



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

A.M. Aviation* | *Far North Hibiscus Gin, Blackberry Tea, Lemon, Dashfire Creme de Mure, Maraschino, 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*

Terre dei Buth Frizzante Sparkling Rose | *Italy*

Mimosa | *Brut, fresh orange juice, pineapple or grapefruit*

Bonterra Chardonnay | *California*

Bonterra Rose | *California*

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*

Sous Vide Smoked Pork Belly | *maple sweet potato puree, bourbon -soaked cherries, maple balsamic+bacon fat drizzle GF*

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*

Clam Chowder | *smoked bacon, onion, potato, heavy cream, thyme, bay leaf, parsley*

Italian Chop Salad | *Italian vinaigrette, pepperoni, salami, tomato, red onion, pepperoncini, parmesan, croutons*

Tuna Risotto* | *Seared sesame tuna, mushroom risotto*

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

Sea Bass Hash*

herbed potato, bacon fat, poached egg, red onion, zucchini, squash, poached egg, smoked sea bass GF

French Dipped Slider

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

Pappardelle Pomodoro

zucchini, squash, red wine, grana padano

Aglie e Olio

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

London Broil

marinated flank steak, potato puree, haystack onions, London broil sauce

Steak & Eggs

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

DESSERTS

Profiterole

Puff pastry, chocolate mousse

Berries & Cream

blackberry, strawberry, raspberry, blueberry, mint, whipped cream GF

Banana Fosters Cheesecake

whipped cream, Nilla Wafer crust

50 Shades of Chocolate

dark chocolate Kahlua cake, chocolate ganache

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**

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