

4020 Atlantic Avenue  
Bixby Knolls / Long Beach  
562-595-4020  
[thefactorylb@yahoo.com](mailto:thefactorylb@yahoo.com)



**Gastrobar**

**Market & Deli**

**Cooking Classes**

Organic Produce

Farmer Jimmy Ng, The Growing Experience,  
Long Beach, California

Grass-fed Beef

J & J Grassfed Beef, Tehachapi, California

Free Range Chickens

Jidori Chicken, Los Angeles, California

Sustainable Seafood

Long Beach Seafood, California  
Aquarium of the Pacific, Seafood for the Future



Fresh Bread

Babbette's Bakery, Long Beach, California

The Factory is more than just super yummy food! We are about doing the right thing and feeling good about what we are doing. We care about where we get our food and how our food is grown, ranches, processed and delivered. From happy cows to community gardens, The Factory is proud to serve you the very best in 'local' dining.

**Tapas**

\*Tapas available for Happy Hour at 1/2 price

**Shrimp & Calamari \$5**

With a smoked white wine broth

**\*Spanish Frittata \$4**

Potatoes, cheese, truffle oil, sofrito sauce and crème fraîche

**\*Taste of Spain \$9**

Spanish cheeses, meats, almonds and green olives

**\*Spanish Olives \$4**

**Chicken Empanada \$6**

Served with our house made peanut dipping sauce

**Sustainable**

**Paella \$18**

Arborio rice simmered with saffron, chicken, mussels, chorizo, shrimp, fish.

**Long Beach Blvd. Sandwich \$13**

Seared rare ahi tuna with sundried tomatoes, caramelized onions, avocado and basil aioli. Choice of side

**Grilled Ahi Tuna (dinner only) \$18**

Pepper crusted seared ahi over wasabi mashed potatoes, seasonal veggies and finished with a soy ginger sauce

**Seared Tilapia (dinner only) \$15**

Blackened tilapia with smoked paprika with a green olive tapenade and served over saffron orzo

**Steamed Mussels \$15** in a white wine sauce

**Free Range**

Served with our house made peanut dipping sauce

**\*Chorizo Crostini \$5**

With roasted peppers and spicy hot sambal aioli

**\*Truffle Mac N' Cheese \$4**

**\*Tapas Soup of the Day \$2**

---

**Greens**

**Jimmy's Farm Box \$6**

Cranberry vinaigrette, ranch, citrus miso or spicy avocado dressing

**Green Haystack \$10**

Green curry chicken with red peppers, carrots, jicama in a red wine vinaigrette

**Holiday Harvest Salad \$9**

Endives, spinach, candied pecans, blue cheese crumbles and topped with fresh pears and tossed in a cranberry vinaigrette.

**Los Cerritos \$7**

Mixed greens, orange slices, green onions, red bell peppers, avocado, noodles, basil, soy glazed almonds tossed in a citrus miso dressing

**Chicken Chop \$10**

Mixed greens and veggies, bacon, blue cheese with a spicy hot avocado dressing

---

**Sides**

**Apple Cranberry Coleslaw \$3**

**Fresh Fruit \$3**

**Veggie Chips \$3**

**Spanish Orzo Salad \$3**

Orzo pasta, manchego cheese,

---

**Free Range**

**C-17 Sandwich \$11**

Chicken salad, crispy bacon and basil aioli. Choice of side

**Spicy Viking Sandwich \$11**

Grilled chicken, caramelized onions, melted mahon cheese, tomatoes and baby greens with a spicy hot mustard sauce. Choice of side

**Garlic Thyme Chicken \$15**

Roasted chicken breast, mushrooms, udon noodles and a garlic thyme sauce.

---

**More than just Greens**

**Atlantic Avenue Sandwich \$9**

Fresh buffalo mozzarella, goat cheese, grilled zucchini and fresh greens with a fresh herb spread

**Veggie Pot Pie \$12**

Seasonal veggies in white wine gravy

**Vegetable Paella \$14**

Slow cooked Arborio rice simmered with seasonal vegetables and finished with Spanish saffron

**BKBIA Sandwich \$9**

Spanish cheeses: la leyenda, manchego and mahon

---

**Happy Meats**

**Spanish Boccadillo Sandwich \$10**

Warm jamon, chorizo and manchego cheese on a french roll. Choice of side

**BLT-occadillo \$10**

Bacon, blue cheese, sundried tomatoes, basil aioli on a french roll. Choice of side

**Organic Happy Cow Burger \$13**

10 oz. beef patty with crispy baked onions, bacon, avocado, manchego cheese and a smoky & spicy mustard mayo

**Cooked Beer 'n Sausage Plate \$15**

Two grass-fed beef sausages cooked in beer served with mashed potatoes and brussel sprouts.

*Sunday  
Brunch*

**Crepes of the Day:** served with hash browns. All \$9  
Sweet and Savory Crepe cranberries, goat cheese and spinach.  
Sunday Farmers Market Crepe with seasonal fruit, whipped cream and a fresh fruit sauce.  
Chorizo and Eggs with avocado cream sauce.  
Bacon & Eggs with cheddar cheese and a fire roasted sofrito sauce.

### **Omelettes**

Spanish Omelette with garlic, tomatoes, chorizo and manchego cheese \$9  
Farmer's Market Omelette with avocado, bacon, roasted red bell peppers and cheddar cheese \$9  
Veggie Omelette with tomatoes, peppers, mushrooms and mozzarella cheese \$7

### **Egg Dishes**

Eggs Benedict with Spanish meat, poached egg and Hollandise sauce. Served with hash browns. \$11  
Egg Sandwich fried egg, cheddar cheese, bacon and hash browns. \$10  
Eggs Your Way two eggs, bacon, hash browns and seasonal fruit. \$9

### **Pancakes & French Toast**

Pancakes with mixed fruit \$7  
Chocolate Chip Pancakes with seasonal fruit \$7  
Port Battered French Toast with seasonal fruit. \$11  
French Toast with hash browns and seasonal fruit \$7  
Yogurt Parfait with seasonal fruit \$5

### **Fruit and Pastries**

Assorted Fruit Bowl \$5.50  
Bowl of Strawberries \$6.50

### **Breakfast Organic Happy Cow Burger**

Onions, hash browns, manchego cheese, bacon, fried egg and sofrito sauce 13

**Mimosas & Sangria**  
Liter \$12.50 / Glass \$5

**Spanish Frittata**  
Scalloped potatoes, green onions, cheese and truffle oil \$4