

starts at 11a weekdays

7475 beverly blvd. los angeles, ca 90036 323 879 8283 www.stirmarket.com @stirmarket

STARTERS, FLATBREADS & SHARING

edamame hummus & seasonal veggies farmers market crudités, preserved meyer lemon gremolata, GF	\$8
warm burrata & grilled fruit board grilled grapes & farmers market fruit with crostini, GF	\$10
bloody mary shrimp ceviche spicy tomato & cucumber salsa, housemade corn chips, GF	\$11
cheese & charcuterie board selection of cured meats and cheeses from our daily offerings	\$18
signature rosemary fries twice cooked belgian frites finished with rosemary maldon, GF	\$5

california avocado toast \$7 pepperoncino, citrus, sea salt, GF the fairfax veg flatbread \$13 quinoa chickpea croquette, edamame hummus, feta grilled zucchini & burrata flatbread \$13 pine nuts, sliced shallot, oregano, herb oil \$8 quinoa & chickpea croquettes with curried yogurt dill sauce, GF scrambled flatbread \$13

scrambled eggs, chicken sausage, sharp cheddar, mixed greens

SANDWICHES	served with house mixed gree add rosemary fries to any sand	
the PORCHETTA sandwich pork loin & belly, arugula, onion jam	n, aioli, country boule	\$14
provençal rotisserie chicken dip watercress, dill havarti, onion jam, aioli, baguette, house jus		\$13
rotisserie prime rib baguette signature porcini rubbed slow roasted rib eye, jus, baguette		\$15
market grilled fish sandwich locally caught halibut, caramelized f	ennel, house slaw, ciabatta	\$15
beverly falafel pita quinoa croquettes, tomato cucumbo crunchy za'taar chickpeas	er salad, crumbled feta,	\$11

broccolini & pot	ato sub		
charred broccolini	notato mash	hurrata	

SALADS, GRAIN BOWLS & SOUP

\$11

green goddess salad butter lettuce, grilled chicken, grapes, apple, celery, avocado, tarragon dressing, GF	\$13
poached salmon salad green beans, white beans, arugula, dijon vinaigrette, GF	\$15
chinese kale crunch salad kale duo, grilled chicken, snap peas, edamame, peppers, crunchy furikake, sesame peanut dressing, GF	\$13
kale romaine chicken caesar tuscan kale, grilled chicken, house croutons, parmigiano, anchovy garlic dressing	\$12
house greens salad spring mix, sherry vinaigrette, GF, half house salad - \$6	\$9

ALL DAY BRUNCH

stir classic breakfast two farm eggs / smoked bacon or chicken sausage / rosemary potatoes or arugula salad, GF	\$13
harissa eggs & potatoes harissa tossed crispy potatoes, basil oil, choice of eggs, GF	\$11

EUROPEAN ROTISSERIE PLATES

provençal roast chicken half free range chicken, preserved lemon, garlic, fine herbes, GF	\$16
stirmarket PORCHETTA pork tenderloin & belly, crispy skin, fennel, rosemary, garlic, lemon zest, GF	\$17

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

most sandwiches also available with GF bread at additional charge

stirmarket burger blend of grassfed short rib, brisket and chuck, butter lettuce, beefsteak tomato, sharp cheddar, shallot spread	\$13
albacore tuna sandwich greek yogurt mayo, sprouts, tomato, multigrain bread	\$11
tarragon chicken salad sandwich rotisserie chicken, green apple, tarragon mayo, multigrain bread	\$11
the BLAT applewood smoked bacon, butter lettuce, california avocado, heirloom tomato, house greek yogurt mayo	\$12
the mensch tartine atlantic smoked salmon, house cream cheese, pickled onion, cucumber, open-face multigrain toast	\$12
 for any salad or bowl change to grilled steak or shrimp +5 or make it veg & change chicken to avocado at no charge	
mediterranean fattoush salad chopped romaine, tomato, cucumber, quinoa fritters, feta, crispy za'taar chickpeas, vinaigrette, GF , <i>add grilled chicken +3</i>	\$13
tangiers quinoa bowl	\$12

tangiers quinoa bowi chickpea, shredded carrots, zucchini, pepitas, dried apricots, tahini dill yogurt, GF, add grilled chicken +3	\$12
eastside brown rice bowl provençal chicken, dandelion greens, mushrooms, edamame, GF	\$13
market salads - duo / trio choose two or three salads from our deli showcase	\$9/13
daily soup - cup / bowl	\$4/7

daily soup - cup / bowl check our chalkboard for today's choice

\$14 breakfast pesto gnocchi handformed potato gnocchi, smoked bacon, basil pesto, poached eggs

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

SAUCES

signature chili harissa smokey and spicy salsa verde green herbs with lemon and olive oil

lemon greek yogurt greek yogurt, lemon, sesame savory mustard grain and dijon with chicken jus

)RINKS

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

WINF

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

syrah/grenache skylark, red belly, north coast, ca 2013

SPARKLING WINE & MIMOSAS

BY THE GLASS

stir mimosa - champagne, fresh oj / 7.00 pol clément rosé sparkling - france / 8.00

varichon & clerc 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 BFFR

allagash white belgian wheat, portland me, 5% abv	\$8
ballast point sculpin IPA india pale ale, san diego, ca, 7% aby	\$8
refuge blood orange wheat wheat beer, temecula, ca, 5% abv	\$8
north coast scrimshaw pilsner, fort bragg, ca, 4.4% abv	\$7

boulevard brewing the calling IPA \$7 imperial ipa, kansas city, mo, 8.5 % abv ommegang hennepin \$8 farmhouse saison, cooperstown, ny, 7.7% abv hefeweizen weihenstephaner \$7 weissbier, weihenstephan, germany, 5.4% abv north coast old rasputin \$8 russian imperial stout, fort bragg, ca, 9% abv

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