



# MENU

BREAKFAST | LUNCH | DINNER

MON-SAT 9AM-10PM | SUN 9AM-9PM

4351 WOODMAN AVE., SHERMAN OAKS, CA 91423

P. (818) 788-3700 F. (818) 788-3701



# BREAKFAST

Served Mon-Fri 9am-12pm, Sat/Sun 9am-2pm  
Only one substitution request per menu item.

## OMELETS & EGGS

Choice of roasted potatoes or fresh fruit, and toast (wheat or sourdough) on select items(\*). Add avocado - \$2 Substitute egg whites - \$2

2 Eggs Any Style\* | 12

Served with bacon, turkey bacon, or sausage links.

Garden Omelet\* | 14

Three eggs with Monterey jack, zucchini, spinach, tomato, and mushrooms.

American Omelet\* | 14

Three eggs with bacon, ham, sausage, and Monterey jack.

Garden Skillet | 14

Scrambled eggs with cheddar, potatoes, zucchini, mushrooms, and spinach. Served with side of toast.

Chilaquiles | 12

Toasted tortilla chips topped with tomato, red onion, green tomatillo salsa, mozzarella, feta, a sunny side egg and chopped cilantro with a side of guacamole and sour cream.

Huevos Rancheros | 12

Two toasted corn tortillas topped with black bean puree, shredded lettuce, homemade tomato salsa, feta, two sunny side eggs, and chopped cilantro.

## SANDWICHES

Choice of roasted potatoes or fresh fruit.

Breakfast Sandwich | 13

Scrambled eggs, bacon, and white cheddar on toasted sourdough.

Golden Cowboy | 13

Scrambled eggs, pulled short ribs, and chipotle aioli on a toasted butter brioche.

*Please note that our kitchen is not set up to manage severe food allergies.*

## BENEDICTS

Served with hollandaise on a toasted English muffin. Choice of roasted potatoes or fresh fruit.

Garden | 14

Poached eggs with spinach and tomato.

Open Faced | 15

Poached eggs with ham and arugula.

Crab Cake | 17

Poached eggs with 2 fresh crab cakes, arugula, and capers.

Short Rib | 16

Poached eggs with pulled short rib and arugula.

## BREAKFAST BURRITOS

Choice of roasted potatoes or fresh fruit.

Classic | 14

Scrambled eggs, bacon, potatoes, and cheddar in a flour tortilla.

Garden | 14

Scrambled eggs, mushrooms, spinach, zucchini, avocado, potatoes and cheddar in a spinach tortilla.

Carnivore | 14

Scrambled eggs, bacon, ham, sausage, potatoes, and cheddar in a flour tortilla.

Short Rib | 15

Scrambled eggs, short ribs, potatoes, and chipotle aioli in a flour tortilla.

## SWEET & SAVORY

Avocado Toast | 12

Two pieces of sourdough toast topped with avocado, arugula, onion, tomato, salt, and pepper tossed in our sweet lemon olive oil dressing. Add two eggs - \$3

Banana French Toast | 13

Thick Challah bread topped with sliced bananas and maple syrup.



# STARTERS & SALADS

Only one substitution request per menu item.

## STARTERS

Basket of House Steak Fries | 7

Sweet Potato Fries | 8

White Truffle Arugula Fries | 8

House steak fries tossed in white truffle oil, thick grated parmesan and fresh arugula.

Short Rib Fries | 13

House steak fries topped with our homemade pulled short ribs, Monterey jack, cheddar, and spicy aioli.

Mediterranean Sampler | 9

Mixed olives, feta cheese, walnuts, hummus, pepperoncini's, and toasted sourdough.

Roasted Vegetables | 11

Skillet roasted assorted seasonal vegetables with olive oil and lightly salted.

Meatballs | 10

Baked meatballs with marinara sauce topped with melted mozzarella.

Baked Eggplant Parmesan | 11

Breaded eggplant with marinara sauce topped with melted mozzarella.

