

Lounge

REGIIS OVA CAVIAR

CLASSIC GARNISHES SERVED WITH POTATO BLINIS

GOLDEN OSSETRA <i>30 Grams</i>	385
SUPREME <i>30 Grams</i>	285
HYBRID <i>30 Grams</i>	225

RAW BAR

ICE COLD OYSTERS   <i>Meyer Lemon, Mignonette Sauce</i>	36
GULF PRAWNS   <i>House Cocktail Sauce, Meyer Lemon, Chilled Prawns</i>	40
SEA LIFE PLATTER   <i>Served with 6 Oysters, 1 Maine Lobster Tail 4 Chilled Gulf Prawns, Dijonnaise Sauce</i>	98

BAR FAVORITES

PARKER HOUSE ROLLS  <i>Black Truffle, Vermont Cultured Butter, Sel Gris Salt</i>	24
BLVD BURGER <i>Dry-Aged Bone Marrow Burger, Portuguese Bun, Bacon Marmalade Heirloom Tomatoes (Vegan Version Available)</i>	38
RED GEM CAESAR SALAD  <i>Aromatic Brioche Crumble, Aged Parmesan, Caesar Dressing</i>	26
FRIED CHICKEN SANDWICH <i>Savory Cabbage, Daikon Sprouts, Dill Ranch Dressing</i>	36
CHARCUTERIE & CHEESE <i>Cured Charcuterie, Local California Cheese, Fig Orange Preserve</i>	46
BIGEYE TUNA TARTARE  <i>Red Shiso, Rice Crisp, Fermented Plum, Cherry Blossom</i>	36
TRUFFLE FRENCH FRIES   <i>Parmesan Cheese, Black Summer Truffle, Garlic Aioli</i>	38



@THEBLVDBW



Dairy-Free



Gluten-Free



Vegan



Vegetarian

Produce sourced from local Girl & Dug Farm

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity is added automatically.

THE BEBLVD

BEVERLY HILLS