

# BURBANK CAFÉ + BAR

## DINNER

OPEN DAILY

4:00 PM TO 12:00 AM

### STARTERS

<b>MEDITERRANEAN BOARD</b>	<b>13</b>
hummus, falafel, white sauce, roasted garlic, pickled vegetables, olives, toasty baguette chunks add charcuterie 6	
<b>ORGANIC HOUSEMADE CHIPS &amp; SALSA</b>	<b>9</b>
fresh corn tortilla chips, salsa roja, salsa verde	
<b>ALL NATURAL BEEF SLIDERS</b>	<b>13</b>
free range, barley fed beef, white cheddar, sriracha aioli, arugula, potato buns	
<b>STOUT BATTERED ONION RINGS</b>	<b>10</b>
served with a choice of dipping sauce	
<b>CHICKEN TENDERS</b>	<b>12</b>
housemade ranch dipping sauce	
<b>QUESADILLA</b>	<b>9</b>
queso, flour tortilla served with choice of salsa and sour cream add avocado 3, grilled all-natural chicken 6, grilled NY steak 12	
<b>MAC &amp; CHEESE</b>	<b>13</b>
melty blend of white cheeses and parmesan, bechamel, bacon, toasted bread crumbs add grilled all-natural chicken 6	
<b>CALIFORNIA CAESAR</b>	<b>11</b>
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	
<b>SIMPLE SALAD</b>	<b>10</b>
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

<b>GREENS</b>	<b>8</b>
cucumber, celery, spinach, lemon, kale, parsley	
<b>ROOTS</b>	<b>8</b>
apple juice, lemon juice, ginger juice, beet juice	
<b>SWEET CITRUS</b>	<b>8</b>
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**

<b>HB BURGER*</b>	<b>15</b>
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	
<b>TURKEY CLUB*</b>	<b>16</b>
all-natural turkey breast, applewood smoked bacon, cheddar, roasted tomato, lettuce, basil aioli, toasted sourdough (+) (^)	
<b>PRESSED CAPRESE*</b>	<b>14</b>
fresh burrata, roasted roma tomatoes, dressed arugula basil pesto (nut free), baguette (++) (^)	

### ENTRÉE

<b>FISH TACOS</b>	<b>16</b>
wild caught mahi mahi, red cabbage, pico de gallo, cilantro lime crema, organic corn tortilla, organic housemade chips and salsa	
<b>SOBA NOODLE BOWL</b>	<b>17</b>
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	
<b>SPAGHETTI BOLOGNESE</b>	<b>21</b>
thick cut bucatini, tomato meat sauce, parmesan cheese and garlic toast	
<b>GRILLED WILD CAUGHT COHO SALMON</b>	<b>27</b>
miso marinated salmon on a bed of wilted arugula, asparagus, shitake mushrooms and roasted sesame seeds	
<b>STEAK FRITES</b>	<b>29</b>
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

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### COCKTAILS

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

### WINE

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

### BEER

<b>BUD LIGHT</b>	<b>6</b>
12 oz bottle	
<b>PABST BLUE RIBBON</b>	<b>9</b>
tall boy 24 oz can	
<b>MODELO</b>	<b>6</b>
12 oz can	
<b>CORONA EXTRA</b>	<b>6</b>
12 oz can	
<b>STELLA ARTOIS</b>	<b>9</b>
16 oz can	
<b>BUENAVEZA</b>	<b>10</b>
Stone Salt & Lime Lager, 19 oz can	
<b>WHITE CLAW SELTZERS</b>	<b>7</b>
ask for selection, 12 oz can	
<b>PALI CALI PILSNER</b>	<b>10</b>
Santa Monica Brew Works, 16 oz can	
<b>HONEY BLONDE ALE</b>	<b>10</b>
Pizza Port Brewing Co., 16 oz can	
<b>A LITTLE SUMPIN SUMPIN ALE</b>	<b>7</b>
Lagunitas, 12 oz can	
<b>RIDE ON WEST COAST IPA</b>	<b>10</b>
Golden Road, 19 oz can	
<b>THE DOPEST HAZY IPA</b>	<b>11</b>
Crowns & Hops, 16 oz can	
<b>BIG WEEKEND DOUBLE IPA</b>	<b>10</b>
Coronado Brewing Co., 16 oz can	
<b>DAZZLE BERRY SOUR ALE</b>	<b>11</b>
Tarantula Hill, 16 oz can	
<b>HARVEST APPLE JULIAN HARD CIDER</b>	<b>10</b>
16 oz can	
<b>DRAFT</b>	<b>10</b>
Ask server for rotating selection	

ROOM FOR A NIGHTCAP...

OR TWO?

