

IVORY

ON SUNSET

SHARED PLATES

Oysters
half dozen 24- / dozen 48-
champagne mignonette, cocktail sauce

Charcuterie and Cheese 25-
chef's choice

Crab Cake 21-
*country remoulade, pickled
red onion, arugula*

Tuna Tartare & Hamachi 18-
*garlic soy dressing, edamame, scallions,
mango, crispy rice*

Grilled Octopus 18-
*blistered shishito, pickle honshimeji,
radish, meyer lemon gel*

GRAIN & GARDEN BOWLS

Farro 14-
*shaved vegetables, diced cucumber,
goat cheese topped with lemon
parmesan vinaigrette*

Quinoa 14-
*green garbanzo beans, spring vegetables,
manchego cheese with an avocado
buttermilk dressing*

ADD:
Chicken 10-
Steak, Shrimp or Salmon 18-

BRUNCH PLATES

Two Eggs Any Style 18-
breakfast potatoes, bacon or sausage (pork or turkey), choice of toast

Classic Benedict 19-
ham, hollandaise

Veggie Benedict 17-
roasted tomato, spinach, avocado, hollandaise

Crab Cake Benedict 23-
toasted english muffin, avocado, poached egg, hollandaise

Chilaquiles And Eggs 16-
house made salsa roja, cotija, pico de gallo, avocado, Mexican crema

Breakfast Burrito 16-
*eggs, choice of bacon or sausage, crispy potatoes, cotija & jack cheese,
pico de gallo, guacamole, salsa roja*

Three Egg Omelet 22-
*made to order with choice of three items: bacon, ham, grilled chicken,
spinach, mushrooms, scallions, peppers, tomatoes, white cheddar, boursin
or cotija cheese, choice of toast*

Waffle 16-
whipped cream, strawberries, maple syrup

Buttermilk Pancakes 16-
seasonal jam, maple syrup

Lobster Scramble 24-
soft scrambled egg, red onion, boursin cheese

Chicken & Waffle 22-
house brined chicken, maple syrup

SANDWICHES

served with your choice of mixed greens, fries or fruit

Veggie Wrap 14-
kale, ranch, radish, heirloom tomato, piquillo peppers

Tuna Melt 18-
slice tomato, avocado, butter lettuce, gruyere cheese

Ivory Burger 18-
*1000 island, iceberg lettuce, beef steak tomato, aged cheddar,
fried onion, brioche bun*

House Smoked Salmon 21-
sauce grabiche, arugula, tomato, red onion, cucumber, ciabatta

Chicken 17-
bacon, avocado, swiss cheese, tomato, mayonnaise, sourdough

GREENS

add: chicken 10- / steak, shrimp or salmon 18-

Farmer's Market Baby Greens 12-
*blistered cranberries, apple cider vinaigrette shaved pecorino,
local fuji apples*

Kale Salad 17-
*red endive, radish, ricotta salata, fried chick peas,
red wine vinaigrette*

Roasted Beet 16-
frisse shropshire cheese, pomegranate, persimmon

Little Gem Caesar Salad 14-
brioche croutons, parmesan cheese, soft egg, cherry tomatoes

FLATBREADS

Mozzarella
basil, tomato
17-

Roasted Artichoke
*sun-dried tomatoes,
feta, cured olives*
21-

Calabrese
*mozzarella, kale,
calabrian chiles*
19-

ON THE SIDE

Artisanal Smoked Bacon 6-

Pork or Turkey Sausage 6-

Sliced Avocado 6-

House Made Granola *Greek yogurt or milk* 10-

Bagel *plain, onion, mixed seed, blueberry* 6-

Fresh Fruit 12-

House Baked Muffin *blueberry or banana* 5-

Oatmeal 9-

Croissant *butter or mocha* 7-

WEEKEND BRUNCH

Executive Chef **ANDREW BICE**
MONDRIAN LOS ANGELES

GROUNDWORK COFFEE & TEA SACHETS

Fresh Brewed <i>regular or decaf</i>	5-
Cappuccino, Espresso, Latte	6-
Chamomile <i>herbal</i>	6-
Jasmine Pearls <i>green</i>	6-
English Breakfast <i>assam black</i>	6-
Peppermint	6-

