

Petit Ermitage

Breakfast

Fresh & Bright

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

HOMEMADE GRANOLA - 17 *V
Greek Yogurt, Mixed Berries, Wild Honey

SMOKED SALMON PLATTER - 28
Condiments, Cream Cheese, Toasted Brioche

AVOCADO TOAST - 26
One Egg Any Style

Griddled

**GLUTEN FREE BLUEBERRY & BANANA
PANCAKES - 22 *GF | V**
Cinnamon Whipped Butter, Maple Syrup

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

LA
Chouquette
FRANCE

MÉNAGE À TROIS

Pan au Chocolat, Almond Croissant,
Cinnamon Mazou -22



La Chouquette Pastries à La Carte -9

CROISSANT
PAN AU CHOCOLAT
ALMOND CROISSANT
CINNAMON MAZOU

Warm & Sustaining

RUSTIC OATMEAL - 17 *VG
Steel-Cut Oats, Brown Sugar, Dried Fruits,
Toasted Nuts

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

HAM BENEDICT - 30
Roasted Potatoes

THE BOHEMIAN - 26
Two Eggs Any Style
Roasted Potatoes or Mixed Greens | Sausage or Bacon
Served with House Toast

**WILD MUSHROOM TRUFFLE BENEDICT
- 30 *V**
Roasted Potatoes

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

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

CROQUE MONSIEUR - 28
Brioche, Bechamel, Ham, Gruyere Cheese, Mixed Greens
Add Fried Egg - 2

GREEK FRITTATA - 24 *GF
Potatoes, Spinach, Roasted Red Bell Peppers, Feta Cheese,

BREAKFAST BURRITO - 26
Scrambled Eggs, Bacon, Avocado, Black Beans, Cheddar, Potatoes

CROISSANT BREAKFAST SANDWICH - 24
Scrambled Eggs, Bacon, Cheddar, Tomato, Onions, Basil Aioli

QUICHE - 24
Slice of Tuna Quiche *or* Kale & Cheddar Quiche
Served with Side Salad

Sides

Grilled Pita Bread - 7 | Sliced Avocado - 7 | Crispy Bacon - 9 | Roasted Potatoes - 7 |

Chicken Apple Sausage - 9 | Smoked Salmon - 9



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

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





Petit Hermitage

Juices & Tonics

ORGANIC PRESSED JUICES – 16

MAVERICKS

Cucumber, Kale, Celery, Spinach, Lime, Ginger, Lemon

SANTA BARBARA

Apple, Pineapple, Orange, Lemon, Strawberry, Mint

EL CAPITAN

Coconut Water, Turmeric, Lemon, Ginger, Honey, Black Pepper Oil, Cayenne

REDWOOD

Carrot, Orange, Apple, Pineapple, Beet

ORANGE JUICE

Valencia, Mandarin

Coffees & Teas

LAVAZZA COFFEE

ESPRESSO – 6

AMERICANO – 6

CAPPUCCINO – 8

MACCHIATO – 6

FRENCH PRESS – 14

SPECIALTY LATTES – 10

Add Espresso - 2

TURMERIC

CHAI

MATCHA

BEETROOT

LAVENDER

HOT TEAS – 12

ENGLISH BREAKFAST

EARL GREY

MOROCCAN MINT GREEN

CHAMOMILE HERBAL

GEN MAI CHA GREEN

PHOENIX OOLONG BLACK

ROOIBOS BOURBON

LAPSANG SOUCHONG SMOKED TEA

ORGANIC PASSION BERRY

JAPAN PINEAPPLE PAPAYA

ORGANIC MASALA CHAI

FRESH GINGER, TURMERIC, LEMON, HONEY



Continued From Last Night...

MIMOSA – 18

Benvolio Prosecco & Choice of Orange or Grapefruit Juice

Add Lychee - 2

BLOODY MARY – 22

Stoli Vodka, Tomato, Worcestershire, Horseradish, Tabasco, Fresh Lemon, Rock Salt Rim

BLOODY MARIA – 22

Bloody Mary With Cenote Blanco Tequila

PETITALADA – 14

Bad Hombre Lager, Tomato, Worcestershire, Horseradish, Tabasco, Fresh Lemon, Tajin

