

## BEERS

### Bottled Beer

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

Hoegarden, Red Stripe \$7

Chimay \$8

### Draft

Stella Artois, Bass Ale \$7

Guinness Stout \$9

## SPECIALTY DRINKS

### La Bicyclette Rose

André Balazs Rosé, St. Germain, Club Soda \$12

### Mimosa

Fresh squeezed oj, sparkling wine \$12

### Mojito

Light rum, fresh mint, lime, soda \$13

### French Pear Martini

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

### Sparkling Sangria

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

## APPETIZERS

### Soup du Jour \$MP

### Caprese

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

### Marinated Beets

Young beets, ricotta, crushed hazelnuts, lemon emulsion \$7

### Crispy Calamari

Breaded in semolina, lemon aioli \$8

### Blue Crab Cakes

Organic mache, grapefruit emulsion \$10

### Edamame Falafel

Crispy pita, cucumber, Greek Yogurt \$8

## SALADS

### Hearts of Romaine

Parmigiano, baguette crouton, caesar vinaigrette \$8 With chicken or shrimp \$12/\$14

### Nicoise

Seared ahi tuna, classic garnishes, citrus vinaigrette \$15

### Chopped Salad

Rock shrimp, cucumbers, legumes, olives, hearts of palm, onions, blue cheese, jalapeno-buttermilk emulsion \$14

### Grilled Beef & Crumbled Bleu Cheese

Prime skirt, caramelized onion, sweet 100s, organic greens, balsamic vinaigrette \$13

### Baby Spinach-Mushroom

Asparagus, candied tomatoes, crispy potato crumbled goat cheese \$12

### "Shredded" Chicken

Julienned vegetables, sprouts, spicy mago emulsion \$11

## 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 tomatoes, fresh micro basil \$11

## PASTAS

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## 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

FINANCING \$11

**SMOOTH**

Cabernet Sauvignon **\$10**

Merlot **\$11**

**BIG**

Zinfandel **\$10**

**Spaghetti Pepperoncino**

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

**Spaghetti con Gorgonzola**

Spring mushroom ragout, radicchio russo di Treviso **\$12**

**Carbonara**

Grilled Chicken, pancetta, fresh herbs **\$12**

**SANDWICHES**

**Grilled Tuna Burger**

Guacamole, crispy onion, spicy aioli **\$14**

**Pesto Chicken "Crape"**

Mushrooms, tomato, melting mozzarella **\$12**

**Portobello Burger**

Smoked gouda, onions, arugula, tomato chutney **\$11**

**Steak-Melt**

Prime skirt, mushrooms, peppers, provolone, caramelized onions spread **\$14**

**Grilled Cheese**

On sourdough, cheddar, bacon and vine ripened tomatoes **\$11**

**The Burger**

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

**Salmon "Stack"**

Seared and smoked salmon, melting brie, avocado, tarragone mustard **\$13**

**SIDES**

**Grilled Asparagus \$6**

**French Fries \$6**

**Quinoa Salad \$6**

**Macaroni & Cheese Gratinee \$7**

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

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