

IN THE BEGINNING...

(WP) Tortilla Soup 21

Roasted Chicken, Crema Fresca, Avocado
Crispy Tortilla Strips, Cilantro, Guajillo Chilies

(WP) Garden Vegetable Soup 19

Diced Vegetables, Basil Pistou, Vegetable Broth

(WP) House-Cured Smoked Salmon 32*

Herbed Cream Cheese, Capers
Chives, Toasted Brioche

(V) HBA Avocado Toast 22

Multi-Grain Bread, Espelette Pepper
Toasted Sunflower & Pumpkin Seed, Lemon

FLOUR AND WATER

Housemade 'Tagliatelle' Bolognese 24

Braised Beef, Vine Ripe Tomatoes, Garlic & Chili

(V) Wild Field Mushroom Pizza 32

Braised Tuscan Kale, Basil Pistou, Black Olives

(WP) House-Smoked Salmon Pizza 36

Dill Crème Fraîche, Salmon Caviar, Chives, Red Onion
(Add Your Choice of Supplemental Caviar*)

(WP) Margherita Pizza 24

Vine Ripe Tomato, Buffalo Mozzarella, Torn Basil

(V) Périgord Black Truffle 65

Tagliatelle Pasta or Pizza, Parmigiano-Reggiano

VEGETABLES AND MORE...

(V) Santa Monica Farmer's Market Crudités 20

Santa Monica Farmers' Market Seasonal Harvest
Cilantro Green Goddess

(VG) Scarborough Farms' Baby Lettuce Salad 24

Heirloom Radish, Local Citrus, Puffed Quinoa
Meyer Lemon Vinaigrette

(WP) Thai-Style Chicken Salad 28

Bean Sprouts, Crushed Peanuts, Napa Cabbage
Bloomsdale Spinach, Ginger & Lemongrass Dressing

Hearts of Romaine Caesar Salad 26

Garlic Dressing, Herb Goat Cheese-Crouton

🌿 Salad Additions From The Oakwood Grill *

Jidori Chicken Breast 14 Salmon (4oz) 12
Grilled U10 Shrimp (three) 21 Prime Steak (5oz) 33

A LITTLE MORE

The Bel-Air 'Club' 28*

Maple-Glazed Turkey, Smoked Ham
Crispy Bacon, Gruyère, Fried Egg, French Fries

🌿 HBA Tacos of the Day 24*

Cotija Cheese, Cabbage Slaw
Guacamole, Cilantro Crema, Pickled Onions

🌿 Certified Black Angus Beef Burger 32*

Vermont White Cheddar, Garlic Aioli
Shallot-Jalapeño Marmalade, Shoe String Fries

NAKED ON THE WOOD GRILL

Colorado Lamb Chops 54*

Harissa Aioli

Faroe Island Scottish Salmon 36*

Lemon, Provençal Olive Oil

Mediterranean Loup de Mer 41*

Espelette Pepper, Lemon

Organic Jidori 1/2 Chicken 49

Cast Iron Roasted, Natural Jus

🌿 USDA Prime NY Steak Sirloin 66*

Sauce Bordelaise

SWEET ENDING...

(V) Caramelized Light and Fluffy Cheesecake

Harry's Berries Strawberries

(V) Austrian Chocolate Layer Cake

Frosted with Chocolate Pudding

(V) Farmers' Market Berries

Crème Fraîche

(V) Housemade Cookies

Chocolate Chip & Gluten-Free Peanut Butter

ON THE SIDE

(V) French Fries, Parsley 13

(V) Yukon Gold Potato Purée 13

(V) Wild Field Mushrooms, Thyme, Garlic 18

(V) Bloomsdale Spinach, Garlic, Lemon 13

(V) Truffle Fries, Parmigiano-Reggiano 21

Executive Chef Michael Treanor
Chef de Cuisine Connor McVay
Executive Pastry Chef Tiffany Pascua

(V) Vegetarian (VG) Vegan
🌿 Slowly Prepared on Our Oakwood Grill
(WP) Wolfgang Puck Classic

(*) Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain medical conditions