

*the*  
**BEVERLY HILTON**

**DINE & DELIGHT  
IN-ROOM DINING**

**DIAL EXT. 1609 OR 1611**

**BREAKFAST**

**6:30 AM - 11:00 AM**

**LUNCH**

**11:00 AM - 5:00 PM**

**DINNER**

**5:00 PM - 11:30 PM**

**LAST ORDER 11:15 PM**

# Breakfast Menu

6:30am- 11:00am

## Healthy Start

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BEVERLY CONTINENTAL	28
Coffee, Tea, and Orange Juice   Choice of: Toast, Bagel with Philly Cream Cheese   Mix Pastry Basket: Croissant, Muffin, Danish, d'arbo Jam & Marmalade	
AVOCADO TOAST	22
Avocado, Balsamic Onion, Golden Beets, Chili Flakes, Cilantro. Add Two Fried Eggs \$7	
SALMON TOAST **	24
Smoked Salmon, Cream Cheese, Capers, Shaved Red Onion, Dill, Toasted Sourdough Bread	
BEVERLY PARFAIT	20
Yogurt, House Granola, Mixed Berries Make it Vegan - Coconut Yogurt \$3	
EXOTIC FRUITS & BERRIES	20
Seasonal Fruit, Mixed Berries Side Fruit Bowl \$10	
ENGLISH BREAD PUDDING	18
Croissant Dough, Golden Raisins, Vanilla Crème Anglaise	

## Handcrafted Favorites

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STEAK & EGGS	31
Choice of 2 Eggs, Flank Steak Piperade, Breakfast Potatoes, Grilled Toast	
SHAKSHOUKA & EGGS	31
Choice of 3 Eggs, Feta Cheese, Grilled Toast, Breakfast Potatoes	

## Sides

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BACON   SAUSAGE - PORK / APPLE CHICKEN	8
BAGEL & PHILLY CREAM CHEESE	8
CROISSANT   PAIN AU CHOCOLAT   ALMOND	7
MUFFIN	7
SIDE OF TOAST	4
GLUTEN FREE TOAST	5

## Comfort Food

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AMERICAN BREAKFAST	30
Choice of Two Eggs - Breakfast Potatoes, Bacon, Sausage or Fruit	
EGGS BENEDICT	30
Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce, Breakfast Potatoes	
HUEVOS RANCHEROS	30
Choice of Two Eggs, Refried Beans, Spanish Chorizo, Queso Fresco & Mixed Cheese, Tortillas, Ranchero Sauce, Pico de Gallo, Grilled Jalapeno	
CALIFORNIA OMELET	30
Green Onion, Tomato, Cheddar, Avocado, Breakfast Potatoes Choice of Egg: Regular, White, Vegan \$5	
BEVERLY OMELET	30
Diced Ham, Onion, Bell Pepper, Mixed Cheese, Breakfast Potatoes Choice of Egg: Regular, White, Vegan \$5	
FRENCH OMELET	30
Gruyere Cheese, Chives, Smoked Maldon Salt, Breakfast Potatoes Choice of Egg: Regular, White, Vegan \$5	
FRENCH TOAST	24
Home-Made Brioche Bread, Crispy Corn Flakes, Spicy Banana Brûlée, Crème Anglaise, Whipped Cream	
PANCAKES	24
Four Buttermilk Pancakes, Berry Sauce, Mixed Berries, Powdered Sugar	
MCCANN'S® STEEL CUT IRISH OATMEAL	18
Brown Sugar, Golden Raisins & Berries	

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# Lunch Menu

11:00am -5:00pm

## Bar Bites

<b>CHEESE &amp; CHARCUTERIE BOARD</b>	44
Selection of California Cheeses, Charcuterie, Fruit Compote, Assorted Pickles, Grain Mustard, and Assorted Breads	
<b>FISHWIFE TIN FISH BOARD</b>	21
House Pickles, Baguette, Gribiche	
<b>GRILLED CORN RIBS</b>	19
Tempura Japanese Peppers, Cotija, Burnt Chile Powder, Harissa Aioli	
<b>CHICKEN WINGS</b>	26
Shaved Vegetables, Point Reyes Blue Cheese Mousse, Buffalo or Korean BBQ	
<b>LEMONGRASS SHRIMP DUMPLING</b>	28
Pan Seared, Mayonnaise, Yuzu Wasabi Dip	
<b>SMOKED CHILE DUNGENESS CRAB TACOS</b>	31
Queso Oaxaca, Grilled Pineapple, Pickled Fresnos	
<b>CRISPY RICE SPICY TUNA TARTARE POPPERS**</b>	17
Kewpie Mayonnaise, Tobiko Fish Roe & Avocado	
<b>TRUFFLE FRIES</b>	14
Shaved Manchego, Black Truffle, Minced Garden Herbs, Aioli	

