

BRUNCH

Two Eggs Any Style

Hashbrowns, choice of toast \$9

Add bacon or sausage \$2

Smoked Salmon Platter

Toasted bagel, vegetables, cream cheese \$14

German Pancake

Lime, almonds, powdered sugar \$12

Market Omelette

Market vegetables, gruyere cheese \$11

Egg Sandwich

Soft scrambled eggs, tomato, avocado, cheddar \$10

add bacon or sausage \$2

Soft Scrambled Eggs

Creamed spinach, challah toast \$14

Pancake Lasagna

Pancakes , eggs, sausage, cheese, maple syrup \$12

Crab Cake Benedict

Poached eggs , chili hollandaise \$16

Stuffed French Toast

Date marmalade, maple cream cheese \$11

Meat of the Day \$16

Fish of the Day \$14

THE | ROOF
ON WILSHIRE

6317 Wilshire Blvd., Los Angeles, Ca 90048 323-852-6002

www.theroofonwilshire.com

BRUNCH

Sides

\$3

Hashbrowns

Pancakes

Bacon

Breakfast Sausage

Brunch Cocktails

\$9

Mimosa

Sparkling wine, fresh-squeezed orange juice

Unconditional Bellini

Sparkling wine with choice of raspberry, strawberry or peach puree

Our Bloody Mary

House Bloody Mary mix garnished with pickled string bean, pepperoncini, blue cheese stuffed olives and celery

Bloody Ichiban

Vodka, tomato juice, soy, sesame seeds, sesame oil, wasabi

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COCKTAILS

Champagne Daiquiri

Light rum, fresh lemon juice, blueberries

Grandest Mojito

Light & dark rum, mint, lime, sugar cane

The Castaway

Light & dark rum, cream, fresh coconut, pineapple

The Vargas Bramble

Gin, crème de cassis, fresh lemon juice, blackberries, topped with sparkling wine

The Mulberry

Raspberry vodka, orange liquor, fresh strawberries, lime juice, topped with sparkling wine

The Cue Southside

Vodka or gin, cucumber, mint, lime.

The Vallon

Irish whiskey, bitters, sugar, slice of orange rind

Bourbon Smash

Bourbon, fresh lemon juice, honey, raspberries

The Horseshoe

Rye whiskey, pimms cup, sweet vermouth, lemonade

Glamorous Glennis

Orange vodka, ginger liquor, grapefruit juice, candied ginger

Tell Her You Saw Me

Dark rum, coffee liquor, chocolate, heavy cream float

The Integral Margarita

Reposada tequila, orange liquor, fresh lemon, lime, orange juice, smoked sea salt, kosher salt.

Bloody Ichiban

Vodka, tomato juice, wasabi, soy, sesame seed \$9

Zeitgeist Bloody \$9

Vodka, our mary recipe, happiness

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DINNER

Appetizers

Wilshire Salad

greens, avocado, plums , candied nuts, goat cheese \$11

Salad of heirloom tomato

marinated anchovy, brulee burrata cheese, plums \$12

Sashimi

Albacore, radish, watermelon, green peppercorn sauce
\$14

Absinthe steamed mussels

Tomatoes, mustard, rye croutons \$12

Crispy Crab Cake

mustard-apple remoulade, salad of fennel and apple
\$15

Pasta du jour \$10

Main

Filet of Beef \$27

Crispy Skin Salmon \$16

Crispy pork belly \$14

Seared Tuna \$24

Fish of the Day 18

Roasted Half Chicken \$14

Duck Breast \$18

Caramelized Scallops \$22

SIDES \$6

Salad of arugula, parmesan, pears

Warm Potato Salad eggs , mustard, pickles

Roasted Fingerling Potatoes

Macaroni and Cheese

Fried Brussels Sprouts, bacon , sweet and sour onions

Asparagus three ways

Parisian gnocchi anchovies, grapes, capers

Cauliflower, almonds , orange

Caramelized corn, chili watermelon glaze, queso fresco

Harissa glazed carrots & eggplant

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BAR MENU

Crudite Cone

Pesto, tapenade \$7

Chopped Salad

Endive, olives, cheese, charcuterie \$8

Caramelized Onion and Frisee Tart

Olives, gruyere \$8

add fried egg \$1

Stuffed Puffs

Cheese puffs , cheese sauce, pesto, or tapenade \$6

Nori Nachos

Crispy rice crackers, tuna tartare, spicy salmon roe,
qp sauce \$14

BBQ Pork Steam Buns

Hot mustard, ginger \$7

Duck Confit Risotto Balls

Apple gorgonzola sauce \$8

Fried Calamari

Chimichurri, salsa brava \$8

“Baked Potato” Fries

Bacon bites, chive sour cream, cheddar cheese \$7

Sticky Spicy Wings

Peanuts, chili \$7

Wilshire Sliders

(3) Mini beef burgers \$8

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DESSERTS

\$9

Orange Cream Panna Cotta

Candied kumquats, dark chocolate crumble

Banana & Butter Scotch Pudding Trifle

Chantilly cream, cashew brittle

The Wilshire Sundae

Almond, coffee & vanilla ice creams, marinated cherries, meringue kisses, cashew brittle

Pineapple Rum Baba Cake

Coconut whipped cream, aromatic crumble

Chocolate Pound Cake

Peanut butter anglaise, ice cream

DIGESTIF/AFTER DINNER

Tell Her You Saw Me

Rum, coffee liquor, fresh whipped cream and chocolate
\$12

Smith Woodhouse Port, Portugal 10

2008 J. Ordonez & Co. Moscatel, "# 2 Victoria", Malaga, Spain 12

2009 Chateau Jolys, "Cuvée Jean", Jurançon, France 8

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