



DESSERT SELECTION

NEW YORK CHEESECAKE - Velvety smooth New York Cheesecake served with fresh berries \$11

BUTTER CAKE - House made butter cake, served with Fosselman's vanilla bean ice cream and fresh berries \$13

CHOCOLATE CAKE - All American chocolate cake! Decadent layers of chocolate cake and chocolate icing. \$10
Add vanilla bean ice cream \$3

BREAD PUDDING - House made bread pudding with cream sauce and caramel. Served with vanilla bean ice cream. \$11

LEMON BERRY MASCARPONE CAKE
Creamy mascarpone with mixed berries in a vanilla crumb cake. \$11

FRESH BAKED PIE
Ask your server for today's selection. \$7 *A la mode* \$10

MILK SHAKE
A classic milk shake made with our homemade ice cream. Your choice of chocolate, vanilla, Oreo® or strawberry. \$7

SUNDAE
Fosselman's vanilla bean ice cream or any of our Homemade ice cream flavors, topped with hot fudge and whipped cream \$9

HOMEMADE ICE CREAM
Oreo®, Strawberry, Chocolate-Chocolate-Chip, Caramel Pecan, Cappuccino & Roasted Coconut. \$3.50 Single \$6 Double

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have a medical condition.*



SEASONAL SPECIALS

HOOD RIVER OMELET

Three farm fresh eggs, smoked salmon, red onions and Havarti cheese. Garnished with capers and tomatoes. Served with your choice of toast \$24

MANHATTAN AVOCADO TOAST

Toasted ciabatta topped with cream cheese, smoked salmon, red onion, capers, sesame seeds, cherry tomatoes and fresh avocado. \$24

BANANA BREAD FRENCH TOAST

Panko breaded banana bread, served with Mascarpone creme, fresh berries and applewood-smoked bacon or sausage. \$19 (served until 2pm)

CROISSANTECRISTO

Flaky and buttery croissant loaf. Filled with Blackforest ham and Havarti cheese. Dipped in French toast batter and grilled \$21

THE FIG & GOAT BURGER

1/2Lb Angus patty with caramelized onion, balsamic fig reduction, applewood smoked bacon, goat cheese, dijon mustard and mixed greens on a gourmet bun.* \$23

FILET MIGNON

Filet of beef with Demi Glace, char-broiled & served with two sides* \$39

NEW YORK STEAK

Choice strip loin, seasoned and char-broiled. Served with two sides* \$39

LAMB CHOPS

New Zealand lamb ribs charbroiled and topped with a red wine reduction. Served with Parmesan potato cakes and asparagus.* \$34

PORK RIB EYE

Tender pork rib eye, seasoned and pan seared with butter and fresh rosemary. Served with garlic mashed potatoes and grilled asparagus.* \$31

BOTTLE WINE SPECIALS

Louis Jadot Rose Burgundy, France \$22 (Regular Price \$34)

Mark West Pinot Noir Monterey California \$21 (Regular Price \$38)

Sterling VC Cabernet Sauvignon California \$24 (Regular Price \$36)

The Prisoner Pinot Noir 2021 Sonoma \$50

BEER SPECIALS

Bucket of Beers Coors Light \$25 for 5 **Craft Bucket of Beers** Craft Selection \$30 for 5 Mix & Match. 805 Lager, Kona Longboard Lager, Samuel Adams Lager, Lagunitas IPA, Blue Moon Belgian White, Liquid Candy Hazy IPA, Corona, Hoegaarden, Stella Artois. Stone IPA, Stone Live Current West Coast IPA, MadeWest Hazy IPA, Mango Cart IPA, Space Dust IPA

WINE SELECTION

CHARDONNAY

	Glass	Bottle
KINDERWOOD <i>California</i>	\$12	\$36
KENDALL-JACKSON <i>California</i>	\$14	\$42
SONOMA CUTRER <i>Russian River (750ml)</i>		\$56

OTHER WHITES

LOUIS JADOT ROSE <i>Burgundy, France</i>	\$11	\$34
CHÂTEAU DE L'AUMÉRADE ROSÉ <i>Provence, France</i>	\$11	\$34
BENVOLIO PINOT GRIGIO <i>Italy</i>	\$12	\$36
ROBERT HALL SAUVIGNON BLANC <i>Paso Robles</i>	\$14	\$42
DAOU ROSÉ <i>California</i>		\$45

