

# BREAKFAST

## FRENCHIE 8

Scrambled eggs, chives & gruyere served on a toasted croissant

## OVERNIGHT OATS 6

Turmeric, apple, cinnamon & maple

## MARKET FRUIT PLATE 11

Seasons best, sliced

## GRANOLA 6

Coconut yogurt & maple pecan granola

## b.L.A.t 13

Sourdough, grilled bacon, lettuce, avocado, tomato & bloody mary mayo

## SWEETCORN WAFFLE 12

Jalapeno, semi dried tomato, parmesan & soft poached egg

## KALE & CHORIZO HASH 12

Sweet potato, fried egg & parsley

## CRUSHED AVO TOAST 11

Radish, sesame & sprouting cress

## 'SHAKSHUKA' POACHED EGGS 14

Spiced tomato & peppers, cilantro & feta

## EGGS ANY STYLE 10

Two organic eggs, poached, fried or scrambled, sourdough

## SIDES:

Avocado | Lox & Lemon | Sauteed Spinach | Bacon 4

## TOAST:

Sourdough | Gluten Free 5

Luiza's vegan chocolate & hazelnut spread 2

Jam or marmalade 1



ALLBRIGHTCOLLECTIVE.COM

A discretionary 20% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# OUR COFFEE & TEAS

## DEVOCIÓN COFFEE 4

Devoción was launched in 2006 with a mission to change the way coffee is drunk around the world and an emphasis on the freshest coffee possible.

Add Almond or Oat Milk .50

Extra Shot 4

Cold Brew 7

Mocha Latte 7

Matcha Latte 6

Turmeric Latte 6

Lavender Latte 6

Rose Latte 6

Latte 6

Hot Chocolate 6

## ART OF TEA 5

Based in Los Angeles, CA. We hand blend and custom craft the worlds finest organic teas and botanicals. Our teas are carefully selected directly from growers, each one offering a unique story.

English Breakfast

Earl Grey

Sencha Green

Pacific Point Mint

Egyptian Chamomile

## JUICES

### THE CLOVER 10

Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime

### THE QUENCH 10

Watermelon, Jicama, Strawberry, Mint, Lime, Watermelon Rind

### SUNRISE 10

Orange, Carrot, Coconut Water, Lemon, Ginger, Turmeric

(All pressed juices are provided by Little West Juice Company)

Fresh Squeezed Orange Juice 5

Fresh Squeezed Grapefruit Juice 5

## WATERS

Aqua Panna 8

Pellegrino 8

“Ugly” Sparkling Water 4

Cherry, Lemon Lime,  
Peach, Watermelon

## REFRESHERS

Q Club Soda 5

Q Tonic Water 5

Mexican Coke 7



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# ALL DAY MENU

## SNACKS & SMALLS

TODAY'S BREAD, HERB BUTTER & OLIVE OIL	5
SPICED NUTS	3
MARINATED OLIVES	4
TUNA CEVICHE, LIME, CHILLI & TOSTADAS	13
BEEF TATAKI, JAPANESE 7 SPICE & CRISPY SHALLOT	12
SPICED AVOCADO, LIME & BLUE CORN CHIPS	10
CHARCUTERIE & CHEESE SHARING PLATTER Prosciutto, gorgonzola, figs, aged cheddar served with whipped quince & crackers	22

## MAINS

BAJA FISH TACOS Crispy cod, blue corn taco, pickled jalapeno, raw slaw, coriander & lime	16
8OZ HANGER STEAK Charred broccolini, & chimichurri	22
CAULIFLOWER & KALE ORZO Tomato, spinach & chilli	17
CHICKEN 'OMISO' NOODLE Ginger & miso broth, bok choy, cilantro & soba	19
THE WEHO BURGER Dry aged, grass fed beef, gem lettuce, tomato & pickles (Add bacon 3 cheese 2)	13

## SALADS

KALE & CASHEW CAESAR Roasted sweet potato, romaine, cherry tomato, pomegranate, everything bagel crouton, cashew cream & black pepper dressing	15
KOREAN SPICED SALMON Gochujang salmon, brown rice, raw vegetables, edamame & kimchi	18
SHRIMP, PEANUT & LIME Grilled shrimp, leaves & SoCal vegetables, chilli, peanut & coriander dressing	17
WEHO CHOPPED SALAD Shredded gem, kale, cucumber, tomatoes, carrots, seeds, organic egg & avocado (Add grilled chicken 4   tuna 6   shrimp 6)	16
BURRATA & PUMPKIN Spiced roasted pumpkin, radicchio, arugula, seeds granola honey & moscatel dressing	16

## SIDES

FRIES, KIMCHI MAYONNAISE	5
GREENS & CHILLI	
RAW SLAW, CILANTRO & LIME	
CUP OF 'OMISO' SOUP	

## DESSERTS

DARK CHOCOLATE POT, RASPBERRIES & VANILLA CREAM	5
LEMON CHEESE CAKE POT, FRUIT & GRANOLA CRUMB	5
VEGAN COOL HAUS ICE CREAM SANDWICH Mint & Chocolate   Tahitian Vanilla   Double Chocolate	8



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# ALLBRIGHT WEST HOLLYWOOD

Here in our kitchen at AllBright West Hollywood, we have sourced the best ingredients for the menus we create. Wherever possible, we have chosen to champion female led farms, businesses, or fantastic artisanal producers who create incredible ingredients, ensuring all of our dishes are as vibrant and effortlessly delicious as possible. We use cage free eggs, grass fed beef, wild caught seafood and free range poultry and meat. Our produce is sourced daily from local Southern California farmers markets. In living by these guidelines, we've managed to create a rotating menu highlighting the incredible Mediterranean microclimates, and the fruits and vegetables that represent the richness of the state of California. We welcome you to visit the list below to better familiarize yourself with the incredibly hard working people who have made this meal possible.

**BRIGHTLAND OLIVE OIL**

**OMISO - DOWNTOWN LA MISO**

**SHEAR ROCK FARMS - PRODUCE**

**COOL HAUS - ICE CREAM**

**OISEAU FOODS - GLUTEN FREE BREAD**

**NOCHEBUENA PRODUCE**

**BUBS & GRANDMA - BAKERY**



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