

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
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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
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 grilled summer 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	12/13
grilled chicken club bacon, avocado, lettuce, tomato, herb mayo, toasted white bread	11

entrees

three item omelette home fries, toast ham, bacon, bell pepper, onion, tomato, spinach, mushrooms, fresh herbs, asparagus, cheese - swiss, cheddar, mozzarella, pepper jack	14
beer battered fish tacos pico de gallo, cabbage, chipotle cream sauce, tortilla chips and peppers	12
fish and chips parmesan fries, olive tartar sauce, fennel slaw	13
spaghetti and meatballs shaved parmesan	14
pasta primavera fusilli pasta, pesto, sautéed vegetables	12
seafood pasta spaghetti, shrimp, mussels, calamari, saffron tomato sauce	16

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