

# BALTAIRE

R E S T A U R A N T

## COCKTAILS

“SPARKLING” MIMOSA BAR bottle of bubbles, fresh fruit juice	42
SINGLE BARREL MINT JULEP knob creek single barrel whiskey, mint	17
LAVENDER 75 absolut elyx vodka, lavender, smoked honey, champagne	14
BALTAIRE BLOODY house mix, tito’s vodka, celery, fixin’s	14
O’MAHONEY PALOMA tequila or mezcal, grapefruit, tajin	13
APEROL SPRITZ super aperitivo, champagne, soda	14

## MORNING PASTRIES

CINNAMON MONKEY BREAD cream cheese icing, cinnamon sugar	8
MATCHA & WHITE CHOCOLATE DONUT* sesame seed	6
BELLWETHER FARMS RICOTTA TOAST house-made preserves, smoked honey	8
BUTTERMILK BISCUIT strawberry jam, whipped honey butter	5
HOUSE-MADE ENGLISH MUFFIN vermont butter, house jam	5
MAKE IT A BOARD choose any three above	15

CHIA SEED PUDDING house-made granola, almond milk, market fruit	10
ROASTED BEET HUMMUS six-minute egg, citrus-cucumber salad, za’atar pita	15
SOFT SCRAMBLE TARTINE country ham, gruyère, upland’s cress	15
SMOKED SALMON PLATE onion, caper, tomato, cucumber-yogurt, rye	18
EGG WHITE FRITTATA spinach, maitake, laura-chenel goat cheese	16
N.Y. STRIP STEAK & EGGS 10 oz prime N.Y., 2 eggs, potatoes*, bearnaise, chimichurri	32
BRENTWOOD BRUNCH BOARD 1/2 grain salad, 1/2 avocado toast, market fruit	19

## SALADS & SANDWICHES

add chicken + 8    steak + 8    salmon + 6    shrimp + 9	
NICE GREEN SALAD local greens, persian cucumber, fennel, lemon vinaigrette	10
ANCIENT GRAIN SALAD farro, quinoa, black rice, lentils, citrus, dates, mint	16
THE GREEK prepared tableside	19
LOBSTER COBB maine lobster, bacon, fine herbs, buttermilk vinaigrette	25
CRISPY JIDORI CHICKEN SANDWICH pimento cheese, jalapeno slaw, bread & butter pickles	18
OPEN-FACED RIBEYE SANDWICH* fontina, sunny egg, roasted garlic aioli, rosemary toast	22
THE BUTCHERED BURGER ground fresh in house daily	21
add bacon + 6      add avocado + 4	

## BRUNCH PLATES

SMOKED SALMON AVOCADO TOAST pickled onions, radish, poached egg	18
CLASSIC BREAKFAST two eggs, bacon, pork or chicken sausage, toast	17
RICOTTA PANCAKES house blueberry jam, lemon curd, honey butter, maple	14
PRIME FILET BENEDICT house english muffin, filet mignon, poached eggs, hollandaise	24
BUTTER POACHED MAINE LOBSTER OMELETTE fine herbs, mixed green salad	26
BREAKFAST SANDWICH english muffin, bacon, cheddar, avocado, crispy potatoes	16

## ON THE SIDE

THICK CUT MAPLE-BLACK PEPPER BACON	6
SAUSAGE    chicken-apple or pork	6
CRISPY POTATOES* yukon gold, aleppo, herbs	8
HAND CUT FRITES* roasted garlic aioli	10
MARKET FRUIT	10
AVOCADO	4
LARDER BAKING CO. TOAST rye, wheat, sourdough	5

## COFFEE, TEA & BEVERAGES

CAFFE LUXXE HOUSE DRIP	6
CAPPUCCINO	6
MACCHIATO	6
ESPRESSO	5
HOUSE “GREEN” JUICE	10
BLACKBERRY LEMONADE	8
ARNOLD PALMER	5
FRESH SQUEEZED GRAPEFRUIT OR ORANGE JUICE	6

Executive Chef Travis Strickland

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

\*cooked in peanut oil

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5.20.19

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