Crab Cakes | 13

2 crispy crab cakes served with arugula, cherry tomatoes, olives, pepperoncinis, pesto aioli and a lemon vinaigrette.  
(Try our grilled Maryland-Style - \$4)

Asian Style Chicken Wings | 15

Tossed in a sweet ginger-chili glaze topped with fresh scallions, sesame seeds and spicy aioli.

Buffalo Wings | 14

Tossed in traditional buffalo sauce topped with scallions with ranch on the side.

## SOUP OF THE DAY

Cup | 3 Bowl | 6

## SALADS

Add avocado - \$2 Add chicken - \$4

Add tiger prawns or salmon - \$6

Kicked Up Kale Caesar | 12

Romaine hearts, kale, shaved parmesan with homemade garlic and rosemary croutons, tossed in our caesar dressing.

Greek | 14

Romaine hearts, mixed greens, cucumbers, olives, onions, tomatoes, pepperoncinis and feta with lemon vinaigrette on the side.

Roasted Beets | 14

Romaine hearts, mixed greens, red and yellow beets, sliced apple, goat cheese and toasted walnuts with champagne vinaigrette on the side.

Chopped Cobb | 15

Romaine lettuce, bacon, egg, tomato, and blue cheese with balsamic vinaigrette on the side.

Mexican | 16

Iceberg lettuce, chicken, sweet corn, black beans, tomato, avocado, tortilla chips, cilantro, tossed in our BBQ Ranch dressing. Add roasted jalapeño - \$1

Chinese Chicken | 16

Napa cabbage, iceberg lettuce, shredded chicken, carrots, scallions, and fried wontons, tossed in ginger vinaigrette.  
Add sliced apple - \$1



# SANDWICHES & QUESADILLAS

Only one substitution request per menu item.

## SANDWICHES

All sandwiches come with a choice of side: Potato Salad, Macaroni Salad, Green House Salad, or Cup of Soup. Sub Steak Fries, Sweet Potato Fries or White Truffle Fries - \$2

### Avocado Toast | 12

Two pieces of sourdough toast topped with avocado, arugula, onion, tomato, salt, and pepper tossed in our sweet lemon olive oil dressing. Add two eggs - \$3

### The Mean Green | 13

Fresh mozzarella, avocado, spinach, goat cheese, and pesto on wheat.

### Turkey Caesar Wrap | 14

Oven-roasted turkey breast, bacon, parmesan, lettuce, tomato, onion, avocado, and caesar dressing in a spinach tortilla.

### Pressed Tuna Wrap | 14

White albacore tuna, cheddar, lettuce, tomato, onion, and pickle in a spinach tortilla.

### Turkey Sandwich | 14

Oven-roasted turkey breast, avocado, tomato, cucumber, arugula, and pesto aioli on toasted wheat bread.

### Garden BLTA | 15

Bacon, lettuce, tomato, avocado, cheddar, arugula, and pesto aioli on a butter brioche.

### Turkey Club | 16

Oven-roasted turkey breast, bacon, Monterey jack, avocado, pickled shallots, tomato, and pesto aioli on ciabatta bread.

### Golden Cowboy | 15

Scrambled eggs, pulled short ribs, and chipotle aioli on a toasted butter brioche.

### Chicken Kebob Wrap | 15

Chicken kebob with lettuce, tomato, onion, and lemon dill aioli in a flour tortilla.

### Jidori Chicken & Brie | 16

Grilled chicken breast, bacon, brie, arugula, mayo, and fig jam on ciabatta bread.

## ARTISAN GRILLED CHEESE

All grilled cheeses come with a choice of: Potato Salad, Macaroni Salad, Green House Salad, or Cup of Soup. Sub Steak Fries, Sweet Potato Fries or White Truffle Fries - \$2 Add sunny-side egg - \$1.50 Add avocado - \$2 Add tuna - \$3 Add bacon - \$2

### Simple | 11

White cheddar, American, Monterey jack and a touch of cream cheese on sourdough.

### Caprese | 13

Fresh mozzarella, white cheddar, tomato, and basil on sourdough.

