

santa monica place mall 310.395.2901

LEAVES & ROOTS

odd grilled chicken breast \$2.50 smoked salmon \$4

Chicken Salad Salad \$12
rocky jr. chicken with arugula pesto, cranberries, and roasted tomatoes, cucumber, red peppers, balsamic vinaigrette, mixed greens

Brooklyn Salad \$15
smoked salmon, goat cheese, roasted tomatoes, red onion, balsamic vinaigrette, mixed greens

Misto Garden Salad \$12
cucumbers, apple, red onion, tomatoes, avocado, balsamic vinaigrette, mixed greens

Big Curious Salad \$13
christmas lima beans, feta, moroccan olives, roasted peppers, marinated beets, artichokes, balsamic vinaigrette, mixed greens

Butter Lettuce Salad \$13
pan roasted crimini mushrooms, golden beets, pickled onion, bacon, brown butter croutons, blue paradise dressing

THE CURIOUS PALATE

HANDHELDS

choice of side salad, quinoa salad, fries, or seasonal salad

The Brooklyner \$15
smoked salmon, goat cheese, roasted tomato aioli, house pickles, red onion on sourdough

Turkey Sandwich \$13
sliced turkey, roasted tomato aioli, apples, goat cheese, red onion, lettuce on five-grain

Veggie Panini \$12
grand cru gruyère, marinated baby artichokes, roasted tomatoes, spinach, moroccan olives, balsamic vinaigrette pressed on sourdough

Chicken Wrap \$13
grand cru gruyère, roasted red peppers, cilantro, scallions, chipotle aioli in a flour tortilla

Cheese Steak \$13
grand cru gruyère, aged white cheddar, caramelized onions, roasted red peppers, hot sauce on a roll

The Florentine \$12
goat cheese, marinated baby artichokes, roasted tomatoes, spinach, avocado, moroccan olives, balsamic vinaigrette on five-grain

Miso Short Rib Wrap \$14
beef short rib, cabbage, red onion, japanese pickles, miso dressing in a flour tortilla

Chicken Salad Sandwich \$13
arugula almond pesto, cranberries, roasted tomatoes, lettuce on five-grain

Pastreuben \$13
pastrami or turkey, grand cru gruyère, caramelized onions, remoulade on five-grain

Chicken Satay Sandwich \$13
house peanut sauce, japanese pickles, avocado, scallions on five-grain

Pulled Pork \$13
strawberry shrub, apple salad, butter lettuce on brioche

Buffalo Chicken Wrap \$12
aji amarillo, pico de gallo, blue paradise cheese, avocado, lettuce in a flour tortilla

Coconut Wasabi Shrimp Wrap \$14
yuzu soy glazed mexican white shrimp, coconut wasabi slaw, avocado, peanuts

Shrimp Po' Boy \$14
mexican white shrimp, lettuce, tomato, pickles, pickled red onion, house remoulade on a roll

Big Eye Tuna Sandwich \$16
medium rare, fried green tomato, olive tapenade, avocado, lettuce in a flour tortilla

Roast Beef Sandwich \$13
field greens, tomato, pickled red onion, roasted tomato aioli, chili spread, blue paradise cheese on sourdough

Veggie Wrap \$12
gala apple, black currants, roasted almonds, roasted red peppers, golden beets, wild field greens, aged white cheddar tossed in dill yogurt in a flour tortilla

Pork Bánh Mì \$12
vietnamese street sandwich, pork ribs, radish, jicama, cilantro, pickled peanut, fish sauce, soy glaze, pressed on a roll

Heirloom Press \$12
heirloom tomato sauce, basil, fresh mozzarella, olive tapenade, pesto aioli on house baguette

Grilled Cheese \$11
aged white cheddar, caramelized onion, smoked pear and curant chutney, add serrano ham \$3

PB&J \$8
house jam, house peanut butter, whole wheat

We use raw egg yolks in some of our products. The consumption of raw or undercooked meats or eggs can be harmful to your health.

