

## Juices

Antioxidant - 6  
blueberries, beets, local citrus

Skin Care - 6  
chia seeds, ginger, cucumber

Green Machine - 6  
kale, spinach, agave, apple, celery

## Hot

option of almond and whole milk

Tea - 3  
chamomile, earl grey, green tea, jasmine

Americano - 4

Espresso - 3

Double Espresso - 5

## Savory

Wilshire French Toast - 15  
berry jam, local berries, house maple syrup (Veg)

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

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

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

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

Breakfast Grain Bowl - 16  
mushrooms, zucchini, peppers, poached egg

Sourdough Pancakes - 15  
local berries, house maple syrup

## Light

California Yogurt "Parfait" - 9  
bellwether yogurt, granola, honey (Veg/GF)

Chia Seed "Pudding" - 12  
fresh fruit, coconut, banana

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

## Bakery

served with a side of jam and citrus butter

Bagels - 6  
choice of plain, sesame, and everything.

Croissant - 4

Pain Au Chocolate - 5

Coconut Carrot Muffin - 4

Blueberry Scone - 5

20% service charge included.

\*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 more.

## Small Plates

Housemade Sourdough - 15  
infused oils (V)

Seafoam Potatoes - 16  
buttermilk, seabans, mustard tuile (Veg/GF)

Eggplant & Burrata - 18  
ginger mushroom vinaigrette, extra virgin olive oil (Veg/GF)

Infladitas con Queso - 18  
puffed tortillas, queso fresco, salt and vinegar nuts and seeds (Veg/GF)

Blackened Celery Root - 18  
pink peppercorn vinaigrette, celery root soubise, local vegetables (Veg/GF)

Spanish Octopus - 22  
tomatillo salsa, pickled fresno, cilantro (GF)

Local Prawn Crudo\* - 22  
dashi, shiso, scallions (GF)

## Salads

Watermelon Salad - 18  
pickled melons, endive, radicchio, tajin (GF/Veg)

Miso Caesar Salad - 18  
chicories, local greens, tamarind, croutons (Veg)

Delicata Squash Salad - 18  
local root vegetables, mustard frill, garlic, preserved citrus vinaigrette (Veg/GF)

## Entrees

Roasted Cauliflower Mushroom - 35  
chestnut puree, pickled plums, persian cucumbers (V/GF)

Seared Market Fish - M/P  
asparagus gazpacho, local vegetable salad (GF)

Saffron & Kabocha Squash Pasta - 25  
kabocha squash vinaigrette, braised pear, cipollini onion (Veg)

The "Wilshire" Burger - 22  
roelli wisconsin cheddar cheese, B&B pickles, tomato, "fry sauce"  
(Veg and GF option available upon request)

Hen of the Woods - 35  
petaluma free range chicken, herb pesto, mushroom jus, pine oil, fermented gooseberry

NY Strip\* - 42  
upland cress, heirloom beans, herb vinaigrette (GF)

## Desserts

Mc Connell's Vanilla Ice Cream- 6

Sweet Vegan "Custard"- 12  
local citrus, caramelized chocolate

Chocolate Espresso Cake - 10  
mascarpone citrus frosting, local citrus

20% service charge included.

\*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.

## Cocktails

### LA Mule - 18

grey goose vodka, strawberry, lemongrass, passionfruit, lime, ginger beer

### Coastal Breeze - 18

cazadores tequila, campari, chareau, lime, grapefruit soda

### Midnight Wash - 18

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

### Cookies are for Closers - 18

bourbon, coffee, biscotti, licor 43, orange bitters, cookie

### White Boulevardier - 18

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

### Frose - 18

grey goose vodka, rosé, watermelon basil, lofi amaro, lime

## Refreshment

Coke - 5

Diet Coke - 5

Sprite - 5

Lemonade - 5

Gingerale - 5

## Wine

### Sparkling

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

### White/Rose

Old Soul Chardonnay - 16/64  
Lodi, California 2020

Campuget Tradition Rosé - 15/60  
Rhône, France 2020

### Red

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

Castle Rock Pinot Noir - 17/68  
Willamette Valley, Oregon 2016

## Beer

### Bad Hombre Lager - 8

Boomtown Brewery, Los Angeles, CA

### Lime Light IPA - 10

Boomtown Brewery, Los Angeles, CA

## Hot

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

### Tea - 3

chamomile, earl grey, green tea, jasmine

Americano - 4

Espresso - 3

Double Espresso - 5