

BEVERLY BAR

Est. 2023

We take pride in our commitment to high quality and freshness. Every dish on our menu is prepared from scratch, using only the highest quality ingredients available. Enjoy the difference in every bite.

BRUNCH

GREEK YOGURT PARFAIT - Greek yogurt, banana, organic fresh berries, chef's granola & local honey (VG/GF) **15**

CINNAMON APPLE OATS - Steel cut oats topped with cinnamon apples, granola & maple syrup (V/GF) **15**

CHEF'S SIGNATURE GRAND CINNAMON ROLL - Fresh cinnamon rolls made in house and topped with cream cheese & vanilla bean glaze (VG) **15**

ASSORTED PASTRIES & MUFFINS - Choice of our freshly baked pastries or seasonal muffins (VG) **6 | 20 BASKET**

FRUIT PLATE - Chef's selection of organic seasonal fresh fruits, berries & mint (V/GF) **12**

CAVIAR PLATTER - 2oz of premium Kaluga caviar, chopped shallots, egg, chived creme fraiche & blinis **95**

SWEET TREATS

ORIGINAL BUTTERMILK PANCAKES

Chef's original recipe with salted whipped butter & maple syrup (VG) **16**

FRESH MARKET BERRIES

Your choice of Pancakes, Waffles, or French Toast topped with a compote of berries and wine, whipped cream & fresh berries (VG) **19**

CHOCOLATE HAZELNUT WAFFLES

Belgian chocolate, whipped cream, nutella & toasted hazelnuts (VG) **18**

ORANGE & GRAND MARNIER FRENCH TOAST

Orange supremes, cinnamon whipped cream, grand marnier maple syrup (VG) **19**

CARAMEL BANANA WALNUT PANCAKES

Topped with fresh bananas, walnuts, goat milk caramel & maple syrup (VG) **18**

BIG PLATES

THE BEVERLY BREAKFAST

Soft scrambled eggs, beef bacon, breakfast potatoes, fresh greens, blistered tomatoes, avocado & sourdough toast (GFO) **22**

NY LOX BAGEL

NY style everything bagel, chived cream cheese, smoked salmon, tomato & greens **16**

CHILAQUILES VERDES

Corn tortilla chips, salsa verde, served over refried beans and breakfast potatoes, topped with a fried egg, avocado, cotija cheese, crema & cilantro (VG/GF/VO) **22**

SHAKSHOUKA

Two poached eggs over a spiced San Marzano tomato sauce with onions, bell peppers, avocado, cotija cheese & cilantro, served with challah bread and butter (VG) **22**

BREAKFAST SANDWICH

Soft scrambled eggs, beef bacon, cheddar cheese & baby arugula on a butter croissant with breakfast potatoes (VGO) **19**

CHEF'S LOX PIZZA

Cream cheese, cucumber, tomato, capers, smoked salmon, shallots & arugula with an everything bagel crust **28**

AVOCADO TOAST

Organic sliced avocado, seared sourdough, avocado aioli, mixed baby greens, pomegranate seeds & toasted pepitas, served with breakfast potatoes (V) **18**

WILD MUSHROOM, TRUFFLE & GRUYERE OMELET

French style omelet filled with seared wild mushrooms, gruyere, shaved pecorino, fresh truffle and served with breakfast potatoes (VG/GF) **25**

BREAKFAST BURRITO

Soft scrambled eggs, tater tots, pinto beans, cheese & avocado on flour tortilla, served with pico de gallo and sour cream (VG) **22**

THE BEVERLY BENNY

Poached eggs, sautéed spinach & beef bacon topped with hollandaise sauce and served with breakfast potatoes **26**

CHICKEN & WAFFLES

Organic chicken, house waffles, spicy sriracha honey, salted butter and maple syrup **29**

STEAK & EGGS

Seared skirt steak, two eggs your way, breakfast potatoes, & mixed greens, served with your choice of toast (GFO) **38**

Add: Avocado 4 / Two organic eggs 6 / Beef Bacon 8 / Prime skirt steak 15 / Smoked salmon 7 / Wild caught tiger shrimp 12

V- vegan (VO - vegan option), VG - vegetarian (VGO - vegetarian option), GF - gluten free (GFO - gluten free option)

Consuming raw or undercooked meat or seafood may cause food borne illness 20% gratuity will be included for parties of 6 or more

