

WELCOME TO The Breakfast Bar!

Josh and Pamela Beadel are Long Beach locals who have lived and worked in downtown since 2002. Their experience managing family-owned restaurants to serving at popular local hangouts have inspired their unique, love-filled concept for our restaurant. The Breakfast Bar blends Josh’s vast beverage knowledge and Pamela’s expertise running restaurants, with their mutual passion for bringing friends and family together to break bread. Our dream has always been to create a restaurant where we could share our family recipes with the community we love. For us it’s all about family! House-made dishes with the highest quality ingredients are of the upmost importance! Many of their recipes have been passed down over four generations. It’s the perfect dining experience.... blending edgy comfort food, speciality drinks, and fun family love.

Hung Over (Breakfast Poutine)

French Fries topped with gravy, scrambled eggs with cheese, pork sausage, mixed peppers, onions, drizzled with spiced sour cream, and served with a side of pico de gallo. 19.5

BB Sliders

Three mini country biscuits, gravy, jack cheese and scrambled eggs, with choice of bacon, sausage, turkey sausage or ham. 17.5

Pork Belly Skewers

Marinated pork belly skewers, in a maple, bourbon glaze, and served over an apple coleslaw 19.5

GF Pig Candy

Four pieces of smoked bacon, 100% Maple syrup, brown sugar, cayenne and red pepper flakes 15.5

Appetizers

GF Vegetarian Breakfast Dip (Served Cold)

A mixture of chopped hard boiled eggs, pico de gallo, black beans, soy chorizo, cheddar cheese, sour cream, cilantro, and sliced avocado. Served with fresh made tortilla chips for scooping up all the goodness 17.5

Shrimp & Cheesy Roasted Pepper Grits

Jack cheese and roasted pasilla pepper grits. Served with four grilled shrimp and grilled house rosemary sourdough bread 19.5

Love-Lee Chicken & Waffle Sticks

Two country fried chicken wings and a golden crispy waffle cut into sticks. Served with Nana’s gravy, salted butter syrup, and apple cinnamon cheese spread 19.5

GF Deviled Eggs

Six half eggs stuffed with house recipe, egg yolks, mayonnaise, mustard, Red Gindo’s Hot Sauce, and homemade dill pickle relish 13.5 +Chopped bacon bits 2.5

Chicken Wings

Eight piece chicken wings tossed in choice of sauce. Sauce Choice: Sriracha Honey Garlic, Habanero Maple Glaze, Buffalo 19.5

Shrimp Bruschetta

Sautéed shrimp, cherry tomatoes, basil, feta cheese, shallots, and white wine. Served hot over grilled house rosemary sourdough bread 19.5

GF Devil Fries

Crispy French fries tossed in deviled egg filling, bacon bits, & Red Gindo’s cream sauce and cilantro 12.5

Breakfast Entrees

Uncle Marcee’s Omelette Casserole

This brunch favorite has been passed down for three generations, from my Great Uncle Marcee, to my mom, and now me. Made with bread, jack cheese, milk, egg, and prepared 24 hours in advance for best flavor. It’s individually baked, drizzled with spiced sour cream. Served with potato pancake, side of pico de gallo, and fruit- *Pamela* 17.5

Marcee Toppings

Meat Toppings

+6 each: Turkey Sausage, Ham, Soy Chorizo
+6.5 each: Pork Bacon, Pork Sausage, House Spiced Ground Pork
+7.5 each: Vegan Sausage, Chicken Apple Sausage
+8.5 each: Sliced Turkey, 1/2 Chicken Breast, Pork Belly

Veggies Toppings

+2.25 each: Spinach, Tomatoes, Onion, Bell Pepper, Corn, Black Beans, Zucchini, Jalapeno, Pico de Gallo, Cilantro, Mushroom, Cheddar Cheese, Jack Cheese, Parmesan Cheese, Feta Cheese | +3.75: Avocado

Griddle

All combos below are served with 2 eggs cooked anyway you like. Choice of bacon, sausage links, turkey sausage, ham, or soyrizo.

