



LUMIÈRE



AVOCADO TOAST (V).....25
sourdough, hass avocado, lime, pickled fresno chili, jammy egg

SMOKED SALMON (LSS)..... 33
santa barbara lox, fromage blanc, chive, dill, onion, caper, everything bagel

YOGURT PARFAIT (V)(GF).....18
house made granola, organic yogurt, fresh berries

OVERNIGHT OATS (GF)(V)(N).....19
steel cut oats, chia seeds, blueberry, banana, coconut, toasted almonds with english cream served chilled

FRUIT PLATE (V) (GF).....21
seasonal fruit, honey-lime yogurt with hemp seed

THE AMERICAN BREAKFAST (LSS).....33
*two chino ranch eggs any style, bacon, breakfast potatoes, rustic loaf toast served with choice of : coffee, tea, or juice
upgrade to fresh squeezed orange juice for 6*

LUMIÈRE OMELETTE (LSS).....33
*choose three: tomato, bacon, ham, chive, mushroom, spinach
cheese (choice of): cheddar, swiss, or gruyère
additional toppings: 3*

A LA CARTE

toast | 7

breakfast potatoes (GF) 11	hass avocado (GF)(VG) 9
pork sausage (GF) 14	market greens (VG) 11
chicken sausage (GF) 14	2 eggs any style (GF) 14
nueske’s bacon (GF) 14	3 eggs any style (GF) 24

#BrunchDrinking

BREAKFAST MARGARITA <i>Blanco Tequila, Orange Marmalade Pink Grapefruit, Lime Agave</i> 22
LUMIERE ULTIMATE BLOODY MARY <i>Sun-Dried Tomato & Savory Infused Vodka House Mary Mix, Pickled Garni</i> 22
CALIFORNIA MIMOSA <i>“POG” Local Prickly Pear, Guava, Orange Prosecco Bubbles</i> 18
FRENCH SPRITZ <i>Grey Goose Peach, Basil Essence, St-Germain, Champagne Bubbles</i> 22

LUMIÈRE SIGNATURES

EGG SCRAMBLE (LSS)(V).....29
*chino ranch eggs, boursin, spinach, shallot, chive
breakfast potatoes, rustic loaf toast*

THE LUMIÈRE BREAKFAST (LSS).....31
two fried chino ranch eggs, dutch baby, swiss, gruyère, jamon, farmers market lettuce

BREAKFAST SANDO..... 35
sesame bun, hash brown, chive omelette, ham, mayonnaise, vine-ripened tomato, american cheese, side salad

BUTTERMILK PANCAKES (V)..... 29
blueberry and elderflower compote

CLASSIC WAFFLE (V)..... 27
banana foster drizzle, whipped cream



PÂTISSERIE

a la carte 7 | choose three 18 | choose five 28

croissant
pain au chocolat
fruit danish
daily muffin
daily nut pastry

SMOOTHIES

made with oatmilk | 14

add a scoop of AG1| 9

MAQUI SUPERFRUIT (VG) (LS)
apple, maqui, blueberry, coconut, banana, lemon cauliflower, sacha inchi protein

TROPICAL GREENS (VG) (LS)
pineapple, banana, mango, carrot, coconut, lemon, wheatgrass, spinach, sacha inchi protein

(v) - vegetarian | (vg) - vegan | (gf) - gluten-free | (n) - contains nuts | (df) - dairy-free | (lss) - locally sourced & sustainable

ALLOW US TO FUFILL YOUR NEEDS- PLEASE LET ONE OF OUR WAIT STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR FOOD INTOLERANCE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS





CAFE LUMIERE LA COLOMBE X CENTURY PLAZA ‘ BLACKDOG’ ESPRESSO
Proudly serving La Colombe Coffee & Lot 35 Tea,
locally & sustainably sourced

MILK OPTIONS CHOOSE ONE
whole milk | skim milk | soy milk | oat milk |
almond milk

FLAVORS CHOOSE ONE +.50
vanilla | salted caramel | hazelnut | chai |
sugar-free vanilla

- drip coffee | 6

espresso | 7

americano | 7

cappuccino | 9

latte | 9
- cold brew | 9

earl grey | 7

sencha green | 7

chamomile | 7



COCKTAILS

- LUMIERE MARTINI
Armagnax Blanche, Fino Sherry, Genepy, Sencha,
Bitters, Choice of alcohol
Grey Goose Vodka 24
Citadelle Cornichon Gin 26

- SMOKEY OLD FASHIONED
Maker’s Mark Bourbon, WhistlePig Rye, Mezcal,
Coffee Bitters 24

- LUX ESPRESSO MARTINI
Vanilla & Coffee Infused Haku Vodka, Giffard Creme
De Cacao, Mr. Black Coffee Liqueur, Fresh Pulled
Espresso 24

ALCOHOL FREE

- MIDI SPRITZ
Verjus, Giffard Aperitif, Tonic 16
- LE MATADOR
Lyre’s Agave Blanco, Giffard Pineapple, lime, Agave
Nectar 16



WINES BY THE GLASS

- Sparkling
Brut **Laurent Perrier** ‘La Cuvée’ Tours-sur-Marne Reims | FR. 26/120
Brut Rose **Chandon** | CA18/80
Alcohol Free **French Bloom “Le Blanc”** | FR. 20/ 80
Alcohol Free **French Bloom “Le Rose”** | FR 22/ 88
- Rosé
Cinsault, Grenache blend **Rumor** Cotes de Provence | FR ‘22..... 24/96
Cinsault, Grenache blend **Peyrassol** ‘Cuvee des Commandeurs’ Cotes de Provence | FR ‘22. 22/100
- White
Chablis **Domaine Vocoret & Fils**, Chablis | FR ‘23.25/ 115
Sauvignon Blanc, **Cloudy Bay**, | New Zealand ‘2521/100
- Red
Montepulciano blend, **Thera**, Super Tuscan | IT ‘22 20/90
Cabernet Sauvignon **Caymus** Fairfield | CA ‘23. 26/115
Pinot Noir, **Cloudy Bay**, | New Zealand ‘23. 21/100

