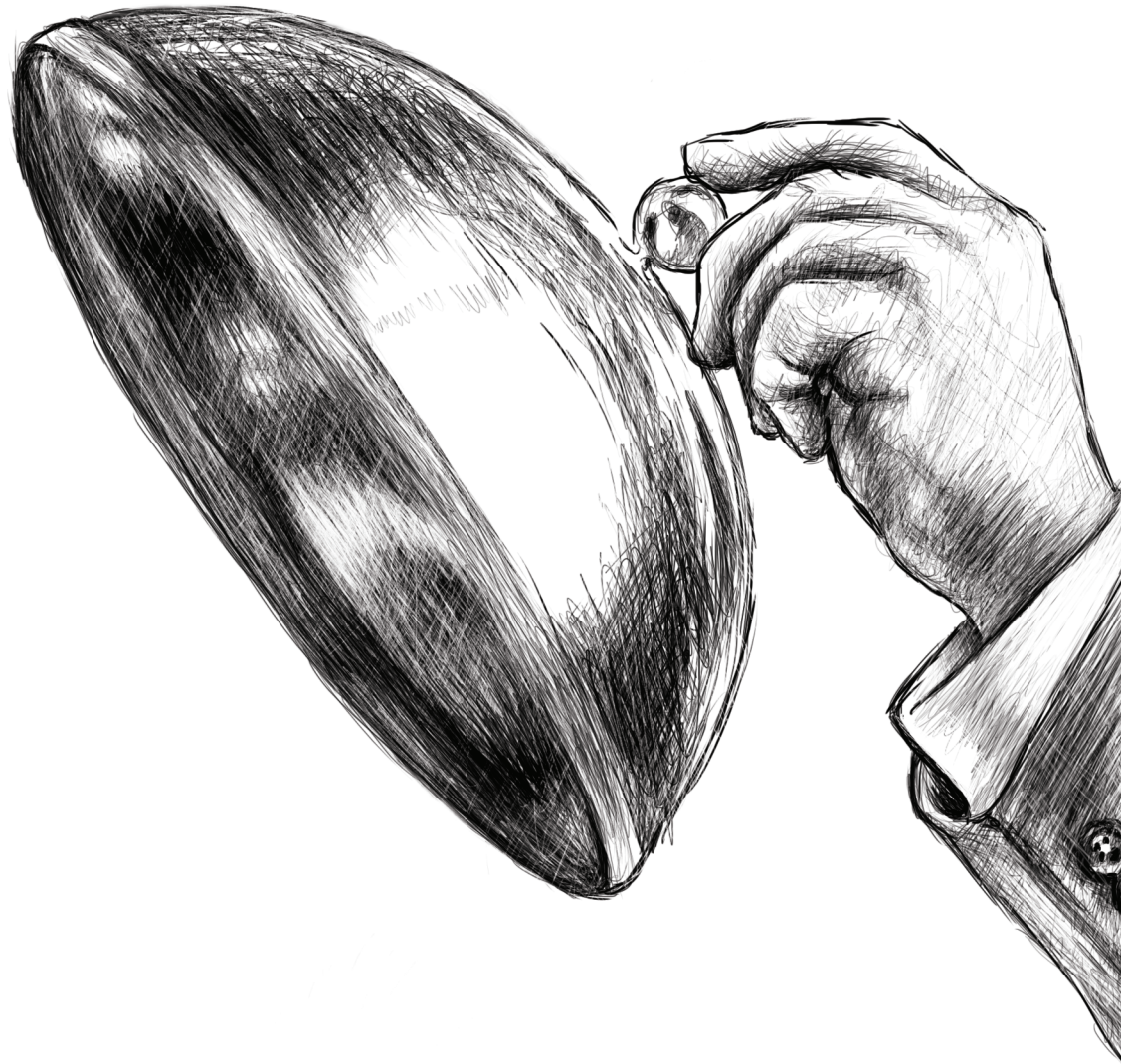


Montage

BEVERLY HILLS



Room Service

MENU



Beverages

Whole, 2%, Skim, Soy, Almond Milk	\$8
Hot Chocolate with Fresh Whipped Cream	\$10
Apple, Orange, Grapefruit, Pineapple, Cranberry, Tomato, V8	\$12
Green Juice <i>green apple, celery, spinach, kale, ginger</i>	\$14
Fresh Squeezed Fruit or Vegetable Juice	\$14
Smoothies (choose two) <i>açai, banana, carrot, ginger, mango, mixed berries, strawberry</i> (additional ingredients \$1 each) (add protein powder \$2)	\$15

