



@THEBLVDBW

LUNCH MENU

APPETIZERS

Focaccia Bread	19
House-Made Tomato Focaccia, 2 pcs	
Roasted Tomato Soup	22
<i>THE Blvd Signature Dish</i> Grilled Triple Cheese Sandwich	
Charred Watermelon & Marinated Shrimp	28
Forbidden Black Rice, Ginger Dressing Marcona Almonds, Snow Peas	
Dungeness Crab Cake	38
Avocado, Calamansi, Yogurt, Sugar Snap Remoulade	
Pumpkin Pesto Burrata <i>V, GF</i>	32
Pickled Watermelon, Heirloom Tomato Cucumber, Cilantro	

SALADS & BOWLS

Mixed Green Salad <i>VG, GF</i>	22
Shaved Market Vegetables, Edamame Balsamic Vinaigrette	
Red Gem Caesar Salad <i>V</i>	26
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
Cobb Salad	38
<i>THE Blvd Signature Dish</i> Young Bibb Lettuce Mix, Grilled Chicken, Egg Avocado, Heirloom Tomatoes, Pork Bacon, Radish Spring Vegetables, Feta, Green Goddess Dressing	
Honey Caramelized Camembert Salad	26
Butter Lettuce, Apple Butter, Walnuts, Celery Apple Cider Vinegar & Tarragon Dressing	
Roasted Beet & Tangerine Salad	28
Lavender Goat Cheese, Young Chicory Salad Pistachios, Hot Citrus Honey Dressing	
Tuna Poke	39
Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	

SALAD ENHANCEMENTS

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

RAW BAR

Ice Cold Oysters <i>GF, DF</i>	36
Pomegranate Mignonette Sauce, Meyer Lemon	
Chilled Gulf Prawns <i>GF, DF</i>	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	

SANDWICHES & ENTRÉES

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>	
Ora King Salmon	42
Sea Beans, Asparagus, Melted Leeks Charred Lemon Dashi	
Vegan Eggplant Steak <i>VG</i>	34
Chickpeas, Kelp Caviar, Oyster Mushroom Pickled Pearl Onion, Tomato Tamarind Chutney	
Roasted Branzino	46
Artichoke, Green Beans Marcona Almonds, Charred Lemon	
Steak Frites	48
Snake River Farms Striploin, Fine Herb Butter Caramelized Onions	
Fried Chicken Sandwich	36
Savory Cabbage, Daikon Sprouts, Dill Ranch Dressing	
“KFC”	38
<i>THE Blvd Signature Dish</i> Korean Fried Chicken, Lobok Pickles Peanut & Kimchi Aioli	
Garganelli Arrabbiata	34
Jimmy Nardello Peppers, Wilted Arugula Fire-Roasted Romesco, Blistered Tomatoes Parmigiano Reggiano	

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

3 COURSE POWER LUNCH \$39 Per Person	
FIRST COURSE	
Choice Of:	
Roasted Tomato Soup	
Hummus	
Traditional Chickpea Tahini Spread, Grilled Pita	
Gem Caesar Salad V	
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
Tuna Poke	+10
Pickled Ginger, Candied Cashew Rice, Cucumber Crispy Shallots, Spicy Aioli, Sesame	
Charred Watermelon & Marinated Shrimp	+8
Forbidden Black Rice, Ginger Dressing Marcona Almonds, Snow Peas	
MAIN COURSE	
Choice Of:	
BLVD Club Sandwich	
Turkey, Nueske’s Bacon, Bibb Lettuce Avocado, Garlic Aioli, Ciabatta Bread Add Fries +6	
Ora King Salmon	
Sea Beans, Asparagus, Melted Leek Charred Lemon Dashi	
Butter Chicken	
Basmati Rice, Fried Onion, Lime Cilantro Yogurt Add Pita Bread +3	
Sea Bream	+8
Crispy Potatoes, Spicy Chorizo, Caramelized Onions Sea Beans, Charred Pineapple Salsa	
“KFC”	
Korean Fried Chicken, Lobok Pickles Peanut & Kimchi Aioli	
Garganelli Arrabbiata	
Jimmy Nardello Peppers, Wilted Arugula Fire-Roasted Romesco, Blistered Tomatoes Parmigiano Reggiano	
DESSERT	
Choice of:	
Mango Sorbet	
Vanilla Crumble, Freeze-Dried Mango	
Yogurt Panna Cotta	
Fresh Berries, Vanilla Chantilly	

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

YOON LEE

Executive Pastry Chef

TEA	
Selection by Rishi Tea	10
Blueberry Hibiscus, Earl Grey, Jade Cloud, Jasmine Lavender Peppermint, English Breakfast, Chamomile	
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	
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

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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