









Lunch





Appetizers

-  **Grilled Sourdough** Olive Oil, Garlic Confit, Tomato, Basil 7
-  **Mary's Free Range Chicken Satay** Sweet Potato Chips, Satay Sauce 12
-  **Homemade Ricotta** Roasted Fruits, Fig Balsamic, Pistachios, Feta 18
-  **Caramelized Squash Soup** Roasted Squash, Spiced Pepitas, Pickled Feta 12

Salads

-   **Murray Farm Pear, Apple, Pecan Salad** Baby Spinach, Chèvre, Lemon Thyme 22
-   **Roasted Acorn Squash Salad** Kale, Quinoa, Cashews, Cranberry Dressing 20
-   **Santa Barbara Greens** Local Lettuce, Crispy Vegetables, Basil Mustard Emulsion 20

Bowls


-   **Açaí Bowl** Banana, Coconut Yogurt, Berries, GF Granola 18
-  **Beetroot Bowl** Broccoli, Beets, Grains, Kimchi, Pumpkin Seeds, Ginger Soy-Sesame 22
-  **Avocado Bowl** Grains, Sweet Potatoes, Kale, Walnuts, Chickpeas, Beets, Tahini 22

Enhancements





- Chicken** 8
- Shrimp** 12
- Grilled Salmon** 12

Sandwiches



Served with your choice of House Fries or Simple Greens

-  **Impossible Meat Burger** Caramelized Onions, Jalapeño Aioli, Potato Bun 24
- Steak Sandwich** Spicy Aji Amarillo, Oaxaca Cheese, Pressed Bun 25
- BLVD Cheeseburger** Wagyu, Brie, Fig Onion Chutney, Brioche 24

Entrées

- Jidori Mustard Chicken** Harissa Couscous, Pomegranate, Cilantro, Cashew 26
-  **Mushroom Crusted Salmon** Garlic Beans, Lemon Butter Cream Sauce 28
- Sea Bass** Broccolini, Pistachio Lavender, Yuzu Emulsion 29
-   **Roasted Cauliflower** Turmeric-Tahini Sauce, Almond Streusel, Pomegranate 25
-  **Tagine** Braised Fennel, Preserved Lemon, Olives, Chickpeas, Apricots 25

Pasta

- Capellini** "Carbonara", Poached Egg, Caviar 26
-   **Mushroom Risotto** Pecorino Romano, Black Pepper 22
- Seafood Pasta** Saffron Linguine, Mussels, Scallops, Shrimps, Garlic Fennel 26

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.

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