Morning Sweets

All pastries are baked in-house

(V) (GF) Oatmeal	\$12
Bakery Pastry Basket (choose three) <i>butter croissant, chocolate croissant, muffin, danish</i>	\$18
Montage Traditional Granola <i>greek yogurt, red berries, organic honey</i>	\$19

Continental Breakfast <i>selection of freshly squeezed juice or milk with coffee or tea and your choice of a pastry basket, toast with preserves, cold cereal or yogurt</i>	\$32
---	------

Pastry Choices:
*croissant
chocolate croissant
muffin
danish*

Montage Coffee & Tea

We are proud to feature La Colombe and Palais des Thés.

Freshly Roasted Coffee	
French Press <i>small pot</i>	\$16
<i>large pot</i>	\$22
Brewed Coffee <i>small pot</i>	\$12
<i>large pot</i>	\$17
Espresso, Cappuccino, Café Latte, Espresso Macchiato, Café Mocha <i>single shot</i>	\$9
<i>double shot</i>	\$10
Palais des Thés Gourmet Tea Blends <i>breakfast tea chamomile tea earl grey tea chinese green tea rooibos des vahines tea mint tea thè du hammam tea jasmine tea original chai tea</i>	\$12

Local Fruit

(V) (GF) Ruby Red Grapefruit	\$12
(V) (GF) Sliced Oranges	\$12
(V) (GF) Sliced Kiwi	\$12
(V) (GF) Halved Papaya with Lime	\$12
(V) (GF) Seasonal Berries	\$18
(V) (GF) Seasonal Fruit and Berries	\$20
(V) (GF) Tropical Fruit <i>cantaloupe, honeydew, watermelon, mixed berries, passion fruit, mango, papaya, pineapple</i>	\$21

“Egg”centric

Egg selections served with your choice of whole eggs, egg whites or cholesterol-free egg beaters.

Egg White Omelet <i>tomato confit, butter lettuce, radish, santa barbara olive oil</i>	\$16
Breakfast Sandwich <i>scrambled eggs, paris white ham, gruyère cheese, tomato fondue, butter lettuce, yogurt dressing</i> (add housemade croissant \$2)	\$18
Avocado and Egg Toast <i>avocado, toast, coconut oil fried eggs, raw red beets, avocado oil, micro arugula sprouts</i>	\$22
Santa Barbara Mild Smoked Salmon <i>choice of bagel, traditional garnishes, cream cheese, quail egg</i>	\$24
Two Eggs Your Way <i>sausage or applewood-smoked bacon with toast, preserves and your choice of fruit, hash browns or roasted breakfast potatoes</i>	\$24
Huevos Rancheros <i>two eggs your way, avocado mousseline, salsa verde, sour cream, grilled green onion</i>	\$25
Poached Eggs Benedict <i>white ham on toasted english muffin, tomatoes provençal</i>	\$25
Create Your Own Omelet (choose three) <i>ham, bacon, turkey, tomato, onion, bell pepper, mushroom, spinach, cheddar cheese, swiss cheese, gruyère cheese (served with your choice of fruit, hash browns or roasted breakfast potatoes</i> (additional ingredients \$1 each)	\$26
Steak and Eggs <i>beef filet, tomatoes provençal, hash browns, any style egg</i>	\$34

Off the Griddle

Brioche French Toast <i>nutella, banana</i>	\$24
Buttermilk Pancakes <i>your choice of plain, blueberry or lemon ricotta with seasonal fruit preserves, vermont maple syrup</i>	\$24
Belgian Waffle <i>seasonal fruit compote, fresh whipped cream, vermont maple syrup</i>	\$24

(V) = vegan | **(GF)** = gluten free

\$7 delivery fee. To place your order, please dial extension 7960 from your guestroom telephone. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

International Breakfast

All international breakfasts are assembled in a bento box.

