

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*

Ahi Tartare 18-
*apricot, avocado, breakfast radish,
white soy, shishito*

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-
frissee 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-
Ahi Tartare <i>apricot, avocado, breakfast radish, white soy, shishito</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 & Hamachi Tartare 18-

apricot, avocado, breakfast radish, white soy, shishito,

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-

*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 & Hamachi Tartare 18-

apricot, avocado,
breakfast radish, white soy,
shishito peppers

Shellfish Tower 145-

dozen oysters,
dozen little neck clams,
1/2 dozen shrimp,
mussels ceviche,
tuna tartare,
whole lobster cocktail

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

*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-

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-

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*

DINNER

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