

Drinks

White wine

Nobilo 10 / 35

New Zealand Chardonnay 12.5%

Harken 8 / 27

California Chardonnay 13.5%

Once upon a vine 7 / 24

California Sauvignon blanc 13.5%

Bonterra 9 / 31

Organic Grape California Sauvignon blanc 13.5%

Clarksburg 9 / 31

California Pinot grigio 13.5%

Red wine

Colores de sol 6 / 24

Argentinian Malbec 13%

Garnet 9 / 31

California Pinot noir 13.8%

Cellar No.8 6 / 24

California Cabernet Sauvignon 13.9%

Rosé wine

Cote Des Roses 13 / 39

French, big fresh, fruity and crisp 13%

Mezzacorona 8 / 27

Italian, Wild Berry with Floral notes 12%

Draft Beer

Blonde Ale 6 (Santa Monica Brew Works)

Delicate, clean, crisp 4.8%

Dead Cowboy 6 (Los Angeles Aleworks)

Red lager, rustic, hoppy, Vienna lager 4.9%

Belgian shuffle 7.5 (Los Angeles Aleworks)

Honeysuckle, agave, candied fruit 7.8%

Full Thrust DIPA 7.5 (Los Angeles Aleworks)

Citrus zest, a touch of dank 8.9%

Bottled Beer

Ballast Point Sculpin 6

IPA apricot, peach, mango & lemon 7%

Celebrator 7.5

Doppelbock, dark, rich, complex lager 6.7%

Sapporo 4

Crisp barley lager 4.9%

Corona 4

American adjunct Lager 4.5%

Stella Artois 4

European Pale Lager 5%

Shh... we won't tell

Kikusui sake bottle 16

Cold sake 15%

Mimosa 6.5 (Brunch)

Kook Soon Dang Makgeolli bottle 12

Korean farmer's wine slightly sweet, tangy, bitter 6%

Jinro Chamisul Soju Fresh bottle 12

Clear Korean rice and wheat distilled spirit 17.8%

Bottomless mimosa 17 (Brunch / 90 Minutes)

Non-Alcoholic Drinks

Fiji water 3

San Pellegrino sparkling water 6

Tazo peach tea 3.5

Corn silk tea 3

Mexican Coke 3

Sparkling Apple juice 3

Diet coke 2

Coffee 2.5

Mexican Sprite 3

Cucumber lemonade 3.5

Raspberry lemonade 3.5

Unsweetened black tea 2.5

Fresh Squeezed OJ 6

Green Tea 2

Iced Green Tea 3

HUNGRY CROWD

Happy Hour

Tuesday to Saturday 5:30-7:00

Save \$2 on all Draft Beers

Save \$2 per glass on select wines

Save \$2 on Cellar No. 8

French Fries \$3

Shishito Peppers \$5

Sautéed with soy sauce topped with bonito flakes

2 Beef Sliders \$8 Angus

Caramelized onion, organic lettuce, dill pickle, cheddar, spicy mayo

2 Fried Chicken Sliders \$7

Fried chicken breast, slaw, pickled red onion, chipotle mayo

4 Chicken Strips \$6

Crispy golden brown chicken breast served with ranch dressing

Wings \$8

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Join us for Taco Tuesdays

Available with Organic lettuce wraps on request

Korean Pork Taco 2.5

Pico de gallo, shredded cabbage and maple gochujang sauce

Korean Bulgogi Taco 2.75

Pico de gallo, shredded cabbage and avocado crema

Cajun Jumbo Shrimp Taco 3.5 gluten free

Pico de Gallo, shredded cabbage and tartar sauce

Tofu Tacos 2 vegetarian & gluten free

Organic tofu, pico de gallo, shredded cabbage, pickled onion and avocado crema

I like sweets

Treat Yo' Self

Chocolate gelato 6.5

Gelato, chocolate brownie and mixed berry compote

Mango sorbet 6.5

Mango sorbet, coconut cake, fresh mango, and tajin

Banana dulce de leche gelato 6.5

Gelato, banana brûlée and caramel

Creme Brûlée 6.5

Topped with mixed berry compote

Lemon pie gelato 6.5

Gelato, graham cracker, marshmallows

HAPPY
HOUR
— is the —
BEST HOUR

Sharing is Caring

Kimchi Biscuit 6

Kimchi, bacon, cheddar, scallion, serve two pieces with cinnamon butter

Mac and Cheese 9

Pasta, roasted cauliflower, blue cheese, white cheddar, parmesan, bread crumbs and chives

