

# 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

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

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

AHI TUNA BURGER lightly blackened, napa slaw, pickled cucumbers, ginger, wasabi aioli • 23

## 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

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

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## 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

### THE SILK ROAD

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

### CORKSTOCK OLD FASHIONED

Cornbread infused WhistlePig Farmstock No.  
002, smoked honey, black walnut bitters

### GREENBACK

Choice of Belvedere vodka or Sipsmith gin, cu-  
cumber, lime, Strega, flowering cilantro

### BLUE THANG

Flor de Caña and Bacardi rums, Armagnac, coconut  
cream, blue curacao, lime, banana, vanilla

## MOCKTAILS • 9

### BLACKBERRY LEMONADE

local blackberries, fresh lemon, club soda

### CRANBERRY SPRITZER

fresh cranberry, ginger beer

### THE GARDEN PARTY

orange, cucumber, mint

## CRAFT BEER

STEIGL, RADLER [11.2 OZ- 2.5%] • 8

WEINSTEPHANER, HEFE [12OZ-5.4%] • 8

INDICA, IPA [12OZ-6.5%] • 9

SAISON DUPONT, ALE [11.2OZ-6.5%] • 12

STRAND BREWING, AMBER, [16OZ-.5.1%] • 9

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 | 2011

### CHAMPAGNE • 24

Laurent Perrier "La Cuvee" | NV

### SPARKLING ROSÉ • 17

Raventos i Blanc, Spain | 2015

## WHITE WINES

### VERMENTINO • 14

Casanova della Spinetta, IT | 2017

### RIESLING • 15

Rotating producers

### SAUVIGNON BLANC • 16

Lieu Dit - Santa Ynez | 2014

### SANCERRE • 18

Isabelle Garrault- Loire Valley, FR | 2017

### BURGUNDY • 16

Pernot-Belicard, Burgundy, FR | 2015

### CHARDONNAY • 22

Patz & Hall , Dutton Ranch, Sonoma | 2015

### CHARDONNAY • 24

Lewis Cellars, Russian River Valley, CA | 2016

## ROSÉ

### COTES DE PROVENCE • 14

Coeur Clementine FR | 2017

## RED WINES

### TEMPRANILLO • 16

Antidoto, Ribera del Duero, SP | 2016

### PINOT NOIR • 20

Haden Fig, Croft Vineyard, Willamette | 2014

### PINOT NOIR • 23

Liquid Farm, Santa Barbara County | 2016

### SUPER TUSCAN • 20

Le Macchiole - Bolgheri Rosso, IT | 2015

### BORDEAUX • 25

Caronne Ste Gemme - Haut-Medoc, FR | 2004

### CABERNET SAUVIGNON • 18

Edge - Alexander Valley | 2015

### CABERNET SAUVIGNON BLEND • 30

Cain Concept, Napa | 2009

### BAROLO • 27

Cordero Di Montezemolo - La Morra, IT | 2014