

## 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 Seeds, Lemon

## FLOUR AND WATER

### **House-Made 'Tagliatelle' Bolognese 24**

Braised Beef, Vine Ripe Tomatoes, Garlic & Chili

### **(WP) House-Smoked Salmon Pizza 36**

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

### **(WP) Margherita Pizza 24**

Vine Ripe Tomato, Buffalo Mozzarella, Torn Basil

### **House-Made Campanelle 'Cacio e Pepe' 36**

Blue Lump Crab, Chive, Sarawak Black Pepper

## VEGETABLES AND MORE...

### **(VG) Scarborough Farms Baby Lettuce Salad 24**

Heirloom Radish, Heirloom Cherry Tomatoes  
Cucumber, 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 (3ea) 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

### **Alaskan Halibut 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 14**

Harry's Berries Strawberries

### **(V) Austrian Chocolate Layer Cake 14**

Frosted With Chocolate Pudding

### **(V) Farmers' Market Berries 14**

Crème Fraîche

### **(V) House-Made Cookies 14**

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