Fried Dumplings 6.5

Three pieces, pork, glass noodles and Chinese Chives

Wings 10

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Garlic Edamame 6

Organic edamame tossed with Garlic soy

Shishito Pepper 6.5

Sautéed with soy and topped with bonito flakes

Dirty Fries 7

+2 Bulgogi/ 2 Bacon

French Fries, smothered in white cheddar gravy, chives and seared kimchi

Kale-ing Me Softly

+\$3 avocado/4 chicken [All Natural](#) / 6 salmon / 7 shrimp

Kale Salad 10 [Vegan & Gluten Free](#)

Kalamata olives, red onion, grape tomatoes, cucumbers and red wine vinaigrette

Black Bean Quinoa Salad 12 [Vegan & Gluten Free](#)

Organic romaine, corn, tomato, onion, cilantro, lime juice, olive oil

Arugula Salad 12 [Vegan & Gluten Free](#)

Roasted rainbow carrots, almonds, raisins, quinoa, shaved fennel, maple mustard dressing

Caesar Salad 13 [Gluten Free available](#)

Organic romaine, croutons, grilled chicken breast, parmesan, caesar dressing

Cobb Salad 15 [Gluten Free](#)

Organic romaine, avocado, red onion, bacon, tomato, chicken breast, boiled egg and blue cheese dressing

Taco Salad 13 [Vegetarian - Gluten Free available](#)

Organic romaine, kale, black beans, corn, onion, diced tomato, avocado, dried tofu crumbs, dried quinoa, spicy chipotle ranch served with wheat tortilla

Bun Jovi Fans... or not

French Toast 12

Challah, whipped cream, berries and maple syrup

Chicken & Waffles 12 [All Natural](#)

Three pieces chicken breast strips, waffles, house made cinnamon butter, maple syrup

Nutella Waffle 12

Nutella, berries, brûlée bananas, whipped cream, powdered sugar

Grilled Chicken Sandwich 13 [All Natural](#)

Tomato, coleslaw, dill pickle, mayo and BBQ sauce with a choice of fries or organic greens

Fried Chicken Sandwich 14 [All Natural](#)

Fried chicken breast, slaw, pickled red onion, chipotle mayo a choice of fries or organic greens

BLT 12

Organic lettuce, tomato, bacon and spicy mayo with a choice of fries or organic greens

Classic Burger 13 [Angus](#)

Organic lettuce, tomato, caramelized onion, cheddar, spicy mayo with a choice of fries or organic greens

Galbi Burger 14 [Angus](#)

Korean marinated beef, organic lettuce, tomato, Korean pickled vegetable, mayo with a choice of fries or organic greens

Smoky Beyond Burger 15 [Vegan](#)

Organic lettuce, tomato, avocado, dill pickle, vegan cheese with a choice of fries or organic greens

Soft Shell Crab Sandwich 16

Organic lettuce, pickled radish and carrot, micro cilantro, tartar sauce, choice of fries or organic greens

Truffle Honey, Fried Chicken & Slaw 18.5 [All Natural](#)

Fried chicken, truffle honey with a side of coleslaw

Japchae 12.5 w/Bulgogi +4

Glass noodles, assorted veg, house made soy sauce, sesame seed & oil, fried leek

Kale Caesar Wrap 12 [All Natural](#)

Kale, pesto, tomato, pickled red onion, chicken breast, caesar dressing

HUNGRY CROWD

BRUNCH

Avocado Toast 9.5

Rustic white bread, served with organic greens

Bacon, Egg, Avocado Toast 12.5

Rustic white bread, topped with grated parmesan, served with organic greens

Smoked Salmon Avocado Toast 13.5

Rustic white bread, red onion, green tomato, caper, served with organic greens

Eggs-Tra Special

Ranch Egg (Huevos Rancheros) 11 (Egg whites +2)

