

Alcove Cafe & Bakery

1929 Hillhurst Ave Los Angeles CA 90027 · +13236440100 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS OR WHENEVER YOU WANT ‘EM 3

Guacamole	\$8.95
chunky haas avocados, onions, cilantro, tomatoes, jalapenos and more, served with housemade tortilla chips	
Angus Beef Sliders	\$12.95
three mini angus beef burgers with applewood smoked bacon, vermont aged cheddar cheese and horseradish mayo	
Mini Crab Cakes	\$12.95
the usual suspects but loaded with blue fin crab and topped with chipotle aioli	

SOUP 3

Soup	AVAILABLE OPTIONS
served with bagel chips	\$4.95
	Cup: \$6.95
	Bowl: \$10.95
Half And Half	\$10.95
a cup of today’s soup & half of any “grilled panino or melt” sandwich or a cup of today’s soup & alcove house salad or caesar salad	
Hearty Beanless Texan Chili	AVAILABLE OPTIONS
with angus beef and chorizo topped with jalapeno jack cheese	Cup: \$6.95
	Bowl: \$11.95

CHEESE TOWERS 2

For Two Cheese Lovers	\$15.00
assortment of three cheeses, fresh fruit and specialty crackers and breads, don’t forget the wine!	
For A Group Of Cheese Lovers	\$25.00
same as above, but for more!	

CRISPY LEAFY ORGANIC GREENS 10

Classic Cobb Salad	\$13.95
sliced marinated grilled chicken breast, egg, tomato, applewood smoked bacon, maytag bleu cheese, avocado, shredded romaine and iceberg with balsamic vinaigrette on the side	
Ginger Shrimp Salad	\$14.95
seared ginger marinated shrimp with mixed greens, sauteed mushrooms, enoki mushrooms, tomatoes and plum dressing	

Grilled Steak Salad	\$14.95
sliced new york strip steak, maytag bleu cheese, grilled tomatoes, caramelized onions, sauteed mushrooms over mixed baby greens with balsamic vinaigrette on the side	
Grilled Salmon Salad	\$14.95
grilled atlantic salmon, sliced bermuda onion, tomato, cucumber, and capers atop mixed baby greens with balsamic vinaigrette on the side	
Blackened Chicken Salad	\$13.95
blackened chicken, strawberries, arugula, dried cranberries, feta cheese, and pine nuts, served with strawberry vinaigrette	
Grilled Vegetable Salad	\$11.95
medley of grilled vegetables including corn, summer squash, asparagus, red bell peppers and mixed baby greens with balsamic vinaigrette on the side (pssst...add grilled shrimp, salmon or chicken)	
Chopped Salad	\$11.95
mixed baby greens, beets, roasted pine nuts, bermuda onions, dried cranberries, maytag bleu cheese with balsamic vinaigrette on the side	
Spinach Salad	\$11.95
baby spinach leaves, sliced red delicious apples, avocado, applewood smoked bacon and bermuda onion served with balsamic vinaigrette on the side	
Bean, Bean, Bean Salad	\$10.95
black beans, cannellini beans and garbanzo beans marinated in fresh herbs, lemon juice, olive oil and chopped bermuda onions topped with pesto and avocado (hmmm...try it with grilled shrimp, salmon or chicken)	
Alcove House Salad	\$10.95
mixed baby greens, cucumbers, tomatoes, radishes, spiced pecans and shaved aged parmesan cheese with balsamic vinaigrette on the side	

CRISPY LEAFY ORGANIC GREENS - ADD ONS 8

Grilled Chicken	\$3.95
Grilled Atlantic Salmon	\$5.95
Grilled Black Tiger Shrimp	\$5.95
Lump Crab Meat	\$5.95
Aged, Corn-fed Grilled New York Strip (6 Oz.)	\$6.95
Scoop Of Tuna	\$3.95
Tofu, Either Plain Or Curried Encrusted	\$2.95
with black sesame seeds	
Herb Encrusted Goat Cheese Rounds (3)	\$2.95

HEARTIER STUFF 4

Southern Fried Chicken	\$15.95
two crispy boneless chicken breasts, macaroni & cheese, sauteed spinach and creamy coleslaw	
Blackened Salmon Tacos	\$14.95
three soft corn tortillas stuffed with blackened atlantic salmon pico di gallo & cabbage slaw, avocado salsa served with chipotle-spiced black beans and brown-green rice	
Steak Tacos	\$14.95
three soft corn tortillas loaded with grilled skirt steak, pico de gallo, and avocado served with side of chipotle black beans and spanish rice	
Carnitas Tacos	\$12.95
three soft corn tortillas filled with slowly roasted carnitas topped with chopped onion, cilantro and guacamole served with chipotle-spiced black beans and brown-green rice	

