

MONTAGE COFFEE & TEA

Available 24 hours · To place an order, dial "Room Service"

COFFEE

Freshly roasted coffee by LAMILL Coffee Roaster in Los Angeles, California

FRENCH PRESS COFFEE

Coarsely ground Indonesian coffee

Small Pot	\$14
Large Pot	\$18

BREWED COFFEE

Small Pot	\$10
Large Pot	\$16

HOT CHOCOLATE WITH WHIPPED CREAM

Small Pot	\$15
Large Pot	\$19

ESPRESSO

CAPPUCCINO

CAFÉ LATTE

ESPRESSO MACCHIATO

CAFÉ MOCHA

Single Shot	\$9
Double Shot	\$11

TEA

Revolution Full-Leaf Infuser Tea Bags \$11

BLACK TEA

Lavender Earl Grey, English Breakfast, Bombay Chai, Sweet Ginger Peach

HERBAL TEA

Golden Flowers Chamomile, Southern Mint, Citrus Spice

GREEN TEA

Tropical Green Tea

WHITE TEA

White Pear

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

BREAKFAST

Available 6:00 am to 11:00 am · To place an order, dial "Room Service"

BEVERAGES

Juice: Tomato, V-8, Apple, Cranberry, Pineapple	
Fresh Juice: Orange, Grapefruit	\$9
Hand Pressed Juice: Orange, Grapefruit	\$12
Cold Pressed Juice (Restore, Healer, Detoxify, Rejuvenate)	\$14
Milk: Whole, 2%, Skim, Soy, Rice or Almond	\$7

SMOOTHIES

Banana and Peanut Butter	\$14
Berry and Vanilla	\$14
Mango, Moroccan Mint, Spoon Spinach	\$14

MORNING LIBATIONS

Bloody Mary	\$18
Salty Dog	\$18
Mimosa	\$18

STARTERS

Chilled Ruby Red Grapefruit	\$10
Seasonal Organic Fruits and Berries	
Small	\$14
Large	\$22
Housemade Granola with Berries	\$14
Yogurt and Berry Parfait with Housemade Granola	\$17
Assorted Cold Cereals	\$9
Organic Irish Oatmeal	\$18
House-Smoked Salmon with Toasted Bagel and Cream Cheese	\$24
Yogurt: Fruit, Vanilla, Low-Fat or Non-Fat	\$9

ADDITIONS

Selection of Housemade Artisan Pastries	\$20
Muffins: Blueberry, Bran, Lemon Poppyseed or Seasonal Selection	\$6
Bagel, English Muffin, Toast or Gluten-Free Toast	\$5
Hash Brown Potatoes	\$6
Fingerling Potatoes	\$6
Choice of: Applewood-Smoked Bacon, Pork Sausage Links	
Chicken Sausage, Turkey Bacon, Turkey Sausage	\$8

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

BREAKFAST

Available 6:00 am to 11:00 am · To place an order, dial "Room Service"

EGGS & MORE

*All egg dishes are served with your choice of Fingerling Potatoes
Hash Browns or Fresh Fruit*

TWO EGGS Bacon or Sausage (Pork, Turkey or Chicken-Apple), Toast and Preserves	\$23
BUILD AN OMELET Wild Mushrooms, Tomatoes, Roasted Peppers, Spinach, Asparagus Avocado, Ham, Bacon, Turkey, Choice of Cheese	\$26
HUEVOS RANCHEROS Two Fried Eggs, Black Beans, Tomato Salsa, Guacamole Cotija Cheese on a Corn Tortilla	\$25
BREAKFAST BURRITO Scrambled Eggs, Spanish Chorizo, Fingerling Potatoes, Cheddar Cheese Black Beans, Jalapeños, Tomatillo Salsa, Cilantro	\$23
TRADITIONAL EGGS BENEDICT Two Poached Eggs, Canadian Bacon, Hollandaise Sauce Asparagus and English Muffin	\$26
B.L.T. CROISSANT Scrambled Eggs, Gruyère Cheese, Avocado Tomato, Applewood-Smoked Bacon	\$25
CONTINENTAL BREAKFAST Selection of Juice and Coffee, Housemade Granola Yogurt, Fresh Pastry or Toast with Preserves	\$28
BRIOCHE FRENCH TOAST Cinnamon and Whipped Crème Fraîche	\$23
BUTTERMILK PANCAKES Add Bananas, Blueberries or Chocolate Chips	\$22 \$2
BELGIAN WAFFLES Whipped Cream and Seasonal Berries	\$24