Two fried tortillas, pinto bean, chorizo, two fried eggs, queso fresco, salsa verde, sour cream

Loco Moco 12 w/Brown rice +1 [Angus](#)

Sunny side egg, galbi patty, white cheddar, galbi gravy, chives on a bed of rice

Breakfast Burrito 12 (Egg whites +3)

Korean marinated bulgogi, 3 scrambled eggs, roasted golden potatoes, pickled red onion, salsa verde

Morning Toast 14

Rustic white bread, topped with béchamel, white cheddar, parmesan, tomato, sausage, bacon, poached egg, fried sage

American Breakfast 13

2 Sunny side up eggs, roasted golden potato, white or wheat toast and choice of bacon or sausage

Fried Chicken with Gravy 14 [All Natural](#)

Fried chicken breast, kimchi biscuit, roasted golden potato, two sunny side up eggs and mushroom gravy

3 Egg Omelette (Vegetable 12/ Vegetable with Bacon or Sausage 14) (Egg whites +3)

Tomato, spinach, red bell pepper, shiitake mushroom, onion, cheddar, house made sauce, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

3 Egg Hungry Crowd Omelette 14 (Egg whites +3)

Spinach, mushroom, sun dried tomato, feta, house made sauce, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

Eggs Benedict (With Bulgogi 14/ Spicy Pork 14/ Canadian Bacon 14/ Smoked Salmon 15/ Crab 16)

2 English muffins, 2 poached eggs, roasted tomato, sautéed spinach, hollandaise sauce, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

Breakfast Sandwich 12 (Egg whites +2)

Pretzel bun, 2 scrambled eggs, house made sausage, cheddar, mayo, mustard, choice of organic greens or roasted golden potatoes or +2 for seasonal fruit cup

Steak and Egg 15 [Angus](#)

Skirt steak with chimichurri sauce and a sunny side up egg with a choice of fries or organic greens

Hungry Crowd Green Bowl 11 w/Bacon or spicy pork +3 /Chicken [All Natural](#) or Bulgogi +4 / Salmon +6 [Gluten Free](#)

Brown rice with pesto, avocado, kale, poached egg, pickled red onion

Bibimbap 13.5 w/Hot Stone 15.5 w/Brown rice +1 [Gluten Free](#) or [Vegan available](#)

Sautéed carrot, zucchini, shiitake mushroom, bean sprout, Korean marinated bulgogi (beef or chicken or tofu), sunny side up egg, gochujang sauce

Kimchi Fried Rice 13 w/Brown rice +1

House made Kimchi, Korean marinated bulgogi, sunny side up egg, chives, shaved nori and sesame seeds

Sides

2 Eggs 3

House Made Sausage 4

Roasted golden potato 3

White or Wheat Toast 2

2 Bacon 3

Fruit 4

Kimchi 2

Let's Taco Bout It

[Available with Organic lettuce wraps on request](#)

3 Korean Pork Tacos 11

Pico de gallo, shredded cabbage and maple gochujang sauce

3 Korean Bulgogi Tacos 12

Pico de gallo, shredded cabbage and avocado crema

3 Cajun Jumbo Shrimp Tacos 13 [Gluten Free](#)

Pico de Gallo, shredded cabbage and tartar sauce

3 Tofu Tacos 11 [Vegetarian & Gluten Free](#)

Non-GMO tofu, pico de gallo, shredded cabbage, pickled onion and avocado crema

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

10140 Riverside Dr, Toluca Lake, CA

www.eatHungryCrowd.com

Sharing is Caring

Kimchi Biscuit 6

Kimchi, bacon, cheddar, scallion, serve two pieces with cinnamon butter

Mac and Cheese 9

Pasta, roasted cauliflower, blue cheese, white cheddar, Parmesan, bread crumbs and chives

