

BALTAIRE

R E S T A U R A N T

SALADS & SOUPS

FRENCH ONION SOUP • 14

SOUP OF THE DAY see server for details • 7/12

RED GEM CAESAR olive oil caesar dressing, parmesan tuile • 15

LOBSTER COBB maine lobster, nueske bacon lardons, fines herbs, buttermilk vinaigrette • 25

CHOPPED STEAK SALAD marinated filet mignon, creamy basil dressing, blue cheese • 23

CHOPPED SPINACH SALAD hearts of palm, avocado, tomato, kalamata olive, red onion, fontina, red wine vinaigrette • 18

AK KING CRAB LOUIE SALAD organic iceberg wedge, louie dressing, avocado, crispy onion ring* • 23

ANCIENT GRAIN SALAD farro, quinoa, black rice, lentils, citrus, dates, mint • 16

THE GREEK prepared tableside • 19

add grilled chicken +8

add grilled salmon +6

add prime filet +8

add grilled jumbo shrimp +9

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APPETIZERS

JUMBO SHRIMP COCKTAIL signature cocktail sauce, lemon • 27

GRILLED CALIFORNIA ARTICHOKEs hickory salt, meyer lemon aioli • 15

#1 AHI TUNA POKE yuzu, macadamia, taro chips* • 21

TODAY'S OYSTERS east and west coast • 4/ea

PIMENTO CHEESE DIP hook's cheddar, serrano chiles • 12

HOMEMADE HUMMUS za'atar pita, crispy chickpeas, crudite • 14

SANDWICHES

SMOKED SALMON AVOCADO TOAST mashed avocado, pickled red onion, radish, poached egg • 18

CRISPY JIDORI CHICKEN SANDWICH pimento cheese, jalapeno slaw, b&b pickles • 18

JIDORI CHICKEN CLUB heirloom tomato, avocado, gruyère, nueske bacon, dijonnaise on honey-wheat bread • 18

OPEN-FACED RIBEYE SANDWICH roasted garlic aioli, fontina, sunny egg, sourdough • 22

THE BUTCHERED BURGER ground fresh in house daily • 21
add bacon + 4 add avocado + 2

ENTRÉES

GRAIN BOWL arctic char, kale, avocado, beets, butternut squash, white miso & yuzu dressing • 24

MAINE DIVER SCALLOPS celery root puree, brown butter, capers • 26

STEAK FRITES bordelaise, maitre d' butter, hand cut frites* • 31

GRILLED SALMON RICE BOWL julienne vegetables, sunny egg, korean chile sauce • 22

GRILLED HAWAIIAN ALBACORE smashed avocado, ginger, soy vinaigrette • 25

ON THE SIDE • 9

OLIVE OIL WHIPPED POTATOES basil oil, chives,

CHARRED BROCCOLINI lemon, sea salt

HEIRLOOM CAULIFLOWER vadouvan curry, golden raisins

MAC AND CHEESE add lobster +10 add king crab +12

HAND CUT FRITES* roasted garlic aioli

SAUTÉED SPINACH parmigiano reggiano

CARAMELIZED BRUSSEL SPROUTS* thai chili, peanuts

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

BALTAIRE

R E S T A U R A N T

COCKTAILS • 17

BALTAIRE SINGLE BARREL JULEP

Knob Creek single barrel bourbon, mint extract, sugar

DELGADITO

Casamigos reposado, El Silencio Espadin, house-made habanero tincture, orange essence

KIMONO MY HOUSE

Volcan Cristalino tequila, house raspberry syrup, Cocchi Americano, lemon, togarashi tincture

CORNSTOCK OLD FASHIONED

Cornbread infused Woodinille Bourbon and Rye, smoked honey, black walnut bitters

THE GREENBACK

Choice of Belvedere vodka or Sipsmith gin, cucumber, lime, flowered cilantro, Strega

KOKOMO NEGRONI

Hennessy VSOP, toasted coconut aperitivo blend, vermouth di Torino, tiki bitters

MOCKTAILS • 9

BLACKBERRY LEMONADE

local blackberries, fresh lemon, club soda

CRANBERRY SPRITZER

fresh cranberry, ginger beer

THE GARDEN PARTY

orange, cucumber, mint

CRAFT BEER

BENEDIKTINER, LAGER (16.9OZ - 5%) • 10

WEINSTEPHANER, HEFE [12OZ-5.4%] • 9

BOULEVARD“TANK 7”, FARMHOUSE ALE (12OZ- 8.5%) • 10

SCRIMSHAW, PILSNER [TAP-4.4%] • 10

NORTH COAST, IPA [TAP-6%] • 10

OLD RASPUTIN, STOUT [12OZ-9%] • 9

— CHAMPAGNE & SPARKLING —

SPARKLING • 17

Contratto - Piemonte, IT | 2012

CHAMPAGNE • 25

Laurent Perrier “La Cuvee” | NV

SPARKLING ROSÉ • 16

Raventos i Blanc, Spain | 2016

— WHITE WINE —

PINOT BIANCO • 15

Cantina Terlano, Alto Adige, IT | 2017

ALBARINO • 14

La Marea, Monterey County, CA | 2018

SAUVIGNON BLANC • 16

Presqu'île - Santa Maria Valley | 2016

SANCERRE • 18

Patient Cottat - Loire Valley, FR | 2017

BURGUNDY • 19

Pernot-Belicard, Burgundy, FR | 2015

CHARDONNAY • 20

Brewer Clifton, Sta. Rita Hills, CA | 2016

CHARDONNAY • 25

Lewis Cellars, Napa Valley, CA | 2017

— ROSÉ —

COTES DE PROVENCE • 14

Capitelles des Fermes, FR | 2017

ROSÉ OF PINOT NOIR • 14

Red Car, Sonoma Coast, CA | 2017

— RED WINES —

TEMPRANILLO • 16

Antidoto, Ribera del Duero, SP | 2016

PINOT NOIR • 20

Colene Clemens, “Margo,” Chehalem Mtns. | 2014

PINOT NOIR • 23

Liquid Farm, Santa Barbara County | 2017

SUPER TUSCAN • 20

Le Macchiole - Bolgheri Rosso, IT | 2016

BORDEAUX • 25

Le Medoc de Cos - St. Estephe, FR | 2012

CABERNET SAUVIGNON • 20

Edge - Alexander Valley | 2016

CABERNET SAUVIGNON BLEND • 30

Lydenhurst by Spottswoode, Napa | 2014

BAROLO • 29

Gianni Gagliardo - Serralunga, IT | 2013