### Turkey & Brie | 14

Oven-roasted turkey breast, brie, white cheddar, apple chutney, and arugula on sourdough.

### Croque Au Michele | 15

Oven-roasted turkey breast, bacon, white cheddar, brie and tomato on sourdough topped with a sunny-side egg.

### Spicy Short Rib | 16

Pulled beef short ribs, Monterey jack, white cheddar, spinach, roasted red bell peppers, and spicy aioli on sourdough.

## QUESADILLAS

All quesadillas come with a scoop of guacamole, sour cream, and homemade salsa.

### Simple | 10

Wisconsin mozzarella, white cheddar, and parmesan. Add chicken - \$4 Add onion, mushroom, red bell peppers, or Jalapeño - \$1 per item

### Chicken Pesto | 13

Free range chicken, mozzarella, pesto, red onion, and dried cranberries.



# BURGERS, PIZZAS, & ENTRÉES

Only one substitution request per menu item.

## BURGERS\*

All burgers come with a choice of:  
Potato Salad, Macaroni Salad, Green House Salad,  
Cup of Soup. Add cheese - \$1 Sub Steak Fries,  
Sweet Potato Fries or White Truffle Fries - \$2

### Prime Angus Burger | 15

Half-Pound Prime Angus beef, lettuce, tomato,  
onion, pickle, and mayo.

### Club Cheeseburger | 17

Half-Pound Prime Angus beef, bacon, American cheese,  
avocado, lettuce, tomato, onion, pickle and mayo.

### Garden Burger | 14

Organic vegetable patty, lettuce, tomato, onion,  
pickle, caramelized onion jam, and chipotle ketchup.

### Voila Burger | 17

Half-Pound Prime Angus beef patty, goat cheese,  
oven-roasted tomato, arugula, and truffle aioli.  
Add fried egg - \$1.50

### Asian Style Turkey Burger | 17

Ground turkey and ground turkey sausage patty, cheddar,  
lettuce, tomato, onion, avocado salsa, shredded carrots,  
purple cabbage, and a sweet chili glaze.

## STONE FIRED PIZZAS

All pizzas are 10 inches (6 slices) and made  
with our homemade sauce, Wisconsin mozzarella  
and parmesan cheese.

### Three Cheese | 12

Wisconsin mozzarella, white cheddar, and parmesan.

### Margherita | 14

Fresh tomato and basil.

### Pepperoni | 14

Premium sliced pepperoni.

### Hawaiian | 15

Fresh roasted pineapple and black forest ham.

### Sausage & Pepper | 15

Italian sausage and roasted red bell pepper.

### Forest Mushroom | 15

Roasted garlic and goat cheese spread,  
mushroom, arugula, and truffle oil.

### Prosciutto & Fig | 17

Roasted fig and goat cheese spread, prosciutto,  
fig, arugula, and olive oil.

### Pulled Short Rib | 17

Roasted garlic and goat cheese spread, pulled beef short rib,  
grilled onion, spinach, and red bell peppers.

## ENTRÉES

### Skillet Baked Mac & Cheese | 12

Baby pasta shells, cheese and cream sauce topped with  
a herb crust. Add truffle oil, broccoli or bacon - \$2/each  
Add pulled short ribs - \$4

### Penne Alla Vodka | 13

Garlic cream tomato vodka sauce topped with parmesan cheese.  
Add a fresh Maryland-style grilled crab cake - \$6  
Add jumbo shrimp - \$5 Add chicken - \$4

### Garden Primavera | 15

Linguini with roasted seasonal vegetables in a creamy  
garlic white wine sauce.

### Grilled Kebobs

#### Chicken \$17 | Beef \$20

Choice of two juicy marinated skewers topped with  
grilled onions and bell peppers with a lemon vinaigrette.  
Side of spiced basmati rice and a house green salad.

### Fish and Chips | 16

Three pieces of breaded white cod, our house steak fries,  
with a side of homemade tartar sauce.

