lobby

BRUNCH COCKAILS

GOONIES NEVER SAY DIE 18

Dos Santos Plata Tequila, Aperol, Giffard Abricot Du Roussillon, Ginger, Guava, Lemon

EL DIABLO 16

llegal Joven Mezcal, Black Cask Bourbon Black Tea, Blueberry, Lemon, Habanero Bitters

BROWN BAGGIN' IT 17

Jameson Cold Brew Irish Whiskey, Demerara Cold Brew Syrup, Lemon

A VERY MERRY UNBIRTHDAY 16

Denizen 3 Year White Rum, Blueberry, Coconut, Pineapple, Lime

SERENA 16

Tito's Handmade Vodka, Italicus Rosolio Di Bergamotto Liqueur, Simple Syrup, Watermelon, Lemon

ESPRESSO MARTINI 15

Absolut Vanilla Vodka, Borghetti Espresso Liqueur, Nitro Cold brew, Simple Syrup, Cinnamon Vanilla Whipped Topping

LOBBY BLOODY MARY 13

New Amsterdam Vodka, Bloody Mary Mix, House Magic Sauce, Lime

COME ON BARBIE LET'S GO PARTY! 23

Rives PINK Strawberry Gin, Aperol, Sakura Rose Syrup, Cherry Blossom Green Tea, Lemon, Egg Whites

NON - ALCOHOLIC

A VERY MERRY UNBIRTHDAY 16

Seedlip Spice Aromatic, Blueberry, Coconut, Pineapple, Lime

GOONIES NEVER SAY DIE 16

Seedlip Grove Citrus, Lyre's Aperitif Rosso, Ginger, Guava, Lemon

B.A.D. (BIG ASS DRINK) 56

SERVES 4 OR MORE GUESTS

New Amsterdam Vodka, Opera Prima Brut, Simple Syrup, Lemon, Strawberry or Guava

FROZEN SLUSHY

WATERMELON FROZE 14

Opera Prima Brut, Watermelon, Simple Syrup, Lemon

BUBBLES

MIMOSA 10 Champagne, Orange Juice

TASTE THE RAINBOW MIMOSA FLIGHT 19

Mango, Tamarindo, Spiced Plum, Lavender

CHANDON BRUT 12 | 60 Sparkling Wine | California CHANDON ROSÉ 12 | 65 Sparkling Rosé Wine | California MOET BRUT 125 Champagne | France MOET NECTAR 200 Champagne | France VEUVE CLICQUOT 150 Champagne | France

BEER

ON DRAFT

BOAT SHOES 9

Hazy IPA | 7.2% ABV KARL STRAUSS, SAN DIEGO

BLUE MOON 9

Belgium White | 5.4% ABV BLUE MOON, COLORADO

STELLA ARTOIS 8

Lager | 5.0% ABV ANHEUSER- BUSCH, MISSOURI

RIDE ON 9

West Coast IPA | 7% ABV GOLDEN ROAD BREWING, LOS ANGELES

BLOOD ORANGE 9

Hefeweizen | 5% ABV CALISQUEEZE, PASO ROBLES

SEASONAL STOUT 9

Rotating Selection

SEASONAL CIDER 9 Rotating Selection

SPECIALTY TAP 9

Rotating Seasonly

BOTTLES & CANS

805 9

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

PACIFICO 8

Mexican Pilsner | 4.5% ABV

MODELO 8 Pilsner | 4.4% ABV

CORONA 8 Pale Lager | 4.5% ABV

COORS LIGHT 7 American Lager | 4.2% ABV

MICHELOB ULTRA 7 Light Lager | 4.2% ABV

HARD SELTZER 8 Rotating Selection STARTE R S

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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)

COMBINE ALL 3 MEATS ADD 5

SPICY CAULIFLOWER 12 Spicy battered cauliflower with house made Aioli

FRIED PICKLES 10 V Deep fried pickles with ranch dipping sauce

GREENS

ADD 402 CHICKEN BREAST 7

LOBBY COBB 17 Romain topped with bacon, tomatoes, blue cheese crumbles, hard boiled egg, avocado, red onion with blue cheese dressing

CLASSICS

CHOICE OF TWISTER FRIES OR LOBBY GREENS

FRENCH TOAST BUN 16

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

BRUNCH TIME BURGER 20

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 20 V

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

SPICY CHICKEN SANDWICH 20

Grilled chicken dipped in Carolina reaper sauce topped with melted provolone, caramelized onion, creamy homemade slaw and served on a brioche bun

ADD FRIED PICKLES 2

MAINS

HANGOVER CURE 18

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

CHOOSE SALMON ADD 2

THE CLASSIC 16

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

THE LOBBY FRENCH TOAST 14

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

WAFFLE SUNDAE 10

Seasonal ice cream served with bacon, caramel, chocolate drizzle, and a Belgium waffle

SIDES -

TWO EGGS 4

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.