SMOOTHIES

Strawberry & Banana	12-
Berry Mix	12-
Pineapple & Mango	12-

COLD PRESSED JUICES BY CLOVER

The Clover <i>kale, cucumber, celery, spinach, pear, cilantro, mint, lime</i>	15-
Go Big <i>beet, kale, carrot, apple, wheatgrass, lemon, ginger</i>	15-
Sunrise <i>orange, carrot, coconut water, turmeric, lemon, ginger</i>	15-
Gingersnap <i>fuji apple, green apple, lemon, ginger</i>	15-

BREAKFAST PLATES

Brioche French Toast <i>strawberries, maple syrup</i>	16-
Buttermilk Pancakes <i>seasonal jam, maple syrup</i>	16-
Lobster Scramble <i>soft scrambled egg, red onion, boursin cheese</i>	24-
Spinach Scramble <i>red onion, fennel, goat cheese, espelette</i>	17-
Chilaquiles And Eggs <i>house made salsa roja, cotija, pico de gallo, avocado, mexican crema</i>	16-
Breakfast Burrito <i>eggs, choice of bacon or sausage, crispy potatoes, cotija & jack cheese, pico de gallo, guacamole, salsa roja</i>	16-
Two Eggs Any Style <i>breakfast potatoes and bacon or sausage (pork or turkey), choice of toast</i>	18-
Three Egg Omelette <i>made to order with choice of three items: bacon, ham, grilled chicken, spinach, mushrooms, scallions, peppers, tomatoes, white cheddar, boursin or cotija cheese, choice of toast</i>	22-
All American <i>Two Eggs any Style, Breakfast Potatoes, Choice of Toast, Bacon, Pork Sausage or Turkey Sausage, Coffee or Tea, Fresh Squeezed OJ, Grapefruit or Apple Juice</i>	29-

PASTRIES

Classic Butter Croissant	7-
Mocha Croissant	7-
Blueberry Muffin	5-
Banana Muffin	5-
Bagel <i>plain, blueberry, onion, mixed seed</i>	6-
Toast <i>white, wheat, sourdough, rye, english muffin</i>	3-

BENEDICTS

Traditional Benedict <i>ham, poached eggs, hollandaise, english muffin</i>	19-
Veggie Benedict <i>roasted tomato, spinach, avocado, poached eggs, english muffin</i>	17-
Crab Cake Benedict <i>avocado, lemon, tarragon, hollandaise</i>	23-

ON THE SIDE

Applewood Smoked Bacon	6-	/	Pork or Turkey Sausage	6-	/	Breakfast Potatoes	5-	/	Seasonal Fruit Bowl	12-
Mixed Berries	10-	/	Sliced Tomato	4-	/	House Made Granola & Greek Yogurt	10-	/	Oatmeal	9-
						Cereal	7-			

BREAKFAST

Executive Chef **ANDREW BICE**
MONDRIAN LOS ANGELES

IVORY

ON SUNSET

GROUNDWORK COFFEE & TEA SACHETS

Fresh Brewed <i>regular or decaf</i>	5-
Cappuccino, Espresso, Latte	6-
Chamomile <i>herbal</i>	6-
Jasmine Pearls <i>green</i>	6-
English Breakfast <i>assam black</i>	6-
Peppermint	6-

SMOOTHIES

Strawberry & Banana	12-
Berry Mix	12-
Pineapple & Mango	12-

COLD PRESSED JUICES BY CLOVER

The Clover <i>kale, cucumber, celery, spinach, pear, cilantro, mint, lime</i>	15-
Go Big <i>beet, kale, carrot, apple, wheatgrass, lemon, ginger</i>	15-
Sunrise <i>orange, carrot, coconut water, turmeric, lemon, ginger</i>	15-
Gingersnap <i>fuji apple, green apple, lemon, ginger</i>	15-