### Broiled Atlantic Salmon | 20

Fresh Atlantic salmon, roasted vegetables, twice baked  
potato, topped with capers and lemon vinaigrette.

*\* Per California regulations, burgers must be  
cooked at a minimum of medium. You may  
order rare or medium-rare at your own risk.*



# BEVERAGES

## COLD DRINKS

Sodas | 3

Coke, Diet Coke, Sprite.

Dr. Browns Bottled Soda | 3.25

Black Cherry, Diet Black Cherry, Cream Soda,  
Diet Cream Soda, Ginger Ale.

Juice | 3.5

Orange, Apple.

Lemonade | 3.25

Unsweetened Iced Tea | 3.25

Black, Hibiscus, or Passion.

Mountain Valley Bottled Water

Sparkling Blackberry Pomegranate | 11 oz - \$3

Spring or Sparkling | 16 oz - \$4 | 1 Liter - \$5

## JAVA BAR

Garden Café is proud to serve LAVAZZA coffee.

All espresso drinks are made with 2 shots of LAVAZZA super  
crema espresso. Add flavor - \$.50 (Vanilla, Hazelnut, Caramel).

Sub. almond milk - \$.50 | Extra espresso shot - \$1.50

Coffee | 3

Available hot or iced.

Espresso | 3.5

Americano | 3.5

Café Latte | 4

Available hot or iced.

Mocha | 4.75

Traditional, White Chocolate, Tuxedo. Available hot or iced.

Cappuccino | 4

## HOT TEA & COCOA

Mighty Leaf Tea Pot | 4

Green - Green Tea Tropical, Marrakesh Mint.

Black - Organic Darjeeling Estate, Earl Grey.

Herbal - Chamomile Citrus, African Nectar.

Garden Hot Cocoa | 4

Traditional, White Chocolate, Tuxedo.

Chai Tea Latte | 4

## WHITE WINES

Poppy Chardonnay

6oz - \$9 | 9oz - \$12 | 1/2 Liter - \$21 | Bottle - \$29

Maso Canali Pinot Grigio

6oz - \$10 | 9oz - \$13 | 1/2 Liter - \$23 | Bottle - \$31

Whitehaven Sauvignon Blanc

6oz - \$11 | 9oz - \$14 | 1/2 Liter - \$25 | Bottle - \$34

Sparkling Wine | 6 glass | 25 bottle

Fess Parker Riesling | Bottle 31

## RED & ROSÉ WINES

Fleur de Mer Rosé

6oz - \$12 | 9oz - \$16 | 1/2 Liter - \$29 | Bottle - \$40

Llama Malbec

6oz - \$9 | 9oz - \$12 | 1/2 Liter - \$21 | Bottle - \$29

J Lohr Cabernet Sauvignon

6oz - \$11 | 9oz - \$14 | 1/2 Liter - \$25 | Bottle - \$34

MacMurray Pinot Noir

6oz - \$11 | 9oz - \$14 | 1/2 Liter - \$25 | Bottle - \$34

Donati Family Vineyards Merlot | Bottle 37

Morgan Syrah | Bottle 45

## CHAMPAGNE COCTAILS

\* Special - 3 drinks for the price of 2 / per person.

Bellini | glass 7 | 14 special\*

Champagne and cranberry peach juice.

Mimosa | glass 6 | 12 special\*

Champagne and orange juice.

Strawberry Cocktail | glass 7 | 14 special\*

Champagne and strawberry juice.

## BEER

### DRAFT BEERS

North Coast Scrimshaw Pilsner - \$8 | Almanac West Coast IPA - \$9

Weihenstephaner Hefeweizen - \$7 | Lost Coast Tangerine Wheat - \$7

### BOTTLE & CANNED BEER

Trustworthy IPA 16oz can - \$9 | Allagash Curieux 12oz bottle - \$12

Strand Throwback Lager 16oz can - \$7 | Anderson Valley Boont

Amber Ale 12oz bottle - \$6 | North Coast Old Rasputin Imperial

Stout 12oz bottle - \$7 | Stem Off-Dry Cider 12oz can - \$7

