



@THEBLVDBW

BREAKFAST MENU

JUICE BAR & SMOOTHIES

Blueberry Avocado Smoothie <i>V</i>	14
Banana, Vanilla Extract, Lemon Almond Milk, Spinach	
Cleansing Juice	14
Cucumber, Spinach, Granny Smith Apple Curly Kale, Ginger, Pineapple, Mint, Lemon	
Freshly Squeezed Orange Juice	14

BAKERY

Artisanal Bagels	6 Each
Plain, Everything, Whole Wheat	
Muffins	11 Each
Blueberry, Dark Chocolate, Carrot Zucchini Peanut Butter Banana, Raspberry <i>GF</i>	
Toasted Bread (2 Slices)	6 Each
Wheat, Sourdough, Multigrain White, Gluten-Free	
Sweet Viennoiseries	11 Each
Plain Croissant, Pain Au Chocolat Almond Croissant, Seasonal Fruit Danish	

GRIDDLE

French Toast	30
Spiced Brioche, Berries, Lemon Curd Whipped Cream, Pecan Crumble, Maple Syrup	
Rodeo Drive Pancakes <i>V</i>	28
Gold Infused Chocolate Mousse, 100% Maple Syrup	
Lemon Ricotta Pancakes <i>✂</i>	29
Blueberry Butter, Vanilla & White Chocolate Sauce	

DF Dairy-Free *GF* Gluten-Free *VG* Vegan *V* Vegetarian

✂ Exquisite ways to start the day

Produce sourced from the local Santa Monica Farmers' Market.
We proudly use only cage-free eggs in our dishes.
*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 breakfast is added automatically.
For parties of 6 or more 20% gratuity is added automatically.

BOWLS & GRAINS


Steel Cut Oatmeal Brulée <i>VG</i>	24
Roasted Local Fruit	
Citrus Ricotta Breakfast Bowl <i>V</i>	28
House-Made Flax Granola, Gold Kiwi Persimmons, Banana, Honeycomb Vanilla Bean Ricotta, Pumpkin Seed	
Chia <i>VG, GF</i>	22
Chia Pudding, Almond Milk, Banana Seasonal Fruit, Blueberries	
California Fruit	24
Local Farmers' Market Selection of Seasonal Sliced Fruits	

BENEDICT COLLECTION <i>THE Blvd Signature Dishes</i>	
Classic	38
Canadian Bacon, Dijon Butter, Hollandaise House-Made English Muffin	
Royale	42
House-Smoked Salmon, Dill Butter, Hollandaise House-Made English Muffin	
Florentine <i>✂</i>	34
Bloomsdale Spinach, Nutmeg, Lemon Cheese Sauce, House-Made English Muffin	

EGG DISHES

Kale & Spinach Frittata <i>V, GF</i> Goat Cheese, Parmesan Sauce, Peas, Avocado	39
Shakshuka <i>V, GF</i> Tomato Confit, Garlic, Onions, 2 Poached Eggs North African Spiced Tomato Sauce	34
Shredded Short Rib Breakfast Burrito Shredded Short Ribs, Potato, Black Beans Ranchero Salsa, Oaxaca Cheese, Scrambled Eggs	30
Wagyu Steak & Egg <i>GF</i> <i>THE Blvd Signature Dish</i> Sunny-Side-Up Hen Egg, 8 oz Wagyu Flat Iron, Smoked Paprika Chimichurri Grilled Asparagus, Red Pepper Romesco	68
California Breakfast Two Eggs Any Style, Smoked Bacon or Sausage Hash Browns, Choice of Toast	34
The Rodeo Breakfast Muffin  Chicken Sausage, Fried Egg, Caramelized Onions Sun-Dried Tomato Jam, Swiss Cheese	37

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SAVORY TOASTS

Avocado Toast <i>V</i> Pickled Red Onions, Young Radishes Whipped Harissa Yogurt Add 2 Poached Eggs: \$12	30
Croque Madame Gruyère Cheese, Sunny-Side-Up Hen Egg Mornay Sauce, Black Forest Ham	32
Smoked Salmon Bagel Sandwich Gem Lettuce, Dill, Cream Cheese Capers, Red Onion	42

SIDES

Pork Bacon or Turkey Bacon	10
Pork Sausage or Chicken Sausage	10
Side of Smoked Salmon	18
Hash Browns	10
Greek Yogurt	15
Bowl of Berries	15

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive Chef

YOON LEE
Executive Pastry Chef

BEVERAGES

COFFEE BY LAVAZZA

Pot of Coffee	13
Cappuccino	9
Latte	9
Matcha Latte	15
Chai Latte	15
Macchiato	9
Espresso (Single Double)	7 9
Americano	9
Turkish Coffee (Option to Add Cardamom)	14

Milk Options
Soy, Almond, Oat, Coconut, Skim
Low Fat, Whole

TEA

Selection by Rishi Tea	10
Blueberry Hibiscus, Earl Grey Jade Cloud, Jasmine, Lavender Peppermint English Breakfast, Chamomile	

EVENTS & PROMOTIONS

Wellington Wednesday **82**

Available 5:00 pm - 10:00 pm
Join us on Wednesday nights to savor our British Executive Chef Colin Bedford's expertly crafted Beef Wellington - a timeless UK classic with a Beverly Hills twist!

*Roasted Beef Tenderloin & Bresaola
Wrapped in a Golden Sour Cream Pastry
Served with Mushroom & Truffle Duxelle, Potato Purée
Green Peppercorn Sauce & Seasonal Vegetables*

Super Sunday **72**

Available 5:00 pm - 10:00 pm
Indulge in the ultimate Super Sunday feast!

*Slow Roasted Prime Rib of Beef with Braised Short Rib
Served with Yorkshire Pudding, Seasonal Vegetables
Caramelized Onion & Herb Soufflé, Potato Purée
Red Wine & Shallot Sauce*

Live Music **Thursdays, Fridays, & Saturdays, 6:00 pm - 9:00 pm**

Join us for live music with our in-house musician Brennan Villines