Fried Dumplings 6.5

3 pieces, pork, glass noodles and Chinese Chives

Wings 10

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Shishito Pepper 6.5

Sautéed with soy and topped with bonito flakes

Dirty Fries 7

+2 Bulgogi/ 2 Bacon

French Fries, smothered in white cheddar gravy, chives and seared kimchi

Chicken Strips 8 All Natural

Crispy golden brown chicken breast served with ranch dressing

Garlic Edamame 6

Organic edamame tossed with Garlic soy

Kale-ing Me Softly

+\$3 avocado/4 chicken All Natural/ 6 salmon / 7 shrimp

Seaweed Salad 8 Vegan

Organic greens and cucumber

Kale Salad 10 Vegan & Gluten Free

Kalamata olives, red onion, grape tomatoes, cucumbers and red wine vinaigrette

Black Bean Quinoa Salad 12 Vegan & Gluten Free

Organic romaine, corn, tomato, onion, cilantro, lime juice, olive oil

Arugula Salad 12 Vegan & Gluten Free

Roasted rainbow carrots, almonds, raisins, quinoa, shaved fennel, maple mustard dressing

Caesar Salad 13 Gluten Free available

Organic romaine, croutons, grilled chicken breast, parmesan, caesar dressing

Cobb Salad 15 Gluten Free

Organic romaine, avocado, bacon, red onion, tomato, chicken breast, boiled egg and blue cheese dressing

Asian Rice Noodle Salad 14 Gluten Free available

Organic greens, assorted vegetables, cilantro, mint, chicken breast, peanuts, and side of nam prik sauce

Korean Soba Salad 14

Organic greens, cabbage, carrot, red onion, red bell pepper, chicken breast, boiled egg, sesame seed, spicy ponzu sauce

Taco Salad 13 Vegetarian - Gluten Free available

Organic romaine, kale, black beans, corn, onion, diced tomato, avocado, dried tofu crumbs, dried quinoa, spicy chipotle ranch served with wheat tortilla

Let's Taco Bout It

Available with Organic lettuce wraps on request

3 Korean Pork Tacos 11

Pico de gallo, shredded cabbage and maple gochujang sauce

3 Korean Bulgogi Tacos 12

Pico de gallo, shredded cabbage and avocado crema

3 Cajun Jumbo Shrimp Tacos 13 Gluten Free

Pico de Gallo, shredded cabbage and tartar sauce

3 Tofu Tacos 11 Vegetarian & Gluten Free

Non-GMO tofu, pico de gallo, shredded cabbage, pickled onion and avocado creme

Hand-Made Pasta La Vista, Baby and Rice

White Kimchi Clam Pasta 16

House made white kimchi, clams, white wine sauce, thin dried red pepper and fried leek

Hungry Crowd Green Bowl 11 w/Bacon or spicy pork +3 /Chicken All Natural or Bulgogi +4 / Salmon +6 Gluten Free

Brown rice with pesto, avocado, kale, poached egg, pickled red onion

Bibimbap 13.5 w/Hot Stone 15.5 w/Brown rice +1 Gluten Free or Vegan available

Sautéed carrot, zucchini, shiitake mushroom, bean sprout, Korean marinated bulgogi (beef or chicken or tofu), sunny side up egg, gochujang sauce

HUNGRY CROWD

LUNCH

Salmon Sashimi Bowl 16.5 w/Brown rice +1

Sashimi salmon, organic romaine, cabbage, carrot, cucumber, seaweed salad, shaved radish, sesame seed, rice, nori, choice of ponzu or spicy sauce

Kimchi Fried Rice 13 w/Brown rice +1

House made Kimchi, Korean marinated bulgogi, sunny side up egg, chives, shaved nori and sesame seeds

Japchae 12.5 w/Bulgogi +4

Glass noodles, assorted veg, house made soy sauce, sesame seed & oil, fried leek

Bun Jovi Fans... or not

Loco Moco 12 w/Brown rice +1 [Angus](#)

Sunny side egg, galbi patty, white cheddar, galbi gravy, chives on a bed of rice

Grilled Chicken Sandwich 13 [All Natural](#)

Tomato, coleslaw, dill pickle, mayo and BBQ sauce with a choice of fries or organic greens

Fried Chicken Sandwich 14 [All Natural](#)

Fried chicken breast, slaw, pickled red onion, chipotle mayo a choice of fries or organic greens

BLT 12

Organic lettuce, tomato, bacon, pretzel bun and spicy mayo with a choice of fries or organic greens

Classic Burger 13 [Angus](#)