Chinese Breakfast \$38
congee, chicken and cabbage potsticker, shrimp potsticker, steamed pork bun, beef shumai, vegetable shumai, salted duck egg served with pickled vegetables, dry pork, soy sauce, sesame oil

Japanese Breakfast \$39
tamago japanese omelet, tofu and butter lettuce salad, ponzu dressing, steamed rice, japanese pickles, miso soup

Children's Breakfast

Choice of Assorted Cereals \$5

Breakfast Burrito with Egg and Cheddar Cheese \$12
choice of hash browns or sliced fruit

Eggs and Potatoes \$12
your choice of: bacon, chicken sausage or pork sausage

Silver Dollar Pancakes with Bacon \$14

Waffles with Fruit Compote and Vermont Maple Syrup \$14

Breakfast Sides

Toast Basket \$8
choice of white, wheat, multi-grain, sourdough, gluten-free, english muffin

Applewood-Smoked Bacon \$8

Turkey Bacon \$8

House-Cured Ham \$8

Country Pork Sausage Links \$8

Turkey Sausage \$8

Hash Brown Potatoes \$8

(V) (GF) **Roasted Breakfast Potatoes** \$8

(V) (GF) **Sliced Tomato** \$8

Plain or Vanilla Yogurt \$8

Low-Fat Fruit Yogurt \$8

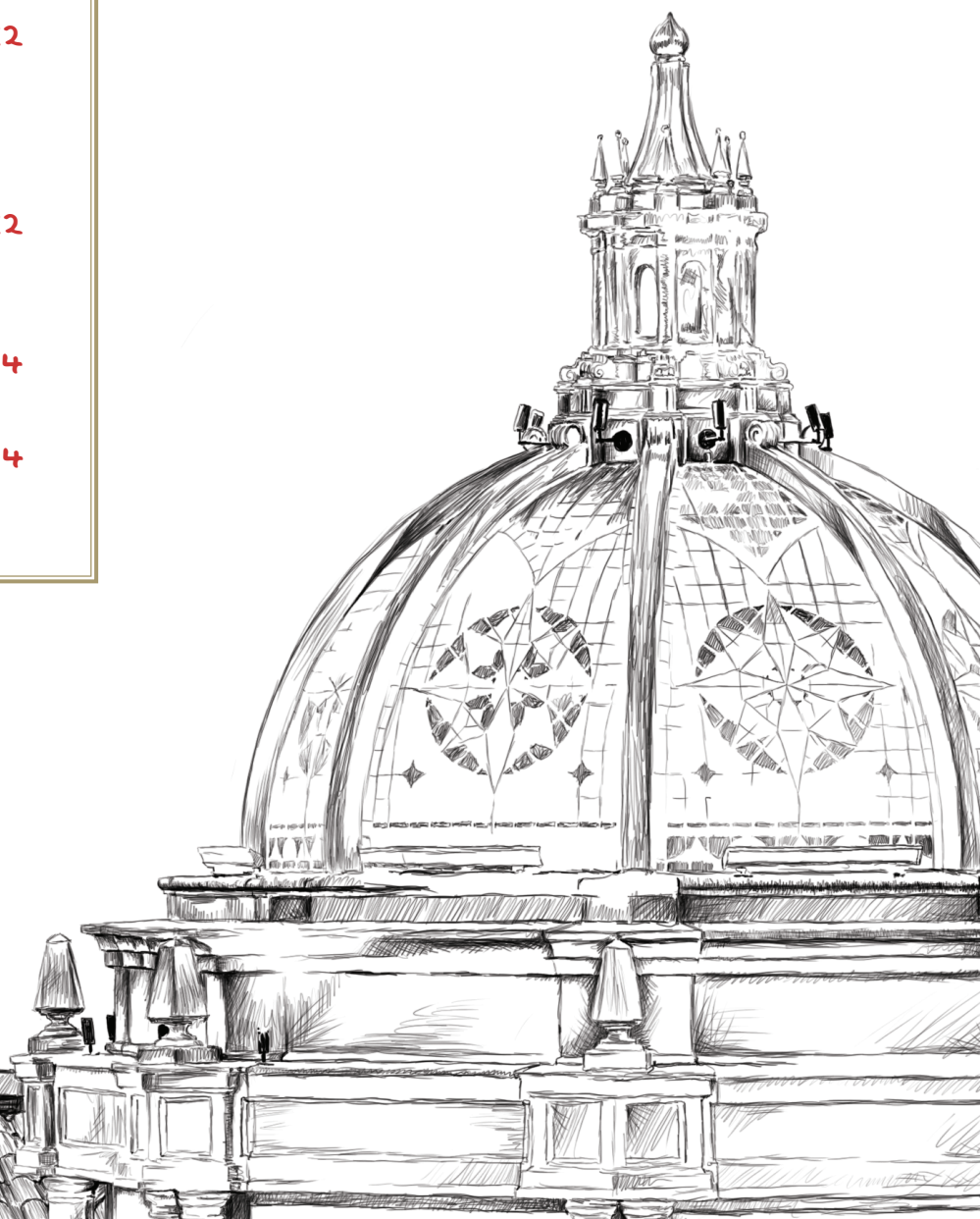
(V) (GF) **Sliced Avocado** \$9

Greek Yogurt \$9

(V) (GF) **Fruit** \$9

(V) (GF) **Seasonal Mixed Berries** \$10

Bagel with Cream Cheese \$10



Appetizers

- V GF **Fresh Guacamole** \$21
housemade tortilla chips
- GF **Farmers' Market Crudité Platter** \$21
ranch dressing or hummus
- Mary's Chicken Wings** \$21
buffalo blue cheese
- Monterey Jack Cheese Quesadilla** \$23
fresh guacamole, pico de gallo, sour cream, salsa
(add grilled chicken \$4)
(add shrimp \$6)
- Crispy Chicken Tenders (6 pieces)** \$24
shoestring fries
- GF **Classic 50's Style Tiger Prawn Cocktail** \$26
spicy cocktail sauce, horseradish cream, lemon
- Artisanal Cheese Board** \$32
farmstead cheeses, housemade jams, local honey, crostini



Soups & Salads

- Classic Chicken Noodle Soup** \$14
vegetables
- Tomato Soup** \$14
basil, grilled cheese sandwich
- Chef's Soup of the Day** \$18
- Chopped Seasonal Vegetable Salad** \$20
napa cabbage, zucchini, yellow squash, carrots, radish, endive, tomato, lemon vinaigrette
