

## Bakery

served with a side of jam and citrus butter

Bagels - 6  
choice of plain, sesame, or everything

Croissant - 5

Pain Au Chocolate - 6

Coconut Carrot Muffin - 5

Blueberry Scone - 5

## Small Plates

Avocado Toast (V) - 14  
sourdough, peas, guajillo salsa

Seared Prawns (GF) - 12  
harissa, korean pear vinaigrette

Crispy Potatoes (Veg) - 6  
rosemary aioli

Fried Chicken Bites - 9  
st. augustine style aioli

Roasted Carrots (V) - 10  
agave, chili, korean pear vinaigrette

## Desserts

Vanilla Ice Cream - 5

Chocolate Chip Cookies - 10  
brown butter, 72% noel chocolate, sea salt

Chocolate Brownie - 12  
citrus, walnut, oat cracker, ice cream

# Videre

## All Day Brunch

### Entree

French Toast - 15  
berry jam, berries, house maple syrup

Mixed Berry Pancakes (Veg) - 15  
berries, citrus-infused maple syrup

Steak & Eggs - 20  
salsa verde, fried potatoes

Wilshire Breakfast\* - 18  
two eggs, choice of bacon or sausage, toast, hash browns  
(vegetarian and gluten-free option available upon request)

Chicken Club - 18  
avocado, tomato, lettuce, bacon, garlic

Zab's Fried Chicken Sandwich - 18  
st. augustine style aioli, apple slaw, pickles

The Wilshire Burger - 22  
hillamook cheddar cheese, B&B pickles, tomato, burger sauce  
add egg +2

Join us on the weekends  
7am - 5pm

### Salads

Mixed Greens Salad (Veg) - 9  
lemon vinaigrette

Farmer's Market Fruit Salad (V/GF) - 10  
seasonal fruit, calamansi vinaigrette

Grain & Mushroom Bowl (V) - 22  
quinoa, barley, pickled fresno, plum vinaigrette  
add egg +2

House Salad (V/GF) - 15  
roasted grapes, sunflower seeds,  
radish, bell peppers

Miso Caesar Salad (Veg) - 18  
chicories, lettuces, red miso, tamarind

### Sides

Eggs - 7

Bacon - 6

Sausage - 6

Toast - 5

20% service charge included. Cash not accepted. Credit card preferred.

\*Consumption of raw or undercooked poultry, seafood, or eggs may increase your risk of food-borne illness.

We use and source ingredients from local businesses including Bagel Broker, Ca'Doro bakery, The Joint, BreadBar, and many others.

## Juices

Melrose - 9  
blueberries, beets, local citrus

Rodeo - 9  
chia seeds, ginger, cucumber

Beverly Grove - 9  
kale, spinach, agave, apple, celery

## Hot

option of almond, whole milk, or half n' half

Tea - 4  
peppermint, jasmine green, mountain high chai,  
chamomile, earl grey

Espresso - 5

Double Espresso - 7

Americano - 5

## Refreshment

Coke - 5

Diet Coke - 5

Sprite - 5

Iced Tea - 5

Lemonade - 5

Gingerbeer - 5

## Craft Cocktails

Bangkok Bloody Mary - 18  
community vodka, thai red tomato curry, thai  
chili, lemon (shellfish allergy)

California Spritz - 18  
las california citrico gin, aperol, tonic, sparkling  
wine, citrus

Hollywood Fae - 18  
mezcal, amaro, creme de cassis, lime, ginger  
beer

Spring Fling - 18  
rum, aloe, bergamot, pineapple, lemon,  
orange blossom water

Beverly Hills Remedy - 18  
tequila, ginger, passionfruit, lime, amontillado  
sherry

Coffee & Dreamsicle - 18  
lost irish whiskey, licor 43, orange liqueur,  
cold brew, orange dreamsicle whip

White Boulevardier - 18  
white whiskey, bitter bianco aperitif,  
bianco vermouth, salted orange

Guava Jasmine Mimosa - 18  
guava, jasmine, sparkling wine

craft cocktails available after 9am

## Wine

### Sparkling

J Vineyards Cuvée - 14/56  
Sonoma County, California 2020

### White/Rose

Michael David Sauvignon Blanc - 16/64  
Lodi, California 2021

Old Soul Chardonnay - 16/64  
Lodi, California 2020

Campuguet Tradition Rosé - 15/60  
Rhone, France 2020

### Red

Old Soul Pinot Noir - 16/64  
Lodi, California 2020

Serial Cabernet Sauvignon - 16/64  
Paso Robles, CA 2018

## Beer

Bad Hombre Lager - 8  
Boomtown Brewery, Los Angeles, CA

Boomtown IPA - 10  
Boomtown Brewery, Los Angeles, CA

310 Stomped Shandy - 10  
Santa Monica Brew Works, Los Angeles, CA