



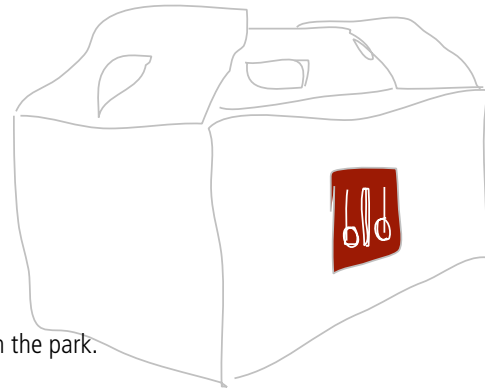
B O X E S

Enjoy the food you love at BLD beyond BLD.

Perfect for an evening at the Hollywood Bowl, a day at the beach or a picnic in the park.

Please call 323 930 9744 to order.

BLD Box orders must be placed at least 6 hours in advance and may be picked up between 9:00 am and 6:00 pm daily.



MENU

SOMETHING for EVERYONE

CHEESE & CHARCUTERIE PLATES with baguette and raisin walnut bread (1 ounce portions of each cheese and meat)

SPANISH PLATE with manchego, idiazábal, chorizo and Serrano ham [26]

FRENCH CHEESE PLATE with raclette, fourme d'ambert and ossau iraty [26]

CALIFORNIA CHEESE PLATE with Humboldt fog, truffle tremor and midnight moon [24]

FRA'MANI CHARCUTERIE PLATE with salamette piccante, sopressatta, gentile [16]

WHITE BEAN DIP with baguette [8]

MIXED OLIVES [8]

TAD'S NUTS (spiced marcona almonds) [9]

HOUSE MADE PICKLES [2]

SALADS

CLASSIC CAESAR SALAD with spanish white anchovies, parmigiano reggiano [15]

with GRILLED CHICKEN BREAST [19], with GRILLED FLATIRON STEAK [20], with GRILLED SHRIMP [22]

BUTTER LETTUCE SALAD with buttermilk blue cheese, cherry tomatoes, fines herbes, smoked bacon [16]

FRESH VEGETABLE SALAD with edamame, fresh corn, jicama, haricots verts, red bell peppers, avocado, toasted cashews, hemp seeds, daikon sprouts, ginger vinaigrette [15]

GRILLED FLATIRON STEAK SALAD with mizzuna, country croutons, potatoes confit, smoked paprika vinaigrette [18]

TUNA NICOISE SALAD with albacore tuna, fingerling potatoes, haricots verts, spanish white anchovies, fried capers, egg, red wine dijon vinaigrette [17]

SANDWICHES

GRILLED CHICKEN SANDWICH with bacon, butter lettuce, avocado, tomato garlic aioli, sourdough bread, house made pickles, french fries or salad [16]

HOUSE MADE TUNA SALAD SANDWICH with roasted garlic aioli, mixed greens, sourdough bread [14]

ROAST BEEF SANDWICH with fresh horseradish [16]

HEIRLOOM TOMATO, BASIL AND MOZZARELLA SANDWICH [14]

ENTREES

HALF ORGANIC CHICKEN with sherry shallot sauce [15]

GRILLED RIB EYE STEAK with smoked tomato ketchup [24]

GRILLED SALMON with basil pesto [18]

GRILLED ACHIOTE MARINATED SHRIMP [23]

HEMP SEED CRUSTED TOFU with miso rice wine vinaigrette [13]

SIDES (1 pint each)

LENTIL SALAD with olives, golden raisins, parsley [10]

QUINOA SALAD with cucumber, french feta cheese [10]

PASTA SALAD with white balsamic marinated tomatoes, parmesan cheese, basil [8]

EGGLESS EGG SALAD with tofu, celery red onion [9]

POTATO SALAD roasted Yukon gold potatoes, aioli, dijon mustard, fines herbes [7]

ROASTED FINGERLING POTATOES [7]

SLICED HEIRLOOM TOMATOES with fresh mozzarella, basil, balsamic [12]

GRILLED ASPARAGUS with tomato fondue [12]

DESSERT

HOUSE MADE CHOCOLATE CHIP COOKIES [1.50 each], HOUSE MADE BROWNIES [3.5], YELLOW CAKE [6], FARMERS MARKET FRUIT TART [7], PEANUT BUTTER CHOCOLATE TART [6], LEMON BARS [3.5]

BEVERAGES

IZZE SODA: apple, grapefruit, Clementine, blackberry, pomegranate [4],

DRY SODA: lavender, lemongrass, kumquat, rhubarb [5],

HANK'S GOURMET ROOT BEER [3.5],

SAN PELLEGRINO: limonata, arranciata [4],

SAN PELLEGRINO MINERAL WATER: small [4], large [6], PANNA FLAT WATER: small [4], large [6]