



BREAKFAST *7am – 11am*

CALIFORNIA-CONSCIOUS

VENICE BEACH TOAST • 17 (V)

multi grain wheat toast, California avocado mash, sun-dried tomato, sliced egg, red radish

COCONUT MANGO STEEL - CUT OATMEAL • 15 (VG) (V)

coconut milk, palm sugar, fresh mango, quinoa, coconut flakes

ADDITIONS: mixed berries \$12, fresh sliced banana \$5

CALI CON-TINENTAL • 23

fresh squeezed orange juice, natural bran muffin, non-fat Greek yogurt, granola, mixed berries

BREAKFAST FAVORITES & EGGS

CLASSIC TWO EGGS ANY STYLE • 28

choice of: bacon, pork or chicken apple sausage, black forest ham, potato hash brown, toast

choice of toast: white, wheat, rye, English muffin, gluten-free, sourdough

ADDITIONS: mixed berries \$12, fresh sliced banana \$5

CLASSIC OMELET • 22

choice of 4 toppings: black forest ham, smoked bacon, firm tofu, cherry tomatoes, red onions, scallions, bell peppers, mushrooms, spinach, swiss cheese, cheddar, feta cheese, tomato salsa

choice of toast: white, wheat, rye, English muffin, gluten-free, sourdough

L. A. BREAKFAST BURRITO • 22

scrambled eggs, chicken apple sausage, rosemary potatoes, shredded cheddar, whole wheat tortilla, salsa roja

BREAKFAST SIDES

Two eggs any style • 7 (V) (GF)

Black forest ham, pork sausage, thick-cut bacon • 9

Turkey bacon, all-natural chicken apple sausage • 9

Rosemary potatoes • 7(VG) (GF)

Potato hash brown patties • 7(VG) (GF)

Steel cut oatmeal • 9 (VG) (GF)

Exotic sliced fresh fruit • 9 (VG) (GF)

Non-fat Greek yogurt • 9

BAKERY SELECTIONS

CROISSANTS: plain, almond, pain au chocolate • 7 (V)

DANISH: fresh fruit and cheese • 7 (V)

BAGELS: plain, cinnamon raisin, everything • 7 (V)

MUFFINS: blueberry, bran, banana nut • 7 (V)

BREAD OR TOAST: white, wheat, rye, sourdough, English muffin, gluten-free • 5 (V)

BAKERY BASKET: selection of three pastries listed above • 16 (V)

KIDS CORNER

“THE BIG ONE” • 12

scrambled eggs, potato hash brown patty, bacon, sausage

HOT MINI BELGIUM WAFFLES • 10

California fresh strawberries, whipped cream, maple syrup

ASSORTED CEREAL • 10

Choice of milk, fresh cut fruit

BEVERAGE SELECTIONS

SOFT DRINKS | ICED TEA | MILK • 6

coca cola, diet coke, coke zero, sprite, ginger ale, iced tea, 2%, skim milk, whole, soy, almond

JUICE • 6

fresh squeezed orange, grapefruit, apple, cranberry, pineapple, tomato, V8, green immune booster

COFFEE | HOT & COLD COCOLATE • 6

regular or decaf. Choice of milk: 2%, skim, half & half, soy, almond

HOT TEA • 6

English, earl grey, green, chai, chamomile, ginger, peppermint, served with honey & lemon.

choice of milk: 2%, skim, half & half, soy, almond

BOTTLED WATER

Still: small/large • 7/9

Sparkling: small/large • 7/9

SPECIAL REQUESTS *7am – 11pm*

DINNER PLATE • 2.50 (per pcs)

GLASSWARE – wine/champagne • 2 (per pcs)

SILVERWARE – knife/fork/spoon • 2 (per pcs)

BUCKET OF ICE • 5

LUNCH | DINNER | SNACKS | LATE NIGHT

APPETIZERS *11am – 2pm & 5pm – 11pm*

LARGE MEZZE PLATTER • 28 (V)

traditional hummus, artichoke hearts, olive, feta, roasted peppers, zaatar spicy pitta bread

