



wilshire
BAR | RESTAURANT | PATIO

MENU

Please review previous pages for menu options and pricing. All private party menus can be tailored to meet your individual needs. A customized printed menu is provided for each guest. Please let us know if you would like a menu heading or a different logo in place of the Wilshire logo.

Menus are seasonal and subject to change.

BEVERAGE SERVICE

Wines	starting at: \$12 glass / \$45 bottle
Cocktails	Well \$10+ / Premium \$12+
Sparkling & Still Waters	\$5 liter / \$3 half-liter
Imported/Domestic Beer	\$7 - \$12 each
Soft Drinks	\$4.00 each
Cappuccino/Esspresso	\$5.00 each
Coffee & Tea	included in menu price

MISCELLANEOUS CHARGES

Corkage Fee (2 bottle maximum)	\$25 bottle /\$50 magnum
Valet parking	\$8.00 dinner/\$6.00 lunch & brunch with our compliments (Suite and Library only)
Large AV Screen	contracted from AV vendor
All other AV needs	available, please inquire
Security	available, please inquire
Rentals	\$5.00 per guest
Cake Cutting Fee	

HOURS OF OPERATION

Lunch	Monday – Friday	11:30am – 2:30pm
Dinner	Monday – Saturday	6:00pm – Close
Brunch	Sunday	11:00am – 3:00pm
Bar	Monday – Friday	11:30am – Close
	Saturday	5:00pm – Close

DEPOSIT/CANCELLATION

To confirm your private party reservation a non-refundable deposit is due at the signing of your contract. Visa, MasterCard, American Express, Discover, Cash and Corporate Company checks are accepted. A full refund will be given with notice of cancellation 90 days prior to the event.

GUARANTEE

Your final guest count is required 48 hours prior to your event date. The higher number of either the guaranteed or the actual attendance will be charged at the end of the event.

ADDITIONAL COSTS

- 4% Administrative Fee on Food & Beverage
- Voluntary Suggested Gratuity (TBD) on Food & Beverage
- 9.5% Sales Tax on Food & Beverage, Administrative Fee & Any Additional Charges

If the food and beverage minimum is not met, the difference will be charged as a room rental fee.



We look forward to assisting you in hosting a successful event. Please contact the events department at liz@wilshirerestaurant.com or call 310.453.2104.

LUNCH MENU

Three Course Preset Lunch Menu

Pricing begins at \$45 based on selections

For parties of 40 or more, Chef requests a Family Style Menu

Add House-Made Fontina Crusted Brioche Loaves

- \$5.00 per loaf (each serves 4 guests)

STARTERS (select up to 2 options)

chef's seasonal soup

caesar salad

chopped romaine, lemon croutons, shaved parmesan

brassica salad

kale, brussels sprouts, radicchio, fennel, radish, persimmon, pomegranate, chili, almonds, lemon vinaigrette

avocado toast

ricotta salata, picked chili, herbs

crab cake (\$5.00 supplement charge)

apple-celery root slaw, chili, herb puree

ENTREES (select up to 3 options) –

(sandwiches served with mixed greens)

8oz house ground burger

aged cheddar cheese, heirloom tomato, red onion, butter lettuce, aioli

chicken salad sandwich

avocado, red onion, bacon, tarragon aioli, ciabatta

chicken cobb salad

romaine lettuce, avocado, tomato, bacon, egg, blue cheese, balsamic vinaigrette

chef's vegetarian pasta

seasonal selection

herb marinated chicken breast

seasonal vegetables, fingerling potatoes
(\$10.00 supplement charge)

lobster cobb (\$15.00 supplement charge)

blue cheese, avocado, egg, onion, balsamic vinaigrette

branzino filet

lentils, current, confit tomato
(\$20.00 supplement charge)

8oz new york strip steak frites (\$20.00 supplement charge)

kennebec french fries

DESSERT (select up to 2 options)

sticky toffee pudding

crème fraîche ice cream

flourless chocolate cake

chocolate sauce, nutella cream

mixed berries

vanilla panna cotta, aged balsamic

DINNER MENU SELECTIONS

*Three Course Preset Dinner Menu
Pricing begins at \$65.00 based on selections
For parties of 40 or more, Chef requests a Family Style Menu*

Add House-Made Fontina Crusted Brioche Loaves
- \$5.00 per loaf (each serves 4 guests)

STARTERS (select up to 2 options)

chef's seasonal soup

brassica salad
kale, brussels sprouts, radicchio, fennel, radish,
persimmon, pomegranate, chili, almonds, lemon vinaigrette

caesar salad
chopped romaine, lemon croutons, shaved parmesan

sea bass crudo
grapefruit, avocado, kalamata olive,
nasturtium leaf, citrus vinaigrette

chef's seasonal market salad

eggplant tomato caponata
burrata, basil, grilled bread

crab cake (\$5.00 supplement charge)
apple-celery root slaw, chili, herb puree

steak tartare (\$5.00 supplement charge)
capers, preserved lemon, herbs, mustard, garlic, toast

