



8225 Beverly Boulevard • Los Angeles, CA 90048 • (323) 655-6566
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Crab Devilled Eggs	10
Black Mussels, ong choy, lobster béarnaise, fennel salt	14
Half Dozen Oysters on the half shell, black pepper ponzu	16
Fried Ipswich Clams, cocktail sauce and roasted garlic tartar sauce	17
Lobster Cocktail, lemongrass, ginger	18
Crab Louie, avocado, white asparagus	18
Braised Pork Belly, calvados, apple, roasted turnips	14
Iceberg Wedge, blue cheese dressing	12
Butter Lettuce Salad, breakfast radishes, parmesan, lemon garlic vinaigrette	11
Fall Apple Celery Salad, wild arugula, marcona almonds, reggiano	13
Roasted Golden Beets, pencil asparagus, Truffle Tremor, roasted almond vinaigrette	14
Asian Pear, Belgian endive, Humboldt Fog	14
Little Gem Caesar, buttered croutons	12
Lemongrass Chicken, kaffir lime leaf (Jidori Farm)	21
Scottish Salmon	Market
Char Siu Pork Chop (Devil's Gulch Farm, Sonoma)	28
Bistro Steak (9 ounces, sliced)	26
Prime Skirt Steak (10 ounces, sliced)	28
Prime Rib-eye (14 ounces)	35
Prime Filet of Beef (10 ounces)	42
Prime Kansas City Steak (16 ounces, 28 days dry aged)	40
Chopped Sirloin, fried egg, green peppercorn sauce	21
Coq au Vin, red wine, applewood smoked bacon, pearl onions, crimini	21
Lamb Shank, star anise, coriander, garlic	25
Jar's Signature Pot Roast, carrots, caramelized onions	29
For Your Beef Or Fish	
Béarnaise, Lobster Béarnaise, Tamarind, Green Peppercorn, Creamy Horseradish, Lemon Caperberry Relish with Extra Virgin Olive Oil, Spicy Mustard and Thyme Butter	
French fries, garlic, parsley	7
Sautéed pea tendrils, garlic	8
Applesauce	7
Mashed potatoes	8
Duck fried rice	9
Water spinach, garlic, red chilies	8
Japanese purple yams, crème fraîche, chives	10
Creamed spinach	8
Creamed corn	8
Kabocha squash, leeks, sage	10
Braised brussels sprouts	8



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Desserts

Jar's Signature Chocolate Pudding	10
Butterscotch Pudding, salted caramel	10
Banana Cream Pie, caramel sauce	10
Stone Fruit Crisp, vanilla ice cream	10
Ice Cream Sundae, chocolate and caramel sauces, toasted almonds	10
Ice Cream, assorted flavors	7
Sorbet, assorted flavors	7
Coffee, Espresso & Tea: Silverback Coffee of Rwanda	

Pastry Chef - Sandra Bustamante

Dessert Wines

Kent Rasmussen, Late Harvest Gewurtztraminer, Sonoma
 NV Yalumba, 'Museum Reserve', Muscat, South Australia
 Chateau La Grave, Sauternes
 John Anthony, Late Harvest Sauvignon Blanc, Napa
 Raymond-Lafon, Sauternes ("baby Yquem")
 Caprai Passito, Sangrantino di Montefalco, Umbria
 Dolce, Napa Valley Late Harvest
 Mr. K "The Noble Man" Vin de Paille (R.Parker 94 pts.)
 Araujo Estate Napa Valley

Port

Graham's Six Grapes
 Fonseca Bin No. 27
 Fonseca 10 year Tawny
 Taylor Fladgate 20 year Tawny
 Graham's 30 year Tawny
 Smith Woodhouse

Armagnac

De Montal
 Francis Darroze Réserve

Cognac

Remy Martin VSOP
 Hennessy VSOP
 Hine Rare & Delicate
 Delamain (1er Cru)
 Remy Martin XO
 Hennessy 'Paradis'
 Maisson Surrenne

Grappa

Grappas di Marolo
 Marolo, Brunello
 Marolo, Moscato
 Marolo, Chamomile e Grappa
 Flight of all 3 Marolo Grappas (1 oz.)



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Sunday Brunch - Every Sunday 10:00am until 2:00pm

Oven Baked Eggs with cream, Caciotta truffle cheese, sourdough toast	13
Corn Pancakes, strawberries, maple syrup	12
Green Chilaquiles, roasted pork, crème fraiche, parmesan	12
Spinach and Gruyere Omelet	13
Pot Roast Hash	14
Lobster Benedict, two poached eggs, char sui pork, pea tendrils, lobster béarnaise	16
Smoked Mozzarella, toasted brioche, two fried eggs, harissa	12
Brioche French Toast, roasted bananas	12
Steak and Eggs (8 oz Prime Rib-Eye)	24
Chopped Sirloin, fried egg, green peppercorn sauce	17
Burrata Sandwich, arugula, romesco, French batard	13
Char Siu Pork Sandwich, with pickled carrots, cucumber, pea sprouts, aioli, on toasted pan de mie	16
Jar Burger, roasted balsamic red onion, watercress, aioli and Jar fries	16
Oven Roasted Turkey Sandwich, bacon, avocado, lettuce, tomato with homemade pickles and Jar fries	17
Jar Chopped Salad, chicken, parma ham, fennel, onion, green olive, cabbage, feta (1/2 order available)	13,7

A la Carte

Egg whites only, add three dollars

Two eggs, any style	6
Home fries	5
Char Sui pork	6
Applewood smoked bacon	6
Sautéed spinach	6
Fresh fruit	9
Toast, English Muffin, or Bagel	3

Egg whites only, add three dollars

Chefs - Suzanne Tracht and Preech Narkthong

All main courses served a la carte ... 20% gratuity for parties of or more

Menu items and prices subject to change without notice