

Breakfast

Privé Favorites

- Hand Cut French Toast** Brioche, Berries, Caramel Pecan Crumbs **24**
-  **American Classic** 2 Eggs Cooked Any Style, Breakfast Potatoes, Chicken Sausage or Pork Bacon **26**
-   **Privé Benedict** Sautéed Mushrooms & Spinach, Potato Latkas, Poached Eggs, Gribiche Hollandaise **24**
-  **Summer Scramble** Truffle Béchamel, Sautéed Broccolini, 2 Egg Scramble, Sourdough, Fried Shallots **24**
-  **Turkish Eggs** Poached Eggs, Almond Dukkah Spice, Cherry Tomato, Sumac Yoghurt, Grilled Baguette **28**
-  **Crab & Egg White Frittata** Smoked Cheddar, Cilantro, Fine Beans, Hollandaise **26**
- Bacon & Egg Sandwich** Bacon, Over Easy Egg, Chipotle Aioli, Greens, Brioche **24**
- Savory Scallion Waffles** Bacon, Cheese, Sour Cream, Chives **24**
-  **Apple Pancake "Stacks"** Caramelized Onion Cream, Lavender Honey Syrup **24**

California Fresh

-  **Oatmeal** Banana, Mixed Nuts **16**
-    **California Fruit** Seasonal Fruits, Honey Yogurt **16**
-   **Gluten-Free Granola** Choice of Milk or Yogurt **17**
-   **Açaí Bowl** Banana, Coconut Yogurt, Berries, GF Granola **18**
-  **Avocado Toast** Marinated Tomato, Persian Feta, Moroccan Spices, Parsley Salsa **25**

The Bakery

- Croissant 6**
- Muffin 6**
- Danish 6**
- Bagel Plain, Whole Wheat or Everything 6**
- Toasted Breads** White, Wheat, Multigrain, Sourdough or Gluten-Free **6**

Pressed Juices & Smoothies

- Privé Smoothie** Banana, Strawberries, Rolled Oats, Protein Powder, Almond Milk **12**
- Blueberry-Chia Smoothie** Pineapples, Banana, Almond Milk **12**
- Healthy Morning** Apple Cider Vinegar, Spinach, Celery, Apple, Cucumber, Ginger, Lemon **12**
- Fresh Orange Juice 11**

Brunch Favorites

-  **Pork Bacon OR Pork Sausage 9**
-  **Chicken Sausages 9**
-  **Turkey Bacon 9**
- Smoked Salmon 14**
-  **Canadian Back Bacon) 9**
-   **Breakfast Potatoes 9**
-   **Bowl of Berries 12**
-  **Kids Fruit Plate 12**
-  **Greek Yogurt 9**
-  **Assorted Breakfast Cereals 9**

Restaurant Chef Amir Nematipour
Restaurant Manager Victor Triebel



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 = vegan  = gluten-free  = vegetarian

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

Please note a service charge of 15% for brunch is added automatically. For parties of 6 or more 20% is added automatically.

Wine

SPARKLING & CHAMPAGNE

Ruinart Blanc de Blancs
Reims, France NV **46 / 185**
Ruinart Rosé
Reims, France NV **48 / 192**



Zardetto, Prosecco
Italy NV **15 / 62**

Moët & Chandon, Brut Impérial
Épernay, France NV **27 / 108**

Moët & Chandon, Rosé
Épernay, France NV **35 / 140**

Dom Pérignon
Épernay, France **80 / 320**

Cristal
Reims, France **710**

RED

Merlot, Duckhorn
Napa Valley **25 / 100**

Pinot Noir, Siduri
Willamette Valley, Oregon **20 / 80**

Pinot Noir, Schug
Sonoma County **23 / 92**

Tuscan Blend, Villa Antinori
Tuscany **24 / 96**

Cabernet Sauvignon, Iconoclast
Russian River Valley **24 / 96**

Cabernet Sauvignon, Canvasback
Red Mountain, Washington **20 / 80**

Cabernet Sauvignon, Joseph Phelps
Napa Valley **57 / 228**

Zinfandel, Frank Family Vineyards
Napa Valley **26 / 104**

Napa County Blend, Newton Vineyards
Napa Valley **20 / 75**

Pinot Noir, Sanford
Santa Rita Hills (375ml) **36**

ROSÉ

Whispering Angel
Côtes de Provence, France **22 / 88**

Rosé, M. Chapoutier
Cotes-du-Rhone, France **15 / 60**

WHITE

Pinot Grigio, Jermann
Venezia Giulia, Italy **19 / 76**

Riesling, Fess Parker
Santa Barbara **18 / 72**

Chenin Blanc, Château Moncontour
Vouvray **18 / 72**

Sauvignon Blanc, Villa Maria
Marlborough, New Zealand **18 / 72**

Sauvignon Blanc, Jean et Michel Domaine Naudet
Sancerre **19 / 76**

Chardonnay, Iconoclast
Napa Valley **23 / 92**

Chardonnay, Louis Latour
Pouilly-Fuise, Burgundy **25 / 100**

Chardonnay, Far Niente
Napa Valley **35 / 140**

Chardonnay, Sanford
Santa Rita Hills (375ml) **34**

Cocktails

TINSELTOWN TEA 23

Lemon, Mint, Ginger, Honey, Jameson or
Hennessy VSOP

WINTERTIME 20

Tanqueray Gin, Pear, Basil, Sugar Cane,
Lime, Club Soda

PRETTY WOMAN 28

Moët & Chandon Rosé Champagne,
Belvedere, Combier Pêche De Vigne Liqueur,
Raspberries, Aquafaba

FORBIDDEN FRUIT 19

Belvedere, Alain Milliat Apple Jus,
St. Germain Elderflower Liqueur, Lime

RED CARPET MARGARITA 20

Casamigos Reposado, Aperol, Orange,
Lime, Sugar Cane

GOLDEN MOJITO 21

Zacapa 23yr Old Dark Rum, Mint, Orange,
Brown Sugar, Lime, Ginger Ale

NEGRONI PRIVÉ 20

Tanqueray 10, Campari,
Carpano Antica Vermouth, Cynar

RODEO DRIVE SIDECAR 20

Hennessy VSOP, Grand Marnier,
Orange, Lemon, Sugar Cane

MOCHA MARTINI 20

Belvedere, Kahula Liqueur, Espresso,
Godiva Chocolate Liqueur, Vanilla

BLOODY ELYX 21

Absolut Elyx, Tomato Juice, Horseradish,
Olives, Tabasco

Mocktails

PEAR NOJITO 11

Mint, Lime, Alain Milliat
Pear Juice, Ginger Ale

VIRGIN MOJITO 11

Mint, Lime, Soda Water

Beer

DRAFT— CRAFT L.A. 12

Stella Artois, Lager, Belgian
IPA, Golden Road Los Angeles

BOTTLE 10 DOMESTIC

Budweiser, Sierra Nevada

IMPORTED

Heineken, Peroni, Guinness, Corona, Amstel Light,
Beck's Non-Alcoholic