BRUNCH



STARTERS

Guacamole, Chips & Salsa, house-made guacamole, house-made roasted salsa, corn tortilla chips 17 Viviane Mezze Plate, house-made hummus, labneh, market crudité, marinated artichoke, olives, feta cheese, pita 27

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, cheddar cheese, garlic aioli, brioche bun, mixed greens 18

SALADS 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

BURGERS AND SIGNATURES

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 Grilled Shrimp Tacos, jalapeno mango salsa, avocado, micro cilantro, chipotle aioli 26 Pan Seared Salmon*, cucumber and fennel salad, lemon vinaigrette 27

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 NY Cheesecake, mixed berry coulis 13 Chocolate cake, chocolate and hazelnut cream, hazelnut crunch 13

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 Chardonnay, Post & Beam by Far Niente (Napa Valley)'22 21/90 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

Blood Orange Lager, The Bruery, CA 9 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, cacoa 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 H20, tumeric, orange, carrot, lemon, ginger

NON-ALCOHOLIC

La Colombe Espresso, Americano 6

La Colombe Cappuccino, Latte 7

add vanilla or hazelnut flavor 1

sub oat milk or almond milk .75

La Colombe Drip Coffee 5

Tealeaves Collection 6

breakfast | imperial earl gray | calming chamommile | floral jasmine mountain berry | purely peppermint

Still or Sparkling Bottled Water 750ml 10

Fresh Juice 7

orange | grapefruit | apple | pinapple

Tealeaves Black Iced Tea or Pear Green Tea 6

Cold Beverages 6 arnold palmer | coke | diet coke | sprite