

## BEERS

### Bottle Beer

Amstel Lt, Corona, Peroni, New Castle \$7

Chimay \$8

Hoegarden \$7

### Draft

Stella Artois, Bass Ale \$7

Guinness Stout \$9

## SPECIALTY DRINKS

### St Germain Gin Cocktail

Gin, St. Germain Liqueur, Tonic \$13

### Mimosa

Fresh squeezed oj, sparkling wine \$12

### Fresh Fruit Infused Martini

Bartender's choice \$13

### French Pear Martini

Pear vodka, Champagne, St Germain liqueur, sugar rim \$13

### Sparkling Sangria

Pinot Grigio & sparkling wine, fresh fruit \$12

bar open 11:00am - 2:00am daily

## WINES BY THE GLASS

### SPARKLING

Piper Sonoma Blanc de Blanc \$9

Louis Roederer Estate \$11

Veuve Cliquot, NV \$20

### FRESH

Pinot Grigio \$7

Sancerre \$11

### SOFT

Chardonnay \$10

### LUSCIOUS

Riesling \$10

### JUICY

André Balazs Reserve Rosé \$11

Pinot Noir \$11

## APPETIZERS

### Soup du Jour \$MP

### Blue Crab Cakes

Ruby grapefruit emulsion, organic mache \$12

### Caprese

Burrata cheese, cherry tomato, pesto, aged balsamic \$9

### Tuna Tartare en Carpaccio

Avocado mousseline, crispy pita \$10

### Marinated Beets

Marinated youn beets, ricotta, crushed hazelnuts, lemon emulsion \$7

### Chopped Salad

Rock shrimp, cucumbers, legumes, olives, hearts of palm, onions, blue cheese, jalapeno-buttermilk emulsion \$12

### Hearts of Romaine

Parmigiano, baguette crouton, caesar vinaigrette \$8 Add Chicken or Shrimp \$12/\$14

## STONE-FIRED FLATBREADS

### Goat Cheese

Crumbled goat cheese, sauteed leeks, scallions, bacon \$12

### Prosciutto & Wild Arugula

Mozzarella, asparagus, roof top dried romas, grana padano \$14

### Margherita

Fresh mozzarella, vine ripe tomato, fresh basil \$11

## PASTAS

### Spaghetti Pepperoncino

Rock shrimp, sweet corn, wild rocket, spicy garlic olive oil \$13

### Handmade Ravioli

Stuffed with asparagus, mascarpone, parmigian, truffle nage \$12

### Spaghetti con Gorgonzola

Spring Mushroom ragout, radicchio russo di Trevisco \$12

## ENTREES

### Cedar Salmon

Sweet 100's haricot vert, brown butter caper \$22

### Grilled Big Eye Tuna

Baby artichokes, wild arugula, kalamata olive sauce \$24

## THE STANDARD HOTEL LOS ANGELES

Restaurant open 24/7. For reservations call (213) 892-8080

Breakfast from 6am-11am

Lunch from 11am-5pm

**Dinner from 5pm-11pm**

Overnight from 11pm-6am

Weekend Brunch from 11am-5pm

**SMOOTH**

Cabernet Sauvignon **\$10**

Merlot **\$11**

**BIG**

Zinfandel **\$10**

**Scallop Returns from Morocco**

Seared sea scallops, charmoula, cous cous, toasted almonds **\$23**

**Roasted Organic Chicken**

Spring vegetable, ragout, lavender, honey sauce **\$19**

**3 Lil' Pigs Berkshire Porkchop**

Applewood bacon, prosciutto **\$26**

**Dry-Aged 10oz. NY Striploin**

Topped with house made chimichurri, and served with potatoes lyonnaise **\$29**

**The Burger**

Cheddar cheese, shaved Bermuda onion, lettuce, tomato, and in-house pickles **\$14**

**SIDES**

Pommes Lyonnaise \$6

Macaroni & Cheese Gratinee \$6

French Fries \$6

Cous Cous \$6

Mushroom Ragout \$6

Grilled Asparagus \$6

Quinoa Salad \$8

**18% GRATUITIES ADDED TO PARTIES OF 6 OR MORE**

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