ENTREES (select up to 3 options)

chef's seasonal vegetarian market pasta

line caught black cod
butternut squash risotto, spaghetti squash,
pepita seeds, sage, brown butter, broth

branzino filet
lentils, currant, confit tomato

herb marinated chicken breast
seasonal vegetables, fingerling potatoes

'pork & beans' (\$10 supplement charge)
braised fennel, blistered cherry tomatoes, shelling bean ragu

scallops (\$10 supplement charge)
corn succotash, snap pea, fava bean, wild mushroom

red wine braised short rib (\$10 supplement charge)
vegetable ragu, brown-butter carrot mash, herb salad

petite filet
6oz, seasonal market garnish, bordelaise sauce
(\$20 supplement charge)

colorado rack of lamb
market vegetable, bordelaise
(\$30 supplement charge)

DESSERT (select up to 2 options)

sticky toffee pudding
crème fraîche ice cream

flourless chocolate cake
chocolate sauce, nutella cream

mixed berries
vanilla panna cotta, aged balsamic

STATIONED HORS D'OEUVRES

- Buttermilk Fried Chicken Sliders with Slaw, Honey Glaze
\$45 – priced per dozen
- Kobe Beef Sliders with Bacon-Onion Jam, Cheddar, Aioli
\$60 – priced per dozen
- Mini Lobster Rolls with Crispy Celery, Red Onions, Lemon Aioli
\$66 – priced per dozen
- Grilled Herb-Marinaded Lamb Lollipops with Tzatziki Sauce
\$72 – priced per dozen
- Oysters on the Half Shell with Pink Peppercorn Mignonette
Market Price – priced per dozen
- Assorted Charcuterie with Cornichons, Olives,
Whole Grain Mustard, Garlic Rubbed Toast
\$18 – priced per serving
- California Artisan & Farmstead Cheeses with Rustic Breads
\$15 – priced per serving
- Seasonal Market Vegetarian Pasta
\$12 – priced per serving
- Seasonal Salad or Caesar Salad
\$9 – priced per serving
- Truffled Potato Chips with Parmesan & Sea Salt
\$3 – priced per serving
- Market Vegetable Crudités with Aioli & Hummus
\$4 – priced per serving
- Chef's Seasonal Selection of Pizzas
\$16 – price per pizza (6 slices each)

TRAY PASSED HORS D'OEUVRES

- Kennebec French Fries in Paper Cones
\$24 – priced per dozen
- Burrata, Cherry Tomato Jam & Walnut-Pesto on Crostini
\$27 – priced per dozen
- Eggplant Tomato Caponata with Burrata and Basil on Crostini
\$30 – priced per dozen
- Squash Blossoms with Ricotta Cheese & Truffle Honey
\$30 – priced per dozen
- Butternut Squash Quiche with Sage,
Pumpkin Seeds, Brown Butter
\$35 – per dozen
- Sweet Potato Croquettes with Chile-Coconut Sauce
\$35 – per dozen
- Avocado Toast with Ricotta Salata, Picked Chili, Herbs
\$35 – priced per dozen
- Truffle Arancini with Tomato Sauce, Parmesan, Basil
\$36 – priced per dozen
- Ceviche on Tostones with Avocado Puree
\$38 – priced per dozen
- Mini Crab Cake with Basil Aioli
\$40 – priced per dozen
- Tuna Poke with Avocado, Scallion, Lemon, Herbs on Root Chip
\$42 – priced per dozen
- Steak Tartare with Capers, Preserved Lemon on Potato Chip
\$44 – priced per dozen
- Lobster Tarragon Salad with Pancetta, Herb Salad on Toast
\$46 – priced per dozen

TRAY PASSED AND STATIONED DESSERTS

- Assorted House Baked Cookies \$24 – priced per dozen
- Lemon Bars \$32 – priced per dozen
- Homemade Brownies \$32 – priced per dozen



PRIVATE DINING BRUNCH MENU

*Menu Pricing \$38.00 per guest - add Dessert Course for \$8.00 per guest
(pricing does not include tax or service)*

Regular decaf/coffee and ice/hot tea included in menu pricing

Unlimited Mimosas available at \$18.00 per guest for 90 minute segments

For parties of 40 or more Chef requests a family style menu

STARTERS (select up to 2 options)

chef's seasonal soup

caesar salad

chopped romaine, lemon croutons, shaved parmesan

kale salad

brussels sprouts, radicchio, fennel, radish, peach, chili, almonds, lemon vinaigrette

chef's seasonal salad

market selection

-or-

selection of pastries for the entire party

ENTREES (select up to 3 options) – (sandwiches served with mixed greens)

house-made brioche french toast

maple syrup, berries, whipped cream

frittata

spinach, mushroom, bacon, caramelized onions, mixed greens, toast

eggs benedict

two poached eggs, english muffin, hollandaise, mixed greens

chicken cobb salad

romaine lettuce, avocado, tomato, bacon, egg, blue cheese, balsamic vinaigrette

chicken salad sandwich

avocado, red onion, bacon, tarragon aioli, ciabatta

buttermilk fried chicken & waffle

honey butter, maple syrup

8oz house ground burger

aged cheddar cheese, heirloom tomato, red onion, butter lettuce, aioli

DESSERTS (select up to 2 options) - \$8.00 per guest

sticky toffee pudding

crème fraîche ice cream

flourless chocolate cake

chocolate sauce, nutella cream

mixed berries

vanilla panna cotta, aged balsamic