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COMFORTS

Buttermilk Fried Chicken \$13
sous-vide chicken fried golden, spices, fries

Babyback Ribs \$14
bourbon barbecue sauce, apple slaw

Beef Cheek Tacos \$12
braised in espresso, peanut mole

Fish N' Chips \$14
local white fish, tempura batter, house remoulade

Shrimp 'n' Grits \$14
white hominy, red eye gravy, sous vide farm egg

Mac N' Cheese \$8
gruyère, cheddar, goat, and blue cheeses, breadcrumbs

Wild Pacific Mussels \$14
steamed in allagash curieux, heirloom tomato, capers, crusty bread

Double Pork Chili \$8/\$14
served with scallions and aged dry jack

Fried Pickles \$8
dill aioli, pickled onion

Shishito Peppers \$5
piment d'espelette, fresh lime

Market Vegetables \$5
seasonally inspired

add foraged mushrooms and white truffle essence \$4

THE CURIOUS PALATE

BURGERS

choice of side salad, quinoa salad, fries, or seasonal salad

The Curious Palate Burger \$13
grand cru gruyère, lettuce, tomato, red onion, house pickles, aioli, heirloom tomato jam on a brioche bun

Bacon Bleu Burger \$14
applewood smoked bacon, blue paradise cheese, avocado, caramelized onions, aioli on brioche bun

Chili Cheese Burger \$14
double pork chili, aged white cheddar, spicy slaw, pickled onion, whole grain mustard on a brioche bun

Southern Burger \$14
scallion cream cheese, hot relish, butter lettuce, tomato, fried pickles and onions, house buttermilk ranch on a brioche bun

SOUP

seasonally inspired by local markets

Cup \$6
Cup + Side \$10
Bowl \$10

PIZZA

made with blue house IPA spent grain

Foraged Mushroom \$14
goat cheese, caramelized onion, pine nuts, white truffle oil

Heirloom Tomato Concasse \$12
pesto, mozzarella, roasted peppers, grilled artichoke, fresh basil

Smoked Pear \$12
blue paradise cheese, toasted walnuts, micro arugula

Fingerling Potatoes \$12
linguiça sausage, smoked gouda, béchamel, sage

FRIES

House Fries \$5
hand-cut kennebec potatoes, house catsup

Aioli Flight \$7
house fries, a selection of house aiolis

Chili Cheese Fries \$8
double pork chili, aged white cheddar, grand cru gruyère

White Truffle Fries \$8
aged dry jack cheese, espelette aioli

Yuca Fries \$6
spices, brown sugar, coconut wasabi aioli

KIDS

PB&J \$8
house jam, house peanut butter on wheat bread, fries

Pasta with Butter & Cheese \$5

Grilled Cheese \$6
mozzarella cheese on wheat bread, fries

Fish N' Chips \$10
Chicken Fingers \$10
breaded rocky jr. chicken tenders, fries

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OMELETTES

Veggie \$11
farmers' market veggies, aged white cheddar

Sausage \$13
linguiça, roasted red peppers, basil, smoked gouda

Bacon \$12
applewood smoked bacon, caramelized onion, grilled artichoke, grand cru gruyère

Mushroom \$12
pan roasted crimini mushrooms, red onion, goat cheese, white truffle essence

Salmon \$13
michel cordon bleu smoked salmon, scallion, cream cheese, roasted tomato, dill aioli

THE CURIOUS PALATE

BREAKFAST

Pancakes \$11
bellwether farms ricotta, mixed berry compote, rosewater honey

Breakfast Sandwich \$7
two fried eggs, grand cru gruyère on sourdough add bacon, serrano ham, or sausage \$2.50

Toad in a Hole \$11
sous-vide farm eggs, brioche, bacon powder, chipotle aioli, linguica sausage

Brooklyn Special \$12
two fried eggs, michel cordon bleu smoked salmon, scallion cream cheese, red onion, tomato aioli on sourdough

Shrimp 'n' Grits \$14
wild white shrimp, anson mills stone ground white hominy, sous vide farm egg, red-eye gravy

Blueberry Muffin & Seasonal Fruit Salad \$6
farm willow blueberries, green cardamom, maple rum butter, seasonal fruit

French Toast \$11
bourbon battered brioche, brown butter, golden raisin and pistachio syrup, crème chantilly

Buttermilk Biscuits \$12
crispy pork belly, sous vide farm eggs, wilted spinach, red-eye gravy

Breakfast Pizza \$12
applewood smoked bacon, linguica sausage, scrambled egg, tomato, cream cheese, basil