## Soup, Salad, and Sandwich

<b>UMAMI CAESAR SALAD</b>	25
Baby Romaine, Laffa Crouton, Parmesan, Miso Caesar Dressing, Cured Egg Yolk	
<b>SPINACH &amp; SWEET POTATO SALAD</b>	25
Baby Spinach, Roasted Sweet Potato, Candied Pecans, Pepitas, Pomegranate, Balsamic Reduction	
<b>CREAMY TOMATO BASIL BISQUE</b>	13
Laffa Crouton, Pesto	
<b>WAGYU BURGER</b>	31
Cowboy Creamery Wagon Wheel Cheese, Caramelized Onions, Perigord Truffle Aioli, Butter Lettuce, Sweet Pickles	
<b>LOBSTER ROLL</b>	31
Poached Lobster, Celery, Chives, Lemon Aioli, Brioche, Caviar	
<b>CIRCA CLUB</b>	26
Sliced Turkey, Avocado, Neuske's Bacon, Alfalfa Sprout, Herb Spread, Tomato, Pickled Onion	
Add Side Fries, Side Caesar, Side Salad	8

## Pizzas and Pasta

<b>RAVIOLI OF WILD MUSHROOMS</b>	32
Huitlacoche, Toasted Corn Chulpi	
<b>MARGHERITA PIZZA</b>	28
Marinated Bocconcini, Lemon Basil, Heirloom Tomato	
<b>CURED MEAT PIZZA</b>	31
Mozzarella, Wild Mushrooms, Red Onion, Speck	

## Entrées

<b>STEAK FRITES</b>	51
Grilled Hanger Steak, Chimichurri, Sea Salt Fries, Peppercorn Aioli	
<b>CHICKEN OR LAMB KEBAB</b>	51
Laffa Bread, Za'atar, Israeli Cucumber Salad, Tahina	
<b>BAJA STRIPED BASS</b>	41
Pipperade, Salt Roasted Pee Wee Potato, Marinated Asparagus, Laffa Bread Crumbs	
<b>ROASTED MUSHROOMS AND CHEESY GRITS</b>	34
Creamy Manchego, Micro Herbs, Curated Wild Mushrooms	

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# Dinner Menu

5:00pm - 11:30pm

## Bar Bites

<b>CHEESE &amp; CHARCUTERIE BOARD</b>	44
Selection of California Cheeses, Charcuterie, Fruit Compote, Assorted Pickles, Grain Mustard, and Assorted Breads	
<b>FISHWIFE TIN FISH BOARD</b>	21
House Pickles, Baguette, Gribiche	
<b>GRILLED CORN RIBS</b>	19
Tempura Japanese Peppers, Cotija, Burnt Chile Powder, Harissa Aioli	
<b>CHICKEN WINGS</b>	26
Shaved Vegetables, Point Reyes Blue Cheese Mousse, Buffalo or Korean BBQ	
<b>LEMONGRASS SHRIMP DUMPLING</b>	28
Pan Seared, Mayonnaise, Yuzu Wasabi Dip	
<b>SMOKED CHILE DUNGENESS CRAB TACOS</b>	31
Queso Oaxaca, Grilled Pineapple, Pickled Fresnos, Avocado	
<b>CRISPY RICE SPICY TUNA TARTARE POPPERS**</b>	17
Kewpie Mayonnaise, Tobiko Fish Roe & Avocado	
<b>TRUFFLE FRIES</b>	14
Shaved Manchego, Black Truffle, Minced Garden Herbs, Aioli	

## Soup and Salad

<b>UMAMI CAESAR SALAD</b>	25
Baby Romaine, Laffa Crouton, Parmesan, Miso Caesar Dressing, Cured Egg Yolk	
<b>SPINACH &amp; SWEET POTATO SALAD</b>	25
Baby Spinach, Roasted Sweet Potato, Candied Pecans, Pepitas, Pomegranate, Balsamic Reduction	
<b>CREAMY TOMATO BASIL BISQUE</b>	13
Laffa Crouton, Pesto	

## Pizzas and Pasta

<b>SPAGHETTI POMODORO</b>	34
Lamb Merguez Sausage, Blistered Shishito Pepper, Heirloom Tomato, Basil	
<b>RAVIOLI OF WILD MUSHROOMS</b>	36
Huitlacoche, Toasted Corn Chulpi	
<b>MARGHERITA PIZZA</b>	28
Marinated Bocconcini, Lemon Basil, Heirloom Tomato	
<b>CURED MEET PIZZA</b>	31
Mozzarella, Wild Mushrooms, Red Onion, Speck	

## Entrées

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<b>CHICKEN OR LAMB KEBAB</b>	51
Laffa Bread, Za'atar, Israeli Cucumber Salad, Tahina	
<b>BAJA STRIPED BASS</b>	41
Pipperrade, Salt Roasted Pee Wee Potato, Marinated Asparagus, Laffa Bread Crumbs	
<b>ROASTED MUSHROOMS AND CHEESY GRITS</b>	34
Creamy Manchego, Micro Herbs, Curated Wild Mushrooms	
<b>KOMBU BRAISED PRIME SHORTRIB</b>	50
Coconut Sticky Rice, Japanese Cucumber, Cilantro, Nuc Cham, Pickled Chilis	