*California state sales tax, a 20% service charge and a \$5 delivery charge
will be applied to all In-Room Dining orders.*

CHILDREN'S MENU

To place an order, dial "Room Service"

BREAKFAST

Available 6:00 am to 11:00 am

Cold Cereal or Oatmeal	\$8
Add Fresh Fruit	\$2
One Egg with Bacon and Hash Browns	\$10
Silver Dollar Pancakes with Sausage or Bacon	\$10
Waffles with Sausage or Bacon	\$10
French Toast with Maple Syrup	\$10

LUNCH & DINNER

Available 11:00 am to 10:00 pm

Mini Burger	\$16
Kosher Beef Hot Dog	\$16
PB&J	\$12
Turkey Sandwich	\$14
Macaroni and Cheese	\$14
Fried Chicken Strips	\$16
Grilled Cheese Sandwich	\$14
Pasta with Light Butter Sauce	\$14
Spaghetti with Meatballs and Tomato Sauce	\$16
Chicken Quesadilla	\$14
Grilled Chicken Breast with Steamed Broccoli	\$16

*All children's meals are served with a choice of beverage:
Soda, Milk, Apple Juice or Lemonade*

*Lunch and dinner offer choice of side & dessert:
Potato Chips, Mashed Potatoes, French Fries, Vegetables, Fruit Salad
or Fruit Yogurt
Cookie, Brownie, Rice Krispies Treat or Ice Cream*

*California state sales tax, a 20% service charge and a \$5 delivery charge
will be applied to all In-Room Dining orders.*

HEALTHY FARE

Available 11:00 am to 10:00 pm · To place an order, dial "Room Service"

 - Vegan,  - Vegetarian,  - Gluten Free

HUMMUS AND TZATZIKI 	\$18
Green Olives, Romaine, Grilled Pita	
CAPRESE SALAD  	\$26
Burrata, Basil, Balsamic, Olive Oil	
WHOLE GRAINS SALAD 	\$28
Arugula, Farro, Forbidden Rice, Dried Berry Vinaigrette	
VEGAN CHICKPEA CHILI  	\$28
Cumin, Coriander, Lemon, Cilantro, Avocado	
SEARED TUNA AND SOBA NOODLES	\$29
Napa Cabbage, Marinated Seaweed, Miso Dressing	
CAULIFLOWER AND COCONUT CURRY  	\$30
Madras Curry, Wild Rice, Lemon Grass	
PAN-ROASTED SKUNA BAY SALMON	\$35
Farro, Arugula, Vadouvan Vinaigrette	
GRILLED CHICKEN BREAST 	\$32
Steamed Vegetables	

SMOOTHIES

BANANA AND PEANUT BUTTER	\$14
BERRY AND VANILLA	\$14
MANGO, MOROCCAN MINT, SPOON SPINACH	\$14

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

ALL DAY FARE

Available 24 hours · To place an order, dial "Room Service"

HOUSEMADE TORTILLA CHIPS Guacamole and Salsa	\$15
PUB FRIES Sea Salt and Malt Vinegar Aioli	\$14
SWEET POTATO FRIES Aged Parmesan and Truffle	\$14
SALTED SOFT PRETZELS Stone Ground, Violet and Dijon Mustards	\$15
FARMERS MARKET POPCORN Sea Salt and French Butter	\$13
PIQUILLO PEPPER QUESADILLA Caramelized Onion, Cheddar and Cotija Cheese, Pico de Gallo, Guacamole	\$24
BAJA TACOS Choice of Grilled Steak or Shrimp, Cabbage Salsa, Crema	\$30
CLUB SANDWICH Smoked Turkey Breast, Applewood-Smoked Bacon, Avocado	\$25
CLASSIC GRILLED CHEESE Heirloom Tomato Bisque	\$25
DRY AGED BURGER Housemade Pickles, Cheddar Cheese, 1000 Island	\$28
BAKED MACARONI & CHEESE Four Cheese and Bread Crumb	\$18

