



@THEBLVDBW

BREAKFAST MENU

CHAMPAGNE

Moët & Chandon Brut Impérial, N.V

Épernay, France

34 | 165

FEATURED COCKTAILS

Mimosa	29
Bloody Mary	31
Donut Be Old Fashioned	38
Glenfiddich 12 yr, Mr. Black Coffee Liqueur Orange Bitters, Vanilla Simple Syrup Garnished With a Mini Donut	
Sangria	28
Red - Grand Marnier White - Peach Liqueur, Peach Juice	

JUICE BAR & SMOOTHIES

Blueberry Avocado Smoothie V	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 GF	
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	

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

BENEDICT COLLECTION


THE Blvd Signature Dishes

Classic	38
Canadian Bacon, Dijon Butter, Hollandaise House-Made English Muffin	
Royale	42
House-Smoked Salmon, Dill Butter, Hollandaise House-Made English Muffin	
Florentine	34
Bloomsdale Spinach, Nutmeg, Lemon Cheese Sauce, House-Made English Muffin	


SAVORY TOASTS

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

EGG DISHES

<b>Kale &amp; Spinach Frittata</b> <i>V, GF</i> Goat Cheese, Parmesan Sauce, Peas, Avocado	<b>39</b>
<b>Shakshuka</b> <i>V, GF</i> Tomato Confit, Garlic, Onions, 2 Poached Eggs North African Spiced Tomato Sauce	<b>34</b>
<b>Shredded Short Rib Breakfast Burrito</b> Shredded Short Ribs, Potato, Black Beans Ranchero Salsa, Oaxaca Cheese, Scrambled Eggs	<b>30</b>
<b>Wagyu Steak &amp; Egg</b> <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	<b>68</b>
<b>California Breakfast</b> Two Eggs Any Style, Smoked Bacon or Sausage Hash Browns, Choice of Toast	<b>34</b>
<b>The Rodeo Breakfast Muffin</b>  Chicken Sausage, Fried Egg, Caramelized Onions Sun-Dried Tomato Jam, Swiss Cheese	<b>37</b>


GRIDDLE

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

SIDES

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

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THE ONLY CAVIAR

<i>Classic Accoutrements Served with Potato Blinis</i>	
<b>White Sturgeon</b> 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>	<b>165</b>
<b>Siberian Sturgeon</b> 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>	<b>245</b>
<b>Oscietra</b> 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>	<b>310</b>

RAFAEL ALCALA  
Chef de Cuisine

COLIN BEDFORD  
Executive Chef

YOON LEE  
Executive Pastry Chef

BEVERAGES

COFFEE BY LAVAZZA

<b>Pot of Coffee</b>	<b>13</b>
<b>Cappuccino</b>	<b>9</b>
<b>Latte</b>	<b>9</b>
<b>Matcha Latte</b>	<b>15</b>
<b>Chai Latte</b>	<b>15</b>
<b>Macchiato</b>	<b>9</b>
<b>Espresso</b> (Single   Double)	<b>7   9</b>
<b>Americano</b>	<b>9</b>
<b>Turkish Coffee</b> (Option to Add Cardamom)	<b>14</b>
<b>Milk Options</b> Soy, Almond, Oat, Coconut, Skim Low Fat, Whole	

TEA

<b>Selection by Rishi Tea</b>	<b>10</b>
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 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