

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 10 | 40

Sparkling Wine | California

CHANDON ROSÉ 10 | 40

Sparkling Rosé Wine | California

MOET BRUT 55

Champagne | France

MOET NECTAR 60

Champagne | France

VEUVE CLICQUOT BRUT 125

Champagne | France

B E E R

ON D R A F T

STONE HAZY 9

Hazy IPA | 6.7% ABV
STONE BREWING, SAN DIEGO

BUENAVEZA 8

Salt & Lime Lager | 4.7% ABV
STONE BREWING, SAN DIEGO

PHANTOM BRIDE 9

West Coast IPA | 7.1% ABV
BELCHING BEAVER, SAN DIEGO

DODGERS BLONDE 8

Blonde Ale | 4.8% ABV
GOLDEN ROAD BREWING, LOS ANGELES

DOUBLE MANGO 9

Double IPA | 8.7% ABV
GOLDEN ROAD BREWING, LOS ANGELES

BLOOD ORANGE WIT 8

Belgium Style Wheat | 5% ABV
REFUGE BREWERY, TEMECULA

MANGO CART 8

Mango Wheat Ale | 4% ABV
GOLDEN ROAD BREWING, LOS ANGELES

SPECIALTY TAP 9

Rotating Seasonly

B O T T L E S & C A N S

805 9

Blonde Ale | 4.7% ABV
FIRESTONE WALKER BREWING,
MARINA DEL RAY

BATTLESNAKES 8

Pilsner | 5.2% ABV
BREWERY X, ANAHEIM

DOS EQUIS LAGER 8

Golden Pilsner | 4.7% ABV

MODELO 8

Pilsner | 4.4% ABV

CORONA 8

Pale Lager | 4.5% ABV

COORS LIGHT 6

American Lager | 4.2% ABV

MICHELOB ULTRA 6

Light Lager | 4.2% ABV

FRUIT CART 7

Hard Seltzer | 6% ABV
GOLDEN ROAD BREWING, LOS ANGELES

STARTERS

AVOCADO TOAST 16

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)

C O M B I N E A L L 3 M E A T S A D D 5

SPICY CAULIFLOWER 11

Spicy battered cauliflower with house made Aioli

CHICKERONIES 10

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

PORK BELLY 11

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

GREENS

A D D 6 0 z C H I C K E N B R E A S T 8
A D D 8 0 z S A L M O N 1 3

LOBBY GREENS 11

Arugula topped with roasted tomatoes, parmesan cheese with balsamic vinaigrette

ROASTED BEET AND GOAT CHEESE 14

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

FIESTA CAESAR WEDGE 14

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

BETWEEN THE BUN

C H O I C E O F T W I S T E R F R I E S
O R L O B B Y G R E E N S

FRENCH TOAST BUN 14

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

BRUNCH TIME BURGER 17

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 18 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 17

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 5

STEAK AND EGGS KIND OF MORNING 26

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 27

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

THE CLASSIC 14

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 5

SWEET MORNING

BREAKFAST SUNDAE 8

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

THE LOBBY FRENCH TOAST 12

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 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.