Naked Cakes Combo (Whole Wheat Pancakes)

Mom’s buttermilk wheat pancake recipe grilled to perfection and topped with fresh berries. 18.5

GF “Buck Naked Cakes Combo”

Mom’s buttermilk buckwheat pancake recipe grilled to perfection and topped with fresh berries. 19.5

Traditional Fluffy Pancakes 17.5

French Toast Combo

Thick cut sourdough French toast topped with fresh berries. 18.5

Waffle Combo

One Belgian waffle topped with fresh berries. 18.5

Lemon Cakes Combo

Mom’s famous lemon cake batter made into a pancake, drizzled with zesty citrus frosting and topped with mixed berries. 21

Additions:

Bananas, Chocolate Chips 2.25 each

Eggs N-E-Way

Two or three eggs cooked anyway you like. Choice of bacon, sausage links, turkey sausage, ham, or soy chorizo. Served with potato pancake and grilled house rosemary sourdough bread 16.5/17.5

Build your own Scramble or Omelet Choose 3 veggies +5

Eggs Noni (Served Benedict Style)

Grilled house rosemary sourdough bread, grilled tomato, sautéed spinach, and two poached eggs, and topped with Red Gindo’s spiced hollandaise. Served with potato pancake 16.5

Add Shrimp Bruschetta topping +10.5

Eggs Papi (Served Benedict Style)

Grilled house rosemary sourdough bread, choice of bacon, sausage links, turkey sausage, ham, soy chorizo, two poached eggs topped with Red Gindo’s spiced hollandaise. Served with potato pancake 16.5

GF Oatmeal

Old fashioned oats, made with your choice of whole milk, almond milk, oat milk, or water. Served with sliced almonds and brown sugar 14.5 | Add berries +2.25 | *Substitute Oatmilk +2

Papa Joe (Egg in a Hole Grilled Cheese)

Thick cut white bread with two eggs cooked inside and melted jack, cheddar cheese. Choice of bacon, sausage links, turkey sausage, ham, or soy chorizo. Served with potato pancake or fries 16.5

Substitute any bread for GF Bun 3

Daily Fuel

Mom’s homemade granola, served with yogurt, and topped with fresh seasonal fruit and honey 14.5

Breakie Sammie

Grilled sourdough bread, roasted garlic and herb aioli, jack cheese, baby arugula, tomato, and egg. Choice of bacon, sausage links, turkey sausage, ham or soy chorizo. Served with choice of French fries, tater tots, fresh tortilla chips, or a potato pancake 17.5 | Avocado +3.75

Breakfast Burrito

Two eggs scrambled with black beans, pico de gallo, cheddar cheese, avocado and a drizzle of spiced sour cream. Wrapped in a tortilla, with your choice of bacon, sausage, turkey sausage, ham, or soy chorizo. Served with choice of French fries, tater tots, fresh tortilla chips, or a potato pancake 17.5

Add double meat +6.5

Meatloaf Steak & Eggs

House Spiced Mexican style meatloaf made with beef, pork and soy chorizo. Topped with two eggs anyway you like. Served with a potato pancake and grilled house rosemary sourdough bread 20.5

Country Fried Corn Flake Chicken Breakfast

Full chicken breast battered in corn flakes cereal. Smothered with Nana’s gravy and served with two eggs anyway you like, biscuits and potato pancake 20.5

Sweet Stuff

Donut Sammie

Glazed donut stuffed with whipped cream cheese filling & strawberries 10.5 Bananas +2.25

Pig Candy Sammie

Glazed donut stuffed with whipped cheese filling and Pig Candy Bacon 12.5

Pam’s Chocolate Banana Bread Loaf 12.50 | GF Double Chocolate Muffin 8.5 | GF Blueberry Muffin 8.5

We offer Gluten Free options however our kitchen is not Gluten Free Certified *Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

Lunch

All sandwiches, except grilled cheese, are served with a choice of French fries, tater tots, or fresh tortilla chips.
Truffle Garlic Parmesan Fries or Tots + 3. Devil Fries or Tots + 5. Fruit or Salad +4.25

BLT+A

Four strips of smoked bacon, garlic herb aioli, tomato, romaine lettuce and avocado. Served on toasted sourdough bread 17.5

Classic Beadel Burger*

1/2 pound beef patty, melted jack cheese, tomato, arugula, pickled red onion, and garlic herb aioli.

