



@THEBLVDBW

BRUNCH MENU	
FEATURED COCKTAILS	
Mimosa	29
Bloody Mary	31
Aperol Spritz	25
Hugo Spritz	25
Sangria	28
Red - Grand Marnier	
White - Peach Liqueur, Peach Juice	
FREE-FLOW CHAMPAGNE	
Telmont Réserve Brut Épernay, France	Telmont Réserve Rosé 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 N, Seasonal Danish	
Warm Banana & Walnut Bread N	14
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	

APPETIZERS	
Seasonal Fruit Ricotta Breakfast Bowl V	28
House-Made Granola, Sunflower Seeds	
Banana, Honeycomb, Citrus, Vanilla, Kiwi	
Steel-Cut Oatmeal Brûlée VG	24
Roasted Local Fruit	
Chia GF, VG	26
Chia Pudding, Almond Milk, Banana	
Seasonal Fruit, Blueberries	
Greek Yogurt Parfait GF, V	22
Mango Marmalade, House-Made Granola, Local Berries	
Chef's Seasonal Soup	22
Avocado Elote & Crab Toast DF, SH	36
THE Blvd Signature Dish	
Avocado Remoulade, Charred Corn	
Citrus Garlic Aioli, Dungeness Crab	
Gluten Free Sourdough Bread, Ninja Radish	
Add 2 Poached Eggs: \$12	
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, N	68
THE Blvd Signature Dish	
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 Eggs Benedict SH	42
Butter Poached Lobster, Poached Hen Eggs	
Asparagus, Avocado, Hollandaise Sauce	
Fried Tarragon, Sourdough Toast	
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
N Contains Nuts	SH Contains Shellfish
S Contains Soy	
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.	

RAW BAR

Ice Cold Oysters <i>GF, DF, SH</i>	36
Pomegranate Mignonette Sauce Meyer Lemon	
Gulf Prawns <i>SH</i>	42
Chilled Prawns, House-Made Cocktail Sauce Meyer Lemon	
Seafood Platter * <i>GF, DF, SH</i>	150
Lobster, Market Oysters, Crab Claws Chilled Prawns, Tuna Tartare Mussel Saffron Remoulade, Meyer Lemon	

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	
Roasted Acorn Squash & Mushroom Croquette <i>VG, N</i>	34
Pomegranate Seeds, Pumpkin Pear, Cashew Butter	
Green Goddess Bucatini <i>V</i>	34
Kale, Broccolini, Peas, Ricotta Salata Pumpkin Seeds, Pumpkin Pesto Add 1/2 Poached Maine Lobster: \$29	
Ora King Salmon	42
Maple Mustard Crust, Pearled Couscous Braised Swiss Chard, Apple Radish Slaw	

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DESSERT MENU

DESSERTS

Strawberry Sorbet <i>VG, GF</i>	15
Vegan Crumble, Strawberry Sauce	
Honey Cake <i>N</i>	26
Dulce De Leche Cream, Candied Walnuts Honey Crumbs	
Mango Coconut Cream Puff	23
Shortbread, Mango & Strawberry Compote Coconut Mousse	
Affogato <i>GF</i>	18
Vanilla Gelato, Espresso Shot, Chocolate Disc	
Black Forest	24
Chocolate Mousse, Cherry Jam, Crème Fraîche Whipped Cream, Chocolate Crunch	

THE ONLY CAVIAR

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

COLIN BEDFORD
Executive Chef

NICOLAS DELMAU
Executive Pastry Chef

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 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.

Live Music
*Thursdays, Fridays, & Saturdays
6:00 pm - 9:00 pm*
Join us for live music with our in-house musician Brennan Villines

