



OPENAIRE

THANK YOU FOR CONSIDERING OPENAIRE FOR YOUR GATHERING!!!

PROTECTING YOUR DINING EXPERIENCE

Reservations for groups of 12-or-more are confirmed with the submission of Prix Fixe Menu selections and a completed Credit Card Authorization Form.

We require that menu choices, along with any allergy concerns, be submitted no later than 3-days in advance of the reservation date. Please note that our menus are updated seasonally and might be subject to changes based upon item availability.

We will always do our very best to alert you to these changes prior to arrival.

GUEST COUNT

The final guest count must be submitted 24-hours prior to the reserved arrival time.

RESERVATION CHECK-IN

As a courtesy, Openaire will hold table(s) for 15-minutes beyond the scheduled reservation time or tables might be forfeited.

SEATING

Guests will be seated inside the Greenhouse or outdoors in the garden.

CAKE CUTTING POLICY

The Cake Cutting fee is \$6.50 per person.

CORKAGE FEE POLICY

The Corkage Fee is \$35 per bottle brought in.

ADDITIONAL CHARGES

The cardholder agrees to pay a 20% Service Charge and a 5% Coordination Fee at the conclusion of the event.

SPLITTING THE CHECK

Please bring the credit card that was used to confirm the reservation.

For final restitution on the day of the event, we ask that no more than two forms of payment be used.

PARKING

The Line Hotel offers Valet Service at a cost of \$12 per car for the first two hours with validation from the restaurant.

Each additional hour will be charged at \$5 per car per hour.

CANCELATION POLICY

If it is necessary to cancel, we request that we are informed a minimum of 24-hours in advance of the reservation.

If the reservation is cancelled after the opening of the 24-hour window, we will charge a fee of \$50 per person booked to the credit card on-file.

GUEST RESPONSIBILITY

It is the responsibility of the individual confirming the reservation to inform the other guests of the above information and disclaimers.



OPENAIRE

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

FAMILY-STYLE | \$60 PP

FRESH START

SELECT 2

ADD 3RD STARTER + \$10PP

AVOCADO TOAST

CILANTRO, RADISH, LIME, CRUNCHY SEEDS, SPROUTS

ADD SMOKED SALMON + \$6PP

AHI TUNA TARTARE* + \$5PP SUPPLEMENT

AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS

SMOKED SALMON PLATE

EVERYTHING BAGEL, LEMON DILL CREAM CHEESE

WARM CINNAMON ROLL

LEMON CREAM CHEESE FROSTING

COCONUT-CHIA PUDDING

SEASONAL BERRIES, HOUSE GRANOLA

FRESHLY CUT CALIFORNIA FRUIT PLATE

EGGS & MAINS

SELECT 3

ADD 4TH MAIN + \$10PP

LINE BREAKFAST*

TWO EGGS ANY-STYLE, BACON OR CHICKEN-APPLE SAUSAGE, PANCAKES, BREAKFAST POTATOES

BACON & SAUSAGE + \$8PP

CORNFLAKE-CRUSTED FRENCH TOAST

YUZU-BERRY COMPOTE, VANILLA ANGLAISE, WHIPPED CREAM

HUEVOS RANCHEROS*

2 EGGS, JACK CHEESE QUESADILLA, BLACK BEANS, AVOCADO, MOLCAJETE & TOMATILLO SALSA

SOFT OMELET

WILD MUSHROOM RAGOUT, FONTINA CHEESE, MIXED GREENS, BREAKFAST POTATOES

CHILAQUILES*

2 EGGS, MOLCAJETE SALSA, JACK CHEESE, AVOCADO

ADD LOBSTER + \$8PP

HIBACHI-GRILLED STEAK & EGGS* + \$8PP SUPPLEMENT

KIMCHI FRIED RICE

ADD LOBSTER TAIL + \$18 PP

EGGS BENEDICT* + \$5PP SUPPLEMENT

POACHED EGGS, TOASTED ENGLISH MUFFIN, HOLLANDAISE SAUCE

GRIDDLED HAM, SMOKED SALMON, OR SPINACH & TOMATO

\$60PP + 20% SERVICE FEE + 5% COORDINATION FEE + 9.5% TAX PER PERSON

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. A 4% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES. THIS CHARGE WILL BE REMOVED UPON REQUEST.



