



KINGS ROAD CAFE

ESTABLISHED 1990

DINING ROOM & KITCHEN HOURS

Every day 7 am- 3 pm

TAKE-OUT HOURS

Mon-Fri 6:30 am-3 pm, Sat & Sun 7 am- 3 pm (Coffee/Pastries)

www.kingsroadcafe.com • Follow us @kingsroadcafe on social media

VISA • MASTERCARD • AMEX • DISCOVER • CASH

Please expect a charge for all substitutions and extras

Parties of 6 or more will have an 18% added gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

Served all day

EGGS

AVOCADO TOAST \$14

avocado salsa, fried egg, sprinkled paprika, red cabbage with lemon olive oil.

SMOKED SALMON TOAST \$16

hard boiled eggs, grilled sourdough, sherry vinaigrette, baby herbs

STEAK & EGGS \$20

Bordelaise sauce, certified angus sirloin, 2 eggs any style, breakfast potatoes and toast

EGGS BENEDICT \$18

canadian bacon, poached eggs, hollandaise sauce on croissant bun

2 EGGS ANY STYLE \$13

potatoes and toast
+ applewood smoked bacon, chicken sausage, or turkey bacon \$4

BREAKFAST PANINI \$18

artisanal ciabatta, fontina omelet, bacon, basil pesto, roma tomato

3-IN-1

buttermilk pancake, choice of breakfast meat, 2 eggs \$17

OMELETTES

SPINACH & GOAT CHEESE \$18

cremini mushroom, roma tomato, fresh avocado

VEGETABLE \$16

mushrooms, zucchini, caramelized onion, tomato, fresh avocado, basil

CHICKEN SAUSAGE & FONTINA \$18

handmade European sausage, topped with guacamole, sour cream, mojarro salsa

BAJA

CHORIZO OMELET \$18

house made chorizo, white cheddar, red onion, fresh avocado, cilantro

HUEVOS RANCHEROS \$17

eggs, corn tortillas, guacamole, rancho salsa, black beans, sour cream

BREAKFAST BURRITO \$17

eggs, black beans, spanish rice, mozzarella, guacamole

BREAKFAST QUESADILLA \$17

house made chicken sausage, egg, mozzarella, tomato, guacamole

GRIDDLE & GRAIN, FRUIT

CLASSIC BRIOCHE half/\$10

FRENCH TOAST full/\$15
strawberries & powdered sugar

BUTTERMILK PANCAKES \$15

homemade mixed berry compote

HOUSE MADE GRANOLA \$12

bananas and milk

STEEL-CUT OATMEAL \$12

bananas and mixed berries

SMOKED LOX BAGEL \$19

toasted sourdough bagel, cream cheese, roma tomato, red onion, Kalamata olive, dill cucumbers, baby herbs

FRESH FRUIT BOWL \$12

apple, banana, strawberry, red grape, cantaloupe
+ low-fat yogurt & granola, \$5

LUNCH

AWARD WINNING PIZZAS

SALADS & BOWLS

SIGNATURE BURGERS & PANINI

served with
signature red
cabbage salad
sub french fries,
mixed greens,
caesar salad,
sweet potato
fries \$2

BAJA GRILL

BURRATA CAPRESE	\$17	PEPPERONI	\$19
creamy burrata, roasted tomato, fresh basil, balsamic glaze		artisan pepperoni, mozzarella cheese	
COPPA	\$19	MUSHROOM	\$17
aged italian ham, fig jam, shaved parmesan		garden mushroom, basil pesto, thyme	
		FENNEL SAUSAGE	\$18
		handmade chicken sausage, basil pesto	
SALMON GRAIN BOWL	\$24	OVEN ROASTED CHICKEN SALAD	half/\$15 full/\$19
new zealand ora king salmon, farro, toasted almonds, golden raisins, arugula, vinaigrette, avocado		spiced pecans, dijon vinaigrette	
SHRIMP GRAIN BOWL	\$20	AHI TUNA GRILLED RARE SALAD	half/\$16 full/\$21
farro, toasted almonds, golden raisins, arugula, vinaigrette, avocado		sesame ginger dressing, mixed greens, roma tomato, cucumber, baby herbs, avocado salsa	
GRILLED STEAK SALAD	\$22		
certified angus sirloin, baby greens, grilled vegetables, roma tomato, avocado vinaigrette			
TOMATO BISQUE & GRILLED CHEESE PANINI	\$13	KINGS ROAD BURGER	\$19
artisanal sourdough, aged provolone & mozzarella		french butter brioche, grass fed beef, housemade bacon jam, cambozola, arugula, roasted garlic aioli	
FRESH MOZZERELLA	\$17	OVEN ROASTED CHICKEN	\$18
artisanal ciabatta, roasted roma tomato, basil, lemon olive oil		artisanal ciabatta, fresh avocado, caramelized onion, fontina, roasted garlic aioli	
SMOKED APPLEWOOD BLT&A	\$18	SPICY FRIED CHICKEN	\$18
artisanal ciabatta, romaine, roma tomato, fresh avocado, garlic aioli		french butter brioche, spicy jalapeno coleslaw, sweet pickles	
VEGGIE PANINI	\$16	AHI TUNA GRILLED RARE	\$19
artisanal ciabatta, grilled vegetable medley, goat cheese, basil pesto		handmade multi-grain bread, roma tomato, red onion, lemon olive oil	
TACOS	\$17	BURRITO	\$18
chicken, steak or shrimp served with caesar salad		chicken, steak, chorizo or shrimp black beans, spanish rice, mozzarella, guacamole. served with caesar salad	
QUESADILLA	\$18		
choice of chicken, steak, chorizo, shrimp, mozzarella, roma tomato, guacamole, cilantro, sour cream			

CAFE

PASTRIES

HOUSE MADE MUFFINS blueberry, zucchini walnut	\$4.5	CROISSANTS butter, chocolate, almond, ham & cheese	\$4/\$4.5
CHOCOLATE BANANA COFFEE CAKE	\$4	SCONES black currant, raspberry	\$4.5
BISCOTTI plain or chocolate dipped	\$4	BAKERY SPECIAL	AQ

BEVERAGES

KINGS ROAD COFFEE each cup made to order, refill 3.00 1 lb bag whole bean, 22.00	\$4	SPECIALTY LATTES vanilla, caramel, mocha	\$5.5
LATTE/CAPPUCCINO	\$5	ESPRESSO/MACCHIATO	\$4/\$4.5
ORGANIC MATCHA LATTE almond milk, honey	\$6	WHOLE LEAF TEA sencha green, earl grey, chamomile, english breakfast, jasmine, mint verbena	\$4
HOUSE MADE CHAI LATTE	\$6	FRESH SQUEEZED OJ	\$8
FRESH BREWED ICED TEA	\$4	FRESH SQUEEZED LEMONADE	\$5.5
ARNOLD PALMER	\$5	MATCHA-LEMONADE	\$6
JUICE apple, grapefruit, cranberry, tomato	\$4	FRUIT SMOOTHIE blueberry and/or strawberry banana	\$8
HOT CHOCOLATE ghirardelli dark chocolate	\$5	GREEN NUTRITIONAL BOOST SMOOTHIE	\$8.5
SPARKING PELLEGRINO	\$4	kale, spinach, banana, orange juice	
COKE/DIET COKE/7-UP	\$4		

BEER & WINE

10 ROTATING CRAFT BREWS ON TAP	AQ	MIMOSA	\$10
PROSECCO BRUT	\$9/\$32	WHITES chardonnay, sauvignon blanc, pinot grigio	\$9/\$32
		REDS pinot noir, cabernet, syrah	\$9/\$32