

# LA BOULANGE

BREAKFAST • LUNCH • DINNER

## BREAKFAST

*served all day*

<b>HOUSEMADE GRANOLA</b> with Greek style yogurt, fresh fruit and honey	7.45
<b>FANTASTIC FRENCH TOAST</b> baked brioche, with fresh fruit & pure Vermont maple syrup	7.95
<b>HEALTHFUL OATS</b> steel cut oatmeal, fresh fruit, flax seeds & your choice of brown sugar, pure Vermont maple syrup or honey	6.45
<b>EGG &amp; CHEESE SANDWICH</b> scrambled egg, Swiss, tomato with your choice of bacon, ham, avocado or smoked salmon* (add \$1.00) on croissant with your choice of greens, fresh fruit or La Boulange® potatoes	7.45
<b>PARISIAN OMELET</b> 3 eggs (sub egg whites \$1.50) ham, mushroom, spinach, Swiss with toasted peasant bread and your choice of greens, fresh fruit or La Boulange® potatoes	8.95
<b>4th STREET SCRAMBLE</b> 3 eggs (sub egg whites \$1.50) bacon, onion, roasted red pepper, cheddar with toasted peasant bread and your choice of greens, fresh fruit or La Boulange® potatoes	8.95
<b>LA BOULANGE® BREAKFAST</b> 2 eggs any style, bacon, toasted peasant bread with your choice of greens, fresh fruit or La Boulange® potatoes	8.95
<b>DUCK CONFIT HASH</b> 2 eggs sunny side up, duck confit, La Boulange® potatoes, arugula with toasted peasant bread	10.95

## SIDES

Fresh Fruit Salad	3.00	Bacon	2.50
La Boulange® Potatoes	3.00	Side Egg	2.00
Greens	3.00	Side Toast	1.50

## SALADS

### ADD PROTEIN

*to any salad*

grilled chicken 3 • grilled steak 4 • smoked salmon\* 4

<b>KALE</b> quinoa, red onion, dried cranberries, cabbage, Swiss chard, celery, toasted almonds, citrus vinaigrette	8.95
<b>CHOPPED</b> cherry tomato, avocado, blue cheese, hardboiled egg, bacon, romaine, sourdough croutons, blue cheese dressing	9.95
<b>BEET</b> goat cheese, orange, candied pecans, greens, balsamic vinaigrette	8.95
<b>SMOKED TROUT</b> apple, potato, avocado, cherry tomato, greens, walnut bread, citrus vinaigrette	10.95
<b>QUINOA</b> cherry tomato, parsley, arugula, citrus vinaigrette	7.95
<b>SEASONAL VEGGIE PLATE</b> warm seasonal vegetables tossed in extra virgin olive oil	7.95

## SOUPS

<b>ROASTED TOMATO</b>	cup 3.95 / bowl 5.95
<b>SOUP DE SAISON</b>	cup 3.95 / bowl 5.95

## SANDWICHES

*with choice of greens or quinoa*

**GLUTEN FREE BREAD**

available on some sandwiches for \$1.50\*\*

<b>× CLUB</b> turkey, bacon, avocado, lettuce, tomato, aioli, toasted pain de mie	9.45
<b>TUNA MELT</b> apple, celery, tomato, shallots, cheddar, aioli, toasted peasant bread	8.95
<b>CROQUE MONSIEUR</b> ham, Swiss, béchamel, toasted pain de mie	8.95
<b>MAKE IT A MADAME!</b> (Add a sunny side up egg \$1.00)	
<b>STEAK</b> tomato, arugula, grilled onion, Swiss tarragon aioli, ciabatta	10.95
<b>SMOKED SALMON*</b> cucumber, light crème fraiche, shallots, capers, toasted peasant bread	9.95
<b>B.E.L.T.</b> bacon, fried egg, lettuce, tomato, aioli, ciabatta	9.95
<b>HUMMUS</b> avocado, cucumber, tomato, arugula	8.95
<b>SEASONAL VEGETABLE TARTINE</b> seasonal vegetables, toasted peasant bread	8.95

## × GOOD FOR GOOD ×

For every Club Sandwich purchased, we will donate .35 to the LA Regional Food Bank. For every .35, the LA Regional Food Bank distributes enough food for 1 meal.