PINOT NOIR

MEIOMI <i>California</i>	\$14	\$42
MARK WEST <i>Monterey, Ca</i>		\$38
BELLE GLOSS DAIRYMAN <i>Russian River Valley, Ca</i>		\$56
THE PRISONER PINOT NOIR <i>Napa Valley, Ca</i>		\$68

CABERNET SAUVIGNON

KINDERWOOD <i>California</i>	\$13	\$40
DETAILS BY SINEGAL <i>Sonoma Ca.</i>	\$16	\$48
STERLING VINTNER'S COLLECTION <i>Ca.</i>		\$36
FAR NIENTE POST & BEAM <i>Napa Valley Ca.</i>		\$80
SINEGAL <i>Napa Valley Ca.</i>		\$85
AUSTIN HOPE 2022 <i>Paso Robles Ca 1000ml</i>		\$85
THE MASCOT 2019 <i>Napa, Ca</i>		\$180
DAOU SOUL OF A LION 2020 <i>Paso Robles, Ca</i>		\$195

OTHER RED WINES

BOGLE PHANTOM BLEND <i>California</i>		\$38
HAHN MERLOT <i>California</i>	\$13	\$38
TRIVENTO MALBEC <i>Argentina</i>	\$13	\$36
CONUNDRUM RED BLEND <i>California</i>	\$15	\$48

SPARKLING WINES

OPERA PRIMA <i>California</i>		\$21
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BEER SELECTION

COORS LIGHT <i>Milwaukee WI</i>	\$6.00
STONE IPA <i>San Diego CA</i>	\$8.50
STONE LIVE CURRENT WEST COAST IPA <i>San Diego CA</i>	\$8.50
TARANTULA LIQUID CANDY HAZY IPA <i>1000 Oaks CA</i>	\$8.50
KONA LONG BOARD ALE <i>Kailua-Kona HI</i>	\$8.00
MADEWEST HAZY IPA <i>Ventura, CA</i>	\$8.50
SAMUEL ADAMS LAGER <i>Boston MA</i>	\$8.00
BLUE MOON BELGIAN WHITE <i>Denver, CO</i>	\$8.00
ELYSIUM SPACE DUST IPA <i>Seattle, WA</i>	\$8.00
GOLDEN ROAD MANGO CART IPA <i>Atwater Village, CA</i>	\$8.00
LAGUNITAS IPA <i>Petaluma CA</i>	\$8.50
805 LAGER <i>Paso Robles, CA.</i>	\$8.00
CORONA <i>Mexico</i>	\$8.00
HOEGAARDEN <i>Belgium</i>	\$8.50
STELLA ARTOIS <i>Belgium</i>	\$8.00



COCKTAIL MENU

BERRY BELLINI - Fresh strawberry puree with bubbly champagne.	\$10
CARLY'S HARD LEMONADE - Desert pear lemonade with Soju vodka and a splash of Sprite.	\$10
MICHELADA - Coors Light with Major Peter's Bloody Mary mix.	\$10
BLOODY MARY - Soju vodka with Major Peter's Bloody Mary mix.	\$10
MIMOSA - Champagne and fresh orange juice or cranberry juice.	\$10
MIMOSA SOÏREE - A bottle of champagne and a carafe of fresh orange juice or cranberry juice.	\$27



BREAKFAST

Served until 2 p.m. daily

NICOSIA AVOCADO TOAST Fresh Haas avocado, grilled Halloumi cheese and cherry tomatoes. Topped with a Kalimyrna fig-balsamic reduction, wildflower honey and fresh basil on ciabbatta. \$19.00 add a poached egg \$3 each

CHORIZO SCRAMBLE 3 eggs scrambled with green onions, tomatoes, chorizo and Queso Fresco, served with Parmesan potato cakes and your choice of bread. \$19.75

GREEK SCRAMBLE 3 eggs scrambled with Feta cheese, green onions, tomatoes, zucchini and oregano. Served with Parmesan potato cakes and your choice of bread \$19.75

CHICKEN SAUSAGE SCRAMBLE 3 eggs scrambled with chicken sausage, Jack cheese, artichoke hearts, mushrooms and cherry tomatoes. Served with Parmesan potato cakes and your choice of bread \$19.75

STEAK & EGGS Choice top sirloin, char-broiled, two eggs any style. Choice of home potatoes or hash browns and toast. \$27

BREAKFAST BURRITO Eggs, applewood smoked bacon, hash browns, avocado, Cheddar cheese, tomatoes and sour cream. served with fresh fruit. \$18 *Substitute gyro or chorizo \$1*