Parfait \$8
fruit, house granola, yogurt, raspberry foam

HOT DRINKS

we proudly serve intelligentsia coffee and tea

Coffee \$2.20/\$2.45
Café au Lait \$2.85
Espresso \$3.15
Latte \$3.80
Cappuccino \$3.80
Americano \$3.15
Macchiato \$3.25
Organic Tea \$2.70
english breakfast, earl grey, emerald green, peppermint, chamomile, rooibos

SIDES

Blueberry Muffin & House Made Rum Butter \$3

Two Eggs Scrambled or Fried and Toast \$5

Applewood Smoked Bacon \$3

Roasted Fingerling Potatoes \$2.50

Toast \$2
butter, house jam

Fra' Mani Breakfast Sausage \$5

Fra' Mani Little Ham \$3

Grits with Red Eye Gravy \$5

Biscuits 'n' Gravy \$4

Two Biscuits and Butter \$3

COLD DRINKS

Iced Coffee \$2.20
Iced Tea \$2.70
Fresh Grapefruit Pomegranate Juice \$3.50
Ginger Lemongrass Lemonade \$2.75
Arnold Palmer \$2.75
Fresh-Squeezed Orange Juice \$3.00
Organic Milk \$2.50
Mimosa \$9
orange juice, ginger lemongrass lemonade, or grapefruit pomegranate juice

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ON TAP

pints/pitches except where noted

\$7/\$19 White Dog WIPA 6.7%
El Segundo Brewing Company, CA

\$6/\$17 Mama's Little Yella Pils 5.2%
Oskar Blues Brewery, Lyons, CO

\$7/\$19 Black Butte Porter 5.2%
Deschutes Brewing, Bend, OR

\$6/\$17 Ellie's Brown Ale 5.5%
Avery Brewing, Boulder, CO

\$8 0.54/\$22 Weihenstephaner Hefeweissbier 5.4%
Bayerische Staatsbrauerei, Freising, Germany

\$6/\$17 Telegraph White Ale 4.5%
Telegraph Brewing Co., Santa Barbara, CA

\$7/\$19 Strand 24th Street Pale Ale 6.1%
Strand Brewing, Torrance, CA

\$7/\$19 Telegraph California Ale 6.2%
Telegraph Brewing Co., Santa Barbara, CA

\$8/\$22 Oaked Arrogant Bastard Ale 7.2%
Stone Brewery, Escondido, CA

\$7/\$19 Big Black Bear Stout 8.1%
Bear Republic Brewing Co., Cloverdale, CA

\$9 8oz Allagash Curieux 11%
Allagash Brewing, Portland, ME

THE CURIOUS PALATE

WINE

WHITE	RED
\$10/\$38 Chateau Ste. Michelle "Dr. Loosen Eroica" '09 Riesling, Columbia Valley, WA	Villa Mt. Eden \$11/\$39 '09 Pinot Noir, Sonoma Coast, CA
\$7/\$24 Bodega Tamari Reserva '09 Torrontes, Mendoza, Argentina	Vega Murillo \$8/\$30 '10 Tempranillo, Toro, Spain
\$10/\$38 Sokol Blosser '09 Pinot Gris, Dundee Hills, OR	Beringer Knights Valley \$11/\$39 '08 Cabernet Sauvignon, St. Helena, CA
\$7/\$26 Domaine de Château d'Eau '09 Sauvignon Blanc, Pays d'Oc, France	Les Violettes \$8/\$29 '09 Côtes du Rhône Varietal, France
\$11/\$38 Girard '09 Chardonnay, Russian River Valley, OR	Rutherford Hill \$11/\$38 '06 Merlot, Napa Valley, CA
\$9/\$33 Summerland Paradise Road '10 Viognier, Santa Maria, CA	

SPARKLING

\$8/\$27 Mionetto Prosecco Brut NV, Treviso, Veneto, Italy

\$5 Original Sin Apple or Pear Cider
New York, NY

COCKTAILS

Sangria \$7
red or white

Mimosa \$9
orange juice, ginger lemongrass lemonade, or grapefruit pomegranate juice

HAPPY HOUR SERVED FROM 3PM TO 7PM EVERY DAY. DRAFT BEER AND WINE BY THE GLASS ARE HALF PRICE.

