BALTAIRE
RESTAURANT

FROM THE FARM

CHILAQUILES VERDE* • 14
fried eggs, queso cotija, shaved cauliflower

SMOKED SALMON BENEDICT • 15
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 • 26
chimichurri, bearnaise, duck fat potatoes

FRESH FRUIT WAFFLE • 15
macerated strawberries, kiwi, banana, mint

CARAMELIZED BRIOCHE FRENCH TOAST • 13
mixed berry compote, pure maple syrup

EGGS SARDOU • 18
artichoke hearts, sauteed spinach, poached eggs, cheddar biscuit

PRIME FILET EGGS BENEDICT • 21
homemade english muffin, signature steak sauce

SHAKSHOUKA • 16
spicy tomato sauce, chickpeas, feta cheese

ORGANIC EGG WHITE FRITTATA • 15
asparagus, sugar snaps, pea shoots, feta

HARISSA ROASTED LAMB LOIN • 22
olive-almond relish, two sunny eggs

HUEVOS RANCHEROS* • 16
crispy tortilla, black beans, ranchero salsa

FROM THE FIELD

THE GREEK • 18
prepared tableside

LOBSTER COBB SALAD • 24
nueske bacon lardons, buttermilk vinaigrette

ORGANIC ICEBERG WEDGE • 13
danish blue cheese, smoked bacon, sieved egg

ROASTED CAULIFLOWER STEAK • 17
lentil chimmichurri, lime yogurt, sunny egg

LITTLE GEM CAESAR SALAD • 14
torn ciabatta croutons, olive oil caesar, parmesan

AHI TUNA NICOISE • 23
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 • 21
fontina, sunnyside egg, crispy onions*

JUMBO SHRIMP COCKTAIL • 24
signature cocktail sauce, lemon

THE BUTCHERED BURGER • 18
ground fresh in house daily

BREAKFAST SANDWICH • 15
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• 16
pickled onions, radish, poached egg

FROM THE BAKERY
– 5 –

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
RESTAURANT

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

PROSECCO • 13
Desiderio Jeio – Veneto | NV

BLANC DE BLANCS • 18
Schramsberg – Napa Valley | NV

CHAMPAGNE • 22
Louis De Sacy - Reims | NV

BRUT ROSE CREMANT • 22
Chateau De Breze – Loire | NV

WHITE WINES

SAVOIE BLANC • 16
Jean Claude Masson – Apremont, Fr | 2013

SAUVIGNON BLANC • 18
Star Lane Vineyard – Santa Barbara | 2015

VIOGNIER • 15
Miner – Paso Robles | 2014

CHARDONNAY • 15
Domaine Laroche – Chablis | 2015

CHARDONNAY • 17
Hartford Court – Sonoma Coast | 2014

ROSÉ

PINOT NOIR ROSE • 14
Copain "Tous Ensemle" – Anderson Valley | 2015

RED WINES

PINOT NOIR • 22
Rene Bouvier – Marsannay | 2011

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

TEMPRANILLO • 15
Numanthia Termes, *Tinto de Toro* – | 2013

SYRAH • 14
Burgess - Napa | 2011

MALBEC • 14
Finea Decero – Mendoza | 2012

BORDEAUX BLEND • 22
Grand Enclos De Chateau – Graves | 2013

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

CABERNET SAUVIGNON • 24
Freemark Abbey - Napa Valley | 2013

COCKTAILS

– 16–

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

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3.25.17