

Petit Ermitage

Breakfast

**FARMERS MARKET
FRUIT & BERRIES** -21 *GF | VG
Seasonal

GRANOLA -17 *V | GF
Greek yogurt, fresh berries, organic honey

RUSTIC OATMEAL -16 *VG
Steel cut oats, fresh berries, brown
sugar, candied pepitas

ACAI CROCK -24 *GF | VG
Toasted coconut flakes, goji berry muesli,
fresh fruit

AVOCADO TOAST -26 *VG
Grilled sourdough, radishes, pickled
fresno chili, mixed greens
Egg any style - 4

SMOKED SALMON TARTINE -28
Preserved lemon, pickled red onion, cucumber

PANCAKES -22 *V | GF
Gluten free pancakes, warm maple syrup,
macerated berries

EGGS BENEDICT -30
Jambon de Paris, poached egg,
English muffin, hollandaise, mixed greens

HALLOUMI BREAKFAST -27 *V
Grilled halloumi, cherry tomato,
cucumber, charred broccolini,
seasonal hummus
soft boiled egg

PARISIAN OMELLETE -26 *GF
Mushrooms, spinach, ham, gruyere
cheese, mixed greens

BREAKFAST SANDWICH -28
Sourdough bread, fried egg, cheddar
cheese, arugula, bacon, chili aioli,
mixed greens

THE BOHEMIAN -26
Two eggs any style,
confit potatoes or salad,
sausage or bacon, house toast

Gluten free toast - 4
Sliced Avocado - 7
Crispy Bacon - 9
Chicken Apple Sausage - 9
Confit Potatoes - 8

WARM PASTRIES - 12
Your choice of two:
savory or sweet

**MARY'S CHICKEN
BONE BROTH** - 18
12oz double stock chicken,
served in a to-go cup

PRESSED JUICES - 14

WAKE-UP CALL
Carrot, celery, cucumber,
apple, orange, beet, ginger

DETOXIFIER
Cayenne, ginger, orange,
pineapple, lemon

STAY WELL
Kale, wheat grass, apple,
celery, spinach

BEAUTY FOR THE BEAST
Apple, orange, carrot

FIFTY -FIFTY
Orange, grapefruit

HOT TEAS - 12

English Breakfast

Early Grey

Moroccan Mint Green

Chamomile Herbal

Sencha Green

Phoenix Oolong Black

Rooibos Bourbon

Lapsang Souchong Smoked Tea

ICED TEA - 10

Sencha Green

Vanilla Rose

WELLNESS TONICS - 11

COCO BANG BANG
Espresso, coco powder, turmeric,
simple syrup

**FUN EARTH CO.
MUSHROOM MOCHA**
Four mushroom blend, Cacao,
Choice of milk
Add espresso - \$2

LAMILL COFFEE

ESPRESSO - 6

AMERICANO - 6

CAPPUCCINO - 8

MACCHIATO - 6

FRENCH PRESS - 14

SPECIALTY LATTES - 10
Add espresso - \$2

TURMERIC CHAI

MATCHA

BEE T ROOT

LAVENDER

CONTINUED FROM LAST NIGHT...

MIMOSA - 18
Sparkling wine &
Choice of orange or grapefruit juice
Add lychee - 2

BLOODY MARY - 22
Vodka, tomato, Worcestershire,
horseradish, tabasco, fresh lemon,
rock salt rim

BLOODY MARIA - 22
Bloody Mary with Tequila

PETITALADA - 14
Bad Hombre Lager, tomato,
Worcestershire, horseradish, tabasco,
fresh lemon, Tajin

**REDSAINT BOTANICAL
TEA SPIRIT** - 12
Vanilla, Strawberry Basil,
or Peach Ginger

ESPRESSO MARTINI - 22
Vanilla Vodka, Biscotti, Cacao Liqueur,
Espresso
or
Tequila, Biscotti, Cacao Liqueur, Licor 43,
Espresso

