

# Petit Hermitage

SEASONAL FARMER'S  
FRUIT & BERRIES -21 \*GF | VG

HOMEMADE GRANOLA -17 \*VG  
Greek yogurt, mixed berries, wild honey

RUSTIC OATMEAL -17 \*VG  
Steel-cut oats, brown sugar, dried fruits, toasted nuts

SMOKED SALMON PLATTER -28  
Condiments, cream cheese, toasted brioche

AVOCADO TOAST -26  
Grilled Sourdough Bread, Persian Cucumbers, Black  
Beans, Pickled Fresno Chili, Shredded Cheddar,  
One Egg any style

SHORT RIB HASH -32  
Two Poached Eggs, Green Peppercorn Hollandaise,  
Baguette Crostini

HAM BENEDICT -30  
Toasted English Muffin, Poached Eggs, Hollandaise  
Sauce, Roasted Potatoes

THE BOHEMIAN -26  
Two Eggs any style, Roasted Potatoes or Mixed  
Greens, Sausage or Bacon, House Toast

WILD MUSHROOM TRUFFLE BENEDICT  
-30 \*VG

Toasted English Muffin, Wilted Spinach,  
Hollandaise Sauce, Roasted Potatoes

PARISIAN OMELET -26 \*GF  
Ham, Wild Mushrooms, Gruyere Cheese, House  
Mixed Greens

ESPELETTE SMOKED SALMON OMELET  
-28 \*GF  
Avocado, Goat Cheese, Dill, Fried Capers, House  
Mixed Greens

CROQUE MONSIEUR -28  
Sliced Brioche, Bechamel Sauce, Ham and Gruyere  
Cheese, House Mixed Greens  
*Add a fried egg - 2*

GREEK FRITTATA -24 \*GF  
Potatoes, Spinach, Roasted Red Bell Peppers,  
Oregano, Feta Cheese, Wild Arugula

GLUTEN FREE BLUEBERRY & BANANA  
PANCAKES -22 \*GF | VG  
Cinnamon Whipped Butter, Wild Honey

GLUTEN FREE MALTED WAFFLE -22 \*GF|VG  
Mixed Berries, Whipped Coconut Cream, Warm  
Maple Syrup

*Grilled Pita Bread - 7*  
*Sliced Avocado - 7*  
*Crispy Bacon - 9*  
*Roasted Potatoes - 7*  
*Chicken Apple Sausage - 9*  
*Smoked Salmon - 9*  
*Warm Pastries - 12*

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

LAMILL COFFEE

ESPRESSO - 6

AMERICANO - 6

CAPPUCCINO - 8

MACCHIATO - 6

FRENCH PRESS - 14

SPECIALTY LATTES - 10  
*Add espresso - \$2*

TURMERIC  
CHAI  
MATCHA  
BEET ROOT  
LAVENDER

HOT TEAS - 12

*English Breakfast*

*Early Grey*

*Moroccan Mint Green*

*Chamomile Herbal*

*Sencha Green*

*Phoenix Oolong Black*

*Rooibos Bourbon*

*Lapsang Souchong Smoked Tea*

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

RED SAINT BOTANICAL  
TEA SPIRIT - 12  
Vanilla, Strawberry Basil,  
or Peach Ginger

UP ALL NIGHT - 30  
Mijenta Reposado Tequila, Coffee Liqueur,  
Espresso, Chocolate Bitters

\*LF - LACTOSE FREE

\*V - VEGETARIAN

\*VG - VEGAN

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



# Petit Ermitage

## Starters

CHEESE AND CHARCUTERIE BOARD -28  
Pickled seasonal vegetables, marinated olives, assorted bread basket

SEASONAL FARM CRUDITÉ -22 \*V | GF  
Market vegetables, hummus, herbed labneh

MEDITERRANEAN SPREADS -26 \*V  
Hummus, Tzatziki, Romesco, Baba Ganoush, Moroccan Green Salad, Grilled Pita Bread

FRENCH ONION BACON AND  
ESPELETTE DIP -18 \*GF  
Assorted Chips

## Appetizers and Salads

SOUP DU JOUR -14

WHOLE GRILLED  
MARINATED ARTICHOKE -24 \*VG | GF  
Arugula, Lemon Roasted Garlic Aioli

ESCARGOT DE BOURGOGNE -16  
Garlic Butter, Puff Pastry

WAGYU BEEF FILET CARPACCIO -38  
Mustard Anchovy Sauce, Fried Capers, Shaved Parmigiano Reggiano, Pickled Red Onions, Wild Arugula, Crostini

SPICY AHI TUNA TARTARE -26 \*GF  
Avocado, Tomato, Cilantro, Shaved Fennel, Pickled Fresno Chili, Tortilla Chips