GRILLED PANINI AND MELTS 5

Brie, Apple Panino	\$11.95
brie cheese, granny smith apples and caramelized onions on grilled focaccia	
Turkey Pesto Panino	\$12.95
sliced turkey breast, cave aged swiss, tomato and pesto on grilled focaccia	
Philly Cheesesteak Panino	\$12.95
shaved roast beef, caramelized onions, sauteed red bell peppers, mushrooms and jalepeno jack cheese with au jus on the side	
Tuna Melt	\$13.95
white albacore tuna salad with aged vermont cheddar and tomato grilled on choice of bread	
Turkey Hummus Melt	\$11.95
sliced turkey breast, aged vermont cheddar, hummus and fresh basil on choice of breadbread	

BURGERS 5

Alcove Burger	\$13.95
certified angus beef, aged vermont cheddar, applewood smoked bacon, avocado, arugula, tomato and horseradish mayo on a sesame brioche bun	
Short Rib Burger	\$14.95
ground angus short rib, jalepeno jack cheese, grilled poblano chile, roasted pico de gallo, chipotle mayo on a sesame brioche bun	
Turkey Burger	\$13.95
ground turkey breast, cave aged swiss, caramelized onions, sautéed mushrooms, arugula and tomato on a sesame brioche bun	
Lamb Burger	\$14.95
ground new zealand lamb blended with kalamata olives and herbs topped with crumbled goat cheese, olive tapenade, arugula and tomato on a sesame brioche bun	
Veggie Burger	\$12.95
our own patty made with garbanzo beans, soy beans, sunflower seeds, herbs and spices, topped with arugula, caramelized onions, avocado and tomato on a sesame brioche bun, with choice of cheese	

WRAP, NOT HIP HOP 3

Buffalo Chicken Wrap	\$12.95
crispy fried chicken, homemade spicy buffalo sauce, maytag bleu cheese, jalepeno jack cheese, diced tomatoes and creamy ranch cole slaw wrapped in a flour tortilla	
Asian Chicken Wrap	\$12.95
grilled chicken, baby greens, fresh herbs, julienne carrots, chopped peanuts, miso-peanut dressing wrapped in a spinach tortilla	
Vegan Wrap	\$11.95
grilled corn, squash, asparagus, red bell pepper, hummus, avocado, wild arugula, tomato and balsamic vinaigrette wrapped in a spinach tortilla	

MORE STUFF BETWEEN BREAD 7

Classic Grilled Chicken Sandwich	\$12.95
marinated grilled chicken breast, applewood smoked bacon and aged vermont cheddar on a rustic roll with wild arugula tomato and tarragon aioli	
Chicken Milanese Sandwich	\$12.95
sauteed breaded chicken breast, guacamole, tomato, pickled red onion, queso fresco on a grilled telera roll	
Cuban Sandwich	\$13.95
slowly braised carnitas, maple glazed ham, cave aged swiss, pickled chipotlemayo, pickles, dijon mustard on a grilled telera roll	
Blackened Salmon Sandwich	\$13.95
blackened norwegian salmon, arugula, tomato, avocado, chipotle aioli on a sesame brioche bun	
Crab Cake Sandwich	\$14.95
maryland style crab cake made from blue fin crab meat on a sesame brioche bun, creamy coleslaw, wild arugula, tomato and chipotle aioli on the side	
Alcove Club Sandwich	\$12.95
turkey, applewood smoked bacon, romaine, tomato and pesto aioli on sourdough bread	
Grilled Portabella Mushroom Sandwich	\$11.95
with feta cheese, roasted bell peppers, poblano chilis, caramelized onions on a sesame brioche bun with tomato and wild arugula	

ADDITIONS AND MULTIPLICATIONS 10

Yukon Gold French Fries Or Onion Rings	\$5.95
Truffle Fries	\$7.95
with zesty lemon aioli	
Sweet Potato Fries	\$7.95
Texan Chili Fries	\$8.95
Brown-green Rice And Chipotle Black Beans	\$5.95
Grilled Jumbo Asparagus	\$6.95
Medley Of Vegetables	\$6.95

Sauteed Spinach	\$6.95
Mediterranean Hummus	\$5.95
Side Of Fruit	\$2.95

CHEESE CAKES 5

Classic

buttery graham cracker crust, smooth cheesecake and sour cream topping classic

Double Lemon

zesty meyer lemon cheese cake topped with lemon curd

Eggnog

rich cheese cake blended with nutmeg, cinnamon and eggnog (seasonal)

Oreo

filled and topped eith whole oreo cookies and set in a chocolate crust

Peaches And Cream

new york style cheesecake topped with sweet peaches and a crunchy streuse