



BRUNCH

ASSORTED PASTRIES, BUTTER, HOUSE MADE JAM

- Butter Croissant 6
- Pain au Chocolat 8
- Blueberry Muffin 7
- Herb and Cheese Danish 7

BREAKFAST

- Smoked Salmon Platter, dill cream cheese, tomato, red onion, capers, everything bagel 24
- Greek Yogurt Bowl, granola, burnt honey infused greek yogurt, berries 17
- Buttermilk Pancakes, berries, vanilla whipped cream, maple syrup 21
- French Toast, brioche, berries, strawberry butter 23
- Avocado Toast, rustic sourdough, organic alfalfa sprouts, cherry tomatoes, pickled onion 18
- Acai Bowl, acai, chia seed yogurt, almond butter, banana, strawberry, blueberry, granola, honey 21
- Classic Breakfast, two eggs, applewood smoked bacon, skillet potatoes, toast 21
- Breakfast Burrito, bacon or sausage, scrambled eggs, onions, peppers, cheddar cheese, potato, roasted salsa, flour tortilla, mixed greens 21
- Eggs Benedict*, two poached eggs, english muffin, hollandaise, mixed greens
choice of: canadian bacon 23 | smoked salmon & tomato 26
- Huevos Rancheros, corn tortilla, 2 eggs your style, queso fresco, creme fraiche, avocado, pico de gallo, pinto beans, micro cilantro 23
- Egg White Frittata, spinach, mushroom, swiss cheese, mixed greens 22
- Bacon, Egg & Cheese Sandwich, over-medium egg, American cheese, garlic aioli, brioche bun, mixed greens 18

SALADS & BOWLS *ADD: CHICKEN 10, SHRIMP 12, SALMON 12, SKIRT STEAK 14, TOFU 9, EGG 4*

- Greek Salad, kalamata olives, heirloom tomato, cucumber, bell pepper, red onion, herbs, feta cheese 21
- Caesar Salad, romaine lettuce, cherry tomatoes, herbed croutons, parmesan cheese 19
- Avalon Cobb Salad, romaine, grilled chicken, avocado, tomato, bacon, blue cheese, egg, chives 26
- Kale Citrus Salad, mixed kale, seasonal citrus, roasted hearts of palm, purple radish, fennel, toasted nuts 21
- Grain Bowl, brown rice, quinoa, puffed amaranth, market vegetables, salsa verde 23
- Green Power Bowl, market lettuces, cucumber, avocado, edamame, crispy chickpeas, roasted broccoli, green goddess 21

BURGERS

- Viviane Burger,* signature beef patty, lettuce, tomato, cheddar, caramelized onion, special sauce, pickle, fries 25
- Impossible Burger, plant based patty, vegan cheese, alfalfa greens, heirloom tomato, impossible sauce, vegan grain bun, fries 28
- Chicken Sandwich, grilled chicken breast, applewood smoked bacon, avocado, tomato, mayo, mixed greens 24

SNACK AND SIDES

- French Fries *or* Sweet Potato Fries 12
- Berry Bowl 13
- Fruit Cup 7
- Applewood Smoked Bacon *or* Chicken Apple Sausage 11
- Skillet Potatoes 9

SWEETS

- Fresh Baked Chocolate Chip Cookie Trio 9
- Limoncello Pound Cake 12
- Dulce de Leche Cheesecake 12

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.
*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Avalon Beverly Hills adds a 4% wellness surcharge to assist in providing healthcare benefits for our colleagues.

WINE BY THE GLASS

Prosecco, Santa Marina (Italy) 17 / 68
Sparkling Cremant Rose, Bailly-Lapierre (France) 19 / 72
Chardonnay, Avalon (California) '20 17
Sauvignon Blanc, Tohu (New Zealand) '21 18 / 72
Pinot Grigio, Lagaria (Italy) '19 17 / 65
Rose, 'Terrasse du Moulinas' (France) '19 18 / 72
Pinot Noir, Talbot, Kali Hart (Monterey) '18 19 / 72
Malbec, Don Miguel Gascon (Argentina) '21 18 / 68
Cabernet Sauvignon, Avalon (California) '20 17

SPECIALTY COCKTAILS

Amaro Spritz: Bollicine, Amaro Montenegro, Cynar
prosecco, grapefruit bitters 19
Classic Martini (dirty or dry), Meili Grain Vodka
house blue cheese stuffed olives 24
Spicy Maggy, Jalapeno Infused Casa Del Sol Tequila
fresh lime juice, agave 21
Avalon Sunset, Aviation Gin, Xila Mexican Spicy Liqueur
sweet vermouth, bitters 23
Paper Plane, Bourbon Rye, Amaro Nonino, Aperol
fresh lemon juice 22
Love me or Leave me, Manly Lily Pink Gin, Indian Tonic
raspberries 20

BEER

Pilsner, Scrimshaw, Fort Bragg, CA 9
Whitbier, Stargaze Lost Coast, CA 9
Pale Ale, 'Las Palmas', Boomtown, CA 9
Blonde Ale, Healdsburg, CA 9
West Coast IPA, Pacific Magic, North Coast 9
Japanese Ale, Hitachino Nest, Japan 10
Chimay Grande Reserve, Dark Ale, Belgium 12
IPA, Offshoot Relax Hazy, CA 9
Mexican Lager, Calidad, CA 9
Dry Apple Cider, Stem, CO 9

SMOOTHIES AND JUICES

Add: vegan protein or green blend superfood 5

Berry Smoothie
strawberry, blueberry, banana, almond milk 14
Green Goodness Smoothie
celery, spinach, cucumber, apple, ginger 15
Banana Almond Smoothie
banana, cacao powder, almond butter, almond milk, protein 17
Little West Cold-Pressed Juice 13
The Quench - watermelon, jicama, strawberry, mint, lime
The Go Big - beet, kale, carrot, apple, wheatgrass, lemon, ginger
Gingersnap - fuji apple, green apple, ginger, lemon
Sunrise - coconut H2O, tumeric, orange, carrot, lemon, ginger

NON - ALCOHOLIC

'La Colombe' Drip Coffee 5
'La Colombe' Espresso, Americano 6
'La Colombe' Cappuccino, Latte 7
add vanilla or hazelnut flavor 1
Hot Tea 6
breakfast |earl grey |jasmine green |chamomile|peppermint
Still or Sparklin Bottled Water, Saratoga 10