

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, red onion, fontina, red wine vinaigrette • 18

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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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

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

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

GRILLED CHICKEN CLUB heirloom tomato, avocado, greuyere, nueske bacon, dijonaise on homemade honey-wheat bread • 18

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

GRILLED LAMB BURGER harissa aioli, thinly shaved red onion, olive caponata, feta cheese, homemade foccacia bun • 22

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

Piccini - Veneto, IT | NV

SPARKLING BRUT • 16

J Vineyards - Sonoma, CA | NV

CHAMPAGNE • 22

Louis De Sacy - Reims, FR | NV

WHITE WINES

GRILLO • 14

Baglio Di Grisi - Sicily | 2016

ASSYRTIKO • 16

Biblia Chora "Areti" - Macedonia, GR | 2015

RIESLING • 16

Nik Weis, Kabinett | 2016

SAUVIGNON BLANC • 16

Lewis Cellars - Napa | 2016

SANCERRE • 18

Paul Cherrier - Loire Valley, FR | 2016

CHARDONNAY • 16

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

CHARDONNAY • 24

Jarvis - Napa Valley, CA | 2013

ROSÉ

PINOT ROSE • 14/56

Red Car - Sonoma Coast/Mendocino, CA | 2016

COTES DE PROVENCE • 14/56

VieVite | 2016

RED WINES

BARBERA D'ALBA • 14

Batasiolo, Piemonte | 2013

SYRAH • 17

Burgess - Napa | 2011

COTES DU RHONE • 18

Coudulet de Beaucastel - S. Rhone, FR - | 2014

PINOT NOIR • 22

George - Sonoma | 2013

MERLOT • 17

Gundlach-Bundschu - Sonoma Valley | 2013

BORDEAUX • 18

Caronne Ste Ghemme - Graves, FR | 2012

CABERNET SAUVIGNON • 19

Mt. Veeder - Napa | 2014

CABERNET SAUVIGNON • 27

Cliff Lede - Stags Leap, Napa | 2014

BAROLO • 27

Cordero Di Montezemolo - La Morra, IT | 2012