BEGINNINGS

Oysters <i>champagne mignonette, cocktail sauce</i>	half dozen 24- / dozen 48-
Charcuterie and Cheese <i>chef's choice</i>	25-
Hummus <i>piquillo peppers, feta cheese, nicoise olives, grilled pita bread</i>	12-
Tuna Tartare & Hamachi <i>garlic soy dressing, edamame, scallions, mango, crispy rice</i>	18-
Shrimp Cocktail <i>lemon, cocktail sauce</i>	18-
Crab Cake <i>country remoulade, arugula, pickled red onion</i>	21-
Grilled Octopus <i>blistered shishito, pickle honshimeji, radish, meyer lemon gel</i>	18-

SANDWICHES

with your choice of mixed greens, fries or fruit

Veggie Wrap <i>kale, ranch, radish, heirloom tomato, piquillo peppers</i>	14-
Tuna Melt <i>slice tomato, avocado, butter lettuce, gruyere cheese</i>	18-
Ivory Burger <i>1000 island, iceberg lettuce, beef steak tomato, aged cheddar, fried onion, brioche bun</i>	18-
House Smoked Salmon <i>sauce grabiche, arugula, tomato, red onion, cucumber, ciabatta</i>	21-
Chicken <i>bacon, avocado, swiss cheese, tomato, mayonnaise, sourdough</i>	17-

FLATBREADS

Mozzarella <i>basil, tomato</i> 17-
Roasted Artichoke <i>sun-dried tomatoes, feta, cured olives</i> 21-
Calabrese <i>mozzarella, kale, calabrian chiles</i> 19-

GREENS

ADD: Chicken 10- / Steak, Shrimp or Salmon 18-

Roasted Beet <i>frisse shropshire cheese, pomegranate, persimmon</i>	16-
Little Gem Caesar <i>gem lettuce, brioche crouton, cherry tomato, soft egg</i>	14-
Farmers Market Baby Greens <i>cranberries, fuji apples, pecorino cheese, cider vinaigrette</i>	12-
Kale Salad <i>red endive, radish, ricotta salata, fried chick peas, red wine vinaigrette</i>	17-
Tuna Nicoise Salad <i>seared tuna, green beans, peanut potatoes, tomatoes, egg, nicoise vinaigrette</i>	26-

LUNCH

Executive Chef **ANDREW BICE**
MONDRIAN LOS ANGELES

IVORY

ON SUNSET

MID-DAY BITES

3-6pm daily

Oysters

half dozen: 24- /dozen: 48-
champagne mignonette, cocktail sauce

Fries 7-

parmesan cheese

Tuna Tartare & Hamachi 18-

garlic soy dressing, edamame, scallions, mango, crispy rice

Crab Cake 21-

country remoulade, arugula, pickled peppers

Little Gem Caesar 14-

cherry tomatoes, parmesan cheese, brioche crouton

Farmer's Market Baby Greens 12-

cranberries, fuji apples, pecorino cheese, cider vinaigrette

Lobster Salad 21-

*compressed watermelon, radish, white asparagus, granola,
micro greens, heirloom tomatoes*

SUNSET WINE & BRINE

Petite Shellfish Platter

6 oysters, 6 shrimp, 6 clams, tuna tartare,
+

Bidaia, Txakolina (Bottle)

basque country, spain 2016

100-

Charcuterie & Cheese 25-

chef's choice

Avocado Toast 10-

cherry tomatoes

Chicken Sandwich 17-

bacon, avocado, swiss cheese, tomato, mayonnaise, sourdough

Calabrese Flatbread 19-

calabrese salami, mozzarella, kale, calabrian chili

IVORY

ON SUNSET

MID-DAY SIPS

3-6pm daily

SUMMER APERITIFS 14-

White Sbagliato

suze, carpano bianco vermouth, chandon sparkling wine

Americano Swizzle

*bruto americano, rosemary simple syrup, lime juice,
great divide roadie radler*

Jasmine Tea Collins

beefeater gin, lemon juice, jasmine simple syrup, club soda

Aloe Agricole Daquiri

*rhum j.m blanc 80pf, lime juice, simple syrup, aloe, egg white,
angostura bitters*