SHRIMP COCKTAIL -22 \*GF | LF  
Cocktail sauce

OYSTERS ON THE HALF SHELL - M.P. \*GF | LF  
Cocktail sauce, mignonette & fresh lemon

OSETRA CAVIAR - 160  
30g Caviar, chives, crème fraîche & blini

HEIRLOOM TOMATO SALAD -24 \*GF  
Green Beans, Pickled Red Onions, Gorgonzola Dulce Cheese, Champagne Walnut Vinaigrette, Candied Walnuts

WILD ARUGULA SALAD -24 \*GF  
Roasted Pimento Peppers, Grilled Eggplant, Mint, Sherry Vinaigrette, Feta Cheese, Espelette Fried Garbanzo Beans

ROASTED BEETS -24 \*GF  
Butter Lettuce, Toasted Almonds, Citrus Supremes, Burrata Cheese, Honey Balsamic Vinaigrette

SHRIMP NIÇOISE -32 \*GF  
Grilled Marinated Shrimp, Tomato, Haricot Vert, Olives, Potato, Hard Boiled Egg, Anchovies, Lemon Zest Citrus Dressing

## Entrees

BEYOND BURGER -29 \*V | LF  
Pretzel Bun, Piperade, Hummus, Harissa Aioli, Fries  
*Sub truffle fries - 13*

WAGYU BURGER -32  
Balsamic Onion Confit, Pickles, Roasted Garlic Aioli. Choice of Cheddar, Gruyère, or Blue Cheese  
*Sub truffle fries - 13*

FRIED CHICKEN SANDWICH -24  
Minted Coleslaw, Pickled Fresno Chili, Spicy Aioli, French Fries

GARLIC BUTTER LOBSTER ROLL -30  
Celery root confit, micro basil, house mixed greens  
*Sub fries - 5*  
*Sub truffle fries - 13*

LA BOHEME -22  
Homemade falafel, hummus, pickled red onion, grilled eggplant, arugula, tahini dressing, whole wheat tortilla, market greens

SEVEN VEGETABLE COUSCOUS -32 \*V  
Turnip, Rutabaga, Kohlrabi, Carrots, Cauliflower, Zucchini, Red Peppers, Ras El Hanout, Preserved Lemons, Couscous

SHRIMP FETTUCINE -40  
Cured Black Olives, Tomato, Zucchini, Basil, Lobster Bisque

ROASTED SALMON - 38 \*GF  
Sumac, Tzatziki, Wilted Spinach, Chimichurri

GRILLED MARINATED  
BRANZINO -56 \*GF | LF  
Roasted Seasonal Vegetables, Peewee Potatoes, Basil Pesto, Balsamic Reduction

GRAIN BOWL -28 \*VG  
Quinoa, Roasted Sweet Potatoes, Steamed Spinach, Lentil Ragu, Roasted Tofu, Avocado, Pickled Red Onion & Fresno Chilies

ROASTED ORGANIC CHICKEN -40 \*GF  
Roasted Garlic Lemon Oregano Jus, Crispy Polenta Diamonds, Broccolini

STEAK FRITES -62  
Creekstone 10oz NY Strip, Cognac Peppercorn Sauce, French Fries

RED WINE BRAISED PRIME  
SHORT RIBS -46  
Fettucine, Pearl Onion, Wild Mushroom and Bacon Fricassee

## ADDITIONS

*Roasted Atlantic Salmon Scallopini - 22*  
*Grilled Espelette Pepper Shrimp - 16*  
*Organic Grilled Chicken Breast - 14*  
*Avocado - 7*

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## CHAMPAGNE

N.V Lallier Serie R18, Brut | 25 | 150  
N.V. Louis Roederer Brut | 275  
2015 Louis Roederer Brut Rose | 275  
N.V. Billecart Salmon Brut Rose | 275  
2012 Dom Perignon Brut | 750  
2014 Louis Roederer Cristal | 950

## SPARKLING

N.V. Cote Mas Cremant Rose, FR | 18 | 85  
N.V. Cote Mas Cremant Brut, FR | 18 | 85  
2021 Vecchia Modena Cleto Chiarli E Figli Lambrusco, IT | 19 | 110  
N.V. Ferrari Brut Trento, IT | 22 | 110

## WHITE

2020 Cht Greysac, Sauvignon Blanc, Bordeaux, FR | 18 | 85  
2019 Mon Frere Chard, CA | 18 | 85  
2022 Campo Maccione Vermentino, Tuscany, IT | 20 | 95  
2022 Jermann Pinot Grigio, Veneto, IT | 22 | 110  
2020 Ramon Bilbao Albarino, Rioja, SP | 22 | 110  
2021 Domaine de Grosses Pierres, Sancerre, FR | 26 | 130  
2020 Eroica, Riesling, Columbia Valley, WA | 70  
2020 Vignetti Massa Derthona, IT | 90  
2020 William Fevre Chablis Domaine, FR | 115  
2019 Davis Bynum Chard, Russian River Valley, CA | 135  
2020 Domaine Drouhin Chard, Dundee Hills, OR | 150