CRISPY WING SELECTION • 24

12 chicken wings, choice of: Buffalo, citrus tajin, garlic parmesan

SHRIMP COCKTAIL • 22 (GF)

GUACAMOLE & SALSA & WHITE CORN TORTILLA CHIPS • 18 (V)

ROASTED ROMA TOMATO BISQUE & GARLIC BREAD • 12 (VG)

SALADS *11am – 2pm & 5pm – 11pm*

BAJA COBB • 25

chicken, avocado, black beans, tomatoes, queso fresco, corn, romaine, cilantro vinaigrette

HEARTS OF ROMAINE SALAD • 15

crisp romaine, parmesan, garlic crostini, Caesar dressing

FARM TO FORK GREENS • 15 (V)

cucumbers, artichoke, tomatoes, feta cheese, herbed vinaigrette

ADDITIONS: grilled chicken breast \$8, wild caught 7oz salmon \$15, grilled 7oz fillet steak \$19

TROPICAL FRUIT BOWL • 20

mint & palm sugar nonfat Greek yogurt dip

SANDWICHES *11am – 2pm & 5pm – 11pm*

Each sandwich served with choice of: French fries or side salad

CHICKEN SANDWICH • 25

provolone cheese, smoked bacon, guacamole, organic greens, tomato, French brioche bun

TRIPLE GRILLED CHEESE • 22

provolone, cheddar, swiss cheese, roasted Roma tomato soup

BLT CROISSANT • 20

choice of bacon: turkey or pork, avocado, lettuce, tomato, mayonnaise

BBQ PULLED PORK SANDWICH • 20

tender pulled pork, whiskey BBQ Sauce, hoagie roll

TURKEY CROISSANT • 18

deli turkey, bacon, avocado, lettuce, tomato, mayonnaise

BLACKENED FISH TACOS • 25

salsa, jalapeños, cabbage, Mexican crema, avocado, fresh cilantro, lime, white corn tortillas

*** FAMILY PACK (serves 4) 12 tacos, tortillas chips, Caesar salad • 65

WAGYU BURGER • 25

tomato, avocado, gem lettuce, garlic aioli, aged cheddar, French brioche bun

IMPOSSIBLE VEGAN BURGER • 27 (VG)

tomato, lettuce, pickles, vegan cheese, Dijon veganaise, vegan bun

ENTRÉES *5pm – 11pm*

STEAK FRITES • 42 (GF)

filet mignon, herb butter, French fries, blistered tomato

GRILLED WILD CAUGHT CITRUS SALMON • 34

warm artichoke quinoa corn salad, tarragon chimichurri

PAN ROASTED CHICKEN • 30 (GF)

butter whipped mashed potatoes, seasonal vegetables, herb chicken au jus

ROASTED HALF CHICKEN • 25

garlic herbs roasted or whiskey BBQ, seasonal vegetable

*** FAMILY PACK 2 whole chickens garlic herb or whiskey BBQ, fries, Caesar salad • 80

SPAGHETTI BOWL • 20

Bolognese or marinara(V), parmesan, garlic toast

*** FAMILY PACK (serves 4) spaghetti Bolognese or marinara(V) garlic bread, Caesar Salad • 60

VEGETABLE STIR FRY • 20 (V)(VG)

snow peas, carrots, broccolini, cauliflower, squash, sesame jasmine rice

SIDES *5pm – 11pm*

TOMATO BISQUE - CUP • 8 (VG)

FRENCH FRIES • 8

SWEET POTATO FRIES garlic aioli • 10

BUTTER WHIPPED MASHED POTATOES • 8 (GF)

STEAMED RICE • 8 (VG)(GF)

WILD GREENS SALAD herb vinaigrette • 10 (VG)(GF)

