

BOTTOMLESS MIMOSAS

Mix and match your bottomless mimosas \$25

Lavender Activated Charcoal Lemonade

Fresh Cucumber And Mint

Dragon Fruit & Watermelon

RAW BAR

CHILLED OYSTERS Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24

Blue Points - East Coast Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish

Malpeque - East Coast Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish

Kumamoto - West Coast Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish

ALASKAN CRAB LEGS Served Chilled or Steamed with Drawn Butter, Cocktail Sauce, Lemon 17 for ½ lb

SHRIMP COCKTAIL Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19

IMPERIAL SEAFOOD TOWER

East & West Coast Oysters, Shrimp Cocktail, Snow Crab Cluster, Maine Lobster, Jonah Crab Claws, White Soy Salmon Poke, Wakame

Petite (serves 2) 98

Imperial (serves 4) 180

CHARCUTERIE

Curated by the Beverly Hills Cheese Shop. Available as a plate of 4 (24) or 7 (37) and served with Chef accoutrements.

CHEESE

BLACK LABEL CAMBOZOLA Brie-style Pasteurized Cow's Milk Blue Cheese, Germany

MOLITERNO AL TARTUFO Aged Pecorino Cheese, Filled with Black Truffles, Italy

FROMAGER D'AFFINOIS Luscious, Pasteurized Cow's Milk, and Double-Crème, France

MIDNIGHT MOON Hard and Nutty Goat's Milk Cheese, Holland

RULO "CRÈME BRULEE" Goat's Milk with Creme Brulee Notes, Spain

MEAT

SALAME NAPOLI - PICCANTE Roughly Ground, Lightly Spiced Pork

COPPA SENESA Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg

VENTRICINA SALAME Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel

PROSCIUTTO DE PARMA 18-month Aged Ham

STARTERS

CRAB CAKE Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 19

GRASS FED BEEF SLIDERS Truffle and Roasted Garlic Aioli, Bacon Jam, Moody Blue Cheese 18

HEIRLOOM ROASTED CAULIFLOWER ♡ Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 16

ROASTED BRUSSELS SPROUTS ♡ Thai Chili Glaze, Young Coconut, Basil, Mint 16

SPINACH DIP Mozzarella, Parmesan, Roasted Artichoke, Warm Pita 17

CALAMARI Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18

COCONUT SHRIMP Coconut Crusted, Orange-Ginger Marmalade 19

BRUNCH

FRIED CHICKEN AND WAFFLE Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup 23

FRENCH TOAST Thick Cut, Fluff, Cinnamon, Cognac Roasted Golden Apples, Nutella, Spiced Maple Syrup 21

HANGOVER HASH Braised Prime Rib, Fingerling Smash, Poached Egg, Signature Hollandaise 22

'BRUNCHY SMASH BURGER' Tabasco Aioli, Fried Egg, Apple Smoked Bacon, Crispy Fries 22

TWO EGGS YOUR WAY Your Choice of Chicken Apple Sausage or Applewood Smoked Bacon, Fingerling Smash 17 *Upgrade to Prime Rib +\$14*

THREE EGG OMELETS Served with Fingerling Smash

OH "Denver" Omelet Applewood Smoked Bacon Or Chicken Apple Sausage, Cheddar, Green Pepper, Onions 19

Florentine Spinach, Tomato, Onions, Swiss 18

PCH Avocado, Shredded Cheese, Tomato 18

FRUITY PEBBLES PANCAKES Blueberry Buttercream, Vanilla Bourbon Maple Syrup 17

EGG BENEDICTS

Served on Brioche Toast with Fingerling Smash

SIGNATURE EGGS BENEDICT Griddled Canadian Bacon, Poached Egg, Hollandaise 21

CRAB CAKE BENEDICT Lump Crab, Poached Egg, Chipotle Hollandaise 24

SMOKED SALMON BENEDICT Scottish Smoked Salmon, Poached Egg, Signature Hollandaise 22

STEAK 'N EGGS

Served with Poached Eggs and Fingerling Smash

FILET 8oz 42

BISTRO STEAK 8oz 38

30-DAY DRY AGED RIBEYE 49

SIGNATURE BRUNCH PLATTER FOR TWO

Signature Eggs Benedict, Orange Cinnamon Waffle, 24-Hour Herb Roasted Prime Rib, ½ Pound of Snow Crab Legs, Applewood Smoked Bacon, Chicken Apple Sausage, Fingerling Smash 65

GREENS

LITTLE GEM CAESAR Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers 15

ORGANIC GREENS ♡ Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 14

LUNCH

GRILLED CHICKEN SANDWICH Garlic Aioli, Little Gem Lettuce, Tomato, Red Onion, Avocado, Crispy Fries 18

FAROE ISLAND SALMON BLT SANDWICH Applewood Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Crispy Fries 22

24-HOUR HERB ROASTED PRIME RIB 8oz Fingerling Smash, Seasonal Vegetables, Au Jus, Horseradish 34

SIDES

FINGERLING SMASH 5

CHICKEN APPLE SAUSAGE 5

APPLEWOOD SMOKED BACON 5

SEASONAL FRUIT 5

BELGIAN WAFFLES Orange Cinnamon Waffle and Whipped Maple Butter 8

BUTTERMILK PANCAKES Whipped Honey Butter and Maple Syrup 8