

## beers

### BOTTLED BEER

Corona, Peroni, New Castle, Hoegaarden	8
Chimay	9
Schneider Weisse Hefke	10
Bitburger Pilsner	8
DRAFT	
Stella Artois	8
Guinness Stout	9
Delirium Tremens	10

## specialty drinks

### The Standard Margarita

jalapeno-papaya infused tequila, agave . . . . . 14

### Mariette Audine

russian standard, chartreuse, basil, rosemary, agave,  
fresh grapefruit, . . . . . 13

### Tarte Framboises

bombay, sparkling, raspberrysyrup . . . . . 12

### Moscow Mule

Russian Standard vodka, lime juice, ginger beer . . . . . 13

### French Pear Martini

pear grey goose, champagne, elderflower liqueur,  
sugar rim . . . . . 13

### 20th Century Smash

Bulleit Rye, Makers Mark Marinated Apples, Cinnamon  
. . . . . 13

BAR OPEN 11:00 am – 2:00 am, DAILY

## wines by the glass

### SPARKLING

Domain Chandon Brut	12
Veuve Cliquot, NV	22

### FRESH

Kris Pinot Grigio	10
Lapostolle Sauvignon Blanc	10

### SOFT

Elements Chardonnay	11
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### LUSCIOUS

Clean Slate Riesling	10
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### JUICY

André Balazs Reserve Rosé '10	15
De Loach Pinot Noir	12

### SMOOTH

St Supery Cabernet	12
Sterling Vineyards Merlot	12

### BIG

"Old Vine Cuvee" Zinfandel	9
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# 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

## appetizers

Soup du Jour	mp
Grilled Romaine parmesan, vinaigrette	9
Little Lettuce Gems Nueske's bacon, bleu cheese	10
McGrath Family Farm's Beets chevre panna cotta, Marcona almonds	9
Heirloom Tomato and Burrata basil, vinaigrette	10
Tuna Tartare watercress, cucumber, seachips	12
Charred Pacific Octopus spiced black beans, bacon	13

## second course

Black Gnocchi arugula, english peas, melage mushrooms	15
Margherita Pizza heirloom tomato, basil, fresh mozzarella	12
Bacon Pizza caramelized onion, chevre, wild arugula	14
Lobster Mashed Taters sour cream, caviar	14

## main course

Columbia River Salmon chickpea salad, citrus emulsion	22
"Fish 'n Chips" catch of the day, crispy potato, tartar sauce	22
Berkshire Pork Chop grilled whisked peach, violet honey mustard	25
Chicken Out of the Pot velouté, spring vegetables	19
Prime Flat Iron grilled spring vegetables	21
The Burger bacon bun, white cheddar, fries	16
The Burger of the Week	mp

## sides

Grilled California Asparagus	7
Portobello Fries smoked paprika aioli	7
Duck Fat Smashed Potatoes	7
Grilled Whiskey Peach	7
Fries	7
Chilled Chick Pea Salad	7
Sweet Potato Fries	8

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

18% GRATUITIES ADDED TO PARTIES OF 6 OR MORE