

WHY NOT ?

Swan Dive
Ketel One Citroen Vodka, Fresh Squeezed
Lemon Juice, Simple Syrup, Fever Tree Club Soda

Strawberry Aperol Spritz
Strawberry-Infused Aperol, Sparkling Brut

Fuchsia-ristic
Don Julio Tequila, Fresh Lime Juice
Prickly Pear, Muddled Jalapeño, Cointreau
Lemon Bitters

BUBBLES

Brut Prosecco, Adami, 'Garbel', ITA

Sparkling Rosé, Schramsberg, 'Mirabelle', CA

Champagne Brut, Lanson, 'Black Label', FRA

Champagne Brut, Bollinger, 'Spécial Cuvée', FRA

Champagne Rosé, Ruinart, FRA

Champagne Brut, Dom Pérignon, FRA

WELLNESS | SHOTS

Smoothie of the Day
Bel-Air Green Juice
'Just' Celery Juice
Carrot, Apple and Cantaloupe
Strawberry and Watermelon
Honeydew, Pineapple & Ginger

Pure Ginger
Ginger-Tumeric-Cayenne
Ginger-Lemon

IN THE BEGINNING

(WP) Tortilla Soup
Roasted Chicken, Crema Fresca
Avocado, Cilantro, Guajillo Chilies

(V) Mediterranean Mezze
Hummus, Baba Ghanoush, Marinated Feta
Olives, Harissa Aioli, Pita Bread

House-Cured Smoked Salmon *
Herb Cream Cheese, Capers
Chives, Toasted Brioche

(V) Coleman Farm's Garden Green Salad
Heirloom Lettuces, Shaved Stone Fruit, Citrus Vinaigrette
Toasted Black Olive Crostini with Local Goat Cheese

(V) Garden Vegetable Crudités
Santa Monica Farmers' Market Seasonal Harvest
Cilantro Green Goddess

Maryland Crab Cakes *
Basil Pesto Aioli, Tomato Relish, Micro Basil

Chilled Santa Barbara Uni
Heirloom Tomato, Shiso, Yuzu Citrus, Red Onion

(WP) BBQ Salmon Salad or (V) Grilled Tofu *
Pickled Vegetables, Baby Lettuce
Avocado, Ponzu, Daikon Sprouts

(WP) Thai-Style Chicken Salad
Bean Sprouts, Crushed Peanuts, Napa Cabbage
Bloomsdale Spinach, Ginger and Lemongrass Dressing

The HBA Nancy Reagan 'Chopped' Salad
Grilled Chicken, Smoked Turkey Bacon
Aged Cheddar, Chopped Egg, Avocado
Diced Tomato, Meyer Lemon Vinaigrette

A LITTLE MORE

Soft French-Style Omelette *
Wild Field Mushrooms, Cipollini Onions
Fingerling Potatoes, Gruyère

USDA Prime Beef Burger *
Vermont White Cheddar, Garlic Aioli
Shallot-Jalapeño Marmalade, Fries

Organic Free-Range Jidori Chicken *
Wild Field Mushrooms, Natural Jus

House-Made 'Tagliatelle' Bolognese
Braised Beef, Vine Ripe Tomatoes
Garlic, Chili

❁ 16oz, Bone-In Prime Rib Chop 'Steak Frites' *
Shoestring French Fries, Béarnaise
Red Wine Reduction Sauce

The Bel-Air 'Club' *
Maple-Glazed Turkey, Smoked Ham
Crispy Bacon, Gruyère, Fried Egg, French Fries

HBA Steak Tacos *
Prime NY Steak, Cotija, Cabbage Slaw
Guacamole, Cilantro Crema, Pickled Onions

House-Extruded Kale Creste di Rigate
Slow-Braised Sonoma Lamb Ragout,
Vine Ripe Tomatoes, Garlic, Chili Flakes, Parsley

(WP, V) Summer Vegetable Pizza
Basil Pesto, Summer Vegetables, Organic Chicken

(WP) Marcho Farms Veal 'Wiener Schnitzel' *
Marinated Fingerling Potatoes, Marinated Beets
Styrian Pumpkin Seed Oil

CAVIAR

Local California, Royal White Sturgeon Caviar *
Medium Pearl, Slightly Nutty

Keluga Caviar *
Medium Pearl, Slightly Nutty and Buttery Overtone

Golden Oscietre Caviar *
Soft and Balanced Flavors with Notes of Cashews

NAKED ON THE WOOD GRILL

Scottish Salmon *
Lemon, Olive Oil

Loup de Mer *
Tuscan Olive Oil, Espelette Pepper

ON THE SIDE

French Fries, Parsley

(V) Yukon Gold Potato Purée

(V) Wild Field Mushrooms, Thyme, Garlic

(V) Bloomsdale Spinach, Garlic, Lemon

Executive chef, Hugo Bolaños

Chef de cuisine, Connor McVay

Pastry chef, Tiffany Pascua

(V) Vegetarian (VG) Vegan
(WP) Wolfgang Puck Classics
(❁) Slowly prepared on our oak wood grill

A 20% service charge will be added to parties of six or more

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