*LF - LACTOSE FREE
*V - VEGETARIAN
*VG - VEGAN
*GF - GLUTEN FREE

***CONSUMING RAW OR UNDERCOOKED PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



Petit Ermitage

SOUP DU JOUR -14

ERMITAGE CHARCUTERIE|FROMAGE -36

Pickled vegetables, marinated olives, crackers

FARM CRUDITÉ -22 *V | GF

Market vegetables, roasted beet hummus,
herbed labneh

CHIPS & DIPS -14 *V | GF

Avocado crème fraîche

WHOLE GRILLED ARTICHOKE -24 *VG | GF

Olive oil, black pepper, lemon aioli

ESCARGOT - 16

White wine, lemon, sourdough

STEAK TARTARE - 24 *GF

Violet mustard, chives, potato chips

HAMACHI CRUDO -24 *GF | LF

Calamansi, radish

SHRIMP COCKTAIL -22 *GF | LF

Cocktail sauce

FRESH OYSTERS - M.P. *GF | LF

Cocktail sauce, mignonette & fresh lemon

OSETRA CAVIAR - 160

30g Caviar, chives, crème fraîche & blini

LYONNAISE SALAD -24 *LF

Frisée, bacon lardons, poached egg,
breadcrumbs

BABY KALE -24

Sourdough croutons, parmesan, anchovy

BEEF & BURRATA -24 *V | GF

Fennel, citrus, honey balsamic

NIÇOISE -36 *GF | LF

Seared ahi tuna, tomato, haricot vert, olives,
potato, hard boiled egg, anchovies,
lemon zest citrus dressing

ADDITIONS

Creekstone Hangar Steak - 22

Atlantic Salmon - 20

Organic Grilled Chicken - 14

Avocado - 7

MACROBIOTIC BOWL -26 *V

"Dirty" rice, cauliflower, hummus,
tahini dressing

POKE -24 *V

Watermelon "tuna", brown rice, spicy mayo

BEYOND BURGER -29 *V | LF

Pretzel bun, Dijon grilled onions,
roasted peppers, chili aioli
Sub truffle fries - 13

WAGYU BURGER -32

Brioche bun, house pickles, aged cheddar,
bacon onion jam
Sub truffle fries - 13

BUTTER LOBSTER ROLL -30

Maine Lobster, basil aioli, mixed greens
Sub pommes frites - 5
Sub truffle fries - 13

SPAGHETTI VONGOLE -36

White wine, bottarga, breadcrumbs

ATLANTIC SALMON - 38 *GF

Chimichurri, broccolini

BRANZINO -56 *GF

Preserved lemon, haricot verts,
celery root vinaigrette

JIDORI DIJON CHICKEN -40 *GF

½ Roasted chicken, crispy potatoes,
dijon mustard sauce

STEAK FRITES -62

Creekstone 10oz NY Strip,
peppercorn sauce

+ CREEKSTONE RIBEYE -115 *LF | GF

20 oz Bone-in steak, shoestring potatoes,
roasted baby carrots

SHAREABLE SIDES - 16

Miso Maple Brussel Sprouts

Sugar Snap Peas

Grilled Broccolini

Curried Baby Carrot

Pommes Frites/Truffle - 16/24

CAN-TO-TABLE

Tinned fish served with pickled
yellow wax beans, house butter,
and sourdough bread

Garfish - 21

Anchovy - 28

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+ ITEM AVAILABLE DAILY AFTER 4PM

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WINE BY THE GLASS

SPARKLING & CHAMPAGNE

R.018, Lallier Serie R, Brut Champagne FR 25 | 150
N.V. Cote Mas Cremant Rose 18 | 110
N.V. Cote Mas Cremant Brut 18 | 110
2021 Vecchia Modena Cleto Chiarli E Figli Sparkling Lambrusco 19|110
Ferrari Brut NV Trento 22 | 129

WHITE

2020 Le Blanc de Greysac, Sauvignon Blanc, Bordeaux, FR 18 | 80
2020 l'archetipo, Greco Bianco, *Organic Salento, IT 18 | 80
2020 Domaine Christian Moreau Chablis Pere et Fils, Burgunday, FR 30 | 139
2019 Mon Frere Chardonnay, California 18 | 80
2021 Cuvee Pierre Alexandre Sancerre, FR 26 | 125

ROSÉ & ORANGE

2020 Rumor Rose, Provence, FR 22|110
2019 Los Connejos Maltidos Blanco Con Madre, SP 16 | 72

RED

2018 Davis Bynum, Pinot Noir, Russian River 22 | 95
2020 Harvey & Harriet (Bordeaux Blend) Paso Robles, CA 22 | 95
2020 Fableist, Cabernet Sauvignon, Paso Robles, CA 20 | 95
2020 Cahors Odile Delpon, FR 20 | 90