GARLIC SAUTEED SEASONAL VEGETABLES • 10 (VG)(GF)

DESSERTS *11am – 11pm*

CHOCOLATE DELICE • 12 (V)(GF)

STRAWBERRY CHEESECAKE • 12

CALIFORNIA FRESH BERRY BOWL • 14 (VG) (GF)

KIDS CORNER *11am – 2pm & 5pm – 11pm*

“SAY G-R-I-L-L-E-D.....CH-E-E-E-S-E SANDWICH” • 12

provolone, cheddar, swiss cheese, fries

“GHETTI-UP VEGGIES” • 10 (V)(VG)

stir fry snow peas, carrots, broccolini, cauliflower, squash, sesame jasmine rice

“MAMA MIA” SPAGHETTI BOWL • 10

Bolognese or marinara(V), parmesan, garlic toast

AFTERNOON SNACKS *2pm – 5pm* | LATE NIGHT *11pm – 7am (Order & Pick-Up 70th Floor)*

ROASTED ROMA TOMATO BISQUE garlic bread • 12 (VG)

SHRIMP COCKTAIL horseradish cocktail, lemon wedges • 22 (GF)

LARGE MEZZE PLATER hummus, artichoke, olive, marinated feta, roasted peppers, zatar spicy bread • 28(V)

GUACAMOLE & SALSA white corn tortilla chips • 18 (V)

HEARTS OF ROMAINE SALAD crisp romaine, parmesan, garlic crostini, Caesar dressing • 15

BLT CROISSANT choice of bacon: turkey or pork, avocado, lettuce, tomato, mayonnaise, salad • 20

BEVERAGES - NON-ALCOHOLIC *7am - 11am*

SOFT DRINKS | ICED TEA | MILK • 6

coca cola, diet coke, coke zero, sprite, ginger ale, iced tea, 2%, skim milk, whole, soy, almond

JUICE • 6

fresh squeezed orange, grapefruit, apple, cranberry, pineapple, tomato, V8, green immune booster

ILLY COFFEE • 10

Café Latte, Cappuccino, Cold Brew

COFFEE | HOT | COLD COCOLATE • 6

regular or decaf. Choice of milk: 2%, skim, half & half, soy, almond

HOT TEA • 6

English, earl grey, green, chai, chamomile, ginger, peppermint, served with honey & lemon

choice of milk: 2%, skim, half & half, soy, almond

BOTTLED WATER

Still: small/large • 7/9

Sparkling: small/large • 7/9

BEVERAGES - ALCOHOLIC *7am - 11pm*

BEERS

EUROPE & MEXICO • 9

Heineken (NL)

Stella Artois (BE)

Delirium (BE)

Modelo Especial (MX)

Amstel Light (NL)

Chimay (BE)

Stiegl Radler (AT)

ASIA • 9

Kloud Malt (KR)

Sapporo (JP)

Tsingtao (CN)

Kirin Ichiban (JP)

Asahi (JP)

Coedo IPA (JP)

Singha (TH)

U.S.A • 8

Angel City IPA

Budweiser

Coors Lite

805

Blue Moon

Bud Lite

Sam Adams

CHAMPAGNE & WINE

BUBBLY

- Veuve Clicquot Yellow Label, Fr (750ml) • 275
- Moët & Chandon Brut Imperial, FR (750ml) • 175
- Domaine Chandon Brut Classic, CA (750ml) • 55
- Bouvet-Ladubay Crémant Rosé, FR (750ml) • 64
- Segura Viudas Brut/Rosé Cava, ES (750ml) • 40
- Villa Sandi Il Fresco Prosecco, IT (750ml) • 50
- Billcart-Salmon Champagne, FR (375ml) • 55
- Tattinger Champagne, FR (375ml) • 55
- Nomadica “The Hummingbird”, CA (250ml) • 15
- Nomadica “The Naked Lady”, CA (250ml) • 15
- Segura Viudas Brut/Rosé Cava, ES (187ml) • 12

