

Petit Ermitage

Breakfast

Fresh & Bright

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

HOMEMADE GRANOLA - 17 *V
Labneh, Mixed Berries, Wild Honey

SMOKED SALMON PITA - 28
Creme Fraiche, Chives, Capers, Dill, Red Onion,
Shaved Egg, Cucumber

AVOCADO TOAST - 26
One Egg Any Style

TUNA TARTINE - 26
Jalapeno, Shallots, Cranberry, Cilantro, Matcha
Pistachio, Cucumber, Egg

CHIA PUDDING - 18 *VG | GF
Coconut Milk, Mixed Fruits, Berries, Matcha Pistachio

Griddled

GLUTEN FREE PANCAKES - 22 *GF | V
Mixed Berry Coulis, Honeycomb,
Coconut Whipped Cream, Maple Syrup

MÉNAGE À TROIS
Pan au Chocolat, Almond Croissant,
Butter Croissant -22



Pastries à La Carte -9
CROISSANT
PAN AU CHOCOLAT
ALMOND CROISSANT

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

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

LOBSTER BENEDICT - 33
Spinach, Celery Root Confit, Served with Side Salad

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

CALIFORNIA SCRAMBLE - 26 *GF
Cherry Tomato, Chile Flakes, Avocado, Pickled Red Onion

CHILAQUILES - 26 *V
Harissa Salsa, Feta, Avocado, Pickled Fresno, Cilantro

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

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

KALE STIR FRY - 24 *GF
Coconut Oil, Beets, Shallots, Garlic, Poached Egg,
Hollandaise

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



NO PHOTOGRAPHY • NO FILMING



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 – 8

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 -30

SEAFOOD TOWER -300

Maine Lobster, Oysters, Uni,
Snow Crab Claws, Shrimp, Tuna Ceviche

MEDITERRANEAN SPREADS -28 *V

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

GRILLED ARTICHOKE -26 *VG | GF

Lemon Roasted Garlic Aioli

GUACAMOLE & CHIPS -19 *VG

CORN RIBS -19 *V

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

SHRIMP COCKTAIL -24 *GF

STEAK TARTARE -26

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

Cocktail Sauce, Mignonette, Horseradish Cream

SPICY AHI TUNA CRUDO -28

Avocado, Tomato, Fresno Chili, Cilantro, Tortilla Chips

SOUP DU JOUR -15 *V

FRIED CALAMARI -22



PETIT CAVIAR SERVICE

Chives, Crème Fraîche, Blini
30g Baeri -121 30g Kaluga -181

Sandwiches & Salads

ROASTED BEETS SALAD -26 *GF

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

GARLIC BUTTER LOBSTER ROLL -33

House Mixed Greens

Sub fries - 6

Sub truffle fries - 14

CHOPPED SALAD -26 *GF

GRILLED CHEESE -26 *V

Cheddar & Gruyere Cheese, Soup d'Jour

WILD ARUGULA SALAD -26 *V|GF

Quinoa, Avocado, Strawberries, Toasted Almonds, Feta

DOUBLE SMASH BURGER -30

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

Add Avocado -7 | Bacon - 9 | Fried Egg -4

Sub truffle fries - 14

LA BOHEME -24 *V

Homemade Falafel, Hummus, Grilled Eggplant,
Whole Wheat Tortilla

TURKEY BLT -26

Served on a Butter Croissant, Swiss Cheese, French Fries

FRIED CHICKEN SANDWICH -26

Pickled Fresno Chili, Spicy Aioli, French Fries

Entrées

ROASTED ORA KING SALMON - 46 *GF

Lentil Ragu, Saffron Espelette Sauce

CREEKSTONE NEW YORK STEAK -63

Peppercorn Sauce, French Fries

ROASTED ORGANIC ½ CHICKEN -41 *GF

Crispy Polenta Diamonds, Broccolini

LINGUINE VONGOLE - 35

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

LEMON GRILLED WHOLE BRANZINO -57*GF

Braised Carrots, Fennel, Spinach, Pistachio Mint Gremolata

GRAIN BOWL -30 *VG

Quinoa, Roasted Tofu, Roasted Vegetables

SEASONAL VEGETABLE STIR FRY -28 *VG|GF

THAI GREEN CURRY -30 *GF

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

CHEF'S SPECIAL -MP

ADDITIONS

Ora King Salmon - 28 | Grilled Pepper Shrimp- 17 | Organic Grilled Chicken Breast- 15 | Hanger Steak -22

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

Molo 8 Lambrusco Mantovano, IT 19 | 90
N.V. Cote Mas Cremant Brut, FR | 20 | 95
N.V. Cote Mas Cremant Rose, FR | 23 | 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, Rias 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 LesLegendes, 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 Aleksander, Bordeaux Blend, Paso Robles CA 28 | 135
2019 Ken Brown Cuvee, Syrah, Central Coast CA | 125
2020 Margerum, Grenache, Santa Barbara CA | 125
2017 Ken Brown Rita's Crown Vineyard, Pinot Noir CA | 225
2021 Jayson Pahlmeyer Cabernet Napa Valley CA | 250
2017 Aleksander Reserve, Bordeaux blend, CA | 265
2016 Alexander's Crown, Cabernet Sauvignon, Sonoma CA | 295
2020 Château la Rabotine, Pinot Noir (Sancerre) FR | 85
2019 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
2019 FontanaFredda, Nebbiolo, Barolo Serralunga IT | 150

Love Potions

NAKED & SHAMELESS 28 -
The Lost Explorer Espadin Mezcal,
Passion Fruit, Lime, Cot Mas Brut

PETIT DIABLITO 28 -
The Lost Explorer Blanco Tequila, 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

LEGENDE SPRITZ 28-
Legende Rakija, Aperol, Club Soda, Prosecco, Lemon

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

PALOMA BRAVA 28-
El Cristiano Silver, Agave, Lime,
Grapefruit Juice, Dry Vermouth, Serrano

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