

L | BREAKFAST

SAVORY

L' BREAKFAST* 28

two eggs any style with a choice of bacon, sausage (chicken or pork) or country ham, herbed potatoes, and a choice of toast

MUSHROOM, SPINACH, & PARMESAN OMELETTE 24

herbed potatoes

HAM & CHEESE OMELETTE 24

herbed potatoes

CHARRED BROCCOLI & CHEDDAR OMELETTE 24

herbed potatoes

GRAIN BOWL 23

mixed grains, avocado, pico de gallo
add any style egg 4

EGGS BENEDICT* 28

poached eggs, ham, English muffin, herb salad

SALMON BENEDICT* 36

poached eggs, smoked salmon, English muffin, herb salad

AVOCADO TOAST* 28

poached egg, herbs, za'atar

BREAKFAST BURRITO 24

crispy potatoes, bacon, scrambled eggs, salsa verde
*applewood, turkey, or plant-based bacon available

SMOKED SALMON PLATE 27

pickled red onion, cucumber, capers, dill, cream cheese, choice of bagel

HUEVOS RANCHEROS 24

fried eggs, salsa, tostadas, queso fresco

SWEET

BREAKFAST PASTRIES 24

assortment of freshly baked pastries

MALTED WAFFLE 24

roasted apples, whipped mascarpone

CRUNCHY BRIOCHE FRENCH TOAST 26

cranberry compote, tonka bean crème anglaise

LEMON RICOTTA PANCAKES 24

preserved lemon butter, hazelnuts

YOGURT PARFAIT 16

seasonal fruit, house-made granola

STEEL-CUT IRISH OATS 16

berries, cinnamon brown butter

CHIA PUDDING 14

coconut, vanilla, hazelnut, seasonal fruit

SIDES

BACON 12

applewood, turkey, or plant-based

BEEF BACON 12

SAUSAGE 12

chicken or pork

COUNTRY HAM 12

HERBED POTATOES 10

SMOKED SALMON 14

HUMMUS AND FLATBREAD 15

ONE EGG ANY STYLE 4

ORGANIC YOGURT 8

GRANOLA AND MILK 12

FRESH BERRIES 10

SLICED AVOCADO 6/12

half/whole

L'

BREAKFAST

ORGANIC SMOOTHIES & JUICES

HIDEAWAY SMOOTHIE 15

banana, cocoa, dates, almond, vanilla

BURTON SMOOTHIE 15

strawberry, blueberry, raspberry, orange, chia seed

L' SMOOTHIE 15

cucumber, pineapple, avocado, apple, ginger, lime, spinach

PALM SMOOTHIE 15

pineapple, mango, orange, ginger, lime, spinach

LITTLE WEST CLOVER JUICE 12

kale, cucumber, celery, spinach, pear, cilantro, mint, lime

LITTLE WEST GOLD N GREENS JUICE 12

pineapple, cucumber, kale, pear, parsley, turmeric

FRESH ORANGE JUICE 12

FRESH GRAPEFRUIT JUICE 12

COFFEE & TEA

UMBRIA COFFEE 6

CAPPUCINO 8

LATTE 8

HOT TEA 8

HOT CHOCOLATE 8

L | LUNCH

TO START

WARM BREAD AND BUTTER 10

petites baguettes, Vermont butter

CAVIAR RUSSE SELECT OSETRA 175 28 g/285 50 g

potato rosti, miso tartar, pickled onion

CHILLED OYSTERS 29

half-dozen with apple cider mignonette, pickled apple

HAMACHI CRUDO 22

citrus, avocado, yuzu kosho-mint lemonade

GRILLED BLUE PRAWNS 27

zhoug, cucumber raita, black lime

FRENCH ONION SOUP 18

gruyere, puff pastry crouton

DEVILED EGGS 28

Caviar Russe osetra caviar, dill pollen, pimenton

BEEF TARTAR 22

cured egg yolk, dijon, sea beans

GRILLED CARROTS 14

carrot top pesto, almond, urfa pepper

MEZZE PLATTER 24

hummus, baba ghanoush, raw and pickled vegetables

SALADS

BABY KALE COBB 26

chicken, bacon, Point Reyes blue cheese, egg, cucumber, avocado, tomato, oregano vinaigrette

