

BRUNCH MENU

CHILLED

Guacamole, Chips, & Salsa, house-made guacamole, house-made roasted salsa, corn tortilla chips 17

Greek Yogurt Bowl, granola, burnt honey infused Greek yogurt, berries 17

Avocαdo Toαst, rustic sourdough, organic alfalfa sprouts, cherry tomatoes, pickled onion 23

Açαi Bowl, açai, chia seed, yogurt, almond butter, banana, strawberry, blueberry, granola, honey 18

Viviane Mezze Plate, house-made hummus, market crudités, marinated artichokes, olives, feta cheese, pita 27

House Guacamole & Chips 17

SALAD

Greek Salαd, kalamata olives, heirloom tomato, cucumber, bell pepper, red onion, herbs, feta cheese, red wine vinaigrette 21

Caesar Salad, romaine lettuce, cherry tomatoes, herbed croutons, Parmesan cheese, Caesar dressing

Avalon Cobb Salad, romaine, grilled chicken, avocado, tomato, bacon, blue cheese, egg, chives, balsamic vinaigrette 27

Kale Citrus Salad, mixed kale, seasonal citrus, marcona almonds 21

Add: chicken 10, shrimp 12, salmon 12, skirt steak 16, tofu 9, egg 4

GRILLED

Viviane Burger, signature beef patty, brioche bun, lettuce, tomato, cheddar, caramelized onion, special sauce, fries, and a pickle 25

Impossible Burger, plant-based patty, vegan cheese, alfalfa greens, heirloom tomato, impossible sauce, vegan grain bun, fries, and a pickle 28

Chicken Sandwich, grilled chicken breast, applewood smoked bacon, avocado, tomato, mayo, rustic sourdough, mixed greens 24

Grilled Shrimp Tαcos, jalapeño mango salsa, avocado, micro cilantro, chipotle aioli 26

Pan Seared Salmon, cucumber and fennel salad, lemon vinaigrette 27

SIGNATURES

Steel Cut Oatmeal, berries, nuts, brown sugar 17

Classic Breakfast, applewood smoked bacon or chicken apple sausage, two eggs, skillet potatoes, toast 24

Egg White Frittαtα, spinach, mushroom, swiss cheese, mixed greens 22

Smoked Salmon Platter, dill cream cheese, tomato, red onion, capers, everything bagel 24

Viviane's Eggs Benedict, two poached eggs, nova lox, tomato, Hollandaise, English muffin, mixed greens 24

Classic Eggs Benedict, two poached eggs, canadian bacon, hollandaise, english muffin, mixed greens 23

Breakfast Burrito, bacon or sausage, scrambled eggs, cheddar cheese, onions, peppers, potatoes, flour tortilla, and roasted salsa 21

Served with a choice of fruit or side salad

Huevos Rancheros, corn tortilla, two eggs your style, queso fresco, creme fraiche, avocado, pico de gallo, pinto beans, micro cilantro 23

Bacon, Egg, and Cheese Sandwich, over-medium egg, cheddar cheese, garlic aioli, and brioche bun 18

Served with a choice of fruit or skillet potatoes

Buttermilk Pancakes, berries, vanilla whipped cream, maple syrup 18

French Toast, brioche, berries, strawberry butter 19

PASTRIES

Plain Croissant 6 Almond Croissant 8 Chocolate Croissant 8 Ham & Cheese Croissant 8 Seasonal Kouign Amann 8

SIDES

Berry Bowl 11 Fruit Cup 9 French Fries or Sweet Potato Fries 12 Applewood Smoked Bacon or Chicken Apple Sausage 11 Skillet Potatoes 9

20% gratuity will be added to parties of 6 or more. Avalon Beverly Hills adds 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

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.



SPECIALTY COCKTAILS

Classic Martini (dirty or dry), Grey Goose, blue cheese stuffed olives 24

Spicy Maggy, Jalapeño Infused Casa Del Sol Tequila, lime, agave 21

Paper Plane, bourbon rye, Amaro Nonino, Aperol, lemon juice 22

Love Me or Leave Me, Manly Lily Pink Gin, tonic, raspberries 20

Viviane Mezze Plate, house-made hummus, market crudités, marinated artichokes, olives, feta cheese, pita 27

House Guacamole & Chips 17

WINE BY THE GLASS

Pinot Grigio, Lagaria (Italy) '19 17/65

Sauvignon Blanc, Tohu (New Zealand) '21 18/72

Rose, 'Terrasse du Moulinas' (France) '19 18/72

Orange Wine, Vin de Loire, (France) '22 19/72

Prosecco, Santa Marina (Italy) 17/68

Sparkling Cremant Rose, Bailly-Lapierre (France) 19/72

Chardonnay, Avalon (California) '20 17/70

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

Grenache, Destina, (Paso Robles, CA) '22 19/68

Pinot Noir, Talbot, Kali Hart (Monterey) '18 19/72

Malbec, Don Miguel Gascon (Argentina) '21 18/68

Cabernet Sauvignon, Avalon (California) '20 17/70

Cabernet, Post and Beam, (Napa Valley) '23 98

BEER AND CIDER

Pilsner, Scrimshaw, Fort Bragg, CA 9

Mexican Lager, Calidad, CA 9

Blonde Ale, Healdsburg, CA 🤈

Pale Ale, 'Las Palmas', Boomtown, CA 🤉

Yuzu Radler, The Bruery, CA 10

Japanese Ale, Hitachino Nest, Japan 10

IPA, Offshoot Relax Hazy, CA 🤈

West Coast IPA, Pacific Magic, North Coast 9

Quad Ale, Chimay Grande Reserve, Belgium 12

Dry Apple Cider, Stem, CO 9

MOCKTAILS

Cucumber Lavender Mojito, fresh mint, lavender simple syrup, cucumber, lime juice 12

Strawberry, Raspberry, and Basil Tonic, house-made strawberry raspberry shrub, fresh basil, club soda 12

Butterfly Pea Tea Limeade, color-changing butterfly pea tea and sparkling limeade 12

Grilled Shrimp Tacos, jalapeño mango salsa, avocado, micro cilantro, chipotle aioli 26

Brewchαtα, house-made vanilla and cinnamon horchata topped with espresso 14

BLENDED

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

Add: vegan protein or green blend superfood 5

LITTLE WEST COLD-PRESSED JUICE

The Go Big, beet, kale, carrot, apple, wheatgrass, lemon, ginger 13

Sunrise, coconut water, tumeric, orange, carrot, lemon, ginger 13

The Quench, watermelon, tumeric, jicama, strawberry, mint. lime 13

Gingersnap, fuji apple, green apple, ginger, lemon 13

NON-ALCOHOLIC

La Colombe Espresso, Americano 6

Lα Colombe Cαppuccino, Lαtte 7 add vanilla | hazelnut flavor shot 1 oat milk | almond milk .75

La Colombe Drip Coffee 5

La Colombe Tea 6

breakfast | imperial earl grey | calming chamomile | floral jasmine | purely peppermint

Still or Sparkling Bottled Water 750ml 10

Fresh Juice 7

orange | grapefruit | apple | pineapple

Black Iced Tea 6

Cold Beverages 6

Arnold Palmer | Coke | Diet Coke | Sprite

