

THE Blvd

THE Favorites

**HAND CUT FRENCH TOAST**  
brioche, berries, caramel pecan crumbs,  
100% maple syrup  
-24-

**CRAB AND EGG WHITE FRITTATA**  
smoked cheddar, cilantro, fine beans,  
mustard hollandaise  
-32-

**TURKISH GOZLEME FLATBREAD**  
lamb, eggs, radish, dill, feta cheese  
-28-

**TOMATO TART WITH BURRATA**  
herbs, gremolata, petit citrus mix  
-28-

**AVOCADO TOAST**  
marinated tomato, persian feta, moroccan spices,  
parsley salsa, almond  
-25-

THE Salads

**SEABASS CEVICHE**  
avocado, persian cucumber, scallions, red chili, crisps  
-28-

**LITTLE GEM LETTUCE**  
citrus, toasted walnuts, radish,  
persian cucumber, urfa peppers  
-22-

THE Entrees

**PAN SEARED SOLE**  
leek marrow, carrot puree, caviar, caper nage  
-42-

**CHAR-GRILLED LOBSTER**  
radish, petite herb mix, roasted garlic oil  
-48-

**JIDORI MUSTARD CHICKEN**  
harissa couscous, pomegranate, cilantro, cashew  
-32-

**WAGYU STEAK SHAWARMA**  
pita, spicy garlic aioli, cucumber, pressed bun  
-32-

**SPINACH CHITARRA**  
brown butter, hazelnut streusel  
-26-

**BONE-IN RIB-EYE**  
broccoli parsley puree, polenta, walnut "queso"  
-79-

**PORCINI CRUSTED BEEF TENDERLOIN**  
broccolini bagna cauda, cipollini agrodolce  
-55-

THE Libations

**BOTTOMLESS PERRIER-JOUËT**  
*Brut 75*

**SPARKLING & CHAMPAGNE**  
*Perrier-Jouët, Brut 34 / 136*  
*Moët & Chandon, Brut Impérial 30 / 120*  
*Moët & Chandon, Rosé 36 / 140*  
*Dom Pérignon 98 / 392*



**BLOODY MARY BAR**  
*Various Garnishes - 24*



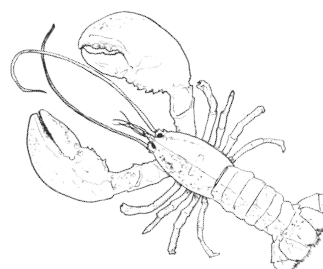
THE Caviar Experience

*Ossetra Russian - 120 / oz*  
*Ossetra Imperial - 220 / oz*

THE Seafood

**PLATTER**  
*2 Lobster Tails, 4 Oysters, 4 Shrimp*  
*Served with Cocktail Sauce, Tabasco, Lime - 95*

**A LA CARTE**  
*4 Char-Grilled Lobster Tails - 100*  
*4 Grilled Shrimp - 12*  
*6 Chilled Oysters - 24*



## COCKTAILS

### HOLIDAY CHEER

HEATING UP THE SIDECAR

*Seasonally-Inspired Hot Toddy*

Cognac, Grand Marnier, Lemon Juice, Honey,  
Dash of Cinnamon

-22-

THE WISE KING

*Twist on a Mexican Coffee Cocktail*

Avion Blanco Tequila, Peppermint Schnapps, Housemade  
Hot Chocolate, Topped With Whipped Cream, Macaron

-22-

### CLASSICS TWISTED

RED CARPET MARGARITA

*The Perfect Balance Of Bitter & Sweet*

Casamigos Reposado, Aperol, Blood Orange, Lime,  
Sugar Cane

-25-

THEBLVD

*Twisting The Negroni*

Tanqueray 10, Campari, Cynar, Carpano Antica Vermouth

-25-

MOCHA MARTINI

*When Chocolate Meets Coffee*

Belvedere, Kahula Liqueur, Espresso, Godiva Liqueur

-24-

BLOODY ELYX

*Our Very Own Blood Mary*

Absolut Elyx, Tomato Juice, Horseradish,  
Olive Juice, Lime Juice, Worcestershire, Tabasco

-24-

### UNMISSABLE

FEELING PRETTY

*Inspired By Pretty Woman*

Perrier-Jouët Brut Champagne, Belvedere, Combier  
Pêche De Vigne Liqueur, Raspberries, Aquafaba, Rose Petal

-28-

TROPICAL ESCAPE

*Re-Invented Oakland Famous Mai Tai*

Zacapa 23yr Old Dark Rum, Pineapple, Hibiscus Thyme  
Honey, Lemon

-25-

CALavera DE LA MUERTE

*Spicy & Smoky Paloma Keeping The Spirits Alive*

Casa Dragones Blanco, Vida Mezcal, Grand Marnier, Lime,  
Grapefruit, Tangerine Ginger Thai Pepper Agave

-25-

FORBIDDEN FRUIT

*Biting Into a Juicy Apple Pear*

Kettle One Vodka, Alain Milliat Pear, Apple,  
St. Germain Elderflower Liqueur, Lime

-23-

## MOCKTAILS

PEAR NOJITO

Mint, Lime, Alain Milliat Pear Juice, Ginger Ale

-12-

VIRGIN MOJITO

Mint, Lime, Soda Water

-12-

## WINE

### SPARKLING & CHAMPAGNE

Zardetto, Prosecco

Italy NV 18 / 72

Perrier-Jouët, Brut

Épernay, France 34 / 136

Cristal

Reims, France 860

### RED

Merlot, Duckhorn

Napa Valley 27 / 108

Pinot Noir, Siduri

Willamette Valley, Oregon 23 / 92

Pinot Noir, Schug

Sonoma County 25 / 100

Tuscan Blend, Villa Antinori

Tuscany 27 / 108

Cabernet Sauvignon, Iconoclast

Russian River Valley 27 / 108

Cabernet Sauvignon, Canvasback

Red Mountain, Washington 23 / 92

Cabernet Sauvignon, Joseph Phelps

Napa Valley 59 / 236

Zinfandel, Frank Family Vineyards

Napa Valley 29 / 116

Napa County Blend, Newton Vineyards

Napa Valley 23 / 92

### ROSÉ

Whispering Angel

Côtes de Provence, France 24 / 96

Rosé, M. Chapoutier

Cotes-du-Rhone, France 18 / 72

### WHITE

Pinot Grigio, Jermann

Venezia Giulia, Italy 22 / 88

Riesling, Fess Parker

Santa Barbara 21 / 84

Chenin Blanc, Château Moncontour

Vouvray 22 / 88

Sauvignon Blanc, Villa Maria

Marlborough, New Zealand 21 / 84

Sauvignon Blanc, Jean et Michel Domaine Naudet

Sancerre 22 / 88

Chardonnay, Iconoclast

Napa Valley 25 / 100

Chardonnay, Louis Latour

Pouilly-Fuise, Burgundy 27 / 108

Chardonnay, Far Niente

Napa Valley 37 / 148

## BEER

### DRAFT 12

Angel City IPA, Sapporo

### BOTTLE 10

### DOMESTIC

Budweiser, Sierra Nevada

### IMPORTED

Heineken, Peroni, Guinness, Corona,

Amstel Light, Beck's Non-Alcoholic