Served on a toasted torta bun 20.5

Make either a BREAKFAST BURGER with fried egg 3

Turkey Club

Oven roasted and sliced premium turkey breast, house roasted garlic herb aioli, tomato, baby arugula, and smoked bacon. Served on toasted sourdough bread 19.5

That’s a Wrap

A mixture of spinach, napa cabbage, romaine lettuce, cilantro, red onion, cherry tomatoes, jack cheese, and avocado. Tossed in ranch dressing and wrapped in a spinach tortilla 14.5

Add Protein: Pork Belly, Half Chicken Breast, Sliced Turkey + 8.5 Each

Meatloaf Sandwich

House spiced and thick cut meatloaf made with beef and soy chorizo. Served on a toasted torta bun with jack cheese, garlic aioli, apple coleslaw, and tomato 19.5

1/2 Sandwich Combo

Choice of BLT+A, Veggie Sandwich, or Grilled Cheese. With side choice 13.5 | Substitute Turkey Club +2.5

Chicken Sandwich

Grilled or blackened chicken breast, jack cheese, house roasted garlic and herb aioli, red onion, tomato, roasted red bell pepper, and baby arugula. Served on a toasted torta bun 19.5

Fried Corn Flake Chicken Sandwich

Fried chicken breast battered in corn flakes cereal, jack cheese, tomato and apple coleslaw (or lettuce pickles, tomato, mayo) Served on a toasted torta bun 19.5

Grilled Cheese & Tomato Basil Soup

Thick cut white bread drizzled with white truffle oil, grilled and stuffed with horseradish and chive infused white cheddar cheese. Served with a cup of homemade tomato basil soup 17.5

Popular Sandwich Additions Bacon 6.5, Tomatoes 2.25, Sauteed Mushrooms 2.25, Grilled Onions 2.25, Avocado 3.75

Vegan

Avo-Toast

Three slices of our grilled house rosemary sourdough bread, avocado spread, baby arugula, tomato, and pickled onion. Drizzled with olive oil, and lemon pepper seasoning 16.5

GF

Vegan Bowl

Soyrizo, mixed peppers, onion, cilantro, corn, and black beans, cooked and topped with an avocado. Served in a bowl with fresh tortilla chips and a side of pico de gallo 17.5

GF

Joe-Veggie

Zucchini, corn, mushrooms, bell peppers, onion, and tomato blackened sautéed in olive oil. Served hot over fresh spinach and topped with cilantro 18.5

Vegan Burrito

Choice of vegan apple sausage or soyrizo, cilantro, onion corn, roasted red pepper, raw spinach, black beans, mushrooms, and avocado spread. Wrapped in a tortilla and served with fruit 17.5

Soups & Salads

Soup & Salad Combo

Tomato Basil soup paired with choice of Classic Caesar or baby arugula. Served with a slice of grilled house rosemary sourdough bread 16.5

Classic Caesar

Chopped romaine lettuce, parmesan cheese and homemade croutons. Tossed our homemade creamy Caesar dressing . Served with a slice of grilled house rosemary sourdough bread 15.5

Homemade Tomato Basil Cup 6.75 | Bowl 13.5

Watermelon Arugula Salad

Arugula, tossed in olive oil, balsamic vinegar, fresh lemon juice salt and pepper. Topped with feta cheese, watermelon, and pickled red onion. Served with a slice of grilled house rosemary sourdough bread 16.5

Soup of the Day (Seasonally available)

Cup 6.75 | Bowl 13.5

House Salad

Mixture of napa cabbage, romaine lettuce, baby arugula, red bell pepper, red onion, corn, cherry tomatoes, slivered carrots, cucumber, and cilantro. Tossed in house dressing. Served with a slice of grilled house rosemary sourdough bread 15.5

Protein Choices: Half Chicken 8.5 | Full Chicken 11.5 | Grilled Shrimp 11.5 | Sliced Turkey 8.5 | Pork Belly 8.5

Sides & More

Fluffy Cake 7

French Toast 7.5

Naked Cake 7.5

GF Buck Naked Cake 7.5

Waffle 9.5

Biscuit, Toast, or Tortilla 5

One Egg 3

Pork Bacon 6.5

Pork Sausage Links 6.5

Ham 6

Turkey Sausage 6

Chicken Apple Sausage 7.5

Vegan Apple Sage Sausage 7.5

Chicken Wing 6.5

Potato Pancake 5.5

Fruit 7

Greek Yogurt 7.5

Granola 8.5

Nana’s Gravy 6.5

Biscuits & Gravy 9.5

Cheddar Grilled Cheese 8.5

House Salad 10.5

Caesar Salad 10.5

Watermelon Arugula Salad 11.5

Cheesy Pasilla Pepper Grits 6.5

French Fries 6.5

Tater Tots 6.5

add truffle garlic parmesan for 3.5

Beverages

Sodas 6

Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Raspberry Tea, Orange Fanta, Ginger Ale, Shirley Temple, Roy Rogers