OATMEAL Served with brown sugar, raisins and milk. \$14.00 *Add fresh seasonal fruit \$3.50*

GF BREAKFAST ENCHILADAS Scrambled eggs, potatoes and Jack cheese, wrapped in corn tortillas and topped with ranchero sauce and sour cream. \$19.75

GF 110 WEST Two eggs any style with bacon, ham or sausage. Choice of home potatoes or hash browns and toast. \$18 *substitute with chicken sausage add \$2.5 substitute with Angus chuck patty add \$6*

OMELETS

Served with hash browns, home potatoes or fresh fruit and toast. Available all day.

GF AUBURN OMELET Applewood smoked bacon, asparagus, and tomatoes, topped with avocado and hollandaise sauce. \$19.75

GF MEDITERRANEAN OMELET Feta cheese, Kalamata olives, onion, tomatoes and spinach. \$19.75

GF DENVER OMELET Cheddar cheese, bell peppers, yellow onions and ham. \$19.75

GF GARDEN OMELET Spinach, mushroom zucchini, tomatoes and Jack cheese. \$19.75

GF BACON & AVOCADO OMELET \$19.75 *Add cheese for \$2.5*

GRIDDLE DISHES

Served until 2 p.m. daily

HOMEBOY INDUSTRIES CINNAMON SWIRL FRENCH TOAST French toast dusted with cinnamon and sugar. Choice of ham, bacon or sausage. \$19.75

STRAWBERRIES A LA CREME FRENCH TOAST Hawaiian bread French toast with Mascarpone and fresh strawberries. Choice of ham, bacon or sausage. \$19.75

HAWAIIAN BREAD FRENCH TOAST Choice of ham, bacon or sausage \$19

FARMHOUSE BREAKFAST Two pancakes, two eggs any style, and choice of bacon, sausage or ham. \$19.75

BUTTERMILK STACK \$14
Substitute Whole Grain \$1.5
Add Chocolate Chips \$2.5 Add Banana \$3
Add Seasonal Fresh Berries \$4

WHOLE GRAIN BANANA PECAN PANCAKES Rolled Oats and fine milled whole wheat pancakes with fresh banana, pecans and whipped cream. \$17.50

BENEDICTS & SPECIALTIES

Served Until 2 p.m. Daily

GF CHILAQUILES Sauteed onions, pinto beans and red mole tossed with homemade tortilla chips. Topped with Queso Fresco, two eggs, applewood smoked bacon, sour cream and cilantro \$19.75 *Add Avocado for \$3.75*

EGGS FLORENTINE Two poached eggs over sautéed spinach, and potato cakes with hollandaise sauce and black olives. Served with fresh fruit and carrot-zucchini bread. \$19.75

EGGS BENEDICT Two poached eggs with Canadian bacon on an English muffin topped with hollandaise sauce and black olives. Choice of home potatoes or hash browns. \$19.75

DUTCH HARBOR BENEDICT Two poached eggs, homemade crab cakes on an English muffin topped with hollandaise sauce and black olives. Choice of home potatoes or hash browns. \$26

EGGS BAJA Two crisp potato pancakes topped with poached eggs, fresh salsa, avocado and sour cream. Served with toast. \$19.75

GF CORNED BEEF HASH Slow cooked corned beef sautéed with onions, peppers and potatoes. Topped with two poached eggs and served with carrot-zucchini bread and fresh fruit. \$19.75

BREAKFAST
LUNCH • DINNER

BEER & WINE

HOMEMADE
ICE CREAM

CATERING

SCHOOL HOT
LUNCH
PROGRAMS

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HOURS

MONDAY-SATURDAY
8AM-9PM

SUNDAY

8AM-3PM

APPETIZERS

GF LETTUCE WRAPS Sautéed chicken with garlic, green onions and water chestnuts. Served with crisp lettuce and a savory Asian sauce. \$19

CALAMARI Panko fried calamari. Served with cocktail sauce. \$19

CRAB CAKES Four crab cakes served with homemade tartar sauce. \$24.5

OLD FASHIONED ONION RINGS Thick sliced onions battered and fried to a crispy golden brown. \$13.50

MOZZARELLA STICKS Served with marinara sauce. \$15.50

GF SWEET POTATO FRIES Served with a chipotle-lime aioli dipping sauce. \$12

GF CAPRESE APPETIZER Fresh buffalo mozzarella, sliced heirloom cherry tomatoes, tossed in balsamic vinaigrette with fresh basil. Drizzled with a balsamic fig reduction. \$16.50

