



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, pepperoncini's, 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, pepperoncini's 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

