

## LOUNGE MENU

### SIGNATURE SNACKS

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<b>Grilled Seasonal Flatbread</b> <i>V</i>	<b>36</b>
Stracciatella Cheese, Point Reyes Blue Cheese Maple Confit Squash, Warren Pear Pickled Onion, Apple Reduction	
<b>Seafood Platter</b> * <i>GF, DF</i>	<b>150</b>
Lobster, Market Oysters, Crab Claws Chilled Prawns, Tuna Tartare Mussel Saffron Remoulade, Meyer Lemon	
<b>Chicken Wings</b>	<b>33</b>
Sugar Shack Sauce Blue Cheese & Bacon Jam Dressing	
<b>Tacos</b> <i>DF</i>	<b>45</b>
Chilean Sea Bass or Crispy Cauliflower Habanero Heirloom Tomato Salsa Grilled Avocado, Scallion Purée, Red Cabbage Slaw	
<b>Short Rib Beef Sliders</b>	<b>38</b>
Bourbon Bacon Onion Jam, Lettuce Heirloom Tomato, Smoked Gouda	
<b>THE Blvd Fried Chicken</b>	<b>42</b>
Potato Mousseline, Winter Black Truffle Onion Gravy	
<b>Bar Skewer</b>	<b>48</b>
Skirt Steak, Sunchoke, Black Garlic Gold Chanterelle	
<b>House-Cured Pork Bacon</b>	<b>39</b>
Wheat Berries, Sage, Hazelnuts Cosmic Crisp Apple	
<b>House-Made Rigatoni With Short Rib</b>	<b>42</b>
Braised Short Rib Ragu, Honeypatch Squash Roasted Pumpkin Seeds	
<b>Trio Of Fries</b>	<b>42</b>
Truffle, Sweet Potato, Cajun Aji Amarillo Dip, Black Garlic Aioli Avocado Ranch	
<b>Tuna &amp; Shrimp Tostada</b>	<b>38</b>
Avocado, Crème Fraîche, Sesame, Rye Crumble	
<b>Steamed Salt Spring Mussels</b>	<b>32</b>
Confit Garlic Butter, Sourdough, Garden Herbs	

**DF** Dairy-Free    **GF** Gluten-Free    **VG** Vegan    **V** Vegetarian

Rafael Alcala, Chef de Cuisine  
Colin Bedford, Executive Chef

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.

## SAVORY BITES

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<b>Charcuterie &amp; Cheese</b>	<b>48</b>	
Cured Charcuterie, Fig Orange Preserve Local California Cheese		
<b>Black Gold Calamari</b>	<b>28</b>	
Vanilla Labneh, Hot Honey Ranch		
<b>Deviled Eggs</b>	<b>30</b>	
White Sturgeon Caviar, Whipped Egg Yolk Espelette Pepper, Chives		
<b>Croquette Sampler</b>	<b>25</b>	
Smoked Chicken, Potato Fondue Mushroom & Cashew VG <i>Choose any combination, up to six</i>		
<b>House-Made Pringles</b>	<b>21</b>	
Green Onion Crème Fraîche, Rosemary <i>Add 6 Grams of Caviar</i>		<b>+22</b>
<b>Guacamole Emulsion</b>	<b>25</b>	
Pork Belly Chicharrón		

## THE ONLY CAVIAR

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### *Classic Accoutrements Served with Potato Blinis*

<b>White Sturgeon</b>	<b>165</b>
30 Grams 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.	
<b>Siberian Sturgeon</b>	<b>245</b>
30 Grams 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.	
<b>Oscietra</b>	<b>310</b>
30 Grams Renowned for its nutty flavor and golden to dark brown eggs, Oscietra caviar comes from Russian sturgeon, offering a refined taste that delights connoisseurs.	