SPRITZ SELECTIONS 12-

Amaro Montenegro Spritz

montenegro, prosecco, club soda, dehydrated orange

Lillet Rose Spritz

lillet rose, chandon, club soda, fresh berries, lemon zest

Carpano Bianco Vermouth Spritz

*carpano bianco, chandon, club soda, grapefruit bitters,
dehydrated grapefruit*

Rosemary Aperol Spritz

rosemary infused aperol, prosecco, club soda, orange, rosemary

IVORY

ON SUNSET

RAW & CHILLED

Oysters

half dozen: 24- /dozen: 48-
champagne mignonette,
cocktail sauce

Tuna Tartare & Hamachi 18-
garlic soy dressing, edamame,
scallions, mango, crispy rice

Shellfish Platters

Petite Platter 65-

half dozen oysters, half dozen clams,
half dozen shrimp, half lobster

Grand Platter 95-

dozen oysters, dozen clams,
dozen shrimp, whole lobster

BEGINNINGS

Charcuterie and Cheese

chef's choice

25-

Grilled Octopus

sunchoke purée, lemon potatoes, pickled mushrooms, preserved meyer lemons, celery leaves

18-

Seared Tuna

crab ravioli, charred eggplant purée, sweet & sour, bok choy, candied ginger

18-

Mussels Menuniere

white wine, mirepoix, herbs, lemon

18-

Wild Mushroom Risotto

foraged mushrooms, micro thyme

22-

Lardo Toast

housemade truffle bread, lardo, bone marrow gremolata, onion jam

21-

GREENS

Lobster and Watermelon Salad

compressed watermelon, radish, white asparagus, granola, micro greens, heirloom tomatoes

21-

Little Gem Caesar

gem lettuce, brioche crouton, cherry tomato, soft egg

14-

Farmers Market Baby Greens

cranberries, fuji apples, pecorino cheese, cider vinaigrette

12-

Kale Salad

red endive, radish, ricotta salata, fried chick peas, red wine vinaigrette

17-

Roasted Beet

frisse, shropshire cheese, crispy shallot, pistachios, watermelon radish

16-

FROM THE GRILL

served with choice of bordelaise, béarnaise or chimichurri

8oz Filet Mignon

45-

18oz Bone-in Rib Eye 28 day dry aged

54-

18oz Bone-in New York Strip 28 day dry aged

49-

38oz Cote de Boeuf dry aged

110-

Whole Grilled Branzino european seabass, n. italy

41-

SHARED

14-

Mashed Potatoes

crème fraîche

Grilled Asparagus & Parmesan

Roasted Wild Mushrooms

fresh thyme

Roasted Cauliflower

bagna cauda, chili flake

Brussels Sprouts

saba, ricotta salata, crispy prosciutto

Spring Vegetables

peas, favas, morels, lemon, fine herbs

ENTRÉES

Alaskan Halibut

braised fennel & spanish onion, citrus fumet, crème fraîche, caviar

44-

Diver Scallops

salsify purée, brussels salad, parmesan crisp, sage brown butter

36-

Wild King Salmon

pumpnickel crusted, bacon, braised cabbage, maple mustard crème

32-

Spaghetti Pomodoro

house made pasta, stewed tomatoes, arugula, grana padano

21-

Mary's Organic Half Chicken

Mary's Chicken, truffle butter gnocchi, mushrooms, chicken jus

28-

Australian Lamb Rack

butternut squash faro risotto, trunips, lamb jus, basil

38-

Duck 3x

roasted duck breast, blueberry black rice, duck confit, foie gras

38-

DINNER

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