

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

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

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

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

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	

20.5% AUTOMATIC GRATUITY IS ADDED TO ALL ORDERS, 3.5% OF THE AUTOMATIC GRATUITY GOES TO THE HOTEL, 17% OF THE AUTOMATIC GRATUITY IS DISTRIBUTED TO THE SERVER (S) PROVIDING SERVICES, DELIVERY FEE \$5.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

**We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.

Lunch Menu

11:00am -5:00pm

Bar Bites

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

Soup, Salad, and Sandwich

UMAMI CAESAR SALAD	25
Baby Romaine, Laffa Crouton, Parmesan, Miso Caesar Dressing, Cured Egg Yolk	
STRACCIATELLA FATTOUSH	25
Grilled Stone Fruits, Avocado, Blackberries, Pecan Dressing	
CREAMY TOMATO BASIL BISQUE	13
Laffa Crouton, Pesto	
WAGYU BURGER	31
Cowboy Creamery Wagon Wheel Cheese, Caramelized Onions, Perigord Truffle Aioli, Butter Lettuce, Sweet Pickles	
LOBSTER ROLL	31
Poached Lobster, Celery, Chives, Lemon Aioli, Brioche, Caviar	
CIRCA CLUB	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

RAVIOLI OF WILD MUSHROOMS	32
Huitlacoche, Toasted Corn Chulpi	
MARGHERITA PIZZA	22
Marinated Bocconcini, Lemon Basil, Heirloom Tomato	
CURED MEAT PIZZA	26
Mozzarella, Wild Mushrooms, Red Onion, Speck	

Entrées

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

20.5% AUTOMATIC GRATUITY IS ADDED TO ALL ORDERS, 3.5% OF THE AUTOMATIC GRATUITY GOES TO THE HOTEL, 17% OF THE AUTOMATIC GRATUITY IS DISTRIBUTED TO THE SERVER (S) PROVIDING SERVICES, DELIVERY FEE \$5.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

**We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.

Dinner Menu

5:00pm - 11:30pm

Bar Bites

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

Soup and Salad

UMAMI CAESAR SALAD	25
Baby Romaine, Laffa Crouton, Parmesan, Miso Caesar Dressing, Cured Egg Yolk	
STRACCIATELLA FATTOUSH	25
Grilled Stone Fruits, Avocado, Blackberries, Pecan Dressing	
CREAMY TOMATO BASIL BISQUE	13
Laffa Crouton, Pesto	

Pizzas and Pasta

SPAGHETTI POMODORO	34
Lamb Merguez Sausage, Blistered Shishito Pepper, Heirloom Tomato, Basil	
RAVIOLI OF WILD MUSHROOMS	36
Huitlacoche, Toasted Corn Chulpi	
MARGHERITA PIZZA	22
Marinated Bocconcini, Lemon Basil, Heirloom Tomato	
CURED MEET PIZZA	26
Mozzarella, Wild Mushrooms, Red Onion, Speck	

Entrées

STEAK FRITES	51
Grilled Hanger Steak, Chimichurri, Sea Salt Fries, Peppercorn Aioli	
CHICKEN OR LAMB KEBAB	51
Laffa Bread, Za'atar, Israeli Cucumber Salad, Tahina	
BAJA STRIPED BASS	41
Pipperrade, Salt Roasted Pee Wee Potato, Marinated Asparagus, Laffa Bread Crumbs	
ROASTED MUSHROOMS AND CHEESY GRITS	34
Creamy Manchego, Micro Herbs, Curated Wild Mushrooms	
KOMBU BRAISED PRIME SHORTRIB	50
Coconut Sticky Rice, Japanese Cucumber, Cilantro, Nuc Cham, Pickled Chilis	

20.5% AUTOMATIC GRATUITY IS ADDED TO ALL ORDERS, 3.5% OF THE AUTOMATIC GRATUITY GOES TO THE HOTEL, 17% OF THE AUTOMATIC GRATUITY IS DISTRIBUTED TO THE SERVER (S) PROVIDING SERVICES, DELIVERY FEE \$5.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

**We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.

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

**20.5% AUTOMATIC GRATUITY IS ADDED TO ALL ORDERS, 3.5% OF THE AUTOMATIC GRATUITY GOES TO THE HOTEL,
17% OF THE AUTOMATIC GRATUITY IS DISTRIBUTED TO THE SERVER (S) PROVIDING SERVICES, DELIVERY FEE \$5.00**

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.**

****We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.**

6:30am- 11:30pm

Coffee & Chocolate Selections

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

Beverages

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

GO BIG Beet, Kale, Carrot, Apple, Wheatgrass, Lemon, Ginger	12
THE QUENCH Watermelon, Jicama, Strawberry, Mint, Lime	12
GOLD'N GREENS Pineapple, Sweet Apple, Cucumber, Kale, Lemon, Mint, Dandelion, Tumeric	12
SUNRISE Orange, Carrot, Coconut Water, Ginger, Lemon, Tumeric	12

Organic Smoothies

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

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

20.5% AUTOMATIC GRATUITY IS ADDED TO ALL ORDERS, 3.5% OF THE AUTOMATIC GRATUITY GOES TO THE HOTEL, 17% OF THE AUTOMATIC GRATUITY IS DISTRIBUTED TO THE SERVER (S) PROVIDING SERVICES, DELIVERY FEE \$5.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.

**We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.

Bubbly | Wine | Beer

6:30am- 11:30pm

BUBBLY

SPARKLING ROSÉ, ETOILE, CA
PERRIER JOUET BRUT, CHAMPAGNE, FRANCE
CAVICCHIOLI PROSECCO, ITALY

GLS 25 | 95 BTL
GLS 34 | 155 BTL
GLS 18 | 85 BTL

ROSÉ & WHITE WINE

ROSÉ, JOEL GOTT, CA
CHARDONNAY, MER SOLEIL, MONTEREY, CA
SAUVIGNON BLANC, CRAGGY RANGE WINERY, CA
REISLING, SEAGLASS, CA
PINOT GRIGIO, TERLATO VINYARDS, ITALY

GLS 19 | 75 BTL
GLS 20 | 95 BTL
GLS 19 | 88 BTL
GLS 17 | 80 BTL
GLS 18 | 85 BTL

RED WINE

SYRAH/SHIRAZ, M.CHAPOUTIER PETITE RUCHE, CA
MALBEC, BODEGA NORTON, MENDOZA, ARGENTINA,
CABERNET, LYETH, CA
PINOT NOIR, DECOY, CA

GLS 29 | 130 BTL
GLS 18 | 85 BTL
GLS 22 | 99 BTL
GLS 22 | 99 BTL

BOTTLED BEER

BUDWEISER 10
COORS LIGHT 10

STELLA ARTOIS 12
LAGUNITAS IPA 10

HEINEKEN 0% 10

20.5% AUTOMATIC GRATUITY IS ADDED TO ALL ORDERS, 3.5% OF THE AUTOMATIC GRATUITY GOES TO THE HOTEL, 17% OF THE AUTOMATIC GRATUITY IS DISTRIBUTED TO THE SERVER (S) PROVIDING SERVICES, DELIVERY FEE \$5.00

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase consumer's risk of food borne illness.**

****We are not a gluten-free kitchen and cannot ensure cross contamination will never occur.**