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

LUNCH & DINNER

Available 11:00 am to 10:00 pm · To place an order, dial "Room Service"

CLASSIC STARTERS

SHRIMP COCKTAIL Smoked Tomato, Horseradish, Lemon	\$23
SPICY TUNA ROLL Yellowtail Tuna, Cucumber, Sriracha	\$19
CHICKEN WINGS House Spice Blend, Celery, Blue Cheese	\$24
MARGHERITA PIZZA Fresh Tomato, Basil, Mozzarella	\$18
CAESAR SALAD Baby Hearts of Romaine, White Anchovy, Aged Parmesan	\$21

CLASSIC ENTRÉES

CIOPPINO Market Fish, Shellfish, Tomato Broth	\$24
PAN-SEARED SEA BASS Sautéed Vegetables and Citrus Beurre Blanc	\$34
ROTISSERIE-SMOKED HERB HALF CHICKEN Potato Purée, Grilled Asparagus, Roast Chicken Jus	\$38
GRILLED NEW YORK STRIP Asparagus, Potato Purée, Bordelaise Sauce	\$50

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

LUNCH & DINNER

Available 11:00 am to 10:00 pm · To place an order, dial "Room Service"

COMFORT

All comfort dishes are served with Braised Greens & Mashed Potatoes

BUTTERMILK FRIED CHICKEN BREAST Green Pepper Gastrique	\$36
PORCINI MEATLOAF Sweet and Sour Dijon Glaze	\$39
SEARED KUROBUTA PORK CHOP Maple-Brined and Rotisserie-Smoked	\$43
FILET MIGNON Black Garlic and Bordelaise Sauce	\$48
BLACKENED SALMON Crispy Capers and Citrus Beurre Blanc	\$45

PASTA

All pasta dishes are served with a side of Garlic Bread

PORK BOLOGNESE Rustichella Pappardelle, Torn Basil, Aged Parmesan	\$36
LITTLENECK CLAM LINGUINE Calabrian Chili, Tomatillo, Garlic	\$37
CHICKEN PARMESAN Marinara, Fresh Tomato, Mozzarella, Parmesan	\$37
WILD MUSHROOM RISOTTO Lemon, Parmesan, Black Truffle Butter	\$35
SAUTÉED SHRIMP FREGOLA Piquillo Pepper, Parmesan, Feta, Olive	\$38
BUCATINI CHICKEN ALFREDO Grilled Chicken Breast, Broccoli, Parmesan Cream	\$35

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

LUNCH & DINNER

Available 11:00 am to 10:00 pm · To place an order, dial "Room Service"

OVER RICE

JAMBALAYA Shrimp, Chicken, Chorizo, Piquillo Pepper	\$35
SHORTTRIB CHIMICHURRI Shredded Shortrib, Cilantro, Capers, Lime Oil	\$39
CHILE VERDE Roast Pork Shoulder, Hominy, Tortillas, Avocado	\$34
COCONUT CHICKEN CURRY Mary's Chicken, Madras Curry, Coconut Broth	\$36
NASI GORENG Indonesian Fried Rice, Sunnyside Egg, Cucumber	\$26

DESSERTS

CRÈME BRÛLÉE Seasonal Berries	\$15
CHEESECAKE Tahitian Vanilla Bean and Seasonal Berries	\$15
CHOCOLATE CAKE Crème Fraîche and Coffee Ice Cream	\$15
WARM APPLE TART Vanilla Bean Ice Cream	\$15
BROWNIES OR COOKIES Milk	\$15
HOUSEMADE ICE CREAM AND SORBETS Selection of Three	\$15

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

WINE LIST

Available 6:00 am to 1:30 am · To place an order, dial "Room Service"

