

beer

budweiser, bud light	5
corona, heineken, red stripe, fat tire, stella artois, amstel light	6
guinness stout 15 oz., schneider weiss 16 oz.	7
colt 45 40 oz, sapporo 22 oz.	9
oro di milano puro malto.	9
oro di milano puro malto 750ml	25

cocktails

grapefruit gimlet grapefruit vodka, lime juice, agave nectar	12
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hollywood cosmo blueberry acai vodka, cranberry juice, lime juice.	12
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diva patron silver, pomegranate, sprite, lemonade	12
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juice box bacardi torched cherry rum, oj, strawberry puree	12
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starburst vodka, raspberry, pineapple and orange juice	12
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BAR OPEN 6:00 am – 2:00 am DAILY

wines by the glass

WHITE	
pinot grigio, parducci, ca 2007	6
chardonnay, natura, chile 2007	8
sauvignon blanc, casa lapostolle.	10
chardonnay, bonterra, ca 2008	8

RED	
cabernet, gnarly head, ca 2006	6
merlot, 181, ca 2007.	8
pinot noir, paul dolan, ca 2006	10
malbec, terrazas, argentina 2008.	8

ROSE	
ab rosé reserve wölffer estate.	14

SPARKLING	
chandon brut	10
veuve clicquot	18
moët & chandon rosé impérial	25

sides

mac 'n cheese.	6
guacamole.	4
shoestring fries	4
sweet potato fries	4
garlic bread	3
sautéed spinach	5
sautéed broccolini.	5
burger patty.	6

The Standard Hollywood

BREAKFAST 6:00 am – 12:00 pm

LUNCH 12:00 pm – 5:00 pm

DINNER 5:00 pm – 12:00 am

OVERNIGHT 12:00 am – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

appetizers

caprese heirloom tomatoes, fresh mozzarella, pesto, olive oil, sea salt	11
white bean and roasted garlic hummus olives, roasted peppers, grilled pita	10
rustic roasted tomato soup bread, pesto	6
calamari fritto misto lemon, mint, fennel, spicy aioli.	12
carpaccio rosemary and pepper seared rare beef, arugula, shaved pecorino, pickled jalapenos, steak sauce aioli.	10
guacamole plantain and tortilla chips	8
chilled seafood salad shrimp, calamari, mussels, lemon vinaigrette, capers, chilies.	10
mini cheese burgers provolone, tomato relish.	10

cicchetti

warm marinated olives.	4
seared tuna, fennel, watermelon, cucumber	5
meatballs in spicy tomato sauce.	5
salmon crudo	5
tomato and goat cheese bruschetta.	5
asparagus with fried egg.	5

pizzas

veggie pesto, grilled vegetables, fresh tomatoes, mozzarella, goat cheese, basil	12
classic italian pepperoni	12
moroccan lamb sausage mozzarella, olives, roasted red peppers, tomato sauce, mint.	14
chicken and ricotta grilled chicken, ricotta, mozzarella, green onions, garlic	14

salads

organic greens balsamic vinaigrette	8
italian chopped hearts of palm, tomato, olives, cucumber, poached shrimp, blue cheese, red onion, salami, red wine vinaigrette.	12
seared tuna seared tuna, hardboiled egg, tomatoes, olives, romaine lettuce, green beans, marinated potatoes, caper vinaigrette	14
grilled steak spinach, portobello mushrooms, gorgonzola, sun-dried tomatoes, crispy onions, steak sauce vinaigrette	12
grilled chicken & summer vegetable organic greens, goat cheese, sundried tomato vinaigrette	12
caesar with chicken or shrimp.	10/13/16

sandwiches fries or salad

grilled vegetable spinach, provolone, tomatoes, garlic aioli, warm herb flat bread	10
meatball provolone, tomato sauce, classic sub roll.	11
grilled cheese mozzarella, cheddar, swiss, tomatoes, parmesan crisp, pesto spread, garlic toast	10
vegetarian portobello smoked gouda, roasted onion, arugula, herb aioli, herb ciabatta.	10
standard burger natural beef, lettuce, tomato, challah roll/add cheese.	14/15

entrees

beer battered fish tacos pico de gallo, cabbage, chipotle cream sauce, tortilla chips and peppers	12
fish and chips served with parmesan fries, olive tartar sauce, fennel slaw	13
spaghetti and meatballs topped with shaved parmesan	14
pasta primavera fusilli pasta, pesto, sauteed vegetables	12
fettuccini grilled chicken breast, sundried tomatoes, mushrooms, cream, parmesan	14
seafood pasta spaghetti, shrimp, mussels, calamari, saffron tomato sauce	16
crispy pesto chicken green bean and cherry tomato salad, shaved parmesan, basil, arugula	18
roasted salmon lemon risotto, roasted tomatoes, asparagus, herb puree	26
grilled marinated steak 14oz rib eye steak, broccolini, garlic-rosemary potatoes, gorgonzola butter.	34

*organic, healthful and locally grown products are used whenever possible in the making of our dishes.

18% gratuity will be added on all bottle/pitcher service and parties of 5 or more