LITTLE GEM CAESAR 26

garlic breadcrumbs, miso Caesar dressing, crispy cheese

BURRATA & ROASTED BEETS 25

grilled grapes, coffee emulsion, candied nuts

ENTREES

AVOCADO TOAST* 25

shaved vegetables, herbs

ORA KING SALMON* 49

pastrami spiced lentils, sunchoke, sumac jus

GRILLED NY STRIP STEAK * 65

spigarello, pommes fondant, mustard jus

L' CHEESEBURGER* 32

cheddar, shaved lettuce, onion, remoulade

HOUSEMADE SPAGHETTI 29

maitake mushroom, delicata squash, pomegranate, parmigiano

FRIED CHICKEN SANDWICH 26

barbecue sauce, cabbage slaw, pickles

TURKEY CLUB SANDWICH 26

bacon, avocado, tomato, miso tartar, sourdough

SIDES

CRISPY BRUSSEL SPROUTS 12

pomegranate, vincotto, soft herbs

GRILLED ROMANO BEANS 12

salmoriglio, fried shallots, Manchego

FRIED CHEESE CURDS 12

dijonnaise

TRUFFLE FRIES 32

summer truffles 5 g

DESSERTS

BROWN BUTTER FINANCIER 18

apple purée, salted caramel ice cream, coconut crumb

ICE CREAM SANDWICH 18

coconut almond ice cream, chocolate cake

GREEK YOGURT PANNA COTTA 18

winter citrus, bitter orange purée, frozen yogurt

MANGO MOUSSE 18

coconut tapioca, lime zest

HOUSEMADE ICE CREAM & SORBET 6

by the scoop, daily rotating flavors

CHEESE SELECTION 24

panforte, seasonal jelly, grilled bread

L'

RENDEZVOUS HOUR

AT THE WRITER'S BAR

TO EAT

CHIPS AND GUACAMOLE 6

HUMMUS 6

summac, flatbread

DEVILED EGGS* 8

Caviar Russe osetra caviar, dill pollen, pimenton

CHILLED OYSTERS* 8

apple cider mignonette, pickled apple

CAVIAR RUSSE SELECT OSETRA* 21

potato rosti, miso tartar, pickled onion

L' CHEESEBURGER SLIDERS* 14

cheddar, shaved lettuce, onion, remoulade

TO DRINK

CRAFT BEER 8

GLASS OF WINE 14

sommelier's choice

RENDEZVOUS COCKTAIL 16

mixologist's choice



*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

L | DINNER

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petites baguettes, Vermont butter

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hummus, baba ghanoush, raw and pickled vegetables

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chicken, bacon, Point Reyes blue cheese, egg, cucumber, avocado, tomato, oregano vinaigrette

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garlic breadcrumbs, miso Caesar dressing, crispy cheese

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grilled grapes, coffee emulsion, candied nuts

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pastrami spiced lentils, sunchoke, sumac jus

