



THE CHAMPAGNER

Welcome to The Champagner, Baldamar's singular Saturday brunch experience. Enjoy our multi-course menu and toast to limitless champagne, Mimosas, and more. You have two hours to indulge and last call for food and alcohol is 15 minutes prior to your seating end time. As a reminder, we ask that you finish each course before ordering the next; otherwise limited to three courses.

It's a good thing Sundays are a day of rest, 'cause you're gonna need it.

COCKTAILS

14 Karrot Queen | Hendricks Gin, tamarind, carrot, pineapple, orange, egg white

Carajillo | Espresso, Licor 43, cinnamon

Espresso Martini | Kahula, cacao, vanilla vodka, Fernet Branca, Frangelico, Averna Amaro

Nueske's Old Fashioned | Bacon washed Woodinville, maple syrup, piloncilo, black walnut bitters, chocolate bitters

Basic B Bloody | Tito's Vodka, house bloody mix, olives, celery, lime

OPULENCE BY THE GLASS

Beau Joie Brut | France

Medici Ermete Lambrusco | Italy

Whitehaven Sauv Blanc | New Zealand

Batroun Mountains Rose & Red Blend | Lebanon

The Champagne of Beer | Miller High Life ponies

ZERO PROOF

-Handcrafted non-alcoholic cocktails-

Pineapple Express | pineapple shrub, lime juice, coconut cream

N.A.O.F | zero proof old fashioned, Lyres Malt N/A Whiskey

Libre Spritz | Lyres Rosso, rhubarb, N/A brut, orange

Strawberry Blonde | rhubarb, lemon, strawberry

Paella Croquette | Aleppo pepper aioli, frisee, EVOO, cilantro, lobster, shrimp, chicken, lime, green onion

Scotch Egg* | stone ground dijonnaise, mixed greens, Thai sauce

Crab Cake | Celery, egg, bread crumb, Dijon rémoulade

Saffron Calamari | saffron aioli, mixed greens, lemongrass, fish sauce, garlic, EVOO

Lobster Bisque Shooter | fresh pulled lobster, onion, celery, sweet vermouth, thyme, cayenne pepper, chives **GF**

Okonomiyaki Pancake | pork belly, bonito flakes, bean sprouts, Kewpie mayo, green onion

Cucumber Salad | cherry tomato, red onion, dill yogurt, radish **GF**

Tomato Carpaccio | pistachio, burrata, corn, herbed oil, balsamic reduction **GF**



Salmon Toast*

whole grain bread, capers, poached egg

Creme Brulee French Toast

walnuts, whipped cream, bacon bourbon maple syrup

Shakshouka*

Cumin, tomato, garlic, cilantro, egg, peppers and onion

King Crab Bennie*

hollandaise, poached egg, english muffin, tomato, avocado

Morning in Brussels*

Nueske's bacon, poached egg, herbed potato, fresnos, red onion, sweet soy+lemongrass glaze **GF**

Croque Monsieur

pork belly, baguette, Mornay sauce, gruyere, parsley, clarified butter

French Dipped Slider

horseradish cream, haystack onions, shaved prime rib, au jus-dipped slider bun

Pappardelle Pomodoro

zucchini, squash, red wine, grana padano

Aglione Olio

seared scallop, garlic, cracked red pepper, grana padano, white wine

Peach Curry Lamb Chop

coconut milk, yellow curry, onion, garlic, heavy cream, Jasmine rice, pickled Fresno peppers, peaches **GF**

Steak & Eggs

coffee rubbed spinalis, chili crisp chimichurri, grana padano, sunny side up egg, baguette



DESSERTS

Profiterole

Puffpastry, chocolate mousse

Berries & Cream

strawberry+champagne coulis, whipped cream, granola

Tres Leches

vanilla, strawberry slices, whipped cream

Sticky Toffee Pudding

pudding cake, whipped cream

Macaron Flight

rotating flavors, chocolate sauce

To maintain the integrity of all of our dishes & beverages, substitutions are politely declined.

*Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness



EXCEPTIONAL ADDITIONS

– 100% USDA PRIME CERTIFIED BEEF –

These steaks are all Prime, all the time. Custom aged, hand-selected, custom trimmed.

- Prime Rib Eye* GF..... 18oz 65
- Prime Filet Mignon* GF..... 12 oz 72
- Prime New York Strip* GF..... 14oz 65
- Fellers Wagyu-Select Steak* GF MP

– ADD SOME BLING –

blue cheese+fried onions 6 | crab, asparagus, béarnaise 17 | seared scallops 18 | 1/2 lb crab legs 70

– SPECIALTY SEAFOOD –

Whiskey Smith Scallops

Nueske's bacon, apple relish, fresno pepper

24

Miso Marinated Sea Bass*

shaved asparagus, mixed greens, yuzu dressing

42



COCKTAILS

Sour Heart

Keeper's Heart Whiskey, aquavit, apple brown sugar simple

16

Black + White Manhattan

Angels Envy, Averna Amaro, Cynar Amaro coffee wash

16

Hey Jealousy

Far North Hibiscus, Tattersall Grapefruit crema, St. Germain, lime

16

Floradora

Ford's Gin, sherry, raspberry, ginger beer, lemon

15

Silk Road

Bombay Dry Gin, Pairidaeza banana, turmeric, curry, ginger

17

It's A Done Dill

Tattersall Bootlegger, dill, mint, cucumber, charged water

15

TOO MUCH OF ANYTHING IS BAD,
BUT TOO MUCH CHAMPAGNE IS JUST RIGHT.

– ADDED OPULENCE BY THE GLASS –

Dollarhide Estate | 2022 Sauv Blanc, Napa Valley 26

Daou Reserve | 2021 Cabernet, Paso Robles 25

Paraduxx | 2019 Bordeaux Blend, Napa Valley 28

Justin Isosceles | 2018 Cabernet Blend, Paso Robles, California 28

Our Lady of Guadalupe | 2021 Santa Rita Hills 30

Penfolds 389 | 2020 Cabernet/Shiraz Blend, Barossa Valley, AU 26

Veuve Clicquot | Brut, France 26/130

Gaja Promis | 2020 Super Tuscan, Italy 35

To maintain the integrity of all of our dishes & beverages, substitutions are politely declined.

**Consuming raw or undercooked animal foods can lead to an increased risk of foodborne illness*