

# BURBANK CAFÉ + BAR

## DINNER

OPEN DAILY

4:00 PM TO 12:00 AM

### STARTERS

- MEDITERRANEAN BOARD** 13  
hummus, falafel, white sauce, roasted garlic, pickled vegetables, olives, toasty baguette chunks  
add charcuterie 6
- ORGANIC HOUSEMADE CHIPS & SALSA** 9  
fresh corn tortilla chips, salsa roja, salsa verde
- ALL NATURAL BEEF SLIDERS** 13  
free range, barley fed beef, white cheddar, sriracha aioli, arugula, potato buns
- STOUT BATTERED ONION RINGS** 10  
served with a choice of dipping sauce
- CHICKEN TENDERS** 12  
housemade ranch dipping sauce
- QUESADILLA** 9  
queso, flour tortilla served with choice of salsa and sour cream  
add avocado 3, grilled all-natural chicken 6, grilled NY steak 12
- MAC & CHEESE** 13  
melty blend of white cheeses and parmesan, bechamel, bacon, toasted bread crumbs  
add grilled all-natural chicken 6
- CALIFORNIA CAESAR** 11  
chopped greens, golden raisins, parmesan, cucumbers, sunflower seeds, Caesar vinaigrette  
add sliced avocado 5, grilled all-natural chicken 6, grilled NY steak 12, wild Coho salmon 12
- SIMPLE SALAD** 10  
chopped greens, cucumber, carrots, watermelon radish, baby heirloom tomato, house sherry shallot vinaigrette  
add sliced avocado 5, grilled all-natural chicken 6, grilled NY steak 12, wild Coho salmon 12

### FRESH PRESSED JUICE

- GREENS** 8  
cucumber, celery, spinach, lemon, kale, parsley
- ROOTS** 8  
apple juice, lemon juice, ginger juice, beet juice
- SWEET CITRUS** 8  
apple, pineapple, lemon, mint

### SANDWICHES

ADD (+) AVOCADO...3, APPLEWOOD SMOKED BACON...3,  
ADD (++) GRILLED ALL NATURAL CHICKEN...6,  
UPGRADE (^) TO A SIDE SALAD...2, ONION RINGS...2  
**\*SERVED WITH FRESH CUT FRIES OR TATER TOTS**

- HB BURGER\*** 15  
grilled 6oz free range, barley fed beef patty, brioche bun, white cheddar, fresh tomato, onion, pickle, lettuce, burger sauce (+) (^)  
make it a double 6, sub Beyond plant based patty 1
- TURKEY CLUB\*** 16  
all-natural turkey breast, applewood smoked bacon, cheddar, roasted tomato, lettuce, basil aioli, toasted sourdough (+) (^)
- PRESSED CAPRESE\*** 14  
fresh burrata, roasted roma tomatoes, dressed arugula basil pesto (nut free), baguette (++) (^)

### ENTRÉE

- FISH TACOS** 16  
wild caught mahi mahi, red cabbage, pico de gallo, cilantro lime crema, organic corn tortilla, organic housemade chips and salsa
- SOBA NOODLE BOWL** 17  
grilled all-natural chicken, charred broccoli, shiitake mushrooms, cucumbers, green onion, arugula, cashews, sesame seeds, cilantro and lemon ginger tahini, sesame ginger dressing  
sub grilled NY steak 23, wild Coho salmon 23
- GRILLED WILD CAUGHT COHO SALMON** 27  
miso marinated salmon on a bed of wilted arugula, asparagus, shitake mushrooms and roasted sesame seeds
- STEAK FRITES** 29  
grilled 10oz NY boneless strip, roasted asparagus, chimichurri, fresh cut fries

LET'S DO DINNER + DRINKS,

THE BURBANK CAFÉ WAY

WE ARE CASHLESS. THANK YOU.

