

BEVERAGES

Organic lemonade 3

Iced green tea 3

Mexican coke 4

Abita root beer 4

French press coffee (single) 3

French press (large press) 8

Cappuccino / Latte 4

Espresso 3

Natura Sparkling Water 4

Hot Tea, White Peach Tea, Gen Mai Cha, Fresh Mint, English Breakfast, Chamomile 5

Beer & Wine Available

Visit us for Lunch

11:30 a.m.–4:00 p.m. (Tuesday – Friday)

Visit us for Happy Hour \$5 wine & draft beer

4:00 p.m.–7:30 p.m. (Tuesday – Friday)

Delivery & Take-Out

[grubhub.com](https://www.grubhub.com)

We cater, enjoy AMMO for your next event.

[ammocafe.com](https://www.ammocafe.com)



BRUNCH

Market Fresh | Seasonal

using farmer's market and locally sourced produce

AMMO at the Hammer

10899 Wilshire Boulevard | LA 90024

AMMO on Melrose

6909 Melrose Avenue | LA 90038

ALL-DAY BRUNCH

Orange Juice, fresh squeezed 4

Scone, crème fraiche, housemade jam 4

AMMO Muffin of the day 4

Farmers' Market Fruit Bowl 11

Breakfast Bowl, brown rice, housemade chicken sausage, mushrooms, roasted carrots, kale, pickled fennel 13 add a fried egg 2

Fried Egg Sandwich, egg, prosciutto, arugula, tapenade, aioli on sourdough, breakfast potatoes 14

Avocado Toast, bacon, onion, feta, sunflower seeds, chili flake, lemon juice, olive oil on wholegrain 10 add a fried egg 2

Eggs, roasted breakfast potatoes, applewood smoked bacon or housemade chicken sausage patty 13

Steak + Eggs, grilled hanger steak, two fried eggs, breakfast potatoes 18

Huevos Rancheros, black beans, avocado, pico de gallo, roasted tomato salsa 16

Brioche French Toast with market fruit, whipped butter and maple syrup 13

Alexander's Brown Rice, broccoli, green beans, kale, pico de gallo, chicken or organic tofu 17

Salmon Bowl, pan roasted salmon, brown rice, mixed mushrooms, roasted carrots, kale, pickled fennel 19

Brunch Burger, California grass-fed ground beef, grilled onion, arugula, bacon, egg, aged cheddar, side salad or french fries 17

Cheese Board, parmigiano reggiano, Emmental, Point Reyes blue, fontina with local honey, roasted almonds, crostini, AMMO crackers 14

Cobb Salad, romaine, grilled chicken, bacon, chopped egg, cherry tomatoes, green beans, avocado, Point Reyes blue, lemon vinaigrette 17

Little Gem Salad, avocado, fennel, radish, chive, green goddess dressing 12 add chicken 4

Tomato Burrata Salad, heirloom tomatoes, burrata, red onion, arugula, garlic croutons, toasted pine nuts, basil, balsamic 15

B.L.T.A. Sandwich, bacon, lettuce, tomato, avocado, aioli on sourdough 14 add a fried egg 2

Grilled Chicken Breast Sandwich, fontina, bacon, avocado, butter lettuce on sourdough 17

Vegetable Sandwich, avocado, tomato, cucumber, onion sprouts, feta, lemon, olive oil on whole grain 14

Grilled Cheese Sandwich, braised kale, Emmental on sourdough 12

SIDES

Farmers' market fruit 8

Two eggs 4

Applewood smoked bacon 5

Housemade chicken sausage 5

Roasted breakfast potatoes 5

Grilled chicken breast 6

French fries, salt & herbs 5

DESSERTS

Seasonal Crostata, whipped mascarpone 7

Warm Bread Pudding, whipped mascarpone 7

Chocolate Chip Cookie 3

Chocolate Brownie 3

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