

## 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

- Mimosas for 2  
fresh squeezed oj, sparkling wine . . . . . 20
- 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 wine, whitewine, 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
- 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
- Poached Egg Biscuit n' Gravy Chicken Pot Pie . . . . . 12
- Baked Eggs Florentine poached eggs, spinach, gruyère, bechamel sauce, toast . . . . . 11
- Hangover Scramble jalapeño, cheese, tortilla strips . . . . . 12
- Pulled Pork Sandwich fried egg, rustic bun. . . . . 12

## griddle

- Buttermilk Pancakes . . . . . 10
- French Toast . . . . . 10
- Sweet & Savory Bacon Pretzel French Toast warm maple syrup . . . . . 12
- Chicken n' Waffles fried chicken, belgian waffle, warm maple syrup. . . . . 12
- Belgian Style Waffles . . . . . 10  
add ons fresh banana, market berries, or seasonal fruit compote . . . . . 3

## bread & pastries

- Croissant, Pain Au Chocolat or Berry Muffin . . . . . 4
- Pastry Basket . . . . . 12
- Toasted Goldstein's Bagel & Cream Cheese plain, poppy, or everything bagel . . . . . 5

## entrees

- Smoked Salmon Bagel cream cheese, red onion, capers . . . . . 14
- Chicken Chopped Salad avocado, oregano vinaigrette . . . . . 14
- BALT bacon, avocado, lettuce, tomato . . . . . 12
- Chilled Rare Tuna Salad Nicoise mixed greens, mustard vinaigrette . . . . . 22
- Meyers Ranch Steak Frites olive salsa . . . . . 23
- The Burger bacon bun, white cheddar, fries . . . . . 16
- Turkey Club lettuce, tomato, bacon, avocado . . . . . 12

## sides

- Nueske's Applewood Smoked Bacon . . . . . 5
- Pork Sausage . . . . . 5
- Fresh Fruit Platter selection of seasonal fruit . . . . . 10
- Home Fries . . . . . 3
- Mixed Berries with Fresh Mint . . . . . 5
- Grapefruit Brulee . . . . . 4
- Greek Yogurt and Honey . . . . . 8
- Steel Cut Irish Oatmeal . . . . . 7
- Toasted sourdough, wheat, english muffin . . . . . 4

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