Organic lettuce, tomato, caramelized onion, cheddar, spicy mayo with a choice of fries or organic greens

Galbi Burger 14 [Angus](#)

Organic lettuce, tomato, Korean pickled vegetable, Korean marinated beef, mayo with a choice of fries or organic greens

Katsu Burger 15

Pork cutlet, katsu slaw, mayo, with choice of fries or organic greens

Soft Shell Crab Sandwich 16

Organic lettuce, pickled radish and carrot, micro cilantro, tartar sauce, choice of fries or organic greens

Steak and Egg 15 [Angus](#), [Gluten Free](#)

Skirt steak with chimichurri sauce and a sunny side up egg with a choice of fries or organic greens

Breakfast Burrito 12

Korean marinated bulgogi, 3 scrambled eggs, roasted golden potatoes, pickled red onion, salsa verde

Kale Caesar Wrap 12 [All Natural](#)

Kale, pesto, tomato, pickled red onion, chicken breast, caesar dressing

Truffle Honey, Fried Chicken & Slaw 18.5 [All Natural](#)

Fried chicken, truffle honey with a side of coleslaw

Smoky Beyond Burger 15 [Vegan](#)

Organic lettuce, tomato, avocado, dill pickle, vegan cheese with a choice of fries or organic greens

Avocado Toast 9.5

Rustic white bread, served with organic greens

Bacon, Egg, Avocado Toast 12.5

Rustic white bread, topped with grated parmesan, served with organic greens

Smoked Salmon Avocado Toast 13.5

Rustic white bread, red onion, green tomato, caper, served with organic greens

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

Sharing is Caring

Kimchi Biscuit 6

Kimchi, bacon, cheddar, scallion, serve two pieces with cinnamon butter

Mac and Cheese 9

Pasta, roasted cauliflower, blue cheese, white cheddar, parmesan, bread crumbs and chives

Salmon Carpaccio 12 [Gluten Free available](#)

Wasabi mustard, red onion, micro cilantro, shaved radish and sesame seed

Grilled Corn & Polenta 9 [Gluten Free](#)

Grilled corn with cotija, cayenne pepper over cheesy polenta, dried chili and cilantro

Fried Dumplings 6.5

Three pieces, pork, glass noodles and Chinese Chives

Wings 10

Six piece, sesame seeds, garlic soy sauce, side carrot, celery and blue cheese dressing

Chicken Strips 8 [All Natural](#)

Crispy golden brown chicken breast served with ranch dressing

Garlic Edamame 6

Organic edamame tossed with Garlic soy

Shishito Pepper 6.5

Sautéed with soy and topped with bonito flakes

2 Beef Sliders \$9 [Angus](#)

Caramelized onion, organic lettuce, dill pickle, cheddar, spicy mayo

2 Fried Chicken Sliders \$8 [All Natural](#)

Fried chicken breast, slaw, pickled red onion, chipotle mayo

Dirty Fries 7

+2 Bulgogi/ 2 Bacon

French Fries, smothered in white cheddar gravy, chives and seared kimchi

Kale-ing Me Softly

+\$3 avocado/4 chicken [All Natural](#)/ 6 salmon / 7 shrimp

Seaweed Salad 8 [Vegan](#)

Organic greens and cucumber

Kale Salad 10 [Vegan & Gluten Free](#)

Kalamata olives, red onion, grape tomatoes, cucumbers and red wine vinaigrette

Black Bean Quinoa Salad 12 [Vegan & Gluten Free](#)

Organic romaine, corn, tomato, onion, cilantro, lime juice, olive oil

Arugula Salad 12 [Vegan & Gluten Free](#)

Roasted rainbow carrots, almonds, raisins, quinoa, shaved fennel, maple mustard dressing

Caesar Salad 13 [Gluten Free available](#)

Organic romaine, croutons, grilled chicken breast, parmesan, caesar dressing

Cobb Salad 15 [Gluten Free](#)

Organic romaine, avocado, bacon, red onion, tomato, chicken breast, boiled egg and blue cheese dressing

Asian Rice Noodle Salad 14 [Gluten Free available](#)

