

BAGELS/BIAGELS

Regular \$2.5

plain // sesame
black & white // everything

Specialty \$3.5

rosemary olive oil // egg // pumpernickel
onion garlic Biagel // jalapeno Biagel
za'atar // berbere // Old Bay

Premium \$4

cheddar hot honey // chocolate chocolate chip
cinnamon chocolate babka

\$5 OFF A DOZEN BAGELS

Pizza Biagel \$5

Mushroom, Black Garlic, Gruyere Biagel \$5

Bagel Dog \$6

CREAM CHEESE

	Add on	8oz
Regular	\$2	\$6

plain // scallion

Specialty (some flavors limited)	\$3	\$8
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USB hot sauce // roasted garlic
roasted banana // strawberry

Premium	\$4	\$10
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lox



COLD DRINKS

Small Bottled Drinks \$3.5

Large Bottled Drinks \$5.5

Fresh Squeezed Orange Juice \$5

Milk \$2.5

HOT DRINKS

Hot Coffee \$4

Refills \$3

Hot Tea \$3

SKILLET AND WHISK



(310) 648-8588

info@unclesteveysbagels.com
www.unclesteveysbagels.com

SANDWICHES

Uncle Stevey \$15

lox, cream cheese,
pickled onion, dill

Low \$10

bacon, egg, american cheese

Marion \$11

house made avocado spread,
crumbled hard boiled egg

Sol \$12

bacon, lettuce, tomato,
avocado spread

Irv \$13

house made pulled turkey, bacon,
cheddar, pickled onion, lettuce

Prent (limited amount - weekends only) \$14

pastrami, swiss, cabbage salad, house dressing
suggested on a pumpernickel bagel

SIDES

Potato Chips \$2.5

Bagel Chips \$5

Deli Salads 8oz \$4

Chocolate Chip Cookie \$4

B&W Cookie \$4

FOOD ALLERGY WARNING: Please be advised that our food may have come in contact with or contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and/or shellfish.

BULK ITEMS

LOX

1/4 lb	\$12
1/2 lb	\$21
1 lb	\$40

AVOCADO SPREAD

8 oz tub	\$8
16 oz tub	\$15

PICKLED RED ONION

8 oz tub	\$5
16 oz tub	\$10

CRUMBLed HARD BOILED EGG

8 oz tub	\$5
16 oz tub	\$10



EMAIL PRE-ORDERS TO:
INFO@UNCLESTEVEYSBAGELS.COM

BIAGEL

Our cross between a bagel and a bialy. A bialy is bagel dough with the hole closed and, unlike a bagel, no water is used in the cooking process. Our Biagel is bagel dough with the hole closed, but water is used in the cooking process, just like our bagels.

We currently make a roasted garlic and onion Biagel and a roasted jalapeno Biagel. For each of these, we cook the garlic, onion and jalapeno (separately) in olive oil for at least 2 hours to concentrate the flavors. We also make a mushroom, gruyere and black garlic Biagel and a pizza Biagel.

All of our Biagels are made in limited amounts. Enjoy!

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INFORMATION



ZAATAR

toasted sesame seeds, sumac, oregano, thyme, marjoram, salt



BERBERE

cayenne, fenugreek, coriander, cumin, black pepper, cardamom, cinnamon, clove, ginger, turmeric

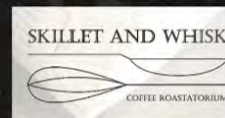


OLD BAY

celery salt (salt, celery seed), spices (including red pepper and black pepper) and paprika



We proudly serve ACME lox. ACME has been smoking fish in Brooklyn for over a century.



We proudly serve Skillet and Whisk coffee, a local roaster opening a coffee shop on Center Street in El Segundo later this year. You can currently find Skillet and Whisk at the El Segundo Farmer's Market on Thursdays.



We proudly serve pastrami from RC Provisions.

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