(add grilled chicken \$8)
(add grilled prawns \$14)
- Kale Caesar Salad** \$21
shaved parmigiano-reggiano, rustic toast, traditional caesar dressing
- Caesar Salad** \$22
romaine, brioche crouton
(add grilled chicken \$8)
(add grilled prawns \$14)
- Cobb Salad** \$24
grilled chicken, eggs, bacon, maytag blue cheese
- Caprese Salad** \$25
farmers' market tomato, heirloom basil, fresh di stefano burrata, aged balsamic
- Mediterranean Salad** \$26
heirloom cherry tomato, feta, cucumber, olive, red pepper, white balsamic

Pizza & Pasta

- Artisanal Pizza with Fresh Mozzarella and Marinara Sauce** \$26
choose three toppings: artichoke heart, sliced tomato, black olive, mushroom, bell pepper, pineapple, italian sausage, ham, pepperoni
(add additional toppings \$1 each)
- Penne San Marzano** \$26
san marzano tomato, fresh basil, aged parmesan
(add grilled chicken \$8)
(add black tiger prawn \$14)
- Nonna's Bolognese** \$27
shaved aged pecorino, basil oil
- Pad Thai** \$28
rice noodle, chicken, shrimp, vegetables, bean sprouts, crushed peanuts, lime, cilantro



V = vegan | GF = gluten free

\$7 delivery fee. To place your order, please dial extension 7960 from your guestroom telephone. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

From the Land

Chicken Pot Pie <i>vegetables, puff pastry</i>	\$36
8 oz. Grilled Black Angus Beef Filet <i>market vegetables, red wine sauce</i>	\$48
Grilled Colorado Lamb Chop <i>tomato reduction, potato gratin, grilled vegetables</i>	\$54

From the Sea

Tacos <i>tempura battered black tiger prawns, shredded cabbage, pico de gallo, cilantro crema, classic garnish</i>	\$32
Braised Black Cod <i>white coco beans, tomato confit, olives, grilled chorizo and broccoli rabe, ojai valley olive oil</i>	\$34
Roasted Scottish Salmon <i>ratatouille, olives, basil, arugula</i>	\$37
Grilled Sea Bass <i>eggplant caponata, roasted zucchini, pesto</i>	\$44

Sandwiches

All sandwiches are served with your choice of fruit, greens, french fries, shoestring fries or sweet potato fries.