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## *Desserts*

6:30am- 11:30pm

### California Desserts

15

#### WARM SCHARFFENBERGER FONDANT CAKE

Vanilla Ice - Cream, Clementine Compote,  
Chocolate Cookie Crumble, Berries

#### GLUTEN FREE PEPPERED STRAWBERRY & SOUR CREAM SORBET

Mixed Berry Armagnac Fruit Soup

#### UBE CREAM CHEESE FILLED BEIGNETS

Coconut Sorbet, Whip Cream, Tropical  
Compote, Spicy Flour Tuile

#### VEGAN MUD PIE

Plant Based Vanilla & Chocolate Ice - Cream, Oreo Crunch,  
Flora Cream, Strawberry Compote, Chocolate Crumble

#### CITRUS VERBENA CHEESE CAKE

Blood Orange Yogurt Mousse, Lebni Citrus Cream, Sonoma  
Blueberry Compote

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## Coffee & Chocolate Selections

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ESPRESSO   DOUBLE	6 / 8
LATTE   CAPPUCINO   AMERICANO	10
POT OF COFFEE SMALL/LARGE	10 /15
SWISS HOT CHOCOLATE	10

## Beverages

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ACQUA PANNA   S. PELLEGRINO Italian Still and Sparkling Water 750 ml	12
FRESHLY SQUEEZED ORANGE JUICE	12
JUICE Orange, Cranberry, Apple, Pineapple, Carrot	7
SODA POPS	8
ICED TEA   LEMONADE	8
ICED TEA   LEMONADE - CARAFE	24

## Organic Cold - Pressed Juice

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GO BIG	12
Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Ginger	
THE QUENCH	12
Watermelon, Jicama, Strawberry, Mint, Lime	
SUNRISE	12
Orange, Carrot, Coconut Water, Ginger, Lemon, Tumeric	

## Organic Smoothies

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Choice of Milk: Regular | Almond Milk  
Coconut Milk| OatMilk

MANGO SUNRISE	14
Mango, Banana, Carrot, Orange, Turmeric, Coconut Milk, Sacha Inchi Protein	
WILD DRAGONFRUIT	14
Mango, Banana, Carrot, Orange, Turmeric, Coconut Milk, Sacha Inchi Protein	
MAQUI SUPERFRUIT	14
Apple, Maqui, Blueberry, Coconut Milk, Banana, Lemon, Cauliflower, Sacha Inchi Protein	
BLUE PINEAPPLE	14
Pineapple, Mango, Orange, Blue Spirulina, Cauliflower, Coconut milk, Sacha Inchi Protein	
TROPICAL GREENS	14
Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass, Spinach, Sacha Inchi Protein	
BOLD CACAO	14
Banana, Cacao, Coconut Milk, Lucuma, Coconut Water, Carrot, Sacha Inchi Protein	

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# Bubbly | Wine | Beer

6:30am- 11:30pm

## BUBBLY

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CHAMPAGNE | TAITTINGER LA FRANCAISE | CHAMPAGNE | FRANCE  
SPARKLING ROSÉ | CHANDON ÉTOILE ROSÉ | CALIFORNIA  
PROSECCO | CAVICCHIOLI | ITALY

GLS 35 |  
GLS 34 | 140 BTL  
GLS 18 | 85 BTL

## ROSÉ & WHITE WINE

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GRENACHE BLEND |COTE DES ROSES | LANGUEDOC | FRANCE  
CHARDONNAY | DUCKHORN VINEYARDS | NAPA | CALIFORNIA  
SAUVIGNON BLANC | PASCAL JOLIVET ATTITUDE | LOIRE | FRANCE  
PINOT GRIGIO, TERLATO VINYARDS, ITALY

GLS 19 |  
GLS 20 | 95 BTL  
GLS 21 | 99 BTL  
GLS 18 | 85 BTL

## RED WINE

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CABERNET | DAOU | PASO ROBLES | CALIFORNIA  
CABERNET | BONANZA | CALIFORNIA  
PINOT NOIR | PONZI | WILLAMETTE | OREGON  
TEMPRANILLO | FAUSTINO V RSV | RIOJA | SPAIN  
ZINFANDEL BLEND, PRISONER, CA.

GLS 24 | 110 BTL  
GLS 19 | 90 BTL  
GLS 27 | 139 BTL  
GLS 19 | 90 BTL  
GLS 29 | 140 BTL

## BOTTLED BEER

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BUDWEISER, USA 10    STELLA ARTOIS, BELGIUM 12    805 FIRESTONE CA BLONDE ALE, CA. 10  
LAGUNITAS, USA 10    HEINEKEN 0%,NETHERLANDS 10

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