

# BALTAIRE

R E S T A U R A N T

## SALADS & SOUPS

FRENCH ONION SOUP • 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

SMOKED RAINBOW TROUT SALAD frisee, pea shoots, uplands cress, lightly pickled vegetables, poppy seed vinaigrette • 19

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

## 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

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 • 16

J Vineyards - Sonoma, CA | NV

### CHAMPAGNE • 22

Louis De Sacy - Reims, FR | NV

## WHITE WINES

### ASSYRTIKO • 16

Biblia Chora "Areti" - Macedonia, GR | 2015

### RIESLING • 16

Nik Weis, Kabinett | 2016

### SAUVIGNON BLANC • 14

Lewis Cellars - Napa | 2016

### 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

### BARBERA D'ALBA • 14

Batasiolo, Piemonte | 2013

### SYRAH • 17

Burgess - Napa | 2011

### TEMPRANILLO • 16

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

### PINOT NOIR • 22

George - Sonoma | 2013

### MERLOT • 17

Gundlach-Bundschu - Sonoma Valley | 2013

### BORDEAUX BLEND • 19

Caronne Ste Ghemme - Graves, FR | 2012

### CABERNET SAUVIGNON • 21

Mt. Veeder - Napa | 2014

### CABERNET SAUVIGNON • 28

Cliff Lede - Stags Leap, Napa | 2014

### BAROLO • 27

Cordero Di Montezemolo, La Morra, IT | 2012