Signature "BHB" Beverly Hills Burger <i>black angus beef, caramelized onions, blue cheese, gruyère cheese, bacon, horseradish aioli, tempura potatoes</i> (add black truffles \$15) (add seared foie gras \$20)	\$32
---	------

Santa Monica Farmers' Market Vegetable Wrap <i>marinated vegetables, piquillo peppers, hummus, arugula, oregano vinaigrette</i>	\$18
Diestel Turkey Club <i>lettuce, tomato, bacon, mayonnaise on whole wheat</i>	\$22
Grilled Chicken Breast <i>basil pesto, piquillo pepper, avocado, tomato on ciabatta</i>	\$25
BLTA <i>espelette pepper, mayonnaise on brioche</i>	\$30

Middle Eastern appetizers

Ⓜ Feta Cheese, Marinated Olives, Orange, Rosemary	\$11
Ⓜ Housemade Hummus, Warm Pita	\$16
Mezze Platter <i>assortment of all appetizers listed above</i>	\$24

main courses

Spicy Chicken Curry <i>steamed white rice, cilantro, mango chutney</i>	\$28
Lamb Meatballs Stew <i>pickled mango, saffron basmati rice with golden raisins</i>	\$38

Little Guests

All Beef Hot Dog	\$16
Grilled Chicken <i>with rice</i>	\$16
Beef Sliders with Cheese	\$18
Baked Salmon	\$24

Choice of Two Sides and Dessert

- french fries
- cheesy macaroni
- blondie
- steamed broccoli
- small caesar salad
- cookies and milk
- fresh fruit
- brownie

Sides

Mashed Potatoes	\$9
Ⓜ Ⓜ Sweet Potato Fries	\$9
Ⓜ Ⓜ French Fries	\$9
Creamy Spinach	\$9
Ⓜ Ⓜ Market Vegetables	\$9
Mushroom Fricassée	\$9

Late Night Menu

Available from 11 pm to 6 am



Caviar Experience

Served with toast, blinis and crème fraîche
Price per 1 oz / 30 grams

- | | |
|---|--------------|
| Caviar Impérial de Sologne | \$244 |
| <i>The Caviar Impérial de Sologne is firm with the perfect balance of salt. Caviar Impérial de Sologne offers subtle notes of walnut and hazelnut.</i> | |
| Farm Raised Keluga/Schrenckii Sturgeon | \$260 |
| <i>Acipenser Schrenckii Sturgeon is the second Sturgeon found in the Amur River Basin; similar to the Caspian Sea Osetra in size and color range with a more defined taste. This caviar is made of half Keluga and Acipenser Schrenckii Sturgeon roses.</i> | |
| Farm Raised Golden Osetra | \$320 |
| <i>Acipenser Gueldenstaedtii Sturgeon, sometimes called Russian Osetra, originates from the Caspian Sea. This superb golden osetra caviar has a more intense yellow color than osetras with a buttery taste.</i> | |

- | | |
|---|-------------|
| (V) (GF) Fresh Guacamole | \$21 |
| <i>housemade tortilla chips</i> | |
| Mary's Chicken Wings | \$21 |
| <i>buffalo blue cheese</i> | |
| Diestel Turkey Club | \$22 |
| <i>lettuce, tomato, bacon, mayonnaise on whole wheat</i> | |
| Caesar Salad | \$22 |
| <i>hearts of romaine, white anchovy, aged parmesan (add grilled chicken \$8) (with poached prawns \$14)</i> | |
| Artisanal Pizza with Fresh Mozzarella and Marinara | \$26 |
| <i>choose three toppings: artichoke heart, sliced tomato black olive, mushroom, bell pepper, pineapple italian sausage, ham, pepperoni (add additional toppings \$1 each)</i> | |
| Nonna's Bolognese | \$27 |
| <i>shaved aged pecorino, basil oil</i> | |
| 8 oz. Grilled Black Angus Beef Filet | \$48 |
| <i>mashed potatoes, market vegetables, red wine sauce</i> | |

- | | |
|---|-------------|
| Signature "BHB" Beverly Hills Burger | \$32 |
| <i>black angus beef, caramelized onion, blue cheese, gruyère cheese, bacon, horseradish aioli, tempura potatoes (add black truffles \$15) (add seared foie gras \$20)</i> | |

