

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	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	

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	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	

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 Eggs Benedict	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

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

RAW BAR

Ice Cold Oysters *GF, DF* **36**
Pomegranate Mignonette Sauce
Meyer Lemon

Gulf Prawns **42**
Chilled Prawns, House-Made Cocktail Sauce
Meyer Lemon

Seafood Platter * *GF, DF* **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
Vegan Version Available VG

BLVD Chicken & Waffle **36**
Crispy Chicken, Vanilla-Infused Belgian Waffle, Basil
Pickled Sweet Peppers, Honey-Maple Sriracha Glaze

French Toast **30**
THE Blvd Signature Dish
Spiced Brioche, Berries, Lemon Curd, Maple Syrup
Whipped Cream, Pecan Crumble

Roasted Acorn Squash & Mushroom Croquette *VG* **34**
Pomegranate Seeds, Pumpkin
Pear, Cashew Butter

Green Goddess Bucatini *V* **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 *VG, GF* **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 *GF* **18**
Vanilla Gelato, Espresso Shot, Chocolate Discs

Mille-Feuille **22**
Banana Gelée, Puff Pastry, Vanilla Whipped Ganache
Brown Butter Crumble

THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon **165**
30 Grams

Siberian Sturgeon **245**
30 Grams

Oscietra **310**
30 Grams

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive 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 **14**
(Option to Add Cardamom)

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*

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

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