

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

WHITE WINES

- ASSYRTICO • 16
Biblia Chora - Greece | 2015
- RIESLING • 16
Nik Weis, Kabinett | 2016
- SAUVIGNON BLANC • 16
Lewis Cellars, Napa | 2016
- CHARDONNAY • 17
Antinori, Antica - Napa | 2013
- CHARDONNAY • 24
Grgich Hills - Napa | 2013
- MOSCATO D'ASTI • 12
Icardi - Piemonte | 2013

ROSÉ

- COTES DE PROVENCE • 14/56
Vieuvité - Fr | 2016
- PINOT NOIR ROSE • 14/56
Copain - Anderson Valley, CA | 2015

RED WINES

- BARBERA D'ALBA • 14
Batasiolo, Piemonte | 2013
- PINOT NOIR • 22
George, Sonoma Coma - Sonoma | 2013
- TEMPRANILLO • 16
Numanthia Termes, *Tinto de Toro* - | 2013
- SYRAH • 17
Burgess - Napa | 2011
- MERLOT • 17
Gundlach-Bundschu - Sonoma Valley | 2013
- BORDEAUX BLEND • 19
Chateau Caronne Ste. Gemme - Haut Medoc | 2012
- CABERNET SAUVIGNON • 21
Mt. Veeder, Napa | 2014
- CABERNET SAUVIGNON • 28
Cliff Lede, Stags Leap District | 2014
- BAROLO • 27
Cordero Di Montezemolo, La Morra, IT | 2012

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