HOT

we proudly serve intelligentsia coffee, espresso, and tea

Coffee \$2.20/\$2.45
Café au Lait \$2.85
Espresso \$3.15
Latte \$3.80
Cappuccino \$3.80
Americano \$3.15
Macchiato \$3.25
Organic Tea \$2.70
english breakfast, earl grey, emerald green, peppermint, chamomile, rooibos

BOTTLES

12oz except where noted

\$5 Stone Levitation Ale 4.4%

\$5 Stone Rule Ale 5.4%

\$7 Stone Oaked Arrogant Bastard Ale 7.2%

\$10/\$22oz Stone Sublimely Self-Righteous Ale 8.7%

\$10/\$22oz Stone 11.11.11 Vertical Epic Ale 9.3%

\$15/\$20ml Telegraph Rhinoceros 10%

\$15/\$20ml Telegraph Reserve Wheat 5.7%

\$12/\$20ml Telegraph Stock Porter 5.7%

COLD

Iced Coffee \$2.20
Iced Tea \$2.70
Fresh Grapefruit Pomegranate Juice \$3.50
Ginger Lemongrass Lemonade \$2.75
Arnold Palmer \$2.75
Fresh-Squeezed Orange Juice \$3.00
Organic Milk \$2.50

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THE CURIOUS PALATE

BISTRO MENU

Tenderloin Carpaccio \$12
madras curry oil, pickled peanuts, red shiso, sesame powder

Samoan Oka \$14
big eye tuna ceviche, crispy plantain, avocado, hibiscus

Shrimp Causa \$12
peruvian purple potato, avocado, crème fraîche, pickled red onion, cancha

Pan Roasted Criminis \$10
goat cheese, pine nuts, micro arugula, melted leeks, alder wood smoked sea salt

Steak Frites \$18
harissa rubbed hanger steak, hand cut kennebec frites, chimichurri aioli

Alligator and Pearl Barley Stuffed Quail \$22
black kale, gumbo broth, sage butter

Pan Seared Muscovy Duck Breast \$24
cippolini, golden chanterelles, confit, sweet peas, natural jus

Moules Frites \$14
wild pacific mussels steamed in allagash curieux ale, heirloom tomato, capers served with fries and piment d'espelette aioli

Fried Green Tomato and Goat Cheese Napoleon \$18
pesto couscous, variations of beets

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THE CURIOUS PALATE

SWEETS SHOP

Vanilla Panna Cotta \$8
berry compote, crème chantilly, almond tuille

Chocolate Paté \$8
salted caramel/rum raisin ice cream, cocoa crumbs

Curious Sundae \$8
espresso cocoa butter ice cream, salted caramel, candied pistachios

Seasonal Fruit Crumble \$8
buttermilk semifreddo

Banana Crêpes \$12
cane sugar and rum flambé, apricot jelly, white chocolate and cashew dust

ARTISINAL CHEESE PLATE

served with traditional accompaniments
selection of three \$14
selection of five \$20

Queso Leonora
Casille y Leon, Spain
Goat's milk. Soft-ripened natural mold rind, compact white interior.
Dry textured and full-bodied with herbaceous and lemon flavors.

Landoff Creamery, Landoff, NH
Raw cow's milk. Aged 4 to 5 months. Semi-firm with a rustic natural rind.
Bright buttermilk tang with savory brown butter notes.

Kinderhook Creek
Old Chatham Shepherding Company, Hudson Valley, NY
Sheep's milk. Creamy texture, natural rind with mushroom overtones and tangy herbal flavor

Blue Paradise
Hook's Cheese Company, Mineral Point, WI
Cow's milk. Double cream blue. Smooth, mild.

Dry Monterey Jack
Vella Cheese Company, Sonoma, CA
Cow's milk. Aged 7 to 10 months. Firm with a sweet, nutty flavor.

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CATERING

LEAVES & ROOTS

half tray serves 10-12 full tray serves 20-24

Chicken Salad Salad \$36/\$72
rocky jr. chicken with arugula pesto, cranberries, roasted tomatoes, balsamic vinaigrette, mixed greens

Brooklyn Salad \$45/\$90
smoked salmon, goat cheese, roasted tomatoes, red onion, balsamic vinaigrette, mixed greens

Misto Garden Salad \$36/\$72
cucumbers, apple, red onion, tomatoes, avocado, balsamic vinaigrette, mixed greens

Big Curious Salad \$39/\$78
christmas lima beans, feta, moroccan olives, roasted red peppers, beets, artichokes, balsamic vinaigrette, mixed greens

