

BALTAIRE

R E S T A U R A N T

SALADS & SOUPS

FRENCH ONION SOUP GRATINEE • 14

HEIRLOOM TOMATO GAZPACHO cucumber, bell pepper, season's best tomatoes • 14

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

KENTER FARMS GREEN SALAD banyuls vinaigrette, goat cheese crostini • 14

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

THE GREEK prepared tableside • 19

add grilled chicken +8

add grilled salmon +6

add prime filet +8

add grilled jumbo shrimp +8

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Los Angeles, CA 90049
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APPETIZERS

JUMBO SHRIMP COCKTAIL signature cocktail sauce, lemon • 24

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

SANDWICHES

CRISPY JIDORI CHICKEN SANDWICH buttermilk marinated, pimento cheese, b&b pickles • 18

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

THE BUTCHERED BURGER ground fresh in house daily • 21

TUNA BURGER ground #1 ahi, sesame aioli, pickled cucumber, ginger • 23

CROQUE MONSIEUR nueske applewood ham, aged comte, garlic cream sauce • 16 add egg +3

LOBSTER GRILLED CHEESE white cheddar, tarragon aioli, toasted brioche • 25

ENTRÉES

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

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

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

ORGANIC 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 JULEP

select your spirit: bourbon, gin, rum, rye, tequila, vodka

MI TIERRA

el silencio espadin mezcal, lemon juice, honey

THE SILK ROAD

martin miller gin, grapefruit, ginger, st. germain, grapefruit bitters, cremant

BARDSTOWN

pikesville rye, buffalo trace bourbon, antiqua sweet vermouth

ITALIAN TOURIST

smith and cross rum, lillet blanc, montenegro

GOLDEN GATE

toki japanese whiskey, yuzu, ginger syrup, apricot liqueur, peychaud 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

ABITA LIGHT, LAGER [12oz- 4%] • 8

WEINSTEPHANER, HEFE [12oz-5.4%] • 8

INDICA, IPA [12oz-6.5%] • 9

SAISON DUPONT, ALE [11.2oz-6.5%] • 12

ALLAGASH, DUBBEL ALE [12oz-7%] • 12

SANTA MONICA 310, BLONDE ALE, [TAP-4.8%] • 10

NORTH COAST, IPA [TAP-6%] • 10

OLD RASPUTIN, STOUT [12oz-9%] • 9

CHAMPAGNE & SPARKLING

PROSECCO • 13

Desiderio Jeio - Veneto, IT | NV

SPARKLING BRUT • 18

J Vineyards - Sonoma, CA | NV

CHAMPAGNE • 22

Louis De Sacy - Reims, FR | NV

WHITE WINES

LANGHE ARNEIS • 14

Brandini - Piemonte, IT | 2013

BORDEAUX BLANC • 14

Chateau Haut Selve - Graves, FR | 2014

ASSYRTIKO • 16

Biblia Chora "Areti" - Macedonia, GR | 2015

SAUVIGNON BLANC • 14

Star Lane Vineyard - Santa Barbara, CA | 2015

SAUVIGNON BLANC • 16

Kim Crawford "Spitfire", Marlborough, NZ | 2016

BOURGOGNE BLANC • 19

Henri Boillot | 2013

CHARDONNAY • 17

Antinori - "Antica" - Napa Valley, CA | 2014

CHARDONNAY • 24

Grgich Hills - Napa Valley, CA | 2014

ROSÉ

PINOT ROSE • 14/56

Copain - Anderson Valley, CA | 2015

COTES DE PROVENCE • 14/56

VieVite | 2016

RED WINES

PINOT NOIR • 22

George - Sonoma | 2013

MARSANNAY • 21

Rene Bouvier - Bourgogne, FR | 2011

SYRAH • 17

Burgess - Napa | 2011

TEMPRANILLO • 16

Numanthia, Termes, *Tinto de Toro, SP* - | 2013

BAROLO • 27

Cordero Di Montezemolo, La Morra, IT | 2012

MALBEC • 14

Finca Decero, *Remolinos Vineyard* - Mendoza | 2012

BORDEAUX BLEND • 19

Caronne Ste Ghemme - Graves, FR | 2010

CABERNET SAUVIGNON • 16

Mossback - Chalk Hill, CA | 2014

CABERNET SAUVIGNON • 24

Freemark Abbey - Napa Valley, CA | 2013