



@THEBLVDBW

BRUNCH 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

Viennoiserie	11 Each
Croissant, Pain au Chocolat, Almond Croissant Cinnamon Roll, Seasonal Fruit Danish Blueberry Muffin, Banana Peanut Butter Muffin Chocolate Muffin, Carrot Zucchini Muffin Raspberry Muffin <i>GF</i>	

APPETIZERS

California Fresh Fruit Plate	24
Seasonal Fruits and Berries	
Citrus Ricotta Breakfast Bowl <i>V</i>	28
House-Made Flax Granola, Gold Kiwi Persimmons, Banana, Honeycomb Vanilla Bean Ricotta, Pumpkin Seed	
Steel Cut Oatmeal Brûlée <i>VG</i>	24
Roasted Local Fruit	
Chef's Seasonal Soup	22
Avocado Elote & Crab Toast <i>DF</i>	36
<i>THE Blvd Signature Dish</i> Avocado Remoulade, Charred Corn Citrus Garlic Aioli, Dungeness Crab Grilled Rye Bread, Ninja Radish Add 2 Poached Eggs: \$12	

RAW BAR

Ice Cold Oysters <i>GF, DF</i>	36
Pomegranate Mignonette Sauce Meyer Lemon	
Gulf Prawns	42
Chilled Prawns, House-Made Cocktail Sauce Meyer Lemon	
Seafood Platter * <i>GF, DF</i>	150
Maine Lobster Tail, 6 Oysters, 4 Crab Claws 4 Chilled Prawns, House-Made Cocktail Sauce Meyer Lemon	

SALADS

Caesar Salad <i>V</i>	26
Young Romaine, Spiced Pepitas Achiote Croutons, Parmesan Creamy Garlic Dressing	
Mixed Green Salad <i>VG, GF</i>	28
Farmers' Market Root Vegetables Heirloom Tomato, Balsamic Vinaigrette	

ENHANCEMENTS

Chicken	22
Salmon	24
Shrimp	30
Grilled Lobster Tail	32
8oz Flat Iron Steak	38
Summer Black Truffles	38
3 Grams, Add to Any Dish	

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

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 brunch is added automatically.
For parties of 6 or more 20% gratuity is added automatically.

ENTREES

BLVD Burger Dry-Aged Bone Marrow Burger, Bibb Lettuce Bourbon Pork Bacon Onion Jam, Gouda Cheese Heirloom Tomato, THE Blvd Secret Sauce Add Fried Egg: \$12 <i>Vegan Version Available VG</i>	38
BLVD Chicken & Waffle Crispy Chicken, Vanilla-Infused Belgian Waffle, Basil Pickled Sweet Peppers, Honey-Maple Sriracha Glaze	36
French Toast <i>THE Blvd Signature Dish</i> Spiced Brioche, Berries, Lemon Curd, Maple Syrup Whipped Cream, Pecan Crumble	30
Vegan Eggplant Steak VG Chickpeas, Kelp Caviar, Oyster Mushroom Pickled Pearl Onion, Tomato Tamarind Chutney	34
Shredded Short Rib Breakfast Burrito Scrambled Eggs, Shredded Short Ribs, Potato Black Beans, Ranchero Salsa, Oaxaca Cheese	30
Farmers’ Market Omelet V Asparagus, Onion, Ricotta, Chives, Snap Peas Choice of Toast, Add Vegetable Topping: \$1 Each Additional Charges for Protein & Cheese	32
Wagyu Steak & Egg GF <i>THE Blvd Signature Dish</i> Sunny-Side-Up Hen Egg, 8 oz Wagyu Flat Iron Smoked Paprika Chimichurri, Grilled Asparagus Red Pepper Romesco Add 1/2 Poached Maine Lobster: \$29	68
California Breakfast Two Eggs Any Style, Hash Browns Nueske’s Smoked Bacon Or Sausage	34
Green Goddess Bucatini V Kale, Broccolini, Peas, Ricotta Salata Pumpkin Seeds, Pumpkin Pesto Add 1/2 Poached Maine Lobster: \$29	34
Maine Lobster Eggs Benedict Butter Poached Lobster, Poached Hen Eggs Asparagus, Avocado, Hollandaise Sauce Fried Tarragon, Sourdough	42
Ora King Salmon Maple Mustard Crust, Pearled Couscous Braised Swiss Chard, Apple Radish Slaw	42

DESSERT MENU

DESSERTS

Strawberry Sorbet VG, GF Vegan Almond Crumb Freeze-Dried Strawberries	15
Honey Cake Vanilla, Dulce De Leche, Walnuts	26
Mango Coconut Cream Puff Vanilla Shortbread, Mango Center Caramel, Coconut Mousse	24
Affogato GF Vanilla Gelato, Espresso Shot, Chocolate Discs	18
Mille-Feuille Banana Gelée, Puff Pastry, Vanilla Whipped Ganache Brown Butter Crumble	22

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BEVERAGES

Sodas Coke Coke Zero Diet Coke Ginger Ale Sprite Club Soda	8
Refreshing Iced Tea Lemonade	10
Still Acqua Panna	12
Sparkling San Pellegrino, Fever-Tree	12
Fresh Juices	14

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 Blueberry Hibiscus, Earl Grey Jade Cloud, Jasmine, Lavender Peppermint English Breakfast, Chamomile	10
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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

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive Chef

YOON LEE
Executive Pastry Chef