

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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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

MEDITERRANEAN SPREADS -28 *V

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

MOULES FRITES -30

SHRIMP COCKTAIL -24 *GF

PACIFIC OYSTERS - M.P. *GF

Yuzu Juice, Yuzu Kosho, Caper Berries, Micro Wasabi

CUP OF BONE BROTH -15 *GF

SOUP DU JOUR -15 *V



PETIT CAVIAR SERVICE

Chives, Crème Fraîche, Blini

30g Baeri -121 30g Kaluga -181

GRILLED CAULIFLOWER -26 *VG | GF

Romesco, Chimichurri, Mint, Basil, Parsley,

SPINACH ARTICHOKE DIP -20 *V

Artichoke Hearts, Spinach, Cream, Mozzarella,
Garlic, Served with Pita Chips

STEAK TARTARE -26

SPICY AHI TUNA CRUDO -28

Avocado, Tomato, Fresno Chili, Cilantro, Tortilla Chips

FRIED CALAMARI -22

SEAFOOD TOWER -300

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



Sandwiches & Salads

KALE CAESER SALAD -26

Baby Kale, Poached Egg, Parmesan, Croutons, Bottarga,
Caesar Dressing

CHOPPED SALAD -26 *GF

SPICY THAI SALAD -26 *VG | GF

Green Papaya, House Slaw, Thai Basil, Cherry Tomato,
Cucumber, Radish, Cilantro, Red Chile Flake, Cashew

TUNA MELT -26

Sourdough, Brie, Honeycomb, Berry Coulis
Served with Homemade Potato Chips

TURKEY BLT -26

Served on Sourdough Bread, Swiss Cheese, French Fries

LOBSTER PO'BOY -33

Brioche Roll, Fried Lobster, Tartar, Pickled Onions, Micro Wasabi

Sub fries - 6

Sub truffle fries - 14

GRILLED CHEESE -26 *V

Cheddar & Gruyere Cheese, Soup d'Jour

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

FRIED CHICKEN SANDWICH -26

Pickled Fresno Chili, Spicy Aioli, French Fries

Entrées

KING SALMON - 46 *GF

Roasted Ora King Salmon, Peas, Grilled Radish, Mint, Beurre Blanc

ROASTED ORGANIC ½ CHICKEN -41 *GF

Crispy Polenta Diamonds, Broccolini

WHOLE BRANZINO -60 *GF

Castelvetro Tapenade, Fried Gremolata, Citrus Supreme

SEASONAL VEGETABLE STIR FRY -28 *VG | GF

CHEF'S SPECIAL -MP

CREEKSTONE NEW YORK STEAK -63

Peppercorn Sauce, French Fries

UNI PASTA - 35

Linguine, Uni Butter, Furikake, Parsley, Micro Wasabi

FALAFEL BOWL -30 *VG

Mediterranean Slaw, Avocado, Chickpeas, Black Rice,
Cilantro, Pickled Onions, Pickled Fresno, Mint Tahini

THAI GREEN CURRY -30 *GF

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

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, GHOST® Sugar-Free Energy Original

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 -
Arday Scotch, Giffard's Banane du Brésil, Walnut Bitters

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

LOVE POTION 69 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

PETIT'S LITTLE FLUFFER 26 -
Brothers Bond Rye, Disaronno Velvet Cream,
Licor 43, Lemon

SID VISCIOUS 28 -
Amaretto Disaronno, Lemon, Club Soda,
Prosecco

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

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