

# 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

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## 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

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DRAFT BEER

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**ROTATING CRAFT BEER OPTIONS AVAILABLE**

PLEASE ASK YOUR SERVER FOR DETAILS.

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## STARTERS

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### 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 9

Spicy battered cauliflower with house made Aioli

### CHICKERONIES 7

Fried chicken skin tossed in house seasoning and served with homemade ranch and bbq sauce

### PORK BELLY 8

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

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## GREENS

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ADD CHICKEN BREAST 6

ADD SALMON 10

### LOBBY GREENS 10

Arugula topped with roasted tomatoes, parmesan cheese with balsamic vinaigrette

### ROASTED BEET AND GOAT CHEESE 13

Arugula tossed with goat cheese, roasted beets, candied walnuts, strawberries and balsamic dressing

### FIESTA CAESAR WEDGE 13

Fresh romaine wedge topped with roasted tomatoes, poblano corn, pepita seeds and Cotija cheese with creamy cilantro Caesar dressing

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## BETWEEN THE BUN

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CHOICE OF TWISTER FRIES  
OR LOBBY GREENS

### FRENCH TOAST BUN 13

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

### BRUNCH TIME BURGER 14

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 17 V

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

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## PLATES

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### 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

### STEAK AND EGGS KIND OF MORNING 22

10oz prime USDA certified beef topped with garlic butter sauce and pan roasted tomatoes served with two eggs and Texas toast with strawberry jam

### EARLY OMEGA 18

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

### THE CLASSIC 11

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

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## SWEET MORNING

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### BREAKFAST SUNDAE 8

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

### THE LOBBY FRENCH TOAST 11

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

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## SIDES

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### TWO EGGS 3

### FRUIT BOWL 5 V

### TOAST 2 V

### THREE PIECES OF BACON 5

#### 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.