

BREAKFAST AT

# Videre



KIMPTON  
THE HOTEL WILSHIRE

*\*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.\**

## hearty

WILSHIRE BREAKFAST* veg available	18
two eggs, choice of bacon or sausage, toast, hash browns	
SUNRISE TOAST* veg	12
sourdough, chino valley egg, stone fruit salsa	
AVOCADO TOAST v	14
sourdough, sugar snap peas, guajillo salsa	
BRIE & ASPARAGUS OMLETTE*	17
brie, asparagus, creme fraiche	
BACON, EGG, CHEESE SANDWICH* veg available	16
hash browns, chino valley eggs, house hot sauce	
BREAKFAST STEAK HASH* gf	20
market vegetables, salsa verde, poached eggs	
BREAKFAST MUSHROOM HASH* veg/gf	16
bell peppers, salsa verde, onions, poached egg	
BREAKFAST GARDEN HASH* veg/gf	16
sungold tomato ragu, zucchini, mushrooms, sunny side egg	
HARVEST GRAIN BOWL* veg	16
pea shoots, sunflower pesto, poached egg	

## luxurious

CALIFORNIA YOGURT PARFAIT veg/gf	10
straus yogurt, granola, honey	
MARKET FRUIT SALAD v/gf	10
seasonal fruit, calamansi vinaigrette	
FRENCH TOAST veg	15
berry jam, local berries, house maple syrup	
MIXED BERRY PANCAKES veg	15
local berries, citrus maple syrup	
ARROZ CON LECHE v/gf	12
coconut rice, seasonal fruit, cinnamon	

SERVED WITH A SIDE OF JAM & WHIPPED CREAM CHEESE

## Bakery

BAGELS plain, blueberry, cinnamon raisin, or everything	6
CROISSANT	5
PAIN AU CHOCOLAT	6
COCONUT CARROT MUFFIN	5
BLUEBERRY SCONE	5

## sides

HASH BROWNS	4	TWO EGGS	7
ROASTED VEGETABLES	6	BACON	6
TOAST	4	SAUSAGE	6
whole wheat or sourdough			

## juices

MELROSE blueberries, beets, citrus	9
RODEO chia seeds, ginger, cucumber	9
BEVERLY GROVE kale, spinach, agave, apple, celery	9

# Videre

DRINKS

*hot* CHOICE OF ALMOND OR WHOLE MILK

TEA		4
peppermint, jasmine green, mountain high chai, chamomile, earl gray		
COFFEE		5
ESPRESSO		5
DOUBLE ESPRESSO		7
AMERICANO		5

*refreshment*

COKE	5	ICED TEA	5
DIET COKE	5	LEMONADE	5
SPRITE	5	GINGER BEER	5

*wine*

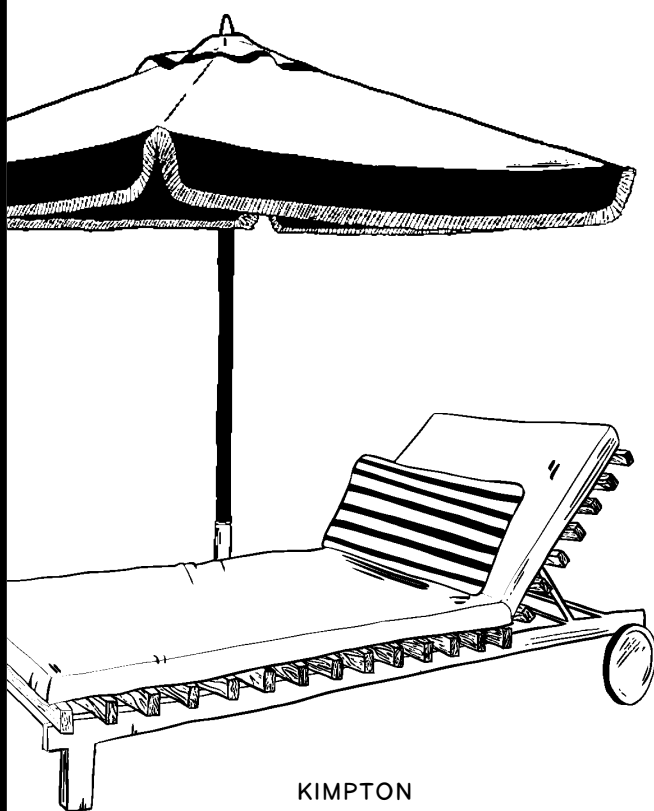
SPARKLING		14/56
J VINEYARDS CUVÉE Sonoma County, California 2020		
WHITE		16/64
MICHAEL DAVID SAUVIGNON BLANC Lodi, California 2021		
OLD SOUL CHARDONNAY Lodi, California 2020		
CAMPUGET TRADITION ROSE Rhone, France 2020		
ORANGE		16/64
WINE FELLAS PANDA JUICE Petaluma/Mendocino County, CA 2020		
RED		16/64
OLD SOUL PINOT NOIR Lodi, California 2020		
SERIAL CABERNET SAUVIGNON Paso Robles, California 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		