Iced Coffee or Drip Coffee 6

Rishi Hot Tea 6

English Breakfast, Turmeric Ginger Chamomile, & Jasmine Green Tea

Fresh Juice 7

Orange, Grapefruit

Other Juices 6

Pineapple, Apple, Tomato, Cranberry

Milk 7

Whole, Oat

Double Shot Espresso 5

Virgin Signature Lemonades 8

Virgin Bloody Mary 8

Coffee Drinks

Mocha Muchacho 8.5

Espresso, Steamed Milk, Mexican Chocolate, Cinnamon, and Whipped Cream

Red Eye 6.5

Drip Coffee and Espresso

Chai Latte 7.5

French Press Coffee

(1 refill included) 32oz 12.5

Cubano 6.5

Coffee, Espresso, Raw Sugar

Cappuccino or Latte

(Caramel, Vanilla, or Mocha) 7.5

Spiked Your Coffee 10.5

Add a Shot of Bailey’s, Kahlua or Frangelico

Jackie’s Hot Chocolate 7.5

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COCKTAILS *and* BEVERAGES



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Signature Lemonades

HOUSE SIGNATURE DRINKS

Vodka based cocktails with homemade syrups & fresh lemon juice

Watermelon 10.5

Cucumber 10.5

Berry 10.5

Make any Bloody Mary or
Signature Lemonade a Double + 5

Signature Bloody Mary's

HOUSE SIGNATURE DRINKS

All bloodys served with house made pickles & olives.

OG Mary 10.5

Well Vodka, house bloody mix, celery salt rim.

Mid-Grade Mary 14.5

New Amsterdam Vodka, house bloody mix, celery salt rim with one topping choice.

The Queen Mary 17.5

Tito's Vodka, house bloody mix, celery salt rim, garnished with all toppings.

Bloody Toppings

LB Jerky 3 | Bacon 3
Jumbo Cocktail Shrimp 3.5
Extra Pickled Veggies 2

Bubbles

Mimosa

House Brut, OJ. 9

Kir Royal

House Brut, Chambord. 15

Peach Bellini

House Brut, peach nectar. 11

Aperol Spritz

Aperol Spritz, House Brut, soda water & orange slice. 14

Wine

House Brut, Champagne 8.5/24

Lasorda Wine, Cabernet Sauvignon 12/48

House Prosecco Split 12

Beer Drinks

Michelada

House made mix served with Trademark La Playa Mexican Lager, served with homemade pickled veggies. 10

Chandi

Beachwood Blonde & fresh made lemonade. 10

Premium Cocktails

Bex's Merrifield

Tito's Vodka, fresh squeezed orange juice & pineapple juice. Served in a schooner with a champagne split. 17.5

La Paloma Loca - Zoe

Dulce Vida Grapefruit Tequila, lime juice, grapefruit juice, agave & Naranja Liqueur. Served in Schooner with a champagne split. 17.5

BYBP (Backyard Bourbon Punch)

Four Roses Bourbon, fresh lime juice & ginger beer. 14

Apt #3

Four Roses Bourbon, honey syrup & fresh grapefruit juice. 14

Cucumber Press

House infused cucumber vodka, sprite & soda. 13

Breakfast Margarita

El Jimador, Triple Sec, lime juice, agave & blood orange marmalade. 14

Can't Elope

Orange Vodka, watermelon liquor and orange juice. 14

Irish Coffee

Slane Irish Whiskey, Brown Sugar Syrup, coffee & fresh whipped cream. 13

Florian 75

New Amsterdam Gin, lemon juice, triple berry jam & champagne. 12.5

*Make it Grande Schooner +5

Maple Old Fashioned

Four Roses Bourbon, Maple Syrup, bitters, orange zest & cherry. 15

Classic Mai Tai

Flor de Cana Anejo Rum, Matusalem Silver Rum, La Haina Dark Rum, Orange Liqueur, Orgeat Syrup & fresh lime juice. 15