ROSÉ

- Château D’esclans Whispering Angel, FR (750ml) • 80
- Day Owl Barbera Rosé, CA (750ml) • 40
- Nomadica “The Pink River”, CA (250ml) • 15

WHITE WINES

- Kim Crawford Sauvignon Blanc, NZ (750ml) • 55
- Danzante Pinot Grigio, IT (750ml) • 40
- Trimbach Riesling, FR (750ml) • 55
- Hogue Chardonnay, CA (750ml) • 40
- Jam Cellars Butter Chardonnay, CA (250ml) • 15
- Kim Crawford Sauvignon Blanc, NZ (250ml) • 16

RED WINES

- Penfold’s Max Shiraz Cabernet, AU (750ml) • 55
- Cambria Clone 4 Pinot Noir, CA (750ml) • 65
- Luca Malbec, AR (750ml) • 60
- Hogue Cabernet Sauvignon, CA (750ml) • 40
- Hogue Merlot, CA (750ml) • 40
- Nomadica “Abstract Canvas” Blend, CA (250ml) • 15
- Merf Cabernet Sauvignon, WA (250ml) • 15
- Coppola Diamond Pinot Noir, CA (250ml) • 15

CAN COCKTAILS • 15

Absolut Vodkarita
Fugu Spicy Bloody Mary
Absolut Mango Vodka Mule
Pedres Mule
Cutwater Vodka Tonic
Absolut Vodka & Grapefruit Soda
Bali Hai Rum Mai Tai
Absolut Vodka Grapefruit Paloma
Old Grove Gin & Tonic
Tequila Paloma
Original Margarita
Rum & Cola
Jim Bean & Coke
Jack Daniels & Coke
Jack Daniels Honey & Lemonade
Kahlua Espresso Martini

MINI SPIRITS • 10 Neat | Mix | On the Rocks

Bombay Sapphire Gin
Casamigos Tequila Anejo
Courvoisier Cognac VSOP
Havana Club Rum Anejo
Maker's Mark Bourbon
Grey Goose Vodka

BOTTLE SERVICE

includes bucket of ice & appropriate glassware

choice of six mixers: coke, diet coke, coke zero, sprite, ginger ale, club soda, tonic

choice of two: lemon, lime, cherries, cipollini, olives

TEQUILA

Casamigos Anejo • 480
Don Julio Reposado • 450

SCOTCH

Laphroaig 10-Year-Old • 590
Glenmorangie *Original* • 370

GIN

Nolet Silver Dry • 390
Bombay Sapphire • 300

VODKA

Grey Goose • 370
Chopin Potato Vodka • 350

BOURBON

Makers Mark • 300

Bulleit Bourbon • 290

RUM

Ron Zacapa Reserva Limitada • 400

Pyratt Xo Reserve • 290

MIXERS • 6

Coca Cola, Diet Coke, Coke Zero, Sprite

Red Bull Regular, Red Bull Sugar Free, Fever Tree Ginger Beer, Fever Tree Tonic, Club Soda, Ginger Ale

HOUSE SPECIAL WINE • 20

French Sparkling

Californian Special

Chardonnay | Sauvignon Blanc

Cabernet Sauvignon | Merlot

Women should not drink alcoholic beverages during pregnancy due to a risk of birth defects. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems. Consumption of alcoholic beverages by persons under the age of 21 is unlawful. All food, beverage charges are subject to additional charges and state sales tax as follows: Three additional charges will be added to your final bill. The first charge is a 16.5% In Room Dining service charge which will be distributed equitably to the Servers of In Room Dining. The second charge is a 5.5% administrative fee. The third charge is a \$5 delivery fee. The administrative fee and delivery fee do not represent a tip, gratuity or service charge for hourly service employees. It represents a fee for administrative expenses associated with the daily operations. All these charges are subject to state sales tax (the percentage state sales tax is subject to change without notice