

LUMIÈRE

Bienvenue à Lumière. Nous croyons que le rire et la nourriture peuvent transcender toutes les langues. Même français. Je suis allé dans un restaurant qui sert "le petit-déjeuner à tout moment" alors j'ai commandé du pain perdu pendant la Renaissance. Qu'a dit l'historien de l'art LACMA lorsqu'on l'interroge sur les peintures de paysage d'Henri Matisse.

Qu'est-ce que le mime a dit au serveur? Pourquoi les ouvriers ont-ils quitté l'usine Lumière? Ils devaient Quel est le membre plus populaire du Wu-Tang Clan en Champagne? Homme de Méthode "Ils étaient Nice."

- GREEN SMOOTHIE (VG)(DF)** 18
banana, blueberry, kale, oat milk
- PROTEIN SHAKE (V)(DF)(N)** 18
almond butter, banana, hemp seed, walnut, dates, oat milk, honey
- OVERNIGHT OATS (V)(GF)(N)** 19
steelcut oats, chia, blueberry, banana, coconut, toasted almonds with english cream, served chilled
- BIBB LETTUCE (VG)(GF)** 20
finest herbs, radish, champagne vinaigrette
add: seared salmon \$18 | hanger steak \$21
- LOBSTER CHOP** 35
mizuna & little gem, hearts of palm, avocado, sungold tomato, chorizo panko, black sesame, citrus vinaigrette
- AVOCADO TOAST (V)** 25
sourdough, avocado, lime, pickled fresno chile, jammy egg
- SMOKED SALMON** 31
fromage blanc, chive, dill, everything bagel
- BRICK TOAST (N)(V)** 29
sabayonne, banana almond crumble
- BUTTERMILK PANCAKES (V)** 29
blueberry and elderflower compote
- SHASHUKA (V)** 36
valdivia farm tomato, piquillo peppers, chino farm 63 degree egg, olive oil crostini
- EGG SCRAMBLE (V)** 29
boursin, spinach, shallot, chive, breakfast potatoes, rustic loaf toast
- BREAKFAST SANDO** 35
sesame bun, hash brown, chive omelette, ham, mayonnaise, tomato, fruit cup

FOR THE TABLE

WEST COAST OYSTERS (gf)
mignonette sauce
1/2 dozen for 30

SHRIMP COCKTAIL(gf)
cocktail sauce
22

PLATEAU(gf)
crab, oysters, prawns
72

LE GRAND SELECTION(gf)
crab, oysters, prawns, lobster
122

- STEAK & EGG** 47
prime hanger steak, chino farm egg, sauce au poivre, breakfast potatoes,
- CHICKEN FRIED STEAK** 36
sunny side up egg, prime rib eye, country gravy, pork sausage, pickled fresno peppers
- HAM & EGGS** 40
beeler farms pork chop, chino farm egg, house biscuit, tabasco jus
- CHICKEN & WAFFLE** 34
mary's chicken thigh, banana waffle, maple syrup, hot sauce
- CROQUE MADAME** 34
jambon, gruyere, sunny egg, mornay, farmer's market lettuce
- LE BURGER** 35
chino farm egg, lettuce, tomato, red onion, whole grain mustard aioli, pickles
add: nueske's bacon 4, tillamook cheddar 3
- THE AMERICAN BREAKFAST** 33
two eggs any style, bacon, breakfast potatoes, rustic loaf toast
served with choice of drip coffee, tea, or juice
- LUMIÈRE OMELETTE (GF)** 33
choose three: tomato, bacon, ham, chive, mushroom, spinach, cheese (choice of: cheddar, swiss or gruyere)
additional toppings: 3 each

#BrunchDrinking

BREAKFAST MARGARITA
Blanco Tequila, Orange Marmalade, Pink Grapefruit, Lime Agave
17

LUMIERE ULTIMATE BLOODY MARY
Sun-Dried Tomato & Savory Infused Vodka, House Mary Mix, Pickled Garni
16

CALIFORNIA MIMOSA
"POG" Local Prickly Pear, Guava, Orange, Prosecco Bubbles
15

FRENCH SPRITZ
Grey Goose Peach Basil Essence, St-Germain, Champagne Bubbles
18

- A LA CARTE**
- toast* | 7
 - breakfast potatoes (GF)* | 11
 - two eggs any style (GF)* | 14
 - nueske's bacon (GF)* | 14
 - avocado (VG)(GF)* | 9
 - market greens (VG)* | 11
 - pork sausage (GF)* | 14
 - chicken sausage (GF)* | 14

(v) - vegetarian | (vg) - vegan | (gf) - gluten-free | (n) - contains nuts | (df) - dairy-free

COCKTAILS

BREAKFAST MARGARITA

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Lime Agave17

LUMIERE ULTIMATE BLOODY MARY

Sun-Dried Tomato & Savory Infused Vodka, House Mary Mix,
Pickled Garni16

CALIFORNIA MIMOSA

“POG” Local Prickly Pear, Guava, Orange,
Prosecco Bubbles. 15

FRENCH SPRITZ

Grey Goose Peach Basil Essence, St-Germain,
Champagne Bubbles.19

LUX ESPRESSO MARTINI

Vanilla & Coffee Infused Grey Goose Vodka,
Giffard Creme De Cacao, Mr. Black Coffee Liqueur,
Fresh Pulled Espresso 18

BEER & CIDER

TRUMER Pilsner / Berkeley, CA 10

TIN CITY Cider + Rosé / Paso Robles, CA 9

MADEWEST Hazy I.P.A. / Ventura, CA 13

CHIMAY “RED” Dubbel / BE 14

STELLA “LIBERTÉ” Zero Proof / BE . 9

DRAFT 16oz

TRUMER Pilsner / Berkeley, CA 12

PERONI Pale Lager / IT 12

SAPPORO Lager / JP 12

TWO COAST Hefeweizen / Gardena, CA 12

SKYDUSTER I.P.A. / Los Angeles, CA . 13



WINES BY THE GLASS

SPARKLING

Prosecco **Martini and Rossi** | IT 16/65

Brut Rose **Chandon** | CA. 18/72

Brut Champagne **Veuve Clicquot** “Yellow Label” Reims | FR. 42/170

Brut Champagne Rosé **A. Chauvet** “Grand Rosé” Tours-sur-Marne | FR 35/140

Alcohol Free **French Bloom** “Le Blanc” | FR. 20/ 80

Alcohol Free **French Bloom** “Le Rose” | FR 22/ 88

ROSÉ

Grenache blend **Ch. D’Esclan** “Whispering Angel” Provence | FR ‘20. 24/ 96

Grenache blend **La Fete du Rose** Provence | FR ‘22 22/ 88

WHITE

Sauvignon Blanc **Lieu Dit** Santa Ynez Valley | CA ‘22 20/ 80

Sauvignon Blanc **Barton & Guestier** Sancerre, Loire | FR ‘21 20/ 80

Chablis **Domaine Vocoret & Fils** , Chablis | FR ‘22. 17/ 68

Chardonnay **La Leona de Suerte** Cienega Valley | CA ‘18. 28/112

RED

Gamay **Aliane** “Régnié” Beaujolais | FR ‘19 18/ 72

Pinot Noir **Joseph Swan** Russian River Valley | CA ‘17 25/100

Merlot **Matanzas Creek** Alexander Valley | CA ‘21 28/ 112

Cabernet Sauvignon **Daou** Paso Robles | CA ‘21. 20/ 80