

fresh squeezed juices

grapefruit, watermelon,
orange, and carrot 4 6



assorted drinks

hot

Espresso 3
Americano 4
Cafe Latte 4
Cappuccino 4
Macchiato 4
Cafe Mocha 5
Coffee 3
Assorted Teas 3
Hot Cocoa 4

cold

Iced Tea 3
Lemonade 3
Ginger Lemonade 4
Soda 3

BAR OPEN 11:00 am – 2:00 am, DAILY

cocktails

Mimosa
fresh squeezed oj, sparkling wine 11

Bellini
white peach puree, sparkling wine 11

Bloody Mary 8
add jalapeno infused vodka 9
add rosemary-dill infused vodka 9

Liebling Whiskey
rye whiskey, lemon, oj, sparkling wine 12

Sparkling Sangria
red, white, sparkling wine, fresh fruit 12

Moscow Mule
Russian Standard vodka, lime juice, ginger beer 13

Betrunkene Susi
Russian Standard vodka, lime, peach, sparkling wine. 13

PLEASE DIAL 2020 FOR ROOM SERVICE
18% gratuity + \$4.00 service charge + 9.75%
sales tax will be added to your check

The Standard
Downtown LA

{ BREAKFAST 6:00 am – 11:00 am }

LUNCH 11:00 am – 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

organic eggs

Two Eggs Your Way sourdough or wheat toast, home fries 8
add veggie sausage 3
add bacon/sausage 4

Classic Eggs Benedict home fries 12

Downtown Benedict tomato, asparagus, home fries 13

Breakfast Tacos flour tortillas, guacamole, pepper jack cheese, and pico de gallo 10

Strip Steak & Eggs sourdough or wheat toast, home fries 14

Omelette toast, home fries 10
choose 3
cheddar, swiss, goat cheese
fine herbs, mushrooms, onions, peppers, spinach
bacon, ham, smoked salmon

BALT bacon, avocado, lettuce, tomato, fried egg 10
choose croissant or french bread

Pulled Pork Sandwich fried egg, rustic bun 12

Poached Egg Biscuits n' Gravy Chicken Pot Pie 12

griddle

Buttermilk Pancakes 10
add market berries or chocolate chips. 3

Brioche French Toast 10

Sweet and Savory Bacon Pretzel French Toast warm maple syrup. 12

Red Velvet Waffle mascarpone, cocoa nibs. 12

Belgian Style Waffles 10
add fresh banana, market berries, or seasonal fruit compote 3

Tree Hugger Hash spinach, wild mushrooms, green beans, red bell pepper, poached egg. 10

Corned Beef Hash swiss cheese, crispy onions, poached egg. 12

Chicken n' Waffles belgian waffle, fried chicken, warm maple syrup 12

breads & pastries

Croissant, Pain Au Chocolat or Berry Muffin 4

Pastry Basket 12

Toasted Goldstein's Bagel & Cream Cheese plain, chocolate, or everything bagel 5

Smoked Salmon Bagel cream cheese, red onion, capers, tomato, greens 14

fruits & cereals

Cold Cereals frosted flakes, fruit loops, rice krispies, raisin bran 5

Steel Cut Irish Oatmeal sun-dried fruit compote 8

Greek Yogurt and Honey 8
add granola / fresh berries. 2/3

Fresh Fruit Platter selection of seasonal fruit 10

sides

Nueske's Applewood Smoked Bacon 5

Pork Sausage 5

Veggie Sausage 5

Home Fries 3

Avocado 2

Grapefruit Brulee 4

Whole Fruit 2

Toasted Sourdough, Wheat, English Muffin 4

whenever possible our Executive Chef Micah Fields uses sustainable local farmed ingredients