

lobby

BRUNCH COCKTAILS 12

WATERMELON FROZE

Rosé wine, watermelon, lemon
& simple syrup

FROZEN PEACH BELLINI

Chandon rosé, Bacardi rum, peach,
lemon, lime & simple syrup

SALTED CARAMEL MACCHIATO

Mr. Black Liquor, vanilla vodka, Doksans coffee,
caramel, sea salt & almond milk

LOBBY JUICE PRESS 12

FRESH PRESSED JUICES SPIKED
W / ABSOLUT ELYX VODKA

NON ALCOHOLIC 7

CHARCOAL LEMONADE

Lemon, agave nectar, activated charcoal

REVIVE & RESET

Grapefruit, pear, pineapple, beet

HEADSTRONG

Carrot, apple, beet, lemon, ginger

GREEN MACHINE

Green apple, celery, cucumber, lemon, agave nectar

GLASS & CARAFES

MIMOSA 7 | 18

Champagne & Juice

SANGRIA 10 | 25

Martell Blue Swift, red wine, triple sec,
cinnamon syrup, sprite

BLOODY MARY 10 | 25

Ketel One Vodka, house bloody mary mix

BUBBLES

CHANDON BRUT 9 | 40

sparkling wine | California

CHANDON ROSE 9 | 40

sparkling wine | California

G. H. MUMM BRUT 14 | 85

champagne | France

G. H. MUMM ROSÉ 14 | 85

champagne | France

VEUVE CLICQUOT BRUT 16 | 100

champagne | France

B E E R

BOTTLES & CANS

HOUSE BEER 5

Venice, CA | 4.8% ABV

COORS LIGHT 6.5

Golden, CO | 4.2% ABV

MICHELOB ULTRA 6.5

Saint Louis, MO | 4.2% ABV

LOCAL ROOTS BOOCH MOSA 8

Vista, CA | 6% ABV

DOS EQUIS LAGER 8

Monterrey, MEX | 4.7% ABV

MODELO 8

Chapultepec, MEX | 4.4% ABV

CORONA 8

Chapultepec, MEX | 4.5% ABV

805 9

Paso Robles, CA | 4.7% ABV

STELLA ARTOIS 8

Belgium, BEL | 5% ABV

MANGO CART 6

NON ALCOHOLIC

Los Angeles, CA | 0.0% ABV

DRAFT BEER

ROTATING CRAFT BEER OPTIONS AVAILABLE

PLEASE ASK YOUR SERVER FOR DETAILS.

STARTERS

AVOCADO TOAST 14

Two slices of thick cut Texas toast with avocado, fried egg, roasted tomatoes topped with spicy Aioli

Choice of glazed pork belly, bacon, short rib

—OR—

Make it Vegan with vegan sausage and egg scramble (V)

COMBINE ALL 3 MEATS ADD 2

SPICY CAULIFLOWER 7

Spicy battered cauliflower with house made Aioli

BRUSSEL FLAKES 4 V

Crispy brussel sprout petals like chips... only better

PORK BELLY 8

Slow smoked pork belly with sweet & spicy glaze and green onions

GREENS

ADD CHICKEN BREAST 6
ADD SALMON 9

LOBBY GREENS 9

Arugula topped with roasted tomatoes, parmesan cheese with balsamic vinaigrette

STRAWBERRY SPINACH 11 V

Spinach tossed with strawberries, apples and avocado with citrus vinaigrette

BLTA 10

Romaine topped with roasted tomatoes, avocado and bacon with ranch

BETWEEN THE BUN

CHOICE OF TWISTER FRIES
OR LOBBY GREENS

FRENCH TOAST BUN 12

Bacon and eggs with strawberry jam in between a French toast bun topped with powdered sugar

BRUNCH TIME BURGER 13

100% Angus beef patty with lettuce, tomato, bacon jam and spicy Aioli topped with a fried egg, cheddar cheese and glazed pork belly on a brioche bun

VEGAN BRUNCH TIME BURGER 16 V

Impossible meat patty with lettuce, tomato, onion jam, spicy Aioli topped with vegan egg scramble and sharp cheese on a brioche bun

PLATES

HANGOVER CURE 14

Twister fries topped with cheese sauce, spicy Aioli, caramelized onions, sautéed mushrooms and two easy eggs

Choice of glazed pork belly, bacon, short rib

—OR—

Make it Vegan with vegan sausage and egg scramble (V)

COMBINE ALL 3 MEATS ADD 2

NY IN CA KIND OF MORNING 17

10oz New York steak topped with garlic butter sauce and pan roasted tomatoes served with two eggs and Texas toast with strawberry jam

EARLY OMEGA 16

Grilled 8oz Salmon topped with pan roasted tomatoes and garlic sauce served with two eggs and Texas toast with strawberry jam

THE CLASSIC 10

Three slices of bacon served with two eggs and Texas toast with strawberry jam

Make it Vegan with BEYOND breakfast sausage and vegan egg scramble (V)

ADD 3

SWEET MORNING

BREAKFAST SUNDAE 8

Belgium Waffle topped with cinnamon ice cream, glazed bananas and powdered sugar

THE LOBBY FRENCH TOAST 10

French toast made with thick cut Texas toast, cinnamon, butter and brown sugar, topped with glazed bananas, bacon crumbles, maple syrup and powdered sugar

SIDES

TWO EGGS 3

FRUIT BOWL 5 V

TOAST 2 V

THREE PIECES OF BACON 4

V = VEGAN

Please let your bartender or server know if you have any allergies or dietary restrictions prior to ordering. Our staff would be more than happy to accommodate you.

Consuming raw or undercooked meat or seafood can lead to food-borne illness.