

# Brunch

## JUICE BAR & SMOOTHIES 14

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### ANTI-O SMOOTHIE

Oat Milk, Kale, Blueberries, Flaxseed

### CLEANSING JUICE

Cucumber, Celery, Apple  
Kale, Ginger


### FRESHLY SQUEEZED ORANGE JUICE

## RAW BAR

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**ICE COLD OYSTERS**   36  
Meyer Lemon, Mignonette Sauce

**GULF PRAWNS** 40  
House Cocktail Sauce, Meyer Lemon  
Chilled Prawns

**SEAFOOD PLATTER**   140  
Lobster, Oysters, Crab Claws  
Chilled Prawns, Meyer Lemon  
House Cocktail Sauce


## APPETIZERS


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**SPRING BERRIES & BELLWETHER RICOTTA**  26  
House-Made Granola, Harry's Berries  
Vanilla Bean Greek Yogurt

**STEEL CUT OATMEAL BRULÉE** 24  
Roasted Local Fruit

**AVOCADO TOAST**  30  
Pickled Red Onions, Young Radishes  
Whipped Harissa Yogurt  
Add 2 Poached Eggs: 12

 The Spa at Beverly Wilshire  
Wellness-Approved Dish

**RED GEM CAESAR SALAD**  26  
Aromatic Brioche Crumble, Aged Parmesan  
Caesar Dressing

**MIXED GREEN SALAD**   26  
Shaved Market Vegetables  
Edamame, Balsamic Vinaigrette

## BAKERY


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**24K GOLD BRAIDED CROISSANT** 26  
Dulce De Leche and Almonds 



## ENTRÉES

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**CROQUE MADAME** 32  
Gruyère Cheese, Sunny-Side-Up Hen Egg  
Mornay Sauce, Black Forest Ham

**48 HOUR BRAISED BEEF SHORT RIB HASH**   38  
Red Wine Beef Jus, Red Pearl Onions  
Roasted Piquillo Peppers, Carrots  
Sunny-Side-Up Hen Egg

**HUEVOS RANCHEROS BREAKFAST BURRITO** 34  
Black Beans, Ranchero Sauce, Chorizo  
Avocado, Queso Fresco, Scrambled Eggs

**SNAKE RIVER FARMS STRIPLOIN & EGGS**   68  
Two Eggs Any Style, Snake River Farms Striploin  
Béarnaise Sauce, Hash Browns

**SMOKED NORWEGIAN SALMON BENEDICT ROYALE** 42  
Poached Hen Eggs, Hollandaise Sauce  
Young Chicory Salad, Everything Spice

**BLVD BURGER** 38  
Dry-Aged Bone Marrow Burger  
Heirloom Tomatoes, Bibb Lettuce  
Bacon Marmalade, THE Blvd Secret Sauce

**ROASTED CHICKEN & SOURDOUGH BELGIAN WAFFLE** 42  
Bacon & Chive Sourdough Waffle  
Honey Butter

**FRENCH TOAST** 30  
Spiced Brioche, Market Berries  
Caramel Pecan Crumble, Maple Syrup

**CALIFORNIA BREAKFAST** 34  
Two Eggs Any Style, Hash Browns  
Smoked Bacon Or Sausage

**OMELET** 30  
Choice of Toast, \$1 Per Topping



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

# THE BEVERLY HILLS

BEVERLY HILLS