

SOUP

All of our soups are made from scratch.

PLANT BASE

Monday: Carrot Ginger...

Tuesday: Curry Tomato Basil...

Wednesday: Potato Leek...

Thursday: Cauliflower...

Friday-Sunday: Lentil Kale...

Cup 4.95 | Bowl 5.95

MEAT BASE

Mama's Chicken

Sausage-White Bean

Chili con Carne

Chicken Tomatillo

Clam Chowder

Cup 5.95 | Bowl 6.95

CHOP BOARD

MIX & MATCH

Served with house marinated grown olives, baguette & fresh fruit.

Extra Green Olives +4.95 | Extra baguette +3.95

Choice of three (3) 18.95

Choice of five (5) 28.95

Chef's Pick (2) cheese (2) meat 23.95

ARTISAN CHEESE

• Blue Moody Smoked (Wisconsin) small batch, cow

• Burrata (Pomona, CA) cow

• St. Geronimo (Nicasio, CA)
washed rind, organic cow's milk

• Honey Goat (Wisconsin) pasteurized goat

• Truffle Tremor (Cypress Groove, CA)
Italian truffles, goat

ARTISAN MEAT

• Berkshire Cross Proscuitto (Iowa)
Pork from Missouri's Heritage Acres

• Finocchiona Salami (San Francisco, CA)
Pork with fennel seed

• Loukanika (Portland, OR)
Greek style salami, cumin & orange zest

• Chorizo Casero (San Francisco, CA) Slow aged, pork

• Texas Wild Boar Salami (Salt Lake City, UT)
Uncured, Feral Swine

SMALL BITES | SHARE

CLASSIC SHOESTRING FRIES (vg, gf). 5.95

TRUFFLE FRIES (vg, gf). 7.95

HUMMUS BOARD

House-made hummus with feta & house marinated green olives, crudité and naan bread (v, vg option) 11.95

BURRATA - CHERRY TOMATO

Burrata cheese with marinated cherry tomatoes, basil, garlic, dressed in balsamic, EVOO and toasted baguette (v). 10.95

EMPANADAS (Choose two)

Veggie-Cheese, Spicy Beef-Cheese, Chicken Tinga or Cuban Pork. 11.95

SPECIALTY

SHEPHERD'S PIE

ground beef, hot Italian sausage, bacon, bell pepper, tomato, garlic, onion, chili, garlic mashed potatoes and cheddar cheese (gf). 16.95

BRAISED SHORT RIBS

mushroom, onion, carrot, marinated fresh tomato, garlic mashed potatoes, demi-glace and spinach pesto (gf). 24.95

BRAISED OXTAIL SLIDERS (2)

36 hrs braised oxtail, sharp provolone, baby arugula, mayo on brioche bun, served with coleslaw and classic fries. 20.95

BRAISED NIMAN PORK CHEEKS

With our homemade stock, medley of mushrooms, fried polenta sticks and baguette slices (gf). 18.95

MUSHROOM WITH EGG*

Medley of mushrooms, vegetable stock, polenta cake, poached egg, baguette slices (v, vg option, gf). 15.95

ORGANIC SALAD | GRAIN

All of our dressings are made from scratch.

+Add: Salmon, +8 | Togarashi fried chicken breast +6 | Poached chicken breast (cold) +4

HOUSE SIDE SALAD

Organic mixed greens, tomato, cucumber, pickled red onion, lemon oregano vinaigrette (v, gf). 6.95

3RD STREET SALAD

Butter lettuce, corn, black bean, tomato, red bell pepper, red onion, wonton crisps and cilantro lime vinaigrette (vg) 11.95

BEEF SALAD

Mixed greens, red beets, goat cheese, cashew, citrus balsamic reduction (v, gf). 12.95

FARM SALAD

Organic mixed greens, avocado, tomato, cucumber, red onion, green olives, feta with lemon oregano Vinaigrette (v, gf). 12.95

WEDGE SALAD

Romaine, apple-wood smoked bacon, blue cheese, tomato and pickled red onion with house-made croutons & herb dressing. 12.95

FLATBREAD

GARDEN FRESH

Fresh tomato, basil, mozzarella and balsamic reduction (v). 10.95

POPEYE & OLIVE OIL

Organic baby spinach sautéed wild cremini mushroom & onion, roasted tomato, sharp provolone and organic spinach pesto (v, no nuts). 12.95