ESPRESSO YOURSELF – 26

El Tesoro Reposado Tequila, Licor 43, Espresso



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Starters



CHEESE AND CHARCUTERIE BOARD -28

MEDITERRANEAN SPREADS -26 *V

Hummus, Tzatziki, Romesco, Baba Ganoush,
Moroccan Green Salad

GUACAMOLE & CHIPS -18 *VG

SHRIMP COCKTAIL -22 *GF

OYSTERS ON THE HALF SHELL - M.P. *GF

Cocktail Sauce, Mignonette, Horseradish Cream

SOUP DU JOUR -14 *V



KASPIA CAVIAR SERVICE
Chives, Crème Fraîche, Blini
30g Baeri -110 30g Kaluga -165



SEAFOOD TOWER -300

Clams, Oysters, Uni, Snow Crab Claws, Giant Blue King
Prawns, Shrimp, Tuna Ceviche

GRILLED ARTICHOKE -24 *VG | GF

Lemon Roasted Garlic Aioli

CORN RIBS -18 *V

Lime, Feta, Espelette, Radish, Cilantro, Harissa Aioli

STEAK TARTARE -24

SPICY AHI TUNA CRUDO -26

Avocado, Tomato, Pickled Fresno Chili, Tortilla Chips

FRIED CALAMARI -20

Sandwiches & Salads

ROASTED BEETS SALAD -24 *GF

Butter Lettuce, Toasted Almonds, Citrus Supremes,
Burrata Cheese, Honey Balsamic Vinaigrette

CHOPPED SALAD -24 *GF

WILD ARUGULA SALAD -24 *V | GF

Toasted Quinoa, Avocados, Strawberries,
Toasted Almonds, Feta Cheese

TURKEY BLT -24

Served on La Chouquette Croissant, Swiss Cheese,
French Fries

LA BOHEME -22

Homemade Falafel, Hummus, Grilled Eggplant,
Whole Wheat Tortilla

GARLIC BUTTER LOBSTER ROLL -30

House Mixed Greens

Sub fries - 5

Sub truffle fries - 13

GRILLED CHEESE -24 *V

Cheddar & Gruyere Cheese, Soup d'Jour

DOUBLE SMASH BURGER -28

Grass Fed Beef, Cheddar, Brioche Bun, Pickles, House Sauce

Add Avocado -7 | Bacon -9 | Fried Egg -2

Sub truffle fries - 13

FRIED CHICKEN SANDWICH -24

Pickled Fresno Chili, Spicy Aioli, French Fries

Entrées

ROASTED ORA KING SALMON - 42 *GF

Lentil Ragu, Saffron Espelette Sauce

ROASTED ORGANIC ½ CHICKEN -38 *GF

Crispy Polenta Diamonds, Broccolini

LEMON GRILLED WHOLE BRANZINO -52 *GF

Braised Carrots, Fennel, Spinach, Pistachio Mint Gremolata

SEASONAL VEGETABLE STIR FRY -26 *VG | GF

CHEF'S SPECIAL -MP

CREEKSTONE NEW YORK STEAK -58

Peppercorn Sauce, French Fries

LINGUINE VONGOLE - 32

Manilla Clams, Garlic, Butter, White Wine,
Red Chili Flakes, Parsley

GRAIN BOWL -28 *VG

Quinoa, Roasted Tofu, Roasted Vegetables

THAI GREEN CURRY -28 *GF

Black Rice, Chickpea, Spinach, Sweet Potato, Bok Choy

ADDITIONS

Ora King Salmon - 28 | Grilled Pepper Shrimp- 16 | Organic Grilled Chicken Breast- 14 | Hanger Steak -20

SIDES -16

Seasonal Fruits | Roasted Sweet Potatoes | Baked Polenta | Roasted Vegetables | Cream of Wild Mushroom & Spinach

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CHAMPAGNE

N.V. Champagne Henriot Brut Souverain 25|150
Veuve Cliquot Yellow Label | 190
2012 Dom Perignon Brut | 950
2014 Louis Roederer Cristal | 950



SPARKLING

N.V. Cote Mas Cremant Brut, FR | 18 | 85
N.V. Cote Mas Cremant Rose, FR | 23 | 110
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
2022 Saracina Chardonnay CA | 18 | 85
2022 Planeta La Segreta IT | 18 | 85
2022 Campo Maccione Vermentino, Tuscany IT | 20 | 95
2020 Mar de Frades Albarino, Rioja SP | 22 | 110
2022 Chateau de Sancerre, Val De Loire FR 26 | 130
2021 Domaine Vocoret, Chablis Burgundy FR 30 | 150
2021 Chateau de Reignac, Bordeaux Blanc FR | 110
2020 Bouchard Père et Fils Meursault Les Clous FR | 145
2020 Vignetti Massa Derthona IT | 90

