

## 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  
Rhône, 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

# Videre Breakfast

## Savory

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

Egg, Bacon & Cheese Sandwich\* - hash browns, fried egg, hot sauce - 16  
(vegetarian option available upon request)

Mushroom Hash (Veg/GF) - bell peppers, hashbrowns, onions, eggs - 16

Garden Hash\*(Veg/GF) - tomatoes, zucchini, mushrooms, hashbrowns, eggs - 16

Breakfast Grain Bowl (Veg) - mushrooms, zucchini, peppers, poached egg - 16

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

## Sweet

California Yogurt "Parfait" (Veg/GF) - bellwether yogurt, granola, honey - 10

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

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

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

## Bakery

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choice of plain, sesame, or everything.

Croissant - 5

Pain Au Chocolate - 6

Coconut Carrot Muffin - 5

Blueberry Scone - 5

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## Juices

Melrose - blueberries, beets, local citrus - 9

Rodeo - chia seeds, ginger, cucumber - 9

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

## Hot

option of almond or whole milk

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

Coffee - 4  
medium & dark roast from groundworks coffee

Espresso - 5

Double Espresso - 7

Americano - 5

## Refreshment

Coke - 5

Diet Coke - 5

Sprite - 5

Iced Tea - 5

Lemonade - 5

Gingerbeer - 5

## Wine

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# Videre Lunch

## Pool Bites

Crispy Potatoes (Veg) - 6  
rosemary aioli

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

Fried Chicken Bites - 9  
st. augustine style aioli

Steak Skewers - 12  
pickled mustard seeds

## Shared Plates

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

Truffle Parmesan Fries - 12  
white truffle oil, parmesan, parsley

## Entrees

Seared Ora King Salmon (GF) - MP  
cucumber, rainbow chard, bok choy

Yellow Tomato & Saffron Pasta (Veg) - 25  
parsley, roasted garlic, white wine

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  
tillamook cheddar cheese, B&B pickles, tomato, burger  
sauce

## Sides

Mixed Green Salad - 7

Potato Chips - 6

Fries - 9

## Salads

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

Roasted Pear Salad - 18  
apple-wood smoked bacon, bleu cheese, candied nuts &  
seeds

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

Grain & Mushroom Bowl (V) - 22  
quinoa, barley, pickled fresno,  
plum 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

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

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## Refreshment

Coke - 5

Diet Coke - 5

Sprite - 5

Iced Tea - 5

Lemonade - 5

Gingerbeer - 5

## 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

## 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

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

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

## Wine

Sparkling  
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Santa Monica Brew Works, Los Angeles, CA

# Videre Dinner

## Shared Plates

- Crispy Potatoes (Veg/GF) - rosemary aioli - 6
- Seared Prawns (GF) - harissa, korean pear vinaigrette - 12
- Roasted Carrots (V) - agave, chili, korean pear vinaigrette - 10

## Salads

- House Salad (V/GF) - roasted grapes, sunflower seeds, radish, bell peppers - 15
- Roasted Pear Salad - apple-wood smoked bacon, bleu cheese, candied nuts & seeds - 18
- Miso Caesar Salad (Veg) - chicories, local greens, tamarind, croutons - 18

## Entrees

- Yellow Tomato & Saffron Pasta (Veg) - parsley, roasted garlic, white wine - 25
- Seared Ora King Salmon (GF) - cucumber, rainbow chard, bok choy - M/P
- The Wilshire Burger - tillamook cheddar cheese, B&B pickles, tomato, burger sauce - 22  
(vegetarian and gluten free option available upon request)
- Roasted Half Chicken - petaluma free range chicken, herb pesto, mushroom jus, walnut - 35
- NY Strip\*(GF) - heirloom beans, herb vinaigrette, spinach - 42

## Sides

- Mixed Green Salad - 7
- Potato Chips - 6
- Fries - 9

## Desserts

- Vanilla Ice Cream - 5
- Chocolate chip cookies - brown butter, 72% noel chocolate, sea salt - 10
- Chocolate Brownie - citrus, walnut, oat cracker, ice cream - 12

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## Craft Cocktails

Opus in Pink - 18

vodka, pickly pear, pink guava, lime, sparkling wine

Midnight Wash - 18

gin, lacto-fermented blueberries, elderflower, pear brandy, lime, mint

Hollywood Fae - 18

mezcal, amaro, creme de cassis, lime, ginger beer

Spring Fling - 18

rum, aloe, bergamot, pineapple, lemon, orange blossom water

Cookies are for Closers - 18

bourbon, coffee, biscotti, licor 43, orange bitters

White Boulevardier - 18

white whiskey, bitter bianco aperitif, bianco vermouth, salted orange

Beverly Hills Remedy - 18

tequila, ginger, passionfruit, lime, amontillado sherry

## Refreshment

Coke - 5

Diet Coke - 5

Sprite - 5

Iced Tea - 5

Lemonade - 5

Gingerbeer - 5

## Wine

Sparkling

J Vineyards Cuvée - 14/56

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peppermint, jasmine green, mountain high chai, chamomile, earl grey

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