For more information about the food bank visit [lafoodbank.org](http://lafoodbank.org)

## FRIES

	side	basket
Parmesan Truffle Fries	3.95	6.45
Sweet Potato Fries	3.45	5.95
Onion Strings	3.45	5.95
Classic Fries	2.95	5.45

## BURGERS

*with greens*

**patty**

beef\* • chicken breast • turkey • veggie

**bun**

croissant bun • brioche bun • whole grain bun  
gluten free bun (1.50)\*\* • lettuce wrap

<b>LA BOULANGE® CLASSIC</b> lettuce, cheddar, tomato, aioli	9.95
<b>MUSHROOM</b> sautéed mushroom, spinach, Swiss, tomato, aioli	9.95
<b>BBQ BACON</b> lettuce, bacon, cheddar, tomato, BBQ sauce	10.95
<b>CALIFORNIA</b> avocado, arugula, grilled onion, tomato, aioli	10.95
<b>SUPER BON</b> lettuce, cheddar, bacon, avocado, onion strings, fried egg, aioli	14.95

### additional toppings

\$1

grilled onion • sautéed mushroom • Swiss cheddar • blue cheese • onion strings

\$1.50

bacon • fried egg • avocado • Parmesan Truffle Fries

## KIDS MENU

<b>GRANOLA, FRUIT &amp; YOGURT</b>	3.95
<b>SCRAMBLED EGG</b> with bacon or fruit	4.95
<b>GRILLED CHEESE SANDWICH</b> with fresh fruit	4.95
<b>KID'S BURGER</b> with fries	5.95
<b>PENNE PASTA</b> with choice of butter or tomato sauce (add chicken \$1)	4.95
<b>KID'S HOT CHOCOLATE</b>	1.95

\*Consuming raw or undercooked foods may increase your risk of foodborne illness. \*\*Not prepared in a gluten-free environment

## COFFEE & TEA

<b>ORGANIC CAFÉ MAISON</b> medium bodied	sm. 1.95	lg. 2.25
<b>FRENCH ROAST</b> bold, intensely dark	1.95	2.25
<b>CAFÉ AU LAIT</b>	2.45	2.75

### POUR OVER SINGLE ORIGIN COFFEES

freshly ground & brewed to order \$2.75

**SUMATRA**  
dark, earthy,  
herbal, bold

**KENYA**  
hints of fruit,  
nuts and citrus

### LOOSE LEAF TEAS \$2.45

<b>BLACK</b> Earl Grey, English Breakfast
<b>GREEN</b> Jasmine Dragon Pearls, Monkey Picked Oolong
<b>HERBAL</b> Pineapple Kona Pop, Blueberry Bliss Rooibos

## SHAKEN ICED BEVERAGES

*cold brewed, shaken to order*

### TEA

<b>KEENUM BLACK</b> orange zest, fresh rosemary	\$2.95
<b>JASMINE GREEN</b> lemon zest, hibiscus	\$2.95

### COFFEE

<b>PINE STREET CON LECHE</b> French Roast, nutmeg, cinnamon, sweetened condensed milk	\$3.25
<b>CAL CON LECHE</b> Kenya, orange, sweetened condensed milk	\$3.25
<b>FRENCH ROAST</b> bold, intensely dark	\$2.95
<b>KENYA</b> hints of fruit, nuts and citrus	\$2.95

## JUICES

<b>ORANGE JUICE</b>	\$3.25
<b>LEMONADE</b>	\$2.95

## HOUSEMADE SPARKLING SODAS

*freshly muddled, lightly sweetened*

<b>GINGER LEMON THYME</b>	\$2.95
<b>RASPBERRY LIME MINT</b>	\$2.95
<b>CUCUMBER LIME</b>	\$2.95

## BOTTLED SODAS

Boylans Cola • Boylans Diet Cola	\$2.50
Boylans Black Cherry • Orangina	

## SUPER THICK SHAKES

\$6.45

*vanilla ice cream hand churned with delicious ingredients & topped with vanilla bean whipped cream*

<b>VANILLA BEAN</b> Madagascar vanilla bean
<b>CHOCOLATE GANACHE</b> dark chocolate shavings
<b>STRAWBERRY</b> fresh strawberries, La Boulange® strawberry jam and petit palmier
<b>PB &amp; J</b> La Boulange® strawberry jam, crunchy peanut butter pain de mie
<b>CARAMEL</b> La Boulange® signature caramel
<b>ESPRESSO</b> Italian roast, Espresso beans
<b>SEASONAL SHAKE</b> delicious seasonal selection