GRILLED NY STRIP STEAK * 65

spigarello, pommes fondant, mustard jus

PERUVIAN STYLE MARY'S CHICKEN 38

aji verde, warm fregola salad, caulilini

HOUSEMADE SPAGHETTI 29

maitake mushroom, delicata squash, pomegranate, parmigiano

SEARED SEA SCALLOPS 56

summer truffles, celeriac, hedgehog mushrooms, endive

PAN ROASTED DUCK BREAST AND CONFIT LEG 58

spiced persimmon, black garlic spaetzle, salsify, sauce bigarade

SIDES

CRISPY BRUSSEL SPROUTS 12

pomegranate, vincotto, soft herbs

GRILLED ROMANO BEANS 12

salmoriglio, fried shallots, Manchego

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dijonnaise

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L' | COCKTAILS & BEER

SPECIALTY COCKTAILS

L'ERMITAGE MARTINI 22

Belvedere Vodka, fresh strawberries, basil, lime juice, agave nectar

BEND AND SNAP 22

Belvedere Vodka, watermelon, mint, jalapeño, lime juice, agave nectar

90210 MARGARITA 48

Lobos Extra Anejo, lime juice, agave nectar

CRAZY HORSE 22

Tanqueray Gin, arugula, lime juice, agave nectar

PAPER PLANE 2.0 22

Woodinville Bourbon, Aperol, Amaro, lemon juice, passion fruit

PINEAPPLE EXPRESS 22

rosemary-infused mezcal, Cynar, Averna, lime juice, pineapple juice

THE BRANDO 22

Zacapa Rum, lemon juice, pineapple juice, Thai coconut milk, vanilla
*created by L' bartender Tatum Barnes

ROSÉ ROYAL 22

fresh Raspberries, elderflower, sparkling rosé

TIMELESS COCKTAILS 20

BARREL-AGED NEGRONI

Tanqueray Gin, sweet vermouth, Campari

BARREL-AGED MANHATTAN

Bulleit Rye Whiskey, sweet vermouth, bitters

FRENCH BLONDE

Tanqueray Gin, Lillet Blanc, grapefruit, elderflower

MOSCOW MULE

Tito's Vodka, lime juice, Fever-Tree ginger beer

SIDECAR

Hennessy Vs, lemon juice, orange liqueur

ESPRESSO MARTINI

Belvedere Vodka, Mr. Black Coffee, espresso

BEER

HEINEKEN EUROPEAN LAGER 8

Heineken Nederland

STELLA ARTOIS PILSNER 8

Belgium

CORONA CERVECERIA MODELO 8

Mexico

LA FIN DU MONDE TRIPLE BLONDE 15

Belgium

FOGGY DAY IPA 9

North Coast California

ABITA AMBER LAGER 8

Louisiana

WEIHENSTEPHANER HEFE WEISSBIER 9

Germany

BITBURGER DRIVE NA 8

Germany

NON ALCOHOLIC BEVERAGES

COKE 6

DIET COKE 6

SPRITE 6

CLUB SODA 6

TONIC WATER 6

CAPPUCINO 8

LATTE 8

ESPRESSO 6

DRIP COFFEE 6

FRESH ORANGE JUICE 12

GRAPEFRUIT JUICE 12

L | WINE BY THE GLASS

CORAVIN BY THE GLASS

Champagne, Ruinart, Blanc Singulier 18th Edition	78/280
Red Wine, Opus One "Overture"	95/375
Red Wine, PerUs "Pont", 2020	55/200
Chardonnay, Far Niente, 2020	45/178
Late Harvest dessert wine, Dolce 2016	42/140

SPARKLING

Champagne, Veuve Clicquot Yellow Label, Brut NV	28/160
Champagne, Moet & Chandon, Brut NV	22/140
Champagne, Ruinart, Blanc de Blanc 375ml	40/82
Champagne, Ruinart, "Rose" 375ml	42/86
Crémant de Loire, Gratien & Meyer, Brut Rose NV	18/78

WHITE

Pinot Grigio, Luisa, Italy 2020	15/50
Sauvignon Blanc, Davis Bynum, Virginia's Block	18/72
Chardonnay, Domaine Vocoret, Chablis 2018	20/78
Sauvignon Blanc, Domaine des Brosses, Sancerre 2020	22/82
Chardonnay, Post & Beam by Farniente, Carneros 2022	25/65
Sauvignon Blanc, Cloudy Bay, New Zealand, 2022	22/80

ROSÉ /ORANGE

Whispering Angel, Chateau d'esclans, Provence 2019	17/72
Orange Wine, Vin D'Ambre, Bee Hunter, Anderson Valley 2019	18/78

RED

Pinot Noir, Bee Hunter, Dock Hill, Anderson Valley 2014	28/110
Syrah, Crozes-Hermitage, Delas, Les Launes 2019	22/84
Bordeaux, Petit Picoron, Sainte-Colombe 2015	20/80
Cabernet sauvignon, Newton, Napa Valley 2018	38/134
Malbec, Cuvelier Los Andes Argentina, 2016	20/78

DESSERT

Riesling, Bee Hunter, Late harvest, Anderson Valley 2014	18/74
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