OPENAIRE

PRIX FIXE LUNCH MENU

FAMILY-STYLE | \$45 PP

FRESH START

SELECT 1

ADD 2ND STARTER + \$10PP

MARKET CRUDITÉS

SEASONAL VEGETABLES, SPANISH PAPRIKA HUMMUS

AHI TUNA TARTARE*

AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS
+ \$5PP SUPPLEMENT

CUCUMBER SALAD

YUZU, SOFT HERBS, RED ONION, YUZU, LEMON, HARISSA

LITTLE GEMS CAESAR SALAD

PARMESAN CHEESE, BUBU ARARE, OLIVE OIL CROUTON, CLASSIC DRESSING

TUSCAN KALE SALAD

PICKLED BUTTERNUT SQUASH, POMEGRANATE ARILS, HEARTS OF PALM, PEAR, CRISPY QUINOA,
GOAT CHEESE LABNE, CAPER-GOLDEN RAISIN VINAIGRETTE

SANDWICHES

SELECT 3

ITALIAN SANDWICH

SALAMI, HAM, PROVOLONE CHEESE, GIARDINIERA, HERB AIOLI, HOAGIE ROLL

SEARED PORTOBELLO MUSHROOM

GOAT CHEESE, PICKLED RED ONION, ROASTED PEPPERS, HERB AIOLI, HOAGIE ROLL

AUGIE'S FRIED CHICKEN SANDWICH

COLESLAW, TOMATO, PICKLES, PEPPER SAUCE, BRIOCHE BUN

BEEF SLIDERS

AMERICAN CHEESE, CARAMELIZED ONION, LETTUCE, TOMATO, PICKLES, BURGER SAUCE, BRIOCHE BUN

SIDES

SELECT 2

PICKLED VEGETABLES

MIXED GREENS SALAD

POTATO SALAD

FRENCH FRIES

\$45PP + 20% SERVICE FEE + 5% COORDINATION FEE + 9.5 % TAX PER PERSON

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OPENAIRE

PRIX FIXE DINNER MENU

FAMILY-STYLE | \$75 PP

STARTERS

SELECT 2

HOUSE MILK BREAD
PORCINI BUTTER

MARKET CRUDITÉS
SEASONAL VEGETABLES, SPANISH PAPRIKA HUMMUS

AHI TUNA TARTARE* + \$5PP SUPPLEMENT
AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS

HAMACHI CRUDO*
RED ONION, FENNEL, MICRO GREENS, LECHE DE TIGRE, THAI BASIL OIL
+ \$5PP SUPPLEMENT

LITTLE GEMS CAESAR SALAD
PARMESAN CHEESE, BUBU ARARE, OLIVE OIL CROUTON, CLASSIC DRESSING

TUSCAN KALE SALAD
PICKLED BUTTERNUT SQUASH, POMEGRANATE ARILS, HEARTS OF PALM, PEAR, CRISPY QUINOA,
GOAT CHEESE LABNE, CAPER-GOLDEN RAISIN VINAIGRETTE

TEMPURA SQUASH BLOSSOMS
BURRATA CHEESE, TOMATO CONFIT, PEPITA PISTOU

MEAT & FISH

SELECT 2

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

SEARED JUMBO PRAWNS
KING OYSTER MUSHROOMS, TROUT ROE BEURRE BLANC

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

DIRTY CHICKEN
PRESERVED LEMON & GARLIC CRUMB, CHICKEN JUS

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

SONOMA DUCK RAGOUT PASTA
TAGLIATELLE, PISTACHIOS, PECORINO CHEESE

DRY-AGED BONE-IN 20 OZ. NEW YORK STEAK +\$18 SUPPLEMENT
BUTTER LETTUCE, PICKLED CHILES, TURMERIC-HORSERADISH SAUCE, SESAME OIL

SIDES

SELECT 1

STIR-FRIED RICE
TOASTED ALMONDS, KOJI BROTH

POMME PURÉE
CULTURE BUTTER, SEA SALT

CHARRED SPROUTOING CAULIFLOWER
AJI AMARILLO CHILE, MINT, GOMA, LEBNI, LEMON, PINE NUTS

MAPLE & COGNAC-GLAZED CARROTS
FENNEL, APPLE BUTTER

SWEETS

SELECT 1

CHOCOLATE & PEANUT BUTTER CRUNCH CAKE
PEANUT BUTTER CHIP ICE CREAM

SEASONAL CHEESECAKE
CHANTILLY CREAM

\$75PP + 20% SERVICE FEE + 5% COORDINATION FEE + 9.5 % TAX PER PERSON
MENU SUBJECT TO CHANGE

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