Executive Chef Nestor Fuentes

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BRUNCH COCKTAILS

-  **THE BELLINI** - Fresh peach puree and Prosecco **18**
-  **BEVERLY HILLS MIMOSA** - Blanc de blanc bubbles with your choice of fresh juice **14**
-  **APEROL SPRITZ** - Aperol with prosecco and sparkling water **17**
-  **BEVERLY SPRITZ** - St Germain, prosecco, sparkling water with a splash of grapefruit **17**
-  **FRENCH 75** - Organic gin with fresh lemon juice and Prosecco **19**
-  **BLOODY MARY OR MARIA** - Tito's vodka or jaja tequila, house made bloody mary mix, fresh lime juice, salt or Tajin rim **19**
-  **CLASSIC MICHELADA** - House michelada mix, fresh lime juice, Asahi beer, salt or Tajin rim **17**
-  **MIMOSA KIT** - Bottle of blanc de blancs with your choice of orange, grapefruit or cranberry juice **55**
-  **LA SANDIA** - Siete Misterios mezcal, watermelon, lime, chile agave, grenadine, salt or Tajin rim **18**
-  **LIGHT DRIZZLE** - Sauvignon Blanc, apricot brandy, orange juice, simple syrup and blanc de blancs **19**
-  **ESPRESSO MARTINI** - Jaja reposado tequila, licor 43, chilled La Colombe espresso **20**
-  **CHOCOLATE MARTINI** - Tito's vodka, licor 43, chocolate-infused oat milk **18**
-  **THE CAT'S MEOW** - "Classic sangria" - Red wine, brandy, citrus, pomegranate **17 | 55 CARAFE**

WHITE, ROSÉ & BUBBLES

- PINOT GRIGIO** | Il Masso - Friuli, IT **13 | 56**
- SAUVIGNON BLANC** | Dashwood - Marlborough, NZ **13 | 56**
- CHABLIS** | Drouhin Vaudon - Burgundy, FR **21 | 86**
- CHARDONNAY** | Chalk Hill - Russian River, CA **14 | 60**
- CHARDONNAY** | Far niente - Napa Valley, CA **185 BTL**
- ROSÉ** | Whispering Angel - Cotes de Provence, FR **15 | 62**
- BLANC DE BLANCS** | Varichon & Clerc "Privilege" - Savoie, FR **12 | 50**
- PROSECCO** | Mionetto/ Valdobbiadene - Prosecco, IT **12 | 50**
- SPARKLING ROSE** | Unshackled - Napa Valley, CA **18 | 76**
- CHAMPAGNE** | Nicolas Feuillatte - Champagne, FR **16 | 70**
- CHAMPAGNE** | Veuve Clicquot - Champagne, FR **135 BTL**

RED WINE

- PINOT NOIR** | Davis Bynum - Russian River, CA **17 | 72**
- PINOT NOIR** | En Route - Russian River, CA **25 | 102**
- BORDEAUX BLEND** | B&G - Château Magnol, FR **17 | 70**
- RED BLEND** [Zin, Cab, Pet Syh] | Prisoner - Napa, CA **22 | 90**
- CABERNET SAUVIGNON** | Serial - Paso Robles, CA **16 | 68**
- TUSCAN RED BLEND** | Rè mole/ Frescobaldi - Tuscany, IT **15 | 50**

BEER

DRAFT

- PERONI **11**
- CHIMAY **13**
- GUINNESS **10**
- ASAHI **10**
- SEASONAL DRAFT **12**
- ALMANAC LOVE HAZY IPA **11**

BOTTLES

- DOWNTOWN BROWN **8**
- SCRIMSHAW PILSNER **9**
- MENABREA AMBER **10**
- DELIRIUM TREMENS **12**
- SEASONAL CIDER **12**
- OLD RASPUTIN STOUT **12**

BEVERAGES

proudly serving **La COLOMBE**
COFFEE ROASTERS

- AMERICANO **6**
- DRIP COFFE **5**
- CAPPUCCINO **7**
- LATTE **7**
- ESPRESSO **5**
- ALFRED'S MATCHA LATTE **7**
- LOFT 35 TEA **8**
- FRESH ORANGE JUICE **8**
- PRESSED GREEN JUICE **10**
- MEXICAN COKE **7**

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