

## beers

### BOTTLED BEER

Amstel Lt, Corona, Peroni, New Castle . . . . .	8
Hoegaarden, Chimay . . . . .	8
Franziskaner . . . . .	8
Bitburger Pilsner . . . . .	8
DRAFT	
Stella Artois, Bass Ale, . . . . .	8
Guinness Stout, Black & Tan . . . . .	9

## specialty drinks

### The Gin Cocktail

gin, elderflower liqueur, tonic . . . . .	13
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### Standard Margarita

grand marnier, orange juice . . . . .	14
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### Moscow Mule

Russian Standard vodka, lime juice, ginger beer . . . . .	13
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### French Pear Martini

pear vodka, champagne, elderflower liqueur, sugar rim . . . . .	13
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### Green Tea Gimlet

lime juice, belvedere, green tea . . . . .	14
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### La Bicyclette Rose

André Balazs Rosé, elderflower liqueur, soda . . . . .	12
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BAR OPEN 11:00 am – 2:00 am, DAILY

## wines by the glass

### SPARKLING

Domain Chandon Brut . . . . .	12
Veuve Cliquot, NV . . . . .	22

### FRESH

Pinot Grigio . . . . .	11
Sauvignon Blanc . . . . .	12

### SOFT

Chardonnay . . . . .	11
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### LUSCIOUS

Riesling . . . . .	11
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### JUICY

André Balazs Reserve Rosé 09 . . . . .	14
Pinot Noir . . . . .	11

### SMOOTH

Cabernet Sauvignon . . . . .	12
Merlot . . . . .	11

### BIG

Zinfandel . . . . .	11
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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 – 11:00 pm

OVERNIGHT 11:00 pm – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

## appetizers

Soup du Jour . . . . .	mp
½ and ½ Today's Composed Salad & Cup of Soup du Jour with crostini . . . . .	8
A Simple Salad, vinaigrette . . . . .	7
Heirloom Tomato burrata, basil, vinaigrette . . . . .	10
Little Lettuce Gems Nueske's bacon, bleu cheese. . . . .	10
Grilled Romaine parmesan, vinaigrette. . . . .	9
McGrath Family Farms Beets chevre panna cotta, marcona almonds. . . . .	8

## sandwiches & pizzas

BALT multigrain bread, avocado, fries . . . . .	12
Herbed Chicken rustic roll, roasted peppers, spicy mayo . . . . .	14
Steak Sandwich olive tapenade, lettuce, tomato, onions, summer squash . . . . .	15
Salad Pizza heirloom tomato, spring greens, fresh mozzarella . . . . .	12
Bacon Pizza caramelized onion, chevre, wild arugula . . . . .	14
Turkey Melt avocado, white cheddar, fries . . . . .	14
Grilled Burrata Sandwich caramelized onion, sweet potato fries . . . . .	13

## entrees

Black Gnocchi arugula, english peas, melage mushrooms . . . . .	15
Chicken Chopped Salad avocado, oregano vinaigrette . . . . .	14
Chilled Rare Tuna nicoise lemon-mustard sauce . . . . .	22
"Fish 'n Chips" striped bass, crispy potato, tartar sauce . . . . .	22
Columbia River Salmon chickpea salad, lemon-garlic emulsion . . . . .	22
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
Mac & Cheese . . . . .	11
choose penne or macaroni cheddar or spicy jack add chicken/lobster. . . . .	4/9

## sides

Grilled California