BRUNCH AT

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## shared plates

AVOCADO TOAST v	14
sourdough, peas, guajillo salsa	
SEARED PRAWNS* gf	15
almond hummus, mint pesto	
CRISPY POTATOES veg	6
rosemary aioli	
CAULIFLOWER BITES veg	6
rosemary dressing, dill, parsley	
FRIED CHICKEN BITES	9
zab's st. augustine style aioli	
GLAZED CARROTS v	9
agave-mustard, dill	
MARKET OYSTERS* gf	3/12 6/24 12/36
red wine mignonette, stone fruit salsa	
PRAWN COCKTAIL* gf	15
tomato jam, celery, lemon	
MARKET CRUDO* gf	12
served raw - leche de tigre, sesame, citrus	

## salads

HOUSE SALAD v/gf	15
roasted grapes, sunflower seeds, radish, bell peppers	
STONE FRUIT SALAD veg	18
sesame vinaigrette, goat cheese spread, citrus, endive	
MISO CAESAR veg	18
chicories, lettuces, red miso, tamarind	
HARVEST GRAIN BOWL* veg	16
asparagus, pea shoots, sunflower pesto, poached egg	
MARKET FRUIT SALAD v/gf	10
seasonal fruit, calamansi vinaigrette	

## entrees

WILSHIRE BREAKFAST* veg/gf option available	18
two eggs, choice of bacon or sausage, toast, hash browns	
FRENCH TOAST veg	15
berry jam, house maple syrup	
MIXED BERRY PANCAKES veg	15
berries, citrus maple syrup	
STEAK HASH* veg option available	20
market vegetables, chimichurri, poached egg	
THE WILSHIRE BURGER* add egg +2	22
cheddar cheese, pickled onions, lettuce, sauce	
CHICKEN CLUB	18
avocado, tomato, lettuce, bacon, garlic	
ZAB'S FRIED CHICKEN SANDWICH	18
agave-mustard, pea shoots, korean pear	

## sides

HASH BROWNS	4	TWO EGGS	7
ROASTED VEGETABLES	6	BACON	6
TOAST	4	SAUSAGE	6
whole wheat or sourdough			

SERVED WITH A SIDE OF JAM & WHIPPED CREAM CHEESE

## Bakery

BAGELS plain, blueberry, cinnamon raisin, or everything	6
CROISSANT	5
PAIN AU CHOCOLAT	6
COCONUT CARROT MUFFIN	5
BLUEBERRY SCONE	5

## juices

MELROSE blueberries, beets, citrus	9
RODEO chia seeds, ginger, cucumber	9
BEVERLY GROVE kale, spinach, agave, apple, celery	9

LUNCH AT  
*Videre*



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*pool bites*

<b>MARKET OYSTERS*</b> gf	3/12 6/24 12/36
red wine mignonette, stone fruit salsa	
<b>PRAWN COCKTAIL*</b> gf	15
tomato jam, celery, lemon	
<b>MARKET CRUDO*</b> gf	12
served raw - leche de tigre, sesame, citrus	
<b>SEARED PRAWNS*</b> gf	15
almond hummus, mint pesto	
<b>POPCORN CAULIFLOWER</b> veg	9
rosemary dressing, dill, parsley	
<b>CRISPY POTATOES</b> veg	6
rosemary aioli	
<b>FRIED CHICKEN BITES</b>	9
zab's st. augustine style aioli	