BY THE BOTTLE

WHITE

2020 Eroica, Columbia Valley, WA | 70
2019 Davis Bynum, Russian River Valley, CA | 135
2020 Domaine Drouhin Arthur, Dundee Hills, OR | 150
2020 Fontanafredda Derthona Piedmont | 90

RED

2017 Chateau de la Chaize "Brouilly", FR 110
2017 Emeritus Hallberg Ranch, Russian River, CA | 145
2017 Ken Brown Rita's Crown Vineyard, Central Coast, CA | 225
2019 Domaine Drouhin Laurene, Dundee Hills, OR | 250
2016 Cruz de Alba, Ribera del Duero, SP | 110
2016 Alexander's Crown Cabernet Sauvignon, Sonoma, CA | 295
2019 Lechuza Garnacha, Carinena, Aragon, SP | 72
2020 Margerum, Santa Barbara, CA | 125
2010 Cornelia Constanza Domain de la Solitude, Chateaufneuf-du-Pape, FR | 380
2019 Ken Brown Cuvee, Central Coast, CA | 125
2015 Chateau Picoron, FR (Merlot) | 180
2019 Bodegas Juan Gil Clar Del Bosc Priorat DOCa, SP | 135
2016 Col d'Orcia Brunello di Montalcino Tuscany | 175
2018 Faust Reserve, Napa Valley, CA | 195
2019 Domaine de la Bergerie, Yves Guegniard, (Cabernet Franc) | 90
2019 Giornata Rosso, IT | 125
2016 FontanaFredda Barolo Serralunga, IT | 150
2013 FontanaFredda Barolo "Proprieta in Fontanafredda MGA", IT | 250

CHAMPAGNE

2014 Louis Roederer Cristal, FR | 950
Louis Roederer Brut 242, FR | 275
2015 Louis Roederer Brut Rose, FR | 275
Billecart Salmon Brut Rose, FR | 275
Bruno Paillard Rose Premiere Cuvee | 300
Bruno Paillard Blanc de Blancs Grand Cru | 350

Love Potions

QUEEN OF JALISCO 30-

El Cristiano Reposado Mezcal, cinnamon agave, mole & orange bitters, burnt orange

DEVIL'S CARNIVAL 30-

Mijenta Blanco Tequila, Chinola, Ancho Verde, cilantro, spicy tincture, grapefruit soda, lime & agave

ONE NIGHT STAND 26-

Bourbon, St.Germaine, Green Chartreuse, lime, egg white sour

YOUR V CARD 22-

Haku Vodka, Violette, Lemon, Simple Syrup, Ginger Beer

SLOPPY HEAD 22-

HeavenSake, Mezcal, ginger, peach, lemon, Yuzu soda

ROOFIE 22-

Selva Blanco Rum, Rumchata, Amaro Angeleno, pineapple juice, Orgeat

BEER

THREE WEAVERS SUN TRAP

Domestic, Local Inglewood, Session Sour Ale, Passionfruit & Sea Salt, 4.5%, 16oz | 15

BOOMTOWN BAD HOMBRE

Domestic, Local DTLA, Mexican Style Lager, 4.8%, 12oz | 11

PERONI

Import, Italian Lager, 5.1%, 12oz | 11

ALMANAC TRUE KOLSCH

Domestic, Local Alameda, German Style Kolsch, 5% 16oz | 14

LAGUNITAS IPA

Domestic, Local Petaluma, West Coast Style IPA, 5.7% 12oz | 12

YOHO NIPPON CITRUS

Import, Japanese Citrus Ale ~ Yuzu & Sea Salt, 4.5%, 12oz | 16

YOHO UMAMI BONITO IPA

Import, Japanese IPA ~ Bonito Flakes, 6.5%, 12oz | 16

YOHO TOKYO BLACK

Import, Japanese, Light American Porter, 5%, 12oz | 16

Virgin Potions

ESPRESSO MARTINI 18-

Espresso, Brown Simple, Seedlip Spiced

FIRE CROTCH 18-

Ginger syrup, Simple, Seedlip Spiced

SOUR LIPS 18-

Lemon, Rosemary Simple, Pineapple, Seedlip Garden

BARRENED WOMB 18-

Lime, Sugar, Seedlip Garden, Tonic

BERRIED ALIVE 18-

Blackberries, Cucumber, Lychee, Simple, Seedlip Spiced, Tonic