ROSÉ

2022 NV Cht. Léoube, Love by Léoube, Provence, FR | 23|120
2020 Ramon Bilbao Lalomba Finca Lalinde Rose, SP | 23| 120
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
Cote Mas Orange, FR 1L | 285

RED

2020 Windracer Pinot Noir, Anderson Valley CA 18 | 85
2020 Fontanafredda, Barbera D'Alba IT 20 | 95
2020 Barons de Rothschild Lafite Les Legendes, Bordeaux FR 22|110
2021 G. Bertrand Naturae Cabernet FR 22 | 110
2016 Ramon Bilbao, Crianza, Tempranillo SP 22 | 110
2018 Grand Vin de Reignac, Bordeaux FR 25 | 118
2020 Il Fauno di Arcanum, Toscana IT 25 | 120
2019 Ken Brown Cuvee, Syrah, Central Coast CA | 125
2020 Margerum, Syrah, Santa Barbara CA | 125
2017 Ken Brown Rita's Crown Vineyard, Pinot Noir CA | 225
2016 Alexander's Crown, Cabernet Sauvignon, Sonoma CA | 295
2019 Domaine de la Bergerie, Cabernet Franc FR | 90
2017 Cht. de la Chaize, Gamay, Brouilly FR | 110
2019 Bouchard Père et Fils Nuit St. George FR | 245
2019 Giornata Rosso, Sangiovese Blend IT | 125
2018 Chianti Classico Riserva, Tenuta di Arceno IT | 125
2018 Fontana Fredda, Nebbiolo, Barolo Serralunga IT | 150
2013 Fontana Fredda, Nebbiolo, Barolo IT | 250
2019 Domaine Drouhin Laurene, Pinot Noir, Dundee Hills OR | 250
2016 Cruz de Alba, Tempranillo, Ribera del Duero SP | 110

Love Potions

NAKED & SHAMELESS 28 -
Zomoz Mezcal, Passion Fruit, Lime,
Cot Mas Brut

PETIT DIABLITO 26 -
El Cristiano Silver, Lime, Agave, Serrano, Basil

MARKO 28 -
Makers Mark, Fresh Ginger, Hibiscus, Agave

UNA VIDA 26-
Una Vodka, Cucumber, Mint,
Apple Cider Shrub

ESPRESSO YOURSELF 26-
El Tesoro Reposado Tequila,
Licor 43, Espresso

THE RON BURGUNDY 28-
Arday Scotch, Giffard's Banane du Brésil,
Walnut Bitters

BALKAN SEA 28-
Legende Rakija, Activated Charcoal, Lime,
Italicus, Orange Bitters

LE QUENTIN 28-
Zomoz Mezcal, Amaro Montenegro,
Lemon, Agave, Egg White, Reignac 2018

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

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

Virgin Potions

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

BLACK VELVET 18-
Blackberry, Hibiscus Syrup, Ginger Syrup,
Lemon, Egg White

KEEP IT SPICY 18-
Cucumber, Jalapeno, Orgeat Syrup, Lime,
Topped with Fizzzzz

WIDE AWAKE 18-
Espresso, Chai Syrup, Turmeric,
Almond Milk, Rosemary, Black Salt

SEKANJEBIN 18 -
Mint, Apple Cider Vinegar, Lemon, Honey,
Club Soda, Ginger Beer



Petit Ermitage

Something Sweet

COCONUT CHEESECAKE *GF 16 -
Passion Fruit Sauce

VANILLA CRÈME BRÛLÉE *GF 16 -
Mixed Berries

FLOURLESS CHOCOLATE CAKE *GF 16 -
Raspberry Coulis Coconut cream

CHOCOLATE POT DE CRÈME 16-
Sweet Coconut Cream, Cigar Wafer

FILO'S HANDMADE GELATO 5-
Hazelnut, Vanilla, Chocolate, Pistachio

SORBET *VG | GF 5-
Raspberry

COOKIES FAIT MAISON 12-
Freshly Baked Chocolate Chip

AFFOGATO 11-
Vanilla Gelato, Espresso
Add Maker's 46 8-



Petit Ermitage

After Dinner

MARTELL L'OR DE JEAN -250

ARMANGAC CARDINAL DU FOUR -45

FERNET -20

RAKIJA -18

MONTENEGRO AMARO -22

WARRE'S OTIMA PORT,
10YR TAWNY
PORTO, PORTUGAL -18

CARAJILLO -24
Licor 43, Espresso

ESPRESSO YOURSELF - 26
El Cristiano Reposado Tequila, Licor 43, Espresso

