

FATHER'S DAY MENU

Sunday, June 21st, 2026
7:00 AM - 5:00 PM

Cigar Rolling | 12:00 PM - 3:00 PM
Live Music | 12:00 PM - 4:00 PM

FEATURED COCKTAILS

Penicillin	18
Bruichladdich Single Malt Scotch Whisky Ginger Syrup, Lemon Juice, Candied Ginger	
Tom Collins	23
Botanist Gin, Lemon Juice, Simple Syrup, Club Soda	

FREE-FLOW CHAMPAGNE

Telmont Réserve Brut	Telmont Réserve Rosé
Épernay, France	Épernay, France
70	90

JUICE & SMOOTHIES

Freshly Squeezed Orange Juice VG	14
Cleansing Juice VG	16
Cucumber, Spinach, Granny Smith Apple Curly Kale, Ginger, Pineapple, Mint, Lemon	
Blueberry Avocado Smoothie V	14
Banana, Vanilla Extract, Lemon Almond Milk, Spinach	
Ginger & Yuzu Lemonade VG	16
Charcoal, Agave, Himalayan Salt	
Strawberry & Banana Smoothie GF	14
Vanilla, Greek Yogurt, Honey, Lemon	

California Fruit VG
Local Farmers' Market Selection of Seasonal Sliced Fruits
24

BAKERY

Artisanal Bagels	8 Each
Plain, Everything, Whole Wheat	
Muffins	11 Each
Blueberry, Chocolate, Zucchini Loaf Muffin	
Sweet Viennoiseries	11 Each
Plain Croissant, Pain Au Chocolat Almond Croissant, Seasonal Danish	
Warm Banana & Pecan Bread	14 Each
Honey & Sea Salt Butter	
House-Made Cheddar & Buttermilk Biscuits	18
4 pcs	
Parker House Rolls	24
Nut-Free Basil Pesto, Parmesan Sun-Dried Tomato Butter	

DAD'S DOGS

Served on a Portuguese Roll With Sidewinder Fries
Smoky Aioli Dipping Sauce

THE Blvd Dog	44
Wagyu Hotdog, Braised Short Rib Crispy Onions, Truffle Aioli	
The Classic "Woof"	38
Beer-Braised Brat, Honey Mustard, Sauerkraut Caramelized Onions	
The British Bulldog	40
Beer Battered Cod, English Pea Hummus Tartar Sauce, Malt Vinegar Aioli	
The Street Dog	42
Bacon-Wrapped Wagyu Hotdog, Pepper Jam Caramelized Onions, Jalapeños	
The Spotted Dog	36
Crispy Polenta Dog, Fennel & Herb Salad Cumin, Cucumber Yogurt, Apricot	

EGG DISHES

Smoked Chicken & Bacon Breakfast Burrito	30
Scrambled Eggs, Oaxaca Cheese, Peppers Pico de Gallo, Avocado, Potato	
Farmers' Market Omelet V	32
Asparagus, Onion, Ricotta, Chives, Snap Peas Choice of Toast Add Vegetable or Cheese Topping: \$1 Add Protein Topping: \$6	
Wagyu Steak & Egg GF	68
<i>THE Blvd Signature Dish</i> Sunny-Side-Up Hen Egg, Wagyu Flat Iron Chimichurri, Grilled Asparagus, Red Pepper Romesco	
California Breakfast	34
2 Eggs Any Style, Smoked Bacon or Sausage Hash Browns, Choice of Toast	
Maine Lobster Roll Eggs Benedict	42
Warm Lobster Salad, 2 Poached Hen Eggs Old Bay Hollandaise Sauce, Brioche Bun	
Chilaquiles	32
House-Made Corn Tortilla, 2 Sunny-Side-Up Eggs Refried Beans, Pico de Gallo, Avocado Cotija Cheese, Pickled Onions, Salsa Ranchera	

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.



@THEBLVDBW

APPETIZERS

Seasonal Fruit Ricotta Breakfast Bowl <i>V</i>	28
House-Made Granola, Sunflower Seeds Banana, Honeycomb, Citrus, Vanilla, Kiwi	
Steel-Cut Oatmeal Brûlée <i>VG</i>	24
Roasted Local Fruit	
Chia <i>GF, VG</i>	26
Chia Pudding, Almond Milk, Banana Seasonal Fruit, Blueberries	
Greek Yogurt Parfait <i>GF, V</i>	22
Mango Marmalade, House-Made Granola, Local Berries	
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 Gluten Free Sourdough Bread, Ninja Radish Add 2 Poached Eggs: \$12	

ENTREES

BLVD Burger	38
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>	
BLVD Chicken & Waffle	36
Crispy Chicken, Vanilla-Infused Belgian Waffle, Basil Pickled Sweet Peppers, Honey-Maple Sriracha Glaze	
French Toast	30
<i>THE Blvd Signature Dish</i> Spiced Brioche, Berries, Lemon Curd, Maple Syrup Whipped Cream, Pecan Crumble	

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
Lobster, Market Oysters, Crab Claws Chilled Prawns, Tuna Tartare Mussel Saffron Remoulade, Meyer Lemon	

DESSERT MENU

DESSERTS

Strawberry Sorbet <i>VG, GF</i>	15
Vegan Almond Crumb, Freeze-Dried Strawberries	
Honey Cake	26
Vanilla, Dulce De Leche, Walnuts	
Mango Coconut Cream Puff	24
Vanilla Shortbread, Mango Center Caramel, Coconut Mousse	
Affogato <i>GF</i>	18
Vanilla Gelato, Espresso Shot, Chocolate Discs	
Warm Cookie Sundae	26
Goey Chocolate Chip Cookie, Salted Caramel Vanilla Ice Cream	
Soft Serve Taco	26
Waffle Taco Shell, Chocolate Soft Serve Brownie Bites, Bourbon Caramel	

THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon	165
30 Grams	
Siberian Sturgeon	245
30 Grams	
Oscietra	310
30 Grams	

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BEVERAGES

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

Power Lunch **39**

Available Monday-Friday, 11:30 am - 4:00 pm

Power up your midday with THE Blvd's 3-course power lunch! Savor bold picks like tuna poke, gem caesar salad, our signature club sandwich, Korean fried chicken, mango sorbet and more.

Live Music

Thursdays, Fridays, & Saturdays, 6:00 pm - 9:00 pm

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

COLIN BEDFORD
Executive Chef

NICOLAS DELMAU
Executive Pastry Chef