Espresso Tini

Vanilla Vodka, Coffee Liqueur, espresso, simple syrup & fresh whipped cream. 15

Chai-Casion

Chai Tea infused Vodka, Coffee Liqueur, cinnamon syrup & milk. Served hot or cold. 14

Fru-Tini

Vanilla Vodka, Banana liqueur, melon liqueur, fruity pebble rim glass. 14

Beer List

Beachwood Blone Ale 12oz 7.5

Beachwood LBC IPA 12oz 7.5

Trademark La Playa Mexican Lager 16oz 8.5

Trademark IPA (Rotating Selection) 16oz 9

Ventura Light 16oz 7

Ashland Hard Seltzer (Mango Strawberry) 16oz 7

Frozen Cocktails Available "Ask your Server"

Shots

Mind Eraser

Vodka, Coffee Liqueur, soda water. 10

Breakfast Shot

Slane Irish Whiskey & Butterscotch Schnapps, chased with OJ & Bacon. 13

Brent's PBJ Shot

Peanutbutter Whiskey & Homemade Jam. 10

Patty Cakes Jelly Donut

Horchata Liqueur, Chambord, home-made jam, and whipped cream. 10

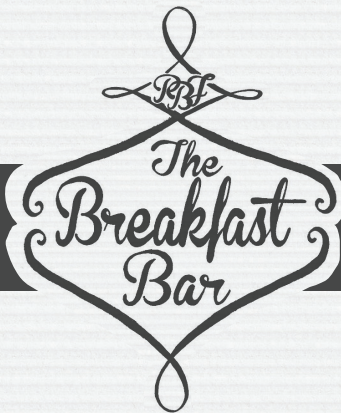
Beadel Back

Slane Irish Whiskey shot & pickle juice chaser. 12

Cinnamon Toast Crunch

Horchata Liqueur & Cinnamon Whiskey. 10

SPECIALS



SPECIALS

DOWNTOWN BREAKFAST BAR
70 ATLANTIC AVE 90802
EVERYDAY 6AM-8AM

Walk of Shame Specials

BELMONT HEIGHTS
3404 E 4TH ST 90814
EVERYDAY 6AM-8AM

Specials Available for dine in only

Screwdriver 4
Well Drinks 4
Mimosa 6
Well Bloody Mary 6
Signature Vodka Lemonades 7.5
Irish Coffee 9
Bailey's Coffee 9

Biscuits & Gravy 7
Papa Joe Sandwich 7
(Protein Additional)
Mini Hungover Bowl 8
1/2 Order Fries or Tater Tots 3
Devil Fries 8
Crispy fries tossed in deviled egg filling,
bacon, Gindo's red sauce & bacon bits.

Potato Pancake 3
Breakfast Burrito 8
Choice of bacon, sausage, turkey sausage, ham,
or soy chorizo, with tater tots, egg, spiced sour
cream & cheddar. Wrapped in tortilla.
Breakfast Sandwich 8
Choice of bacon, sausage, turkey sausage,
ham or soy chorizo, with egg, cheese &
garlic herb aioli on a torta bun.

Weekly Specials

Bottomless Tuesdays
Bottle of Champagne & Orange Juice. 25 per person
(With Purchase of entree. Available 6am-1pm. 2hr max)

Thirsty Thursdays
\$10 Premium Cocktails (Except Schooners), \$7 Shots

Walk of Shame Wednesdays
Specials served all day.

Champagne Bottle and Orange Juice 22
(Valid Saturday & Sunday)

Breakfast Bar Merchandise



In-Store Prices!



Gindo's Hot Sauce
Sold here 10 each or 3 for 25

Homemade Triple Berry Jam
1/2 pint 7 | pint 14

Homemade Granola 8oz 8 | 16oz 16 | 32oz 24

Rosemary Sourdough Baguette 15



Shop other styles | Shipped Directly to you
DayDrinkerLBC.com

Check in on and enjoy a free coffee, or an espresso drink
(Valid Monday - Friday • Dine in only)

Connect with us online at our Website thebreakfastbarlbc.com and share your photos on our Instagram and facebook pages @breakfastbarlb

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

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