



@THEBLVDBW

BREAKFAST MENU

CHAMPAGNE

Veuve Clicquot Yellow Label, Brut
Reims, France

39 | 180

FEATURED COCKTAILS

Mimosa	29
Bloody Mary	31
Aperol Spritz	25
Hugo Spritz	25
Sangria	28
Red - Grand Marnier	
White - Peach Liqueur, Peach Juice	

JUICE & SMOOTHIES

Blueberry Avocado Smoothie <i>V, N</i>	14
Banana, Vanilla Extract, Lemon	
Almond Milk, Spinach	
Ginger & Yuzu Lemonade <i>VG</i>	16
Charcoal, Agave, Himalayan Salt	
Strawberry & Banana Smoothie <i>GF</i>	14
Vanilla, Greek Yogurt, Honey, Lemon	
Freshly Squeezed Orange Juice <i>VG</i>	14

BAKERY

Artisanal Bagels	8 Each
Plain, Everything, Whole Wheat	
Muffins	11 Each
Blueberry, Chocolate, Zucchini Loaf Muffin	
Toasted Bread (2 Slices)	6 Each
Wheat, Sourdough, Multigrain	
White, Gluten-Free	
Sweet Viennoiseries	11 Each
Plain Croissant, Pain Au Chocolat	
Seasonal Danish, Almond Croissant <i>N</i>	
Warm Banana & Walnut Bread <i>N</i>	14 Each
Honey & Sea Salt Butter	

SEASONAL BREAKFAST BOWLS

Seasonal Fruit Ricotta Breakfast Bowl <i>GF, V</i>	28
House-Made Granola, Sunflower Seeds	
Banana, Honeycomb, Citrus, Vanilla, Kiwi	
Greek Yogurt Parfait <i>GF, V</i>	22
Mango Marmalade, House-Made Granola	
Local Berries	

California Fruit *VG*

Local Farmers' Market Selection
of Seasonal Sliced Fruits

24

GRIDDLE

French Toast <i>N</i>	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 Waffle <i>V</i>	29
Mascarpone, Spiced Honey	
Tamai Strawberries	

CRUFFIN COLLECTION

THE Blvd Signature Dishes

Classic <i>SH</i>	46
Lobster, Crab & Citrus Salad, Arugula	
Parmesan Cheese, Avocado Hollandaise Sauce	
Royale	42
House-Smoked Salmon, Herb Cream Cheese	
Avocado, Arugula, Parmesan Cheese	
Hollandaise Sauce, Everything Seasoning, Capers	
Smoked Chicken	38
Bacon Onion Jam, Gruyère, Arugula	
Parmesan Cheese, Avocado, Hollandaise Sauce	

DF Dairy-Free *GF* Gluten-Free *VG* Vegan *V* Vegetarian
N Contains Nuts *SH* Contains Shellfish *S* Contains Soy



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.

EGG DISHES

Kale & Spinach Frittata <i>V</i> Goat Cheese, Parmesan Sauce, Peas, Avocado	39
Shakshuka <i>GF, V</i> Tomato Confit, Garlic, Onions, 2 Poached Eggs North African Spiced Tomato Sauce	34
Smoked Chicken & Bacon Breakfast Burrito Scrambled Eggs, Oaxaca Cheese, Peppers Pico de Gallo, Avocado, Potato	30
Wagyu Steak & Egg <i>GF, N</i> <i>THE Blvd Signature Dish</i> Sunny-Side-Up Hen Egg, Wagyu Flat Iron Chimichurri, Grilled Asparagus, Red Pepper Romesco	68
California Breakfast 2 Eggs Any Style, Smoked Bacon or Sausage Hash Browns, Choice of Toast	34
The Rodeo Breakfast Bagel  Scrambled Eggs, Bacon, American Cheese Chicken Patty, Pickled Onion, Arugula Everything Seasoning, Chipotle Aioli	37
Classic Eggs Benedict Canadian Bacon, Dijon Butter, Hollandaise House-Made English Muffin	38
Chilaquiles House-Made Corn Tortilla, 2 Sunny-Side Up Eggs Refried Beans, Pico de Gallo, Avocado Cotija Cheese, Pickled Onions, Salsa Ranchera	32
Croque Madame Gruyère Cheese, Sunny-Side-Up Hen Egg Mornay Sauce, Black Forest Ham	32
Smoked Salmon & Egg Salad 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

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BALANCE BY FOUR SEASONS

Wellness Shots <i>VG</i> Ginger & Turmeric Spicy Apple Cider Vinegar Immune Booster	9 each
Cleansing Juice <i>VG</i> Cucumber, Spinach, Granny Smith Apple Curly Kale, Ginger, Pineapple, Mint, Lemon	16
Beet Detox Juice <i>VG</i> Red Beet, Carrot, Pineapple, Lime, Ginger	16
Chia <i>GF, VG, N</i> Chia Pudding, Almond Milk, Banana Seasonal Fruit, Blueberries	26
California Fruit <i>VG</i> Local Farmers' Market Selection of Seasonal Sliced Fruits	24
Steel Cut Oatmeal Brûlée <i>VG</i> Roasted Local Fruit	24
Avocado Toast <i>V</i> Pickled Red Onions, Young Radishes Harissa Yogurt, Basil, Marinated Sungold Tomatoes Add 2 Poached Eggs: \$12	30
Seared Salmon <i>GF</i> Smashed Avocado, Grilled Asparagus, Poached Eggs	46
Egg White Omelet <i>GF</i> Grilled Chicken, Avocado, Grilled Asparagus	42

COLIN BEDFORD
Executive Chef

NICOLAS DELMAU
Executive Pastry Chef

THE ONLY CAVIAR

<i>Classic Accoutrements Served with Potato Blinis</i>	
White Sturgeon 30 Grams <i>Known as the Pacific sturgeon, it features medium-sized, dark grains from gray to black. Its buttery, slightly nutty flavor, smooth texture, and delicate taste make it a prized, premium caviar.</i>	165
Siberian Sturgeon 30 Grams <i>Harvested from Siberian sturgeon, Baerii caviar offers a creamy, subtly briny flavor with a hint of sweetness. Esteemed for its smooth texture and balanced taste, it's a favorite among caviar enthusiasts.</i>	245
Oscietra 30 Grams <i>Renowned for its nutty flavor and golden to dark brown eggs, Oscietra caviar comes from Russian sturgeon, offering a refined taste that delights connoisseurs.</i>	310

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 1:00 pm - 10:00 pm
Join us 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*

3 Course Power Lunch **39**
Monday - Friday, 11:30 am - 4:00 pm
Power up your midday with our 3-course power lunch! Savor bold picks like the crispy chicken caesar salad, tuna poke, “KFC” Korean fried chicken, mango sorbet and more.