

BALTAIRE

R E S T A U R A N T

FROM THE FARM

CHILAQUILES VERDE* • 17

fried eggs, queso cotija, shaved cauliflower

SMOKED SALMON BENEDICT • 18

broiled tomatoes, local mixed greens, hollandaise

2 ORGANIC EGGS ANY STYLE • 16

choice of bacon, pork or chicken sausage, toast

PRIME NEW YORK STEAK & EGGS • 28

chimmichurri, bearnaise, duck fat potatoes

FRESH FRUIT WAFFLE • 15

macerated strawberries, kiwi, banana, mint

CARAMELIZED BRIOCHE

FRENCH TOAST • 15

mixed berry compote, pure maple syrup

EGGS SARDOU • 18

artichoke hearts, sauteed spinach, poached eggs, cheddar biscuit

PRIME FILET EGGS BENEDICT • 24

homemade english muffin, signature steak sauce

SHAKSHOUKA • 18

spicy tomato sauce, chickpeas, feta cheese

ORGANIC EGG WHITE FRITTATA • 17

asparagus, sugar snaps, pea shoots, feta

HARISSA ROASTED LAMB LOIN • 24

olive-almond relish, two sunny eggs

HUEVOS RANCHEROS* • 18

crispy tortilla, black beans, ranchero salsa

FROM THE FIELD

THE GREEK • 19

prepared tableside

LOBSTER COBB SALAD • 25

nueske bacon lardons, buttermilk vinaigrette

ORGANIC ICEBERG WEDGE • 14

danish blue cheese, smoked bacon, sieved egg

ROASTED CAULIFLOWER STEAK • 17

lentil chimmichurri, lime yogurt, sunny egg

LITTLE GEM CAESAR SALAD • 15

torn ciabatta croutons, olive oil caesar, parmesan

AHI TUNA NICOISE • 24

butter lettuce, french beans, banyuls vinaigrette

add salmon 8, chicken 6, filet 8

BALTAIRE FAVORITES

TODAY'S OYSTERS • 4/ea

east or west coast

POKE BOWL • 21

salmon, albacore, jasmine rice, yuzu, wasabi

OPEN FACE RIBEYE SANDWICH • 24

fontina, sunnyside egg, crispy onions*

JUMBO SHRIMP COCKTAIL • 24

signature cocktail sauce, lemon

THE BUTCHERED BURGER • 21

ground fresh in house daily

BREAKFAST SANDWICH • 17

lamb merguez sausage, avocado, cucumber, manchego cheese

BAJA KANPACHI CRUDO • 22

cilantro, coconut, avocado, crispy garlic

CROQUE MADAME • 21

applewood smoked ham, gruyere cheese, truffle mornay

SMOKED SALMON AVOCADO TOAST • 18

pickled onions, radish, poached egg

FROM THE BAKERY

- 6 -

CINNAMON MONKEY BREAD

CHEDDAR SCALLION BISCUITS

BANANA TOFFEE BREAD

Executive Chef Travis Strickland |  @cheftravisstrickland

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

*contains peanut oil

BALTAIRE

R E S T A U R A N T

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

PROSECCO • 13
Desiderio Jeio - Veneto | NV

CAVA ROSE • 15
Juve & Camps - Spain | NV

CHAMPAGNE • 22
Louis De Sacy - Reims | NV

CHAMPAGNE • 25
Piper Heidsieck - Reims | NV

WHITE WINES

MOSCATO D'ASTI • 12
Icardi - Piemonte | 2013

SAUVIGNON BLANC • 16
Kim Crawford "Spitfire" - Marlborough, NZ | 2016

ASSYRTICO • 16
Biblia Chora - Greece | 2015

CHARDONNAY • 17
Antinori, Antica - Napa | 2013

CHARDONNAY • 24
Grgich Hills - Napa | 2013

ROSÉ

COTES DE PROVENCE • 14
Vieuvé - Fr | 2016

RED WINES

PINOT NOIR • 21
Rene Bouvier - Marsannay | 2011

PINOT NOIR • 22
George, Sonoma Coma - Sonoma | 2013

TEMPRANILLO • 16
Numanthia Termes, *Tinto de Toro* - | 2013

SYRAH • 17
Burgess - Napa | 2011

MALBEC • 14
Finea Decero - Mendoza | 2014

BORDEAUX BLEND • 19
Chateau Caronne Ste. Gemme - Haut Medoc | 2010

CABERNET SAUVIGNON • 16
Mossback - Chalk Hill - Sonoma | 2014

CABERNET SAUVIGNON • 24
Freemark Abbey - Napa Valley | 2013

COCKTAILS

- 17 -

BALTAIRE BLOODY MARY
tito's vodka, house-made bloody mary mix

SANTA MONICA SUNSET
el jilmador repo, aperol, lime, agave, allagash white

APEROL SPRITZ
aperol, prosecco, club soda

BOURBON BRAMBLE
buffalo trace bourbon,
blackberries, lemon

PIMMS CUP
pimm's cup #1, cointreau, lime, cucumber, ginger beer

MEZCAL SOUR
ilegal mezcal, lemon, agave, egg white

CORPSE REVIVER #2
bombay gin, lillet blanc, cointreau, absinthe

FRANKFORT 75
buffalo trace bourbon, st. germain, cassis, lemon,
champagne