



# OPENAIRE

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THANK YOU FOR YOUR INQUIRY WITH OPENAIRE

## PROTECTING YOUR DINING EXPERIENCE

For Openaire, reservations of groups 10 or more require that submission of a prix fixe menu selection and credit card authorization form be completed as availability is limited. We require that completion of the menu choices along with any allergies are submitted no later than 72 hours in advance of your reservation date. please note that our menus are seasonally updated and subject to seasonal changes. cardholder agrees to pay an administration fee of 5% to arrange said reservation

## RESERVATION CHECK-IN

As a courtesy, Openaire holds your reservation for 15-minutes beyond your scheduled time. ALL guests must arrive within 15 minutes of their reservation or forfeit their table

## SEATING

Guests are to be seated inside of our greenhouse or outdoors in our garden

## DESSERT / CORKAGE FEE POLICY

Currently, our dessert fee is \$6.50 per person and our corkage fee is \$35

## SPLITTING CHECKS

Please bring the credit card that you are confirming your reservations with the date of your reservation. For final payment on the day of your event, we do ask that no more than two cards are used to pay the final balance

## PARKING

We ask our guests to be aware of traffic but offer a grace-period of fifteen minutes. Should you have trouble parking, The Line Hotel offers valet service of \$12 with validation, and an additional \$5 for every hour exceeding the first two hours

## CANCELATION POLICY

If you need to cancel, we do ask that you let us know 24 hours ahead of time. Your final guest count must be submitted 24 hours ahead of time. If you do cancel after the 24-hour window we do charge a fee of \$50 per person on your guest count.

It is the responsibility of the person making the reservation to inform other guests of this disclaimer.

Thank you for your patronage.



# OPENAIRE

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## CREDIT CARD AUTHORIZATION FORM

NAME: (AS APPEARS ON CARD) \_\_\_\_\_

CREDIT CARD:      VISA \_\_\_\_\_ AMEX \_\_\_\_\_ MASTERCARD \_\_\_\_\_

CREDIT CARD NUMBER: \_\_\_\_\_

EXPIRATION DATE: \_\_\_\_\_ CVC: \_\_\_\_\_

STREET ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

CELL PHONE NUMBER: FAX: \_\_\_\_\_

EMAIL: \_\_\_\_\_

DATE OF RESERVATION: \_\_\_\_\_ TIME OF RESERVATION: \_\_\_\_\_

RESERVATION NAME: \_\_\_\_\_

# OF GUESTS: \_\_\_\_\_

BY SIGNING THIS FORM, I HEREBY AUTHORIZE OPENAIRE'S RESTAURANT TO CHARGE THIS CREDIT CARD

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

PLEASE PRINT NAME: \_\_\_\_\_

\*RESERVATIONS CANCELED LESS THAN 24 HOURS PRIOR TO THE RESERVATION TIME WILL BE CHARGED \$50 PER PERSON.

TEL: 213.381.7411



# OPENAIRE

## PRIX FIXE BRUNCH MENU

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### FAMILY STYLE | \$60 PP

#### FRESH START

CHOOSE 2 - ADD 3RD STARTER + \$10PP

AVOCADO TOAST, CILANTRO, RADISH, LIME, CRUNCHY SEEDS, SPROUTS

+ SMOKED SALMON \$6PP

AHI TUNA TARTARE, AVOCADO, CUCUMBER, YUZU VINAIGRETTE

+ \$4PP SUPPLEMENT

SMOKED SALMON PLATE, EVERYTHING BAGEL, LEMON DILL CREAM CHEESE

WARM BAKED CINNAMON ROLL, LEMON CREAM CHEESE FROSTING

COCONUT-CHIA PUDDING, SEASONAL BERRIES, HOUSE GRANOLA

FRESHLY CUT CALIFORNIA FRUIT PLATE

#### ORGANIC EGGS & MAINS

CHOOSE 3 - ADD 4TH ENTREE +\$10PP

LINE BREAKFAST, 2 EGGS, PANCAKES, WITH BACON OR CHICKEN APPLE SAUSAGE

+ BACON & SAUSAGE \$8PP

CORNFLAKE CRUSTED FRENCH TOAST, CARAMELIZED BANANA, MINT

HUEVOS RANCHEROS, 2 EGGS, QUESADILLA, BLACK BEANS, MOLCAJETE & TOMATILLO SALSA

SOFT OMELET, WILD MUSHROOM RAGOUT, FONTINA CHEESE

CHILAQUILES, 2 EGGS OVER MEDIUM, MOLCAJETE SALSA, JACK CHEESE, AVOCADO

+ LOBSTER \$8PP

HIBACHI GRILLED STEAK AND 2 EGGS OVER MEDIUM, KIMCHI FRIED RICE

+ \$8PP SUPPLEMENT

+ \$18 PER LOBSTER TAIL

EGGS BENEDICT, TOASTED ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE WITH

GRIDDLED HAM, SMOKED SALMON, SPINACH & TOMATO, OR CRAB \$10PP

+ \$5PP SUPPLEMENT

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\$60PP + 25% SERVICE FEE + 9.5 % TAX PER PERSON

CHEF PARTNER JOSIAH CITRIN

MENU SUBJECT TO CHANGE

\*ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# OPENAIRE

## PRIX FIXE LUNCH MENU

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### FAMILY STYLE | \$50 PP

#### FRESH START

CHOOSE 2

ADD 3RD STARTER + \$10PP

AHI TUNA TARTARE, AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE,  
SWEET POTATO CHIPS

