

BALTAIRE

R E S T A U R A N T

BLOODY MARY CART

house-made bloody mary mix
& beluga transatlantic vodka
served tableside • 30



signature
skewers

add a
massive chilled
jumbo shrimp +10

— COCKTAILS —

SPICY GUAVA MARGARITA • 20
milagro blanco tequila, guava, lime
ancho reyes, habanero bitters

MINT JULEP • 20
knob creek bourbon
mint simple syrup

ESPRESSO MARTINI • 25
tito's vodka, cold brew, kahlua
orange flower cream

DIRTY CHAI MARTINI • 25
grey goose vodka, chai tea syrup
lucano amaro, chai liqueur, cold brew

APEROL SPRITZ • 22
aperol, prosecco, soda
expressed orange

FROZEN PALOMA • 22
milagro blanco tequila
grapefruit, lime

GIMLET • 20
suntory roku gin, lime
sugar, fresh mint

— DESIGNATED DRIVER —

GREEN JUICE • 14
cucumber, kale, celery, apple, ginger, lemon

P.O.G. JUICE • 14
passion fruit, orange, guava

WESTSIDE • 16
lyre's dry london, juniper
yuzu, cucumber, lime

VIRGIN MARY • 14
house-made bloody mary mix
signature skewer



— BUBBLES —

BY THE BOTTLE

BOLLINGER • 280
"Special Cuvée" Brut, Äy

DOM PERIGNON • 800
Brut 2012

POL ROGER • 230
"Reserve"

LOUIS ROEDERER • 1125
Cristal, 2015
Brut, Reims

BALTAIRE MIMOSA

served tableside



bisol prosecco,
P.O.G. juice • 24

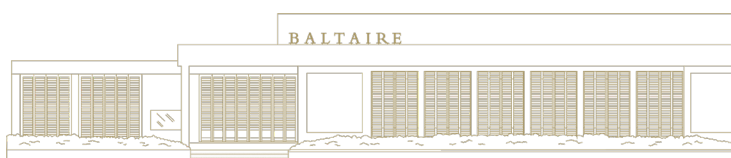
BY THE GLASS

PROSECCO • 18
Bisol - Veneto, IT | NV

ROSÉ CHAMPAGNE • 36
Laurent-Perrier, Cuvée Rosé
Brut | NV

CHAMPAGNE • 37
Veuve Clicquot
Yellow Label, Brut | NV

See **WINE LIST**
for more selections!



HAPPY EASTER FROM YOUR BALTAIRE FAMILY!

BALTAIRE

R E S T A U R A N T

EASTER BRUNCH BUFFET

— SEAFOOD RAW BAR & SUSHI —
cocktail sauce, mignonette, dijonnaise, soy, wasabi, ginger

CHEF'S MARKET SELECTION
west coast oysters, shrimp cocktail
peruvian scallops, snow crab claws

ASSORTMENT OF FRESH SUSHI
california roll, spicy tuna roll, veggie roll
salmon nigiri, tuna nigiri, albacore nigiri

CARVING BOARD

Baltaire steak sauce, bearnaise, chimichurri & creamy horseradish

ROASTED SALMON

PRIME RIB

HONEY BAKED HAM

— GREENS —

CAESAR
SALAD
romaine, bread crumbs
parmigiano-reggiano

STRAWBERRY
ARUGULA SALAD
goat cheese, candied walnuts
balsamic vinaigrette

ROASTED
BROCCOLINI
chili flake
garlic

BREAKFAST FAVORITES

EGGS BENEDICT
english muffin, canadian bacon
poached egg, hollandaise

FRENCH TOAST
thick-cut brioche, maple syrup
whipped cream, berry compote

SHAKSHUKA*
poached egg, feta, cilantro

CHILAQUILES
salsa verde, cotija cheese, cilantro

— CLASSICS —

CHINO VALLEY SCRAMBLED EGGS
THICK-CUT NUESKE BACON
CHICKEN APPLE SAUSAGE*
CRISPY POTATOES*

— PLATTERS —

GRAVLAX
ASSORTED CHEESE
CHARCUTERIE
FRESH FRUIT

GELATO CART

RASPBERRY
VANILLA

CHOCOLATE
PISTACHIO

MANGO
COCONUT

— SWEETS —

ASSORTED PASTRIES, CAKES & MORE

\$150 Adults, \$50 Children (12 & under)
plus 20% service charge + sales tax

 /BALTAIRE  @BALTAIRE

EXECUTIVE CHEF SAMUEL JUNG

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. *cooked in peanut oil.