Desserts

- | | |
|--|-------------|
| Chocolate Layer Cake | \$14 |
| <i>mocha ganache, devil's food cake, raspberry sauce</i> | |
| Classic Carrot Cake | \$14 |
| <i>brandy toffee sauce</i> | |
| Apple Strudel Pie | \$14 |
| <i>vanilla gelato, caramel sauce</i> | |
| New York Cheesecake | \$14 |
| <i>blueberry compote, graham cracker crust</i> | |
| Tahitian Vanilla Crème Brûlée | \$14 |
| <i>fresh berries, biscotti</i> | |
| Montage Chocolate Mousse Cake | \$14 |
| <i>dark chocolate mousse, crunchy chocolate wafers</i> | |
| Assortment of Ice Cream and Sorbet | \$14 |
| <i>(3 scoops)</i> | |

(V) = vegan | (GF) = gluten free

\$7 delivery fee. To place your order, please dial extension 7960 from your guestroom telephone. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Wine List

sparkling/champagne

Fantinel Prosecco, <i>Veneto, Italy</i>	\$55
Roederer Estate, <i>Anderson Valley, California</i>	\$73
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	\$125
Lanson Rose, <i>Champagne, France</i>	\$123
Ruinart Blanc de Blancs, <i>Champagne, France</i>	\$226
Bollinger Special Cuvée, <i>Champagne, France</i>	\$199
Billecart-Salmon Rose, <i>Champagne, France</i>	\$237
Dom Perignon 2006, <i>Champagne, France</i>	\$275
Krug, Grande Cuvée, <i>Champagne, France</i>	\$517
Perrier-Jouët "Belle Époque" Rose 2006, <i>Champagne, France</i>	\$630

domestic white

Capture Sauvignon Blanc, <i>Napa Valley, California</i>	\$68
Corra Tail Feathers White Blend, <i>Rogue Valley, Oregon</i>	\$67
Far Niente Chardonnay, <i>Napa Valley, California</i>	\$100
Cakebread Cellars Chardonnay, <i>Napa Valley, California</i>	\$138
Peter Michael Sauvignon Blanc, <i>Napa Valley, California</i>	\$140
Kistler "Les Noisetiers" Chardonnay, <i>Sonoma, California</i>	\$165
Sandhi Wines Chardonnay, <i>Santa Barbara, California</i>	\$240

imported white

Venica Pinot Grigio, <i>Friuli, Italy</i>	\$65
Domaine Laroche Chablis, <i>Burgundy, France</i>	\$76
Pascal Jolivet Sancerre, <i>Loire Valley, France</i>	\$76
Cloudy Bay Sauvignon Blanc, <i>Marlborough, New Zealand</i>	\$77
Maison Louis Latour, Pouilly-Fuissé, <i>Burgundy, France</i>	\$85
La Scolca Gavi di Gavi, <i>Piemonte, Italy</i>	\$104
St. Urbans-Hof Riesling, <i>Mosel, Germany</i>	\$120
Maison Louis Latour Corton-Charlemagne, <i>Burgundy, France</i>	\$299

rosé

Summer Somewhere, <i>Santa Barbara, California</i>	\$60
Whispering Angel, <i>Provence, France</i>	\$70
Domaine Ott Chateau De Selle, <i>Provence, France</i>	\$132

domestic red

Au Bon Climat Pinot Noir, <i>Santa Barbara, California</i>	\$90
Aleksander Bordeaux Blend, <i>Paso Robles, California</i>	\$96
Robert Craig Cabernet Sauvignon, <i>Napa Valley, California</i>	\$105
Melville Estate Pinot Noir, <i>Santa Barbara, California</i>	\$72
Painted Rock Syrah, <i>British Columbia, Canada</i>	\$98
Brooks 'Rastaban' Pinot Noir, <i>Eola-Amity Hills, Oregon</i>	\$115
Frank Family Cabernet Sauvignon, <i>Napa Valley, California</i>	\$132
St. Supéry Vineyards Merlot, <i>Napa Valley, California</i>	\$136
Kosta Browne Pinot Noir, <i>Sonoma County, California</i>	\$270
Silver Oak Cabernet Sauvignon, <i>Napa Valley, California</i>	\$293