## ESPRESSO DRINKS

*made with  
ORGANIC STRAUS MILK*

*available iced*

	sm.	lg.
<b>CAFÉ LATTE</b>	\$3.45	\$3.95
<b>CAPPUCCINO</b>	\$3.45	\$3.95
<b>MACCHIATO</b>	\$2.95	\$3.45
<b>AMERICANO</b>	\$2.25	\$2.95
<b>ESPRESSO</b>	\$1.95	\$2.45
<b>AFFOGATO</b> vanilla ice cream with shot of espresso		\$4.50

## SPECIALTY LATTES

*made with  
ORGANIC STRAUS MILK*

	sm.	lg.
<b>WITH ESPRESSO</b> <i>available iced</i>		
<b>SIGNATURE CARAMEL LATTE</b> La Boulange® signature caramel	\$4.45	\$4.95
<b>DARK CHOCOLATE MOCHA</b> 65% single origin TCHO® cacao, marshmallow brûlée	\$4.45	\$4.95
<b>HOT COOKIE</b> cookie butter, graham cracker dust	\$4.45	\$4.95
<b>VANILLA BEAN LATTE</b> housemade Madagascar vanilla bean syrup	\$4.45	\$4.95
<b>HOT CHOCOLATE</b> marshmallow brûlée	\$2.95	\$3.45
<b>WITH TEA</b> <i>sweetened with honey • available iced</i>		
<b>MAHARAJA CHAI OOLONG LATTE</b> chai oolong, ginger, cloves, orange zest, nutmeg, honey	\$4.45	\$4.95
<b>IMPERIAL GREEN TEA LATTE</b> organic matcha, honey	\$4.45	\$4.95

## HOUSE COCKTAILS, WINE & BEER

*Happy Hour 3-7pm Everyday on Pints, Wine and select Cocktails*

### HOUSE COCKTAILS

<b>MICHELADA</b> \$6.95 pilsner, tomato, lime, Tabasco, chili & salt rim	<b>SEASONAL SANGRIA</b> \$7.95 made with seasonal fresh fruit
<b>BLOODY MARIE</b> \$7.95 soju, dijon, veggie bouillon, cornichon, olives	<b>MARGARITA</b> \$7.95 agave soju, lemon, lime, cucumber, chili & salt rim
<b>STRAWBERRY MOJITO</b> \$7.95 soju, mint, strawberry	<b>BERRY FRUIT FIZZ</b> \$6.95 sparkling wine, muddled fresh strawberries or fresh raspberries
<b>LEMON RASPBERRY PANACHÉ</b> \$6.95 pilsner, raspberries, housemade lemonade	<b>MIMOSA</b> gl. \$6.95 carafe \$16.95 sparkling wine, orange juice

### SPARKLING WINE

*glass/bottle*

Gerard Bertand Cremant, Carcassonne, France 12/48  
Pinot Chardonnay Blanc de Blancs, Villa Sandi, Italy 7/28

### WINE ON TAP

*glass/half carafe/carafe*

**WHITE**  
Sauvignon Blanc, Girls in Vineyard, Napa, CA 2012 9/18/36  
Riesling, NxNW, Horse Heaven Hills, WA 2012 7/14/28  
Chardonnay, Hess, Monterey, CA 2012 8/16/32  
**ROSÉ**  
Rosé of Pinot, Iron Horse, Sonoma, CA 2012 9/18/36  
**RED**  
Pinot Noir, Hahn, Monterey, CA 2012 10/20/40  
Zinfandel, Artezín, Mendocino, CA 2012 10/20/40  
Cabernet, Smith & Hook, Central Coast, CA 2011 12/24/48  
GSM, Hahn, Central Coast, CA 2012 8/16/32

### DRAFT BEER

16 oz. \$6.00 / 22 oz. \$9.00

Green Flash West Coast IPA • Firestone Pivo Pils • Blue Moon Hefeweizen • Seasonal Draft Beer • Woodchuck Hard Cider \$4.50 bottle

*All espresso, specialty coffees and tea lattes served with Straus whole milk. Nonfat, soy (0.50) and almond (0.75) milk available upon request. All of our beverages are crafted on shared equipment with almond milk. All of our super thick shakes are crafted on shared equipment with peanut butter.*