Organic greens, assorted vegetables, cilantro, mint, chicken breast, peanuts, and side of nam prik sauce

Korean Soba Salad 14

Organic greens, cabbage, carrot, red onion, red bell pepper, chicken breast, boiled egg, sesame seed, spicy ponzu sauce

Taco Salad 13 [Vegetarian - Gluten Free available](#)

Organic romaine, kale, black beans, corn, onion, diced tomato, avocado, dried tofu crumbs, dried quinoa, spicy chipotle ranch served with wheat tortilla

O-Fish-ally delicious

Soft Shell Crab Sandwich 16

Organic lettuce, pickled radish and carrot, micro cilantro, tartar sauce, choice of fries or organic greens

Scallop 18 [Gluten Free](#)

Pan seared scallops, brussel sprouts, bacon and apricot horse radish sauce

Salmon 18.5

Sesame sauce with brown rice, pickled vegetables, brussel sprouts

European Seabass 24 [Gluten Free](#)

Pan seared seabass, basil pesto, grilled tomato, asparagus with lemon

Hand-Made Pasta La Vista, Baby and Rice

White Kimchi Clam Pasta 16

House Made White kimchi, clams, white wine sauce, thin dried red pepper and fried leeks

Cream Pesto Pasta 15 w/Salmon +2

Asparagus, grape tomato with chicken

Rosé Pasta 20 w/Soft shell crab +6

Creamy tomato sauce, blue crab meat, garlic, onion, capers and arugula

Risotto 16 Gluten Free

Brown rice, shiitake mushroom, white mushroom, parmesan cheese and grilled jumbo shrimp

Orecchiette 15 Vegan

Vegan pasta, fried brussels, roasted cauliflower, capers, garlic, onion, breadcrumbs

Hungry Crowd Green Bowl 11 w/Bacon or spicy pork +3 /Chicken All Natural or Bulgogi +4 / Salmon +6 Gluten Free

Brown rice with pesto, avocado, kale, poached egg, pickled red onion

Salmon Sashimi Bowl 16.5 w/Brown rice +1

Sashimi salmon, organic romaine, cabbage, carrot, cucumber, seaweed salad, shaved radish, sesame seed, rice, nori, choice of ponzu or spicy sauce

Bibimbap 13.5 w/Hot Stone 15.5 w/Brown rice +1 Gluten Free or Vegan available

Sautéed carrot, zucchini, shiitake mushroom, bean sprout, Korean marinated bulgogi (beef or chicken or tofu), sunny side up egg, gochujang sauce

Kimchi Fried Rice 13 w/Brown rice +1

House made Kimchi, Korean marinated bulgogi, sunny side up egg, chives, shaved nori and sesame seeds

Japchae 12.5 w/Bulgogi +4

Glass noodles, assorted veg, house made soy sauce, sesame seed & oil, fried leek

We Meat Again...

Loco Moco 12 w/Brown rice +1 Angus

Sunny side egg, galbi patty, white cheddar, galbi gravy, chives on a bed of rice

Galbi Kabob 15 w/Brown rice +1 Angus

Korean marinated beef, grilled tomato, grilled onion, grilled shishito pepper, white rice

Galbi Burger 14 Angus

Organic lettuce, tomato, Korean pickled vegetable, Korean marinated beef, mayo with a choice of fries or organic greens

Fried Pork Ribs and Polenta 16 All Natural

Baby Back Ribs smothered in a sweet and spicy sauce, peanuts, dried chilis, chives

Katsu Burger 15

Pork cutlet, katsu slaw, mayo, with choice of fries or organic greens

BBQ Chicken 18.95 All Natural

Korean BBQ half chicken, brussel, polenta

Truffle Honey, Fried Chicken & Slaw 18.5 All Natural

Fried chicken, truffle honey with a side of coleslaw

Hot Pot 20

Beef, Napa, bok choy, perilla leaf, carrot, assorted organic mushrooms, organic tofu, udon noodle

Bulgogi Pot 23

Bulgogi, Napa, scallions, onions, assorted organic mushrooms, glass noodle

Smoky Beyond Burger 15 Vegan

Organic lettuce, tomato, avocado, dill pickle, vegan cheese with a choice of fries or organic greens

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