GLASS

Galerie Sauvignon Blanc , Napa Valley, California	\$18
Inama, Soave Classico , Veneto, Italy	\$14
Dierberg Chardonnay , Santa Maria Valley, California	\$18
Patz & Hall Chardonnay , Dutton Ranch, Russian River Valley, California	\$24
Melville Pinot Noir , Sta. Rita Hills, California	\$18
Molino del Piano, Brunello di Montalcino , Tuscany, Italy	\$20
Miner Cabernet Sauvignon , Emily's, Napa Valley, California	\$24

BOTTLE

SPARKLING

10048	Louis Roederer, Cristal, Brut, Champagne, France 2007	\$425
10009	Taittinger, La Française, Brut, Champagne, France NV	\$118
10057	Moët & Chandon, Cuvée Dom Pérignon, Brut Champagne, France 2003	\$360
10014	Lamiable, Brut, Grand Cru, Champagne, France NV	\$118
10052	Jean Vesselle, Brut Réserve, Champagne, France NV	\$107
10111	Henriot, Brut Souverain, Champagne, France NV	\$100
12004	Schramsberg Vineyards, Blanc de Blancs North Coast, California 2013	\$86
12012	Argyle, Brut Rosé, Dundee Hills, Oregon 2012	\$82
10000	Veuve Clicquot Ponsardin, Yellow Label, Brut Champagne, France NV	\$135
10005	Krug, Grande Cuvée, Brut, Champagne, France NV	\$422

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

WINE LIST

Available 6:00 am to 1:30 am · To place an order, dial "Room Service"

WHITE

27129	Louis Michel, Vaudésir, Grand Cru Chablis Burgundy, France 2014	\$153
17011	Grgich Hills Fumé Blanc , Napa Valley, California 2014	\$70
27370	E. Sauzet, Puligny-Montrachet , Burgundy, France 2014	\$152
25016	Jermann Pinot Grigio , Friuli-Venezia-Giulia, Italy 2014	\$62
25075	Bodegas La Caña Albariño , Rías Baixas, Spain 2014	\$52
25078	Bodegas Godeval Godello , Valdeorras, Spain 2014	\$50
30038	Lucien Crochet, Croix du Roy, Sancerre Loire Valley, France 2014	\$71
22022	Cloudy Bay Sauvignon Blanc Marlborough, New Zealand 2015	\$72
27022	Domaine Rollin Père et Fils, Pernand-Vergelesses Burgundy, France 2009	\$83
15026	Far Niente Chardonnay , Napa Valley, California 2014	\$124
15012	Rombauer Vineyards Chardonnay Carneros, California 2014	\$95

ROSÉ

63001	Miraval, Côtes de Provence Rosé, France 2015	\$52
-------	--	------

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.

WINE LIST

Available 6:00 am to 1:30 am · To place an order, dial "Room Service"

RED

62001	Alain Graillot, Crozes-Hermitage Rhône Valley, France 2012	\$90
50201	Domaine Serene Pinot Noir , Evenstad Reserve Willamette Valley, Oregon 2012	\$151
50095	Whetstone Pinot Noir , Jon Boat, Sonoma Coast California 2014	\$80
57151	Joseph Roty, Marsannay , Burgundy, France 2012	\$84
50141	Emeritus Pinot Noir , Hallberg Ranch Russian River Valley, California 2013	\$87
50034	Gary Farrell Pinot Noir Russian River Valley, California 2013	\$92
57190	Chateau Thivin, Côte de Brouilly, Cru Beaujolais Burgundy, France 2014	\$54
70090	Renzo Seghesio, Ginestra, Barolo , Italy 2010	\$134
47020	Swanson Merlot , Napa Valley, California 2012	\$68
52053	Riverain Syrah , Cardiac Hill Bennett Valley, California 2012	\$76
67013	Tikal Malbec , Amorio, Mendoza, Argentina 2012	\$69
62085	Domaine Tempier, Bandol , Provence, France 2010	\$94
45306	Freemark Abbey Cabernet Sauvignon Napa Valley, California 2012	\$84
45363	Faust Cabernet Sauvignon Napa Valley, California 2013	\$116
45004	Silver Oak Cabernet Sauvignon Napa Valley, California 2011	\$235
45310	Buccella Cabernet Sauvignon Napa Valley, California 2013	\$320

California state sales tax, a 20% service charge and a \$5 delivery charge will be applied to all In-Room Dining orders.