+ \$4PP (SUPPLEMENT)

CUCUMBER SALAD, YUZU, SOFT HERB, RED ONION, LEMON, HARISSA  
HEIRLOOM TOMATO SALAD, STONEFRUIT, BASIL PUREE, YUZU VINAIGRETTE,  
CRISPY SHALLOTS, BRIOCHE CROUTONS

COCONUT-CHIA PUDDING, SEASONAL BERRIES, HOUSE GRANOLA  
TUSCAN KALE SALAD, PICKLED BUTTERNUT SQUASH, POMEGRANATE ARILS,  
HEARTS OF PALM, PEAR, CRISPY QUINOA,

GOAT CHEESE LABNE, CAPER-GOLDEN RAISIN VINAIGRETTE

+ CHICKEN OR SALMON \$6PP

#### SANDWICHES

CHOOSE 3

SEARED PORTOBELLO MUSHROOM, GOAT CHEESE, PICKLED RED ONION, PEPPERS, HERB AIOLI, HOAGIE ROLL  
CHEESEBURGER, WHITE AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES, BURGER SAUCE, BRIOCHE BUN  
VEGGIE BURGER, QUINOA, CHICKPEAS, MUSHROOMS, BEET, RADISH, LETTUCE, TOMATO, BRIOCHE BUN  
ITALIAN SANDWICH, SALAMI, HAM, PROVOLONE CHEESE, GIARDINIERA, HERB AIOLI, HOAGIE ROLL  
ROASTED CHICKEN SANDWICH, FONTINA CHEESE, HEIRLOOM TOMATO, BASIL AIOLI, CIABATTA BREAD

#### SIDES

CHOOSE 2

PICKLES VEGETABLES

MIXED GREEN SALAD

FRIES

POTATO SALAD

#### BOWLS

CHOOSE 2

\$10PP SUPPLEMENT

SELECT GRAIN : QUINOA, BROWN RICE, OR SUKIYAKI RICE

SELECT PROTEIN : SALMON, CHICKEN, GALBI BEEF, OR SEARED TOFU

THE OA, EDAMAME, ASPARAGUS, PICKLED RED ONION, CRISPY RICE NOODLES

EAST LA, BLACK BEAN, PICO DE GALLO, GUACAMOLE, MOLCAJETE SAUCE

CURRY, BELUGA LENTILS, ROASTED CARROT, CHERRY TOMATOES

SPRING, ROASTED BEETS & MUSHROOMS, CHICKPEAS, BROCCOLINI

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\$50PP + 25% SERVICE FEE + 9.5 % TAX PER PERSON

CHEF PARTNER JOSIAH CITRIN

MENU SUBJECT TO CHANGE

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# OPENAIRE

## PRIX FIXE DINNER MENU

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### FAMILY STYLE | \$88 PP

#### STARTER & VEGGIE

CHOOSE 3

RICOTTA FRITTERS, WHIPPED RICOTTA CHEESE, LEMON ZEST, SAFFRON HONEY  
WARM SPRING VEGETABLES, NANTS CARROTS, ENGLISH PEAS, ASPARAGUS, WALNUT  
MUHAMMARA, PARSLEY, LEMON

TUSCAN KALE SALAD, PICKLED BUTTERNUT SQUASH, POMEGRANATE ARILS,  
HEARTS OF PALM, PEAR, CRISPY QUINOA,

GOAT CHEESE LABNE, CAPER-GOLDEN RAISIN VINAIGRETTE

SHISHITO PEPPER, BLOOMSDALE SPINACH, YUZU, SPICED HAZELNUT

HEIRLOOM TOMATO SALAD, STONEFRUIT, BASIL PUREE, YUZU VINAIGRETTE,  
CRISPY SHALLOTS, BRIOCHE CROUTONS

YOUNG BEET SALAD, JALAPENO CHEVRE, CUCUMBER, DILL, SMOKED SESAME

#### MEAT & FISH

CHOOSE 2

SAND DABS, BROWN BUTTER PONZU, ONION MISO PUREE, PETITE HERBS & CHIVE OIL

ROASTED CHICKEN, PIRI PIRI YOGURT, CILANTRO, MORROCCAN COUSCOUS, ROASTED  
EGGPLANT, TOMATO CONFIT

TAGLIATELLE PASTA, SONOMA DUCK RAGOUT, PISTACHIO, PECORINO, SESAME SEEDS

BRAISED BEEF PALERON, OKINAWA SWEET POTATO, BITTER GREENS, MEYER LEMON, RED WINE-SOY SAUCE

#### SIDES

CHOOSE 1

STIR FRIED RICE, TOASTED ALMONDS, KOJI BROTH

POMME PUREE, CULTURE BUTTER, SEA SALT

#### DESSERT

CHOOSE 1

DARK CHOCOLATE CAKE, DULCE DE LECHE

SEASONAL CHEESECAKE, CHANTILLY CREAM

#### BIG PLATES

CHOOSE 1

\$18pp SUPPLEMENT

CRISPY CONFIT DUCK, BACON KIMCHI RICE, KALE, ANJOU PEAR, NORI GOMA

THE SSAM, DRY AGED BONE-IN 20 OZ NEW YORK STEAK, BUTTER LETTUCE, SESAME, TURMERIC  
HORSERADISH, SESAME OIL

GRILLED BRANZINO, CHIMICHURRI, CONFIT TOMATOES, SEASONAL CITRUS, CHARRED LEMON