## ROSÉ

NV Cht. Léoube, Love by Léoube, Provence, FR | 23 | 120  
2022 Cht. St. Marguerite Fantastique Grand Cru, Provence, FR | 26 | 130

## ORANGE

2020 G. Bertrand, Orange Gold Organic, Languedoc, FR | 22 | 110  
2020 G. Bertrand Villa Soleilla Blanc, Languedoc, FR | 275

## RED

2017 Mon Frere, Pinot Noir, Sonoma County, CA | 18 | 85  
2020 Cahors Odile Delpon, Malbec, FR | 20 | 95  
2020 Fontanafredda, Barbera D'Alba, IT | 20 | 95  
2020 Harvey & Harriet, Bordeaux Blend, Paso Robles, CA | 22 | 110  
2017 Cht. de la Chaize, Gamay, Brouilly, FR | 110  
2017 Emeritus, Pinot Noir, Russian River, CA | 145  
2017 Ken Brown Rita's Crown Vineyard, Pinot Noir, Central Coast, CA | 225  
2019 Domaine Drouhin Laurene, Pinot Noir, Dundee Hills, OR | 250  
2016 Cruz de Alba, Tempranillo, Ribera del Duero, SP | 110  
2016 Alexander's Crown, Cabernet Sauvignon, Sonoma, CA | 295  
2019 Lechuza, Garnacha, Carinena, Aragon, SP | 72  
2020 Margerum, Syrah, Santa Barbara, CA | 125  
2019 Ken Brown Cuvee, Syrah, Central Coast, CA | 125  
2015 Chateau Picoron, Merlot, FR | 180  
2019 Bodegas Juan Gil, Garnacha, Carinena, Clar Del Bosc Priorat DOCA, SP | 135  
2018 Faust Reserve, Cabernet Sauvignon, Napa Valley, CA | 195  
2019 Domaine de la Bergerie, Cabernet Franc, Yves Guegniard, | 90  
2019 Giornata Rosso, Sangiovese Blend, IT | 125  
2016 FontanaFredda, Nebbiolo, Barolo Serralunga, IT | 150  
2013 FontanaFredda, Nebbiolo, Barolo "Proprieta in Fontanafredda MGA", IT | 250  
2020 Can Sumoi, Garnacha, Sumoll, SP | 80

## Love Potions

### A LITTLE HAZY 28-

Dos Perros Mezcal, Heaven Sake, Gin, Lavendar Simple Syrup, Lime Juice

### SLIPPERY WHEN WET 26-

El Tesoro Blanco Tequila, Green Chartreuse, Cucumber, Lemon Juice, Mint, Egg White Sour

### COCO-LOCO 28-

Selva Rey Coconut Rum, Rose & Hibiscus, Chinola, Lime Juice, Simple Syrup, Lychee Fruit

### SHIPWRECK 28-

Dos Perros Mezcal, Pineapple, Agave, Lime Juice, Coconut Cream

### STICKY RICKY 28-

Meili Vodka, Italicus Rosolio di Bergamotto, Simple Syrup, Lemon Juice, Berries

### BURN ME 26-

Amaro Montenegro, Maker's Mark, Demerara Coffee Simple Syrup, Rosemary

### UP ALL NIGHT 30-

Mijenta Reposado Tequila, Coffee Liqueur, Espresso, Chocolate Bitters

## BEER

**UNIBROUE BLANCHE CHAMBLY**  
Import, Canada, Belgian Witbeir, 5%, 12oz | 14

**STIEGL GRAPEFRUIT RADLER**  
Import, Austria, Fruit Beer, 16 oz | 14

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

**ERDINGER WEISSBIER**  
Non-alcoholic, <.5%, 12oz | 12

## Virgin Potions

**PARISIAN NIGHTS 18-**  
Lime Juice, Ginger Syrup, Mint, Strawberry Ginger Ale

**RENDEZVOUS 18-**  
Pineapple, Orgeat, Simple Syrup, Orange, Soda Water

**KEEP IT SIMPLE 18-**  
Lime, Simple Syrup, Cucumber, Yuzu Tonic

**FORBIDDEN FRUIT 18-**  
Blackberries, Honey, Sage, Lime Juice, Ginger Beer

**GOLDEN HOUR 18-**  
Lemon Juice, Simple Syrup, Rosewater, Mint

