigrette, <b>GF</b>	<b>\$15</b>	<b>tangiers quinoa bowl</b> chickpea, shredded carrots, zucchini, pepitas, dried apricots, tahini dill yogurt, <b>GF, add grilled chicken +3</b>	<b>\$12</b>
<b>chinese kale crunch salad</b> kale duo, grilled chicken, snap peas, edamame, peppers, crunchy furikake, sesame peanut dressing, <b>GF</b>	<b>\$13</b>	<b>eastside brown rice bowl</b> provençal chicken, dandelion greens, mushrooms, edamame, <b>GF</b>	<b>\$13</b>
<b>daily soup - cup / bowl</b> check our chalkboard for today's choice	<b>\$4 / 7</b>	<b>market salads - duo / trio</b> choose two or three salads from our deli showcase	<b>\$9 / 13</b>

## EUROPEAN ROTISSERIE PLATES

brined overnight and air-chilled, our natural meats are roasted to  
perfection in our classic french open rotisserie oven  
**served with crispy potatoes and choice of sauce, additional sauce +1**

<b>provençal roast chicken</b> half free range chicken, preserved lemon, garlic, fine herbes, <b>GF</b>	<b>\$16</b>	<b>SAUCES</b>	
<b>stirmarket PORCHETTA</b> pork tenderloin & belly, crispy skin, fennel, rosemary, garlic, lemon zest, <b>GF</b>	<b>\$17</b>		
		<b>signature chili harissa</b> smokey and spicy	<b>lemon greek yogurt</b> greek yogurt, lemon, sesame
		<b>salsa verde</b> green herbs with lemon and olive oil	<b>savory mustard</b> grain and dijon with chicken jus

## SIDES

<b>applewood bacon</b>	<b>\$5</b>	<b>signature rosemary fries</b>	<b>\$5</b>
<b>chicken breakfast sausage</b>	<b>\$5</b>	<b>crisp rosemary potatoes</b>	<b>\$4</b>
<b>cage-free farm eggs (2)</b>	<b>\$4</b>	<b>toast &amp; jam</b>	<b>\$3</b>
<b>arugula side salad</b>	<b>\$6</b>		

GF – prepared gluten free or gluten free option available at additional charge

# DRINKS

## ESPRESSO BAR & DRINKS featuring intelligentsia coffee & organic kilogram teas



### HOT

- drip coffee / 3.25
- cappuccino / 3.95
- café latte / 3.95
- macchiato / 3.50
- americano / 3.25
- dark chocolate mocha / 4.50
- espresso / 2.95
- hot dark chocolate / 3.95
- spiced chai latte / 4.25
- kilogram organic teas / 3.25
- english breakfast / earl grey / green / herbal 333

### COLD

- iced café latte / 4.25
- iced americano / 3.50
- iced dark chocolate mocha / 4.75
- iced espresso / 3.25
- kilogram organic iced tea / 3.25
- black or green
- housemade lemonade / 3.50
- cucumber mint lemonade / 3.50
- fresh squeezed orange juice / 3.95

### COLD BREW ON TAP

**intelligentsia iced coffee**  
brewed for 24 hours & fresh on tap  
\$3.75

- soy +0.50
- almond milk +0.50
- vanilla shot +0.50

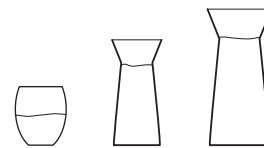
## WINE

### WHITE & ROSÉ

- pinot blanc**  
skylark orsi vineyard, mendocino county, ca 2014
- sauvignon blanc**  
girls in the vineyard, lake county 2013
- rosé, organic**  
pratsch, rosé of pinot noir, austria 2014

### RED

- carbonic sangiovese**  
stolpman, los olivos, ca 2013
- pinot noir**  
au bon climat, santa barbara, ca 2013
- cabernet sauvignon**  
fisticuffs, napa valley, ca 2011
- syrach/grenache**  
skylark, red belly, north coast, ca 2013



glass	250ml	500ml
8	14	24
9	14	25
9	14	25
10	16	26
13	19	34
13	19	34
11	17	28

### SPARKLING WINE & MIMOSAS BY THE GLASS

- stir mimosa** - champagne, fresh oj / 7.00
- pol clément rosé sparkling** - france / 8.00
- varichon & clerck sparkling wine** - france / 10.00
- prosecco ruggeri** - italy / 11.00

### WHY WE LOVE WINE ON TAP...

we searched for and worked with great small winemakers and distributors to find our unique wines  
instead of putting wine in bottles they place it in stainless steel kegs for us  
this is greener and uses way less fossil fuel compared to shipping glass bottles by truck or air  
each keg of wine we use is like removing 2 cars from the road for a year plus...wine on tap is fresher without the risk of oxidation  
if you have a favorite wine, tell us and we will see if we can get it on tap too

## CRAFT BEER

- |   |            |   |            |
|---|------------|---|------------|
| <b>allagash white</b><br>belgian wheat, portland me, 5% abv               | <b>\$8</b> | <b>boulevard brewing heavy lifting IPA</b><br>imperial ipa, kansas city, mo, 8.5% abv | <b>\$7</b> |
| <b>ballast point sculpin IPA</b><br>india pale ale, san diego, ca, 7% abv | <b>\$8</b> | <b>ommegang hennepin</b><br>farmhouse saison, cooperstown, ny, 7.7% abv               | <b>\$8</b> |
| <b>refuge blood orange wheat</b><br>wheat beer, temecula, ca, 5% abv      | <b>\$8</b> | <b>hefeweizen weihenstephaner</b><br>weissbier, weihenstephan, germany, 5.4% abv      | <b>\$7</b> |
| <b>north coast scrimshaw</b><br>pilsner, fort bragg, ca, 4.4% abv         | <b>\$7</b> | <b>north coast old rasputin</b><br>russian imperial stout, fort bragg, ca, 9% abv     | <b>\$8</b> |

## EVENTS & INFO

### HAVE YOUR PARTY OR EVENT @ STIR MARKET

perfect for groups from 25 to 70  
available day & night  
email catering@stirmarket.com or call 323-879-8283

### ONLINE ORDERING + DELIVERY @ STIRMARKET.COM

### HOLIDAY & OFFICE CATERING AVAILABLE

visit stirmarket.com or pick up a catering menu in store