

WEEKLY SPECIALS

FROM 3PM-9PM

SUNDAY

Cabernet braised bone-in short ribs, with roasted root vegetables and cauliflower purée
(GF DF)

MEATLESS MONDAY

Eggplant parmigiana in our famous red sauce with almond ricotta and cashew crema
(V, GF, DF)

TUESDAY

Chicken Pot Pie (DF)

WEDNESDAY

Linguine Bolognese
Fresh pasta in 12 hour meat sauce

THURSDAY

Spicy glazed salmon with brussel sprouts and garlic mashed potatoes

FRIDAY

Slow braised carnitas tacos on cassava tortillas with avocado crema and slaw. Served with black beans and Mexican cauliflower rice (GF)
Sub jackfruit (V)

SATURDAY

Cajun grilled shrimp over lemon risotto (GF DF)

HONEST FOOD

family owned, organic,
sustainable eatery
located in the heart of
Venice, California

CONNECT WITH US!



@honestfoodla



Honest Food LA



HONEST
FOOD

FARM TO TABLE

open monday-sunday 9am-9pm

DAILY SPECIALS
FROM 3PM-9PM

1412 Abbot Kinney Blvd
Venice, CA 90291

INFO@HONESTFOOD.COM
(310) 254-9835

BREAKFAST

SOYRIZO SCRAMBLE

-scrambled eggs with soyrizo, vegan cheddar cheese, \$13
avocado, served with toast and roasted potatoes (vg)
sub tofu (v), gluten free toast (+\$2)

AVOCADO TOAST

\$9
-avocado on multigrain toast with sprouts, tomato,
and balsamic drizzle (v)
fried egg (+\$2)

BREAKFAST SANDWICH

\$11
-toasted everything bagel, fried egg, american
cheese, beyond sausage (vg)

COCONUT YOGURT w/ BERRIES

\$7
-coconut yogurt with gf granola, fresh local berries,
and topped with agave (v)

PALEO PANCAKES

\$10
-paleo pancakes topped with banana, strawberry,
almond butter, and gf granola

ACAI BOWL

\$12
-base: acai, strawberries, bananas, coconut milk
toppings: housemade gf granola, strawberries,
bananas, blueberries, goji berries, coconut, agave

LUNCH & DINNER

HOUSEMADE PIZZA

\$15

SAUSAGE PEPPORONI

MARGARITA

GREEK

VEGGIE

GF crust & vegan cheese
available upon request

SALADS

IMPOSSIBLE TACO SALAD

-impossib;e crumbles, lettuce, tomato, grilled ciorn,
black beans, with vegan chipotle ranch

SHRIMP TACOS

-grilled shrimp, shredded lettuce, housemade salsa,
cashew crema

TRUFFLE GNOCCHI

-gnocci with truffle cream sauce

MUSHROOM BURGER

-sauteed mushrooms, grass fed beef, peperjack cheese,
housemade special sauce

DRINKS

HOUSEMADE COCKTAILS

PALOMA

\$12

- casamigos tequila, fresh grapefruit juice,
lime, bubbly

WATERMELON FROZE

\$12

-frozen watermelon vodka with prosecco

GUAVA MARGARITA

\$13

-tequila, guava, lime, sugar rim

IPA OF THE DAY

WINE OF THE DAY