## COCKTAILS & BEER

### COCKTAILS

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**Feeling Pretty** 40

*Inspired by Pretty Woman*

Grey Goose Altius Vodka, Brut Rosé  
Combiér Pêche De Vigne Liqueur  
Raspberries, Topped with a Rose Petal

**Livin' Easy** 34

Grey Goose Vodka, Grapefruit Juice  
Italicus Bergamot & Rose Liqueur  
Lemon Juice, Honey Peychaud's Bitters

**The Sneaky Link** 35

G4 Tequila Blanco, Hibiscus, Lime  
Aperol, Peychaud's Bitters, Rose Water

**Spill The Tea** 29

Beluga Vodka, Italicus, Jasmine Tea Syrup  
Lemon Juice, Orange Blossom Water

**Gin & Bare It** 32

Botanist Gin, Strawberry Campari, Sweet Vermouth  
White Creme de Cacao, Vanilla Bitters

**Caught In The Limelight** 30

Casamigos Reposado Tequila, Agave  
Del Maguey Vida Mezcal, Lime Juice  
Pineapple Juice

**Spritz Happens** 29

Passion Fruit Syrup, Grapefruit Bitters  
Prosecco, Soda

**Lamborghini Espresso Martini** 40

Lamborghini Extra Añejo Tequila, Espresso  
Mr Black Cold Brew Coffee Liqueur, Simple Syrup

**The Beverly Wilshire Old Fashioned** 36

Buffalo Trace Bourbon, Willett Rye, Demerara Syrup  
Angostura Bitters, Orange Bitters



## CLASSIC COCKTAILS

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<b>Espresso Martini</b>	<b>30</b>
Vodka or Tequila Kahlua, Espresso, Simple Syrup	
<b>Classic Martini</b>	<b>35</b>
Beluga Vodka, Dry Vermouth	
<b>Sangria</b>	<b>28</b>
Red - Grand Marnier White - Peach Liqueur, Peach Juice	
<b>Manhattan</b>	<b>32</b>
Sazerac Rye Whiskey, Sweet Vermouth Angostura Bitters	
<b>Mezcal Paloma</b>	<b>30</b>
Dos Hombres Mezcal, Agave, Grapefruit Lime, St. Germain, Firewater Bitters	

## BOOZELESS BEVYS

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<b>Feeling Pretty Light</b>	<b>18</b>
Peach, Lemon, Raspberry, Rose Petal	
<b>Citrus In The City</b>	<b>18</b>
Lyre's Non-Alcoholic Gin, Grapefruit Juice Rosemary Syrup, Grapefruit Bitters	
<b>Golden State Glow</b>	<b>18</b>
Lyre's Non-Alcoholic White Cane Spirit Mango Nectar, Club Soda, Tajín Rim	
<b>G &amp; Tea</b>	<b>18</b>
Lyre's Non-Alcoholic London Dry Gin Sparkling Butterfly Pea Tea, Lemon Juice	

## BEER

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<b>Domestic</b>	<b>11</b>
Budweiser, Sierra Nevada, Michelob Ultra Stella Artois, Samuel Adams, Coors Light, Bud Light	
<b>Imported</b>	<b>12</b>
Heineken, Peroni, Corona, Amstel Light Guinness, Estrella Damm Beck's Non-Alcoholic	
<b>Local Craft</b>	
Two Coast Brewing Co. Pilsner - 16oz	<b>18</b>
Santa Monica Brew Works, Golden Porter - 16oz	<b>18</b>
Santa Monica Brew Works, Blonde Ale	<b>14</b>
<b>Local Craft on Draft</b>	<b>14</b>
Offshoot, Relax Hazy IPA Skyduster, Lager 805, Blonde Ale	

## WINES

### SPARKLING

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<b>Zardetto, Prosecco, N.V.</b> Veneto, Italy	18   80
<b>Ferrari Trento Rosé</b> Trentino-Alto Adige, Italy	27   125

### CHAMPAGNE

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<b>Telmont Réserve Brut</b> Épernay	25   120
<b>Laurent-Perrier La Cuvée N.V.</b> Tour-sur-Marne	34   155
<b>Veuve Clicquot Yellow Label, Brut, N.V.</b> Reims	39   180
<b>Telmont Réserve Rosé</b> Épernay	32   145