*shared plates*

<b>GLAZED CARROTS</b> v	10
agave-mustard, dill	
<b>CHARRED ASPARAGUS</b> veg	12
miso-truffle glaze, parmesan, chili	
<b>TRUFFLE PARMESAN FRIES</b> veg	12
white truffle oil, parmesan, parsley	

*entrees*

<b>MARKET FISH*</b> gf	22
sesame vinaigrette, zucchini, charred wax beans	
<b>YELLOW TOMATO AND SAFFRON PASTA</b> veg	25
saffron, roasted garlic, white wine	
<b>CHICKEN CLUB</b>	15
avocado, tomato, lettuce, bacon, garlic	
<b>ZAB'S FRIED CHICKEN SANDWICH</b>	18
agave-mustard, pea shoots, asian pear	
<b>THE WILSHIRE BURGER*</b> add egg +2	22
cheddar cheese, pickled onions, lettuce, sauce	
<b>ROASTED CHICKEN BREAST</b>	18
braised greens, red onions, garlic aioli	

*sides*

<b>BRAISED GREENS</b>	6	<b>FRIES</b>	9
<b>HARICOT VERT</b>	6	<b>POTATO CHIPS</b>	6
<b>HUMMUS BOWL</b>	8		

*salads*

<b>HOUSE SALAD</b> v/gf	15
roasted grapes, sunflower seeds, radish, bell peppers	
<b>STONE FRUIT SALAD</b> veg	18
sesame vinaigrette, goat cheese spread, citrus, endive	
<b>MISO CAESAR</b> veg	18
chicories, lettuces, red miso, tamarind	
<b>HARVEST GRAIN BOWL</b> veg	16
asparagus, pea shoots, sunflower pesto, poached egg	

*desserts*

<b>ARROZ CON LECHE</b> v/gf	12
coconut rice, seasonal fruits, cinnamon	
<b>CHOCOLATE CHIP COOKIES</b> veg	10
brown butter, 72% noel chocolate, sea salt	
<b>BROWNIE BITES</b> veg	12
citrus, oat cracker, ice cream	

DINNER AT  
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*shared plates*

MARKET OYSTERS* gf	3/12 6/24 12/36
red wine mignonette, stone fruit salsa	
SEARED PRAWNS* gf	15
almond hummus, mint pesto	
MARKET CRUDO* gf	12
served raw - leche de tigre, sesame, citrus	
GLAZED CARROTS v	9
agave-mustard, dill	
CHARRED ASPARAGUS veg/gf	10
miso-truffle glaze, parmesan, chili	
CRISPY POTATOES veg/gf	6
rosemary aioli	

*salads*

HOUSE SALAD v/gf	15
roasted grapes, sunflower seeds, radish, bell peppers	
PEA AND CITRUS SALAD v/gf	16
pea shoots, citrus, champagne vinaigrette	
STONE FRUIT SALAD veg/gf	18
sesame vinaigrette, goat cheese spread, citrus, endive	
MISO CAESAR veg	18
chicories, local greens, tamarind, rosemary croutons	

*entrees*

ROASTED CAULIFLOWER v/gf	18
maple-miso glaze, chicories, pickled mustard seed	
BASIL TAGLIATELLE veg	25
cauliflower alfredo, parsley, black pepper	
MARKET FISH* gf	22
sesame vinaigrette, zucchini, charred wax beans	
THE WILSHIRE BURGER	22
cheddar cheese, pickled red onions, lettuce, sauce	
ROASTED HALF CHICKEN gf	35
petaluma free range chicken, stone fruit salsa, roasted carrots, agave-mustard	
NY STRIP gf	42
potato puree, roasted romanesco	

*sides*

ROASTED MARKET VEGETABLES	6	FRIES	9
HARICOT VERT	6	POTATO CHIPS	6
HUMMUS BOWL	8		

*desserts*

ARROZ CON LECHE v/gf	12
coconut rice, seasonal fruits, cinnamon	
CHOCOLATE POT DE CREME veg	10
fresh berries, coffee cracker, lemon	
CHOCOLATE BROWNIE	12
citrus, walnut, oat cracker, ice cream	