imported red

Cuvelier Los Andes Malbec, <i>Mendoza, Argentina</i>	\$65
Le Volte Dell'Ornellaia, <i>Tuscany, Italy</i>	\$67
Clementin de Pape Clement, <i>Bordeaux, France</i>	\$96
Barons de Rothschild Legende, <i>Bordeaux, France</i>	\$140
Domaine Pierre Gelin Gevrey-Chambertin, <i>Burgundy, France</i>	\$183
Elio Grasso Barolo, <i>Piemonte, Italy</i>	\$199
Château de Beaucastel, <i>Châteauneuf-du-Pape, France</i>	\$288
Antinori 'Tignanello', <i>Tuscany, Italy</i>	\$295

dessert wine

Marcarini Moscato d'Asti, <i>Piemonte, Italy</i>	\$58
Blandy's 10 year Malmsey Madeira, <i>Madeira, Portugal</i>	\$115
Graham's 20 year Old Tawny Port, <i>Porto, Portugal</i>	\$135
Nickel & Nickel 'Dolce' Late Harvest, <i>Napa Valley, California</i>	\$169

Wine by the Glass

sparkling/champagne

Fantinel Prosecco, <i>Veneto, Italy</i>	\$15
Roederer Estate, <i>Anderson Valley, California</i>	\$18
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	\$28
Lanson Rose, <i>Champagne, France</i>	\$27

white

Capture Sauvignon Blanc, <i>Napa Valley, California</i>	\$16
Corra Tail Feathers White Blend, <i>Rogue Valley, Oregon</i>	\$19
Far Niente Chardonnay, <i>Napa Valley, California</i>	\$26
Venica Pinot Grigio, <i>Friuli, Italy</i>	\$16
Domaine Laroche Chablis, <i>Burgundy, France</i>	\$18
Pascal Jolivet Sancerre, <i>Loire Valley, France</i>	\$18
Cloudy Bay Sauvignon Blanc, <i>Marlborough, New Zealand</i>	\$19

rosé

Summer Somewhere, <i>Santa Barbara, California</i>	\$16
Whispering Angel, <i>Provence, France</i>	\$19

red

Au Bon Climat Pinot Noir, <i>Santa Barbara, California</i>	\$22
Aleksander Bordeaux Blend, <i>Paso Robles, California</i>	\$24
Robert Craig Cabernet Sauvignon, <i>Napa Valley, California</i>	\$26
Cuvelier Los Andes Malbec, <i>Mendoza, Argentina</i>	\$17
Le Volte Dell'Ornellaia, <i>Tuscany, Italy</i>	\$17
Clementin de Pape Clement, <i>Bordeaux, France</i>	\$24

dessert wine

Marcarini Moscato d'Asti, <i>Piemonte, Italy</i>	\$15
--	------

DINING

The Restaurant

Modern American cuisine in a vibrant setting that features expansive indoor and outdoor seating.

Dinner | Tuesday-Saturday | 5 pm-9:30 pm; Sunday-Monday | 5 pm-9 pm

The Café

Breakfast, lunch and to-go options available during the day, with wine, champagne and light bites featured in the evening.

Breakfast | Daily | 7 am-11 am

Lunch | Daily | 11 am-2:30 pm

Light Bites | Monday-Saturday | 6 pm-11 pm; Sunday | 6 pm-9 pm

The Rooftop Grill

This rooftop restaurant and bar offers panoramic views of the Hollywood Hills and serves a seasonal menu of Californian cuisine.

Brunch | Daily | 7 am-5 pm

Bar | Monday-Thursday | 9 am-5 pm, Friday-Sunday | 9 am-6 pm

The Bar

A dynamic lounge that features a robust cocktail program complemented by an all-day dining menu.

Monday-Sunday | 12 pm-1 am

Live Entertainment | Wednesday-Saturday | 7:30 pm-11:30 pm

£10

An exclusive and intimate bar that serves as the only official U.S. outpost of The Macallan Single Malt Whisky, offering guests the crème de la crème of spirits from around the world.

Tuesday-Saturday | 5 pm-12 am

Last seating is at 10:30pm



BEVERLY HILLS

225 NORTH CANON DRIVE, BEVERLY HILLS, CA 90210

(310) 860-7800

MONTAGEHOTELS.COM