# BURBANK CAFÉ + BAR

## DRINKS

OPEN DAILY

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### COCKTAILS

<b>CLASSIC OLD-FASHIONED</b> Bulleit bourbon, luxardo, bitters	<b>14</b>
<b>H.B. MARGARITA</b> Cazadores anejo, lime juice, cointreau, agave	<b>14</b>
<b>HEMINGWAY DAIQUIRI</b> Copalli rum, luxardo, lime juice, grapefruit juice	<b>14</b>
<b>DIRTY MARTINI</b> Aviation gin, dry vermouth, olive brine, stuffed olive	<b>14</b>
<b>CUCUMBER-LIME GIMLET</b> Fords gin, cucumber infused syrup, lime juice	<b>14</b>
<b>SPICY PASSION FRUIT PALOMA</b> Mezcal, jalapeno demerara, Chinola passion fruit, lime juice, sugar rim	<b>13</b>
<b>MULE WITH A KICK</b> Tito's vodka, intense ginger liqueur, lime juice, ginger beer	<b>13</b>
<b>SICK DAY</b> Japanese whiskey, lemon juice, honey ginger syrup, umiki	<b>15</b>
<b>SARATOGA</b> Rittenhouse bonded rye, cider reduction, Hennessy VS, shaken with a cinnamon stick, lemon peel	<b>14</b>

### WINE

<b>WHITE</b>	<b>GLASS/BOTTLE</b>
<b>CHARDONNAY</b> The Fablest - 163 The Bee and Jupiter, Central Coast	<b>11/42</b>
<b>RIESLING</b> Marietta Nadi Wirz, Cienega Valley	<b>14/52</b>
<b>SAUVIGNON BLANC</b> Justin, Paso Robles 2023	<b>10/38</b>
<b>ROSÉ</b> Hogwash Rose, California	<b>9/36</b>
<b>RED</b>	<b>GLASS/BOTTLE</b>
<b>CABERNET SAUVIGNON</b> Daou, Paso Robles 2021	<b>14/52</b>
<b>PINOT NOIR</b> Sea Sun California, Monterey County 2022	<b>13/48</b>
<b>BLEND</b> Coppola Diamond Collection Claret 2021	<b>11/42</b>
<b>SPARKLING</b>	<b>GLASS/BOTTLE</b>
<b>PROSECCO</b> Ruffino	<b>9/38</b>
<b>BRUT ROSE</b> Shramsberg Mirabella	<b>57</b>

### BEER

<b>BUD LIGHT</b> 12 oz bottle	<b>6</b>
<b>PABST BLUE RIBBON</b> tall boy 24 oz can	<b>9</b>
<b>MODELO</b> 12 oz can	<b>6</b>
<b>CORONA EXTRA</b> 12 oz can	<b>6</b>
<b>BUENAVEZA</b> Stone Salt & Lime Lager, 19 oz can	<b>9</b>
<b>WHITE CLAW SELTZERS</b> ask for selection, 12 oz can	<b>7</b>
<b>PALI CALI PILSNER</b> Santa Monica Brew Works, 16 oz can	<b>9</b>
<b>HONEY BLONDE ALE</b> Pizza Port Brewing Co. 16 oz can	<b>8</b>
<b>A LITTLE SUMPIN SUMPIN ALE</b> Lagunitas, 12 oz can	<b>7</b>
<b>RIDE ON WEST COAST IPA</b> Golden Road 19 oz can	<b>9</b>
<b>THE DOPEST HAZY IPA</b> Crowns & Hops 16 oz can	<b>10</b>
<b>ORGANIC EARTH THIRST DOUBLE IPA</b> Eel River Brewing, 16 oz can	<b>10</b>
<b>PEANUT BUTTER MILK STOUT</b> Belching Beaver 12 oz can	<b>8</b>
<b>310 STOMPED SHANDY</b> Santa Monica Ale Works, 16 oz can	<b>9</b>
<b>SUN TRAP SOUR ALE</b> Three Weavers 12 oz can	<b>7</b>
<b>HARVEST APPLE JULIAN HARD CIDER</b> 16 oz can	<b>9</b>
<b>DRAFT</b> Ask server for rotating selection	<b>MP</b>

ROOM FOR A NIGHTCAP...

OR TWO?