CHARCUTERIE BOARD

Imported hard and soft cheeses, prosciutto, peppered salami, house roasted almonds, apricots, olives, gherkins, grilled ciabbatta bread and our house made balsamic fig jam. \$35



GF

GLUTEN FREE
ITEM
WHEN SELECTED WITH
GLUTEN FREE OPTION

Gratuity of 18% will be added to parties of 6 or more

SALADS

Served with your choice of carrot-zucchini bread or sourdough cheese bread.

GF THE PARK AVE SALAD Fresh spinach, red and golden beets, Chevré, green onions, caramelized pecans and strawberries with sesame vinaigrette. \$20.00 *Add chicken \$4.5*

GF THE ORANGE GROVE SALAD Iceberg and Romaine lettuce, dried cranberries, golden raisins, Granny Smith apples, mandarin oranges, avocado, green onions, caramelized pecans and Bleu cheese crumbles, with sesame vinaigrette. \$20.00 - *Add chicken \$4.5*

THE POINT LOMA SALAD Seared Ahi tuna (rare), mixed greens, cucumbers, cherry tomatoes, rice noodles, green onions, sweet red peppers, avocado & ginger dressing. \$25

MAGGIE WONG'S CHINESE CHICKEN SALAD Oven roasted chicken, Romaine lettuce, peanuts, sesame seeds, rice noodles and ginger dressing. \$20

GF THE GREAT COBB Iceberg and Romaine lettuce, turkey, bacon, hard boiled egg, avocado, tomato and Bleu cheese. \$20

GF THE SALMON CAESAR SALAD Char-broiled Salmon, Romaine lettuce, cherry tomatoes, Caesar dressing, aged Parmesan cheese, and croutons. \$25.50
With chicken \$20 With shrimp \$23

GF THE STEAK SALAD Iceberg and Romaine lettuce, Gorgonzola cheese, cherry tomatoes, hearts of palm, onions, avocado, Ranch dressing, and a prime top sirloin steak. \$28

GF THE BURRATA SALAD Organic baby arugula, mixed greens, buttery burrata, prosciutto, fresh pear, roasted pistachios, balsamic fig reduction, and honey drizzle. Lightly tossed with balsamic vinaigrette. \$23 *Add chicken \$4.5*



HOT SANDWICH STATION

Served with one side dish

THE CAPRESE CHICKEN SANDWICH
Char-broiled chicken breast, fresh buffalo mozzarella, tomato, mixed greens and pesto on grilled ciabatta bread \$20

BBQ PULLED PORK SANDWICH
Slow Roasted shredded pork, topped with our house-made Bourbon sauce, Havarti cheese and a fresh baked bun. \$20

THE DIP Slow roasted tri-tip or turkey in a fresh roll. Served with au jus. \$20
Add cheese \$2.5 Add grilled onions \$1

THE BRIE CHICKEN SANDWICH
Char-broiled chicken breast, Brie cheese, applewood smoked bacon, caramelized onions, Dijon mustard, Mayo and Ciabatta bread. \$21

THE REUBEN Corned beef or turkey, Swiss cheese and sauerkraut on Rye bread. \$20

THE TUNA MELT Grilled tuna salad, Cheddar cheese and lettuce on grilled sourdough. \$20

THE GYRO SANDWICH Grilled Beef and lamb, lettuce, tomato, onions and Tzatziki in pita bread. \$20 *Substitute chicken no charge*

THE SANTA FE CHICKEN SANDWICH
Char-broiled chicken breast, Ortega chili, Jack cheese, tomato, mayo, lettuce and Sante Fe spices on grilled sourdough. \$20

COLD SANDWICHES & WRAPS

Served with one side dish

SANTORINI WRAP Shrimp, avocado, tomatoes, Romaine lettuce, red onions, with extra virgin olive oil, fresh lemon and sea salt, in a spinach tortilla. \$21

THE ARROYO WRAP Chicken, avocado, tomato, Feta cheese, lettuce and Arroyo dressing in a spinach tortilla. \$20

CALIFORNIA CLUB Grilled chicken breast, avocado, cucumber, lettuce, tomato, red onion and Jack cheese. Served on grilled whole wheat with Dijon mustard and Mayo. \$21