## WINES

### WHITE

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<b>Sauvignon Blanc, Craggy Range</b> Martinborough, New Zealand	24   115
<b>Sancerre, Henri Bourgeois</b> Loire Valley, France	28   130
<b>Pinot Grigio, Zenato</b> Veneto, Italy	19   85
<b>Riesling, Schloss Lieser, Estate Feinherb</b> Mosel, Germany	18   80
<b>Chardonnay, The Hilt Estate</b> Santa Rita Hills, California	23   110
<b>Chardonnay, Domaine Laroche</b> Chablis, France	25   120
<b>Chardonnay, Flowers</b> Sonoma Coast, California	35   160

### ROSÉ

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<b>Minuty Prestige</b> Côtes de Provence, France	19   85
<b>Whispering Angel</b> Côtes de Provence, France	24   115

## RED

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**Cabernet Sauvignon, RouteStock** 27 | 125  
Napa Valley, California

**Cabernet Sauvignon, Caymus** 52 | 245  
Napa Valley, California

**Cabernet Sauvignon, Joseph Phelps** 58 | 280  
Napa Valley, California

**Cabernet Blend, The Paring** 23 | 110  
California

**Bordeaux Blend, Château Malartic-Lagravière** 38 | 180  
Bordeaux, France

**Pinot Noir, Brewer-Clifton** 22 | 105  
Santa Rita Hills, California

**Pinot Noir, Cristom** 29 | 135  
Willamette Valley, Oregon

**Pinot Noir, Paul Hobbs** 34 | 150  
Russian River Valley, California

**Brancaia 'TRE'** 22 | 105  
Tuscany, Italy

## DESSERT WINE

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**Moscato D'Asti, Marengo Strev** 15 | 55  
Italy

**Tawny Port, Sandeman 10 yr** 25 | 140  
Portugal

**Tawny Port, Sandeman 20 yr** 40 | 220  
Portugal

## SPIRITS

### VODKA

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Reyka	18
Belvedere	21
Chopin	21
Grey Goose	22
Ketel One	18
Tito's	19
Grey Goose Altius	30
Absolut Elyx	18

#### Beluga Vodka

Noble | 20

Transatlantic | 24

Allure | 30

Gold Line | 40

### GIN

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Bombay Sapphire	20
Hendricks	21
Tanqueray	19
Tanqueray No. 10	24
Botanist	24
Monkey 47	37
Cygnat	25
Bloom	23
Sipsmith	18

### TEQUILA & MEZCAL

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Clase Azul Plata	28
Clase Azul Reposado	65
Clase Azul Añejo	120
Clase Azul Mezcal	95
Clase Azul Ultra	495
Don Julio Blanco	23
Don Julio Reposado	30
Don Julio Añejo	38
Don Julio 1942	90
Don Fulano Blanco	22
Maestro Dobel Diamante	28
Patrón Silver	23
Patrón Añejo	31
VIDA Mezcal	24
Dos Hombres Mezcal	34
Espolòn	19
Tequila Ocho Plata	28
Mijenta Cristalino	55
Reserva de la Familia Extra Añejo	60
The Lost Explorer Blanco	20
The Lost Explorer Reposado	25
Cazadores Blanco	19
Casamigos Blanco	25
Casamigos Reposado	30
Casa Dragones Blanco	29
Casa Dragones Joven	85
Los Siete Misterios Doba-Yej Mezcal	19
Lamborghini Extra Añejo	30
G4 Blanco	20

## RUM

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Bacardi Superior	20
Captain Morgan	20
Mount Gay	18
Myers Dark	18
Planteray Dark	18
Zacapa	24
Diplomático	18
Leblon Cachaça	15

## WHISKEY, BOURBON & RYE

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Angel's Envy	25
Basil Hayden	24
Bulleit Bourbon	21
Bulleit Rye	21
Michter's Rye	26
Rittenhouse Rye	18
Maker's Mark	20
Heaven Hill Bottled-In-Bond	19
Old Fitzgerald 7 yr	20
Jameson Irish	19
Redbreast 12 yr Irish	21
Dead Rabbit Irish	24
Bushmills 16 yr Single Malt Irish	45
Bushmills Irish	19
WhistlePig Rye 12 yr	50
WhistlePig 10 yr Small Batch	40
Jack Daniel's	19
Woodford Reserve	24
High West	30
Uncle Nearest	27
Four Roses	21
Knob Creek	24
Sazerac Rye	19
Hakushu 12 yr	55
Hakushu 18 yr	425
Hibiki Harmony	30

## COGNAC

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Hine Antique XO	65
Delamain Pale & Dry XO	42
Courvoisier VS	24
Courvoisier Napoléon	46
Monfleurie	560
Hennessy X.O	35   65
1 oz   2 oz	
Rémy Martin V.S.O.P.	35
2 oz	
Rémy Martin XO	45   90
1 oz   2 oz	
LOUIS XIII	150   290   580
0.5 oz   1 oz   2 oz	
L'Or de Jean Martell	190   380   720
0.5 oz   1 oz   2 oz	

## BLENDING SCOTCH

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Chivas Regal 18 yr	30
Chivas Regal 21 yr Royal Salute	55
Chivas Regal 25 yr	85
Johnnie Walker Black	23
Johnnie Walker Blue	62

## HOUSE OF HAZELWOOD RARE BLENDING SCOTCH LIBRARY

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The world's largest aged Scotch Whisky collection, covering seven decades and all regions of Scotland. This rare, once-private Gordon family archive holds Whiskies that capture history and heritage - a legacy now open for discovery.

The Lowlander 36 yr 1.5 oz	350
A Breath of Fresh Air 37 yr 1.5 oz	495
A Trail of Smoke 42 yr 1.5 oz	620
The Old Confectioner's 44 yr 1.5 oz	980
The Huntsman 50 yr 1.5 oz	1995

## SINGLE MALT SCOTCH

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Glenmorangie 10 yr	26
Lagavulin	35
Oban 14 yr	30
Port Charlotte 10 yr	22
Talisker 10 yr	23
The Glenlivet 12 yr	21
The Glenlivet 14 yr	25
The Glenlivet 21 yr Archive	75
The Glenlivet 25 yr	100
Balvenie 12 yr Double Wood	20
Balvenie 14 yr Caribbean Cask	32
Balvenie 21 yr Portwood	80
Balvenie 25 yr	185
Bruichladdich	22
Dalmore 12 yr	35
Dalmore 18 yr	92
Dalmore 25 yr	572
Dalmore King Alexander III	80
Laphroaig 10 yr	25
Laphroaig 25 yr	45
Macallan 12 yr	28
Macallan 18 yr	125
Macallan 25 yr	500
Glenfiddich 12 yr	23
Glenfiddich 14 yr	25
Glenfiddich 21 yr Grand Reserve	60
Glenfiddich 23 yr Grand Cru	85
Glenfiddich 31 yr Grand Château	425
Dalwhinnie 15 yr	27
Dalmore 45 yr	2,300   4,500

1 oz | 2 oz

## BEVERAGES

<b>Still</b>	<b>12</b>
Acqua Panna	
<b>Sparkling</b>	<b>12</b>
San Pellegrino, Fever-Tree	
<b>Refreshing</b>	<b>10</b>
Iced Tea	
Lemonade	
<b>Sodas</b>	<b>8</b>
Coke	
Coke Zero	
Diet Coke	
Ginger Ale	
Sprite	
Club Soda	
<b>Fresh Juices</b>	<b>14</b>

## COFFEE BY LAVAZZA

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<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>	<b>14</b>
(Option to Add Cardamom)	

### ***Milk Options***

Soy, Almond, Oat, Coconut, Skim  
Low Fat, Whole

## TEA

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<b>Selection by Rishi Tea</b>	<b>10</b>
Blueberry Hibiscus, Earl Grey	
Jade Cloud, Jasmine, Lavender Peppermint	
English Breakfast, Chamomile	



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