Butter Lettuce Salad \$39/\$78
pan roasted crimini mushrooms, golden beets, pickled red onion, bacon, brown butter croutons, blue paradise dressing

Chicken Satay Salad \$39/\$78
thai-marinated chicken thighs, house-roasted peanut sauce, japanese pickles, avocado, scallions, black sesame seeds, mixed greens

THE CURIOUS PALATE

HANDHELDS

twelve person minimum \$11 per person served with pickles

The Brooklyner
smoked salmon, goat cheese, roasted tomato aioli, house pickles, red onion on sourdough

Turkey Sandwich
sliced turkey, roasted tomato aioli, apples, goat cheese, red onion, lettuce on five-grain

Chicken Wrap
grand cru gruyère, roasted red peppers, cilantro, scallions, chipotle aioli in a flour tortilla

The Florentine
goat cheese, marinated baby artichokes, roasted tomatoes, spinach, avocado, moroccan olives, balsamic vinaigrette on five-grain

Chicken Satay Sandwich
house-roasted peanut sauce, japanese pickles, avocado, scallions on five-grain

Chicken Salad Sandwich
arugula almond pesto, cranberries, roasted tomatoes, lettuce on five-grain

Veggie Wrap
gala apple, black currants, roasted almonds, roasted red peppers, golden beets, wild field greens, tossed in dill yogurt in a flour tortilla

Roast Beef Sandwich
field greens, tomato, pickled red onion, roasted tomato aioli, chili spread, blue paradise cheese on sourdough

Coconut Wasabi Shrimp Wrap
yuzu soy glazed mexican white shrimp, coconut wasabi slaw, avocado, peanuts

PB&J \$8
house made jam and peanut butter on whole wheat

SOUPS

juisse call ahead to find out our soup of the day pint serves 2 gallon serves 16

Soup of the Day \$8/\$14/\$55

Double Pork Chili \$12/\$20/\$80
pork cheek and bacon, simmered in ale, pinquito beans, chipotle and pasilla chiles, scallions, aged dry jack

COMFORTS

half tray serves 12 full tray serves 24

Mac N' Cheese \$60/\$98
roth kase gruyère, aged white cheddar, goat and blue paradise cheeses, breadcrumbs

TACOS

teen person minimum \$10 per person

Beef Cheek
braised in espresso, mango salsa

Pulled Pork
guava bbq sauce, peanut soy yucca

Mahi-Mahi
grilled, chimichurri, sweet potato, spicy slaw

Pulled Chicken
braised in aji amarillo, cotija cheese, avocado, pico de gallo

Orders must be placed by 3PM on the day prior to pickup. Orders for fifty or more require 48 hours.

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CATERING

HORS D'OEUVRE

twenty-five piece minimum per item \$2/piece

Beggar's Purse of Duck Confit, Goat Cheese, and Melted Leeks

Garbanzo and Red Lentil Fritters with Cucumber Dill Tzatziki

Hamachi Tartare, Coconut Water, Avocado, Crispy Taro

Guava Glazed Pork Belly, Corn Cake, Harissa, Pickled Apple

Shrimp Ceviche, Marocado Vinaigrette, Plantain, Finger Lime

Stuffed Criminis, Mascarpone, Jalapeno Vinaigrette, Bread Crumbs, Pickled Shallot

Smoked Salmon, Whipped Brie, Chervil, Green Tomato Jam

Watermelon, Arugula Pesto, Crisped Ricotta, Serrano. Preserved Watermelon Rind

Big Eye Tuna Roll, Thai Basil, Egg, Daikon, Tobiko Roe

Mozzarella Bread Salad, Tomato, Avocado, Basil, Phyllo Cup

Hanger Steak, Cotija Cheese, Chimichurri, Persian Cucumber

Butter Lettuce, Golden Beet, Pickled Red Onion, Blue Paradise Cheese Dressing, Pistachio

Pork Rilette, Herbs, Toast, Piment d'Espelette

Mushroom Cappuccino, Organic Milk Foam, Chanterelle Salt

THE CURIOUS PALATE

PLATTERS

please call ahead to discuss details and availability

Salad Bar

Sushi Platter

Farmers' Market Flatbreads with Dips

Cheese Platter

Charcuterie Platter

Mini Sandwich or Slider Platter

Rib Platter with Apple Cider Slaw