EMILY'S FAVORITE Turkey, bacon, lettuce, mayo & avocado on Ciabatta. \$21 *Add cheese \$2.5*

THE WISTARIA B.L.T. Bacon, lettuce, tomato and mayo on Ciabatta. \$19 *Add avocado for \$3.75*

THE CLUBHOUSE Ham, turkey, bacon, lettuce, tomato and mayo on grilled sourdough. \$21

1/2 SANDWICH WITH SOUP OR SALAD Choose from tuna salad, turkey, ham or roast beef. Served with soup or salad instead of a side dish. \$20 *Make it a full sandwich add \$2*

SIDE DISHES

French Fries · Potato Salad · Fresh Fruit · Cole Slaw · Rice Pilaf · Mashed Red Potatoes · Brown Rice Pilaf · Steamed Rice · Seasonal Vegetables

PREMIUM SIDES Sweet Potato Fries \$3 · Baked potato \$2

(Additional when added to entree, not standalone pricing)

BURGERS

We use fresh 1/2 lb Angus beef patties on a gourmet bun
Substitute a turkey patty or Spinach nut patty for no charge. Served with one side dish

THE BOURBON BURGER Applewood smoked bacon, grilled onions, tomato, Havarti cheese, 1000 island and bourbon-chipotle sauce. \$22 *add a fried egg \$3 add avocado \$3.75*

ANGUS SLIDERS Thousand Island dressing, grilled onions and Cheddar cheese. Served three *per order. \$21 add avocado \$3.75*

THE COWBOY BURGER BBQ sauce, shoe-string onion rings, applewood smoked bacon, lettuce, tomato, mayo, horseradish and Cheddar cheese. \$22 *add fried egg \$3 add avocado \$3.75*

THE GRANDVIEW BURGER
Lettuce, tomato, onion & Thousand Island \$18
*Cheddar \$2.5 Jack \$2.5 Swiss \$2.5
Bleu Cheese \$2.5 Gorgonzola \$2.5 Feta \$2.5
Havarti \$2.5 Chili \$2 Jalapenos \$1
Applewood smoked bacon \$3.5 Ortega Chili \$2.5
Fresh Avocado \$3.75 Cheese Toast \$2.5*

THE SPINACH NUT BURGER Homemade patty of spinach, mushrooms, rice, peanuts and sesame seeds. Served with mayo, lettuce, tomato and onions. \$21

THE PATTY MELT Grilled onions, Swiss cheese, Thousand Island and Rye bread. \$21

WEEKLY SPECIALS MONDAY

SHORT RIB TACOS Slow braised short ribs served in corn tortillas with pico de gallo, Queso Fresco and cilantro. \$5.25 each

FRIDAY & SATURDAY

BABY BACK RIBS 1/2 rack of fall off the bone pork baby back ribs. Smothered in Kansas City style BBQ sauce. Served with two side dishes. \$30 Available after 4pm

ENTREES

Served with two side dishes (including premium)
Add a cup of soup or a dinner salad to any meal for \$4.5

BRAISED SHORT RIBS Seared, & slow roasted with cabernet, carrots, onion & celery. \$30

GF BOURBON-CHIPOTLE PORK CHOP
Center cut pork loin, dry rubbed with a blend of sweet and savory spices then char broiled. Topped with our Bourbon Chipotle glaze. \$27

CHICKEN MARSALA Fresh chicken breast char-broiled and topped with fresh mushrooms and our Marsala wine sauce. \$27

GF SALMON FILET WITH LEMON DILL
Atlantic salmon, char-broiled to perfection and served with a lemon dill garlic sauce. \$30

TOP SIRLOIN STEAK - Prime top-sirloin, with French fried onions and cabernet and shallot butter. \$32

HONEY DIPPED FRIED CHICKEN Four pieces of crispy fried chicken, with a hint of honey. \$27

A LA CART

VEGETABLE BARLEY	Cup \$8 Bowl \$11
SOUP OF THE DAY	Cup \$8 Bowl \$11
CUP OF CHILI \$8	BOWL OF CHILI \$11
POTATO SALAD	\$5
FRESH FRUIT	\$7
FRENCH FRIES	\$6
SLICED BREAD	\$4
RED MASHED POTATOES	\$6
SEASONAL VEGETABLES	\$7
CARROT-ZUCCHINI BREAD	\$4
CARROT-ZUCCHINI LOAF	\$9.5

