

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



**NO PHOTOGRAPHY • NO FILMING**

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## 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 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 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 Fontana Fredda, Nebbiolo, Barolo Serralunga IT | 150  
2016 Fontana Fredda, Nebbiolo, Barolo IT | 250  
2017 Cruz de Alba, Tempranillo, Ribera del Duero SP | 110

## 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

**RIM JOB 28 -**  
Makers Mark, Cynar, Amaretto, Lemon, Agave, Tajin

**THE PANTY DROPPER 26 -**  
Una Vodka, Gin, Combier, Lemon, Hibiscus,  
Egg White

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

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

**THE LEGEND 26 -**  
Legende Rakija, Honey, Lemon, Ginger

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

**PALOMA BRAVA 28 -**  
Flecha Azul Blanco, Lime, Grapefruit  
Juice, Dry Vermouth, Serrano  
Reposado 32 | Anejo 36

**SANTAS LITTLE FLUFFER 26 -**  
Brothers Bond Rye, RumChata, Licor 43, Lemon

## 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 Fizzzzzz

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

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