

ALL DAY BRUNCH

BRUCE MEYER'S BREAKFAST BURRITO...\$15

Flour or gluten free tortilla, pasture raised eggs, tots, California cheese, avocado, avocado-tomatillo salsa, mango habanero salsa

Add Chicken Sausage...\$3 / Add Chorizo...\$3

WOLFGANG'S BREAKFAST SANDO...\$15

Brioche bun, chicken sausage, pasture raised eggs, smashed tots, American cheese, Yellowbird aioli, arugula

AHMANSON'S PANCAKES...\$16

3 cakes, local organic jam compote, fresh berries

SABRINA'S EVERYTHING BAGEL...\$16

Everything bagel, crushed avocado, poached egg

EVAN MEYER'S BREAKFAST TACOS....\$15

Organic eggs, queso fresco, Yellowbird aioli, pickled red onion

Add Chicken Sausage...\$3 / Add Chorizo...\$3

CAST IRON WAFFLE...\$16

Organic flour waffles with whipped honey butter & honeycomb

MANX OVERNIGHT OATS...\$13

Organic overnight oats made with almond milk, cinnamon, spices, local berries

CHIP'S BREAKFAST PIZZA...\$18

Panna sauce, mozz, bacon, over easy eggs

Add Chicken Sausage...\$3 / Add Chorizo...\$3

Dietary Substitutions:
Sub Plant Based Eggs
Sub Gluten Free Tortilla
Sub Gluten Free Bun
Sub Vegan Chorizo Sausage

AFTERNOON DELIGHTS

GONZALEZ'S GUACAMOLE...\$12

Hass avocado, pomegranate seeds, tortilla, mango habanero salsa

HAGERTY'S HUMMUS...\$12

Chickpea, tahini, served with crudite & za'atar flatbread

TUNA & AVOCADO TARTARE...\$18

Sustainable tuna, smashed avocado, cucumber, sesame seeds

FROM THE GARDEN

ROBB WALTON'S COBB SALAD...\$21

Little gem, grilled chicken, bacon, blue cheese, heirloom tomato, cucumber, hard boiled egg, avocado, house ranch

FREEMAN'S CHOPPED SALAD...\$17

Baby gem lettuce, black olive, garbanzo beans, cucumber, tomato, red pepper, emmental cheese, parm red wine dijon vinaigrette

SOURDOUGH PIZZAS

PENSKE'S PEPPERONI...\$19

Fresh mozzarella, nitrate-free pepperoni, tomato sauce
Add Flamingo Estate Hot Honey \$1

VARNER'S MARGHERITA...\$17

Fresh mozzarella, basil, tomato sauce

RAHAL'S MUSHROOM...\$19

Fontina cheese, taleggio, roasted red onion, thyme

VINNY'S VEGGIE...\$19

Fresh mozz, black olive, roasted red pepper, shiitake mushroom, roasted red onion, fresh basil, whipped burrata

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. WE ARE NOT A GLUTEN FREE OR VEGAN KITCHEN. CROSS CONTAMINATION MAY OCCUR.

LUNCH HANDHELDS

FRANZ'S BAJA FISH TACOS...\$20

Beer battered cod, chipotle crema slaw, avocado-tomatillo salsa, flour tortillas, picked red onion

NEARBURG'S CHICKEN SANDO...\$23

Grilled chicken breast, black pepper mayo, avocado, tomato, swiss cheese, smoked bacon, on brioche bun

Served with seasoned fries or kale salad

PHILLIP'S CHEESEBURGER...\$23

Double cheese burger, bacon jam, smoked mustard mayo, pickled red onion, American cheese, on brioche bun

Sub Plant Based "Beef"

Served with seasoned fries or kale salad

MERLE'S TUNA MELT...\$18

House tuna salad, heirloom tomato, Swiss, on fresh baked sourdough bread

Served with seasoned fries or kale salad

BEEF BURGER SLIDERS...\$18

Ground beef patty, lettuce, tomato, American cheese, on brioche bun

MINDFUL MANX BOWLS

Spicy Tuna Poke...\$19

Spicy tuna, white rice, avocado mandarin segments, seaweed salad, furikake

Free Range Chicken...\$19

Free range chicken, white rice, Manx secret sauce, edamame, cucumber, nori, furikake, pickled mushroom, yuzu cabbage

MEYERS MANX CAFE
Los Angeles
6060 WILSHIRE BLVD.
THE PETERSEN MUSEUM
Smiles for Miles

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