ADD SOUP OR SALAD TO ANY ENTREE \$4.5

BEVERAGES

Coke · Diet Coke · Sprite · Mr Pibb · Barq's Root Beer · Coke Zero · Iced Tea · Passion Fruit Iced Tea
Coffee · Decaf Coffee · Hot Tea · Fresh Lemonade

PASTAS & SPECIALTIES

Add a cup of soup or a dinner salad to any meal for \$4.5

LEMON GARLIC SALMON Fresh Salmon sauteed with cream, garlic, white wine, butter, lemon zest, capers and spinach. Served over fettuccine. \$30

STROGANOFF Prime Top Sirloin and mushrooms sautéed with gravy and sour cream. Served over Fettuccine. \$27
Sub Chicken no charge

MEDITERRANEAN PASTA Penne with chicken, artichoke hearts, Kalamata olives, sun-dried tomatoes, fresh basil and Feta cheese with extra virgin olive oil. \$26

FISH & CHIPS Panko breaded wild caught fish and homemade tartar sauce. Served with French fries and choice of one side dish. \$23

TERIYAKI CHICKEN BOWL Char-broiled boneless, skinless, chicken thigh with teriyaki pineapple glaze, cabbage, Persian cucumbers, carrots, ginger dressing, avocado, sesame seeds & green onions over steamed rice. \$22

GF YUZU CITRUS MAHI BOWL
Char-Broiled Mahi-Mahi with our Yuzu citrus honey glaze. Served over Tajin® seasoned steamed rice, cabbage, Persian cucumbers, carrots, ginger dressing, sesame seeds, green onions and avocado. \$26

GF AHI TUNA BOWL Steamed rice, seasoned with Tajin®, cabbage, Persian cucumbers, carrots, ginger dressing green onions, sesame seeds, avocado and seared Ahi Tuna. \$26

GF SALMON BOWL Steamed rice, seasoned with Tajin®, cabbage, Persian cucumbers, carrots, green onions, ginger dressing, sesame seeds, avocado and grilled salmon. \$27

GF STEAK BOWL Steamed rice, seasoned with Tajin®, cabbage, Persian cucumbers, carrots, green onions, ginger dressing, sesame seeds, avocado and Char-broiled Top Sirloin Steak. \$28

GF PORK BELLY BOWL Crispy slow braised then charbroiled pork belly with our bourbon sauce. Served on top of Tajin® seasoned rice, with asian slaw, green onions, sesame seeds and fresh avocado. \$26
Sub vegetables instead of meat (vegan) N/C

GF MAHI CHIPOTLE LIME FISH TACOS
Three tacos with grilled Mahi, shredded cabbage, Pico de Gallo, fresh avocado and our chipotle-lime aioli. Served with rice. \$23.00
Substitute shrimp for \$3

SHORT RIB TACOS Three tacos with braised short rib, Queso Fresco, onions & cilantro. Served with rice & house-made salsa. \$23.50

THE MONSTER BURRITO Oven roasted beef or grilled chicken, rice, black beans, Pico de Gallo and Cheddar cheese stuffed into a flour tortilla and served with sour cream and guacamole. \$20 *Make it "wet" with red mole & cheddar cheese \$3*

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YUZU CITRUS MAHI MAHI BOWL

CHAR-BROILED MAHI MAHI WITH OUR NEW YUZU CITRUS HONEY GLAZE, STEAMED RICE SEASONED WITH TAJIN®, CABBAGE, PERSIAN CUCUMBERS, JULIENNED CARROTS, GREEN ONIONS, A LIGHT GINGER DRESSING, SESAME SEEDS AND AVOCADO

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INTRODUCING A NEW LIMITED TIME MENU ITEM



Banana-Nut French Toast

Our homemade banana-nut bread dipped in eggs and fresh cream, then coated with Panko breading for a crispy crust. Served with Mascarpone cream and fresh berries.

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AHI TUNA BOWL

STEAMED RICE SEASONED WITH TAJIN®, CABBAGE, PERSIAN CUCUMBERS, JULIENNED CARROTS, GREEN ONIONS, A LIGHT GINGER DRESSING, SESAME SEEDS, AVOCADO AND SEARED AHI TUNA. \$18

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AVOCADO TOAST

FRESH HASS AVOCADO, GRILLED HALLOUMI CHEESE, CHERRY TOMATOES,
KALIMYRNA FIG AND BALSAMIC REDUCTION, WILDFLOWER HONEY AND FRESH BASIL \$14