PASTRAMA on FLATBREAD

New York style pastrami sautéed wild mushroom, fresh mozzarella, tomato and fresh basil. 15.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

v - vegetarian vg - vegan g - gluten free

ROASTED POBLANO CHICKEN CAESAR

Romaine lettuce, marinated chicken breast, mandarin orange, house-made croutons and Caesar Poblano dressing. 14.95
Add Parmesan +\$1

CHIPOTLE CHICKEN TINGA TOSTADA

With house-made refried beans on fried tortillas, topped with avocado, lettuce, tomato, salsa and sour cream (Hint of spiciness, gf). 15.95

SALMON BOWL

With Beurre Blanc sauce. Served with organic quinoa, ratatouille, caramelized onion, roasted garlic, and garnished with fresh dill (gf). 18.95

VEGETARIAN BOWL

Duxelles (mixed wild mushrooms, onion, walnuts & herbs), butternut squash, herbed brown rice, avocado, tomato, spinach, scallion and Parmesan cheese (v, gf). 14.95

ON-A-BUN

+Add: house side salad or fries +5 | Truffle fries +6

BBQ PULLED PORK

slow cooked pulled pork, spicy BBQ sauce and coleslaw on brioche. 10.95

SOUTHWEST CHICKEN

sous vide chicken breast, applewood bacon, pepper-jack, roasted bell pepper, tomato, live butter leaf lettuce and cilantro. 11.95

TOGARASHI FRIED CHICKEN

chicken breast brined in buttermilk, Togarashi chili batter, deep fried, drizzled with honey, and spicy aioli, topped with lettuce & tomato. 12.95

SOFT SHELL CRAB

wakame seaweed and saffron aioli on an English muffin. 12.95

- Credit card payment(s) are limited to four (4) per check or table

- A 20% gratuity will be added for parties of 6 or more. Plus, a 4% service charge will be added to each check to ensure competitive industry compensation of non-tipped employees.

In support of this initiative, the restaurant retains the entirety of the charge. Guests may still tip as they please. Thank you for supporting our staff.

SQUEEZED

LEMONADE 4

SEASONAL JUICE

Please, inquire offering (no refill). 5

HOME-MADE SODA

Made with fresh juice or homemade syrup, club soda and honey simple syrup. 5

Choose one: Grapefruit, hibiscus, lemon-lime, orange, pineapple, Shirley Temple or tamarind

- subject to vary, depending on availability

BOTTLED | CANNED

CLASSIC COKE, DIET COKE OR SPRITE

(can) 2.50

MEXI COKE OR SPRITE

(bottled) 3

BOTTLED WATER

Sparkling or still (500 ML or 1 LT) 3 | 5

CLUB SODA 3

GINGER ALE 3

TONIC WATER 3

COCK & BULL GINGER BEER 4

BREWED - HOT - ICED

+Add shot of Bourbon Whiskey +5.00

*TODAY'S BREW COFFEE

Stumptown Hair Bender 4

HOT TEA

(Certified Organic) 4

English Breakfast, Pinhead Gunpowder Green

ICED TEA OR ARNOLD PALMER

(Tropical) 4

HOUSE COLD BREWED COFFEE

(no refill) 5

SWEETS

SEASONAL BREAD PUDDING

with whiskey caramel sauce & vanilla ice cream.

Please, inquire offering (v). 9

“PICK ME UP”

Tiramisu with chocolate ganache (v). 8

“SCRUMPDIDDLYUMPTIOUS”

flourless chocolate cake with fresh berry &

reduction (v, gf). 9

FRESH OUT OF OVEN COOKIE

Please, inquire offering (v). 2.50



- Locally grown • Globally inspired • Artisanally produce -

EAT DRINK AMERICANO
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HOURS:
MONDAY-THURSDAY 11:00AM - 10:30PM | FRIDAY-SATURDAY 11:00AM - 12:30AM | SUNDAY 11:00AM - 5:00PM
Kitchen closes 30 minutes before closing time.

EDA promotes The Designated Drive Program.
We have cab, Lyft or Uber membership to ensure your safe return home.