

BREAKFAST MENU

CHAMPAGNE

Veuve Clicquot Yellow Label, Brut
Reims, France

39 | 180

FEATURED COCKTAILS

Mimosa	29
Bloody Mary	31
Aperol Spritz	25
Hugo Spritz	25
Sangria	28
Red - Grand Marnier	
White - Peach Liqueur, Peach Juice	

JUICE & SMOOTHIES

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	
Freshly Squeezed Orange Juice VG	14

BAKERY

Artisanal Bagels	8 Each
Plain, Everything, Whole Wheat	
Muffins	11 Each
Blueberry, Chocolate, Zucchini Loaf Muffin	
Toasted Bread (2 Slices)	6 Each
Wheat, Sourdough, Multigrain White, Gluten-Free	
Sweet Viennoiseries	11 Each
Plain Croissant, Pain Au Chocolat Almond Croissant, Seasonal Danish	
Warm Banana & Walnut Bread	14 Each
Honey & Sea Salt Butter	

SEASONAL BREAKFAST BOWLS

Seasonal Fruit Ricotta Breakfast Bowl V	28
House-Made Granola, Sunflower Seeds Banana, Honeycomb, Citrus, Vanilla, Kiwi	
Greek Yogurt Parfait GF, V	22
Mango Marmalade, House-Made Granola Local Berries	

California Fruit

VG
Local Farmers' Market Selection
of Seasonal Sliced Fruits

24

GRIDDLE

French Toast	30
Spiced Brioche, Berries, Lemon Curd Whipped Cream, Pecan Crumble, Maple Syrup	
Rodeo Drive Pancakes V	28
Gold Infused Chocolate Mousse, 100% Maple Syrup	
Lemon Ricotta Waffle V ✂	29
Mascarpone, Spiced Honey Tamai Strawberries	

CRUFFIN COLLECTION

THE Blvd Signature Dishes

Classic ✂	46
Lobster, Crab & Citrus Salad, Arugula Parmesan Cheese, Avocado Hollandaise Sauce	
Royale	42
House-Smoked Salmon, Herb Cream Cheese Avocado, Arugula, Parmesan Cheese Hollandaise Sauce, Everything Seasoning, Capers	
Smoked Chicken	38
Bacon Onion Jam, Gruyère, Arugula Parmesan Cheese, Avocado, Hollandaise Sauce	

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

✂ *Exquisite ways to start the day*

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



@THEBLVDBW


EGG DISHES

Kale & Spinach Frittata <i>V</i>	39
Goat Cheese, Parmesan Sauce, Peas, Avocado	
Shakshuka <i>V, GF</i>	34
Tomato Confit, Garlic, Onions, 2 Poached Eggs North African Spiced Tomato Sauce	
Smoked Chicken & Bacon Breakfast Burrito	30
Scrambled Eggs, Oaxaca Cheese, Peppers Pico de Gallo, Avocado, Potato	
Wagyu Steak & Egg <i>GF</i>	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	
The Rodeo Breakfast Bagel 	37
Scrambled Eggs, Bacon, American Cheese Chicken Patty, Pickled Onion, Arugula Everything Seasoning, Chipotle Aioli	
Classic Eggs Benedict	38
Canadian Bacon, Dijon Butter, Hollandaise House-Made English Muffin	
Chilaquiles	32
House-Made Corn Tortilla, 2 Sunny-Side Up Eggs Refried Beans, Pico de Gallo, Avocado Cotija Cheese, Pickled Onions, Salsa Ranchera	
Croque Madame	32
Gruyère Cheese, Sunny-Side-Up Hen Egg Mornay Sauce, Black Forest Ham	
Smoked Salmon & Egg Salad Bagel Sandwich	42
Gem Lettuce, Dill, Cream Cheese, Capers, Red Onion	

SIDES

Pork Bacon or Turkey Bacon	10
Pork Sausage or Chicken Sausage	10
Side of Smoked Salmon	18
Hash Browns	10
Greek Yogurt	15
Bowl of Berries	15

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BALANCE BY FOUR SEASONS

Wellness Shots <i>VG</i>	9 each
Ginger & Turmeric Spicy Apple Cider Vinegar Immune Booster	
Cleansing Juice <i>VG</i>	16
Cucumber, Spinach, Granny Smith Apple Curly Kale, Ginger, Pineapple, Mint, Lemon	
Beet Detox Juice	16
Red Beet, Carrot, Pineapple, Lime, Ginger	
Chia <i>VG, GF</i>	26
Chia Pudding, Almond Milk, Banana Seasonal Fruit, Blueberries	
California Fruit <i>VG</i>	24
Local Farmers' Market Selection of Seasonal Sliced Fruits	
Steel Cut Oatmeal Brûlée <i>VG</i>	24
Roasted Local Fruit	
Avocado Toast <i>V</i>	30
Pickled Red Onions, Young Radishes Harissa Yogurt, Basil, Marinated Sungold Tomatoes Add 2 Poached Eggs: \$12	
Seared Salmon <i>GF</i>	46
Smashed Avocado, Grilled Asparagus, Poached Eggs	
Egg White Omelet <i>GF</i>	42
Grilled Chicken, Avocado, Grilled Asparagus	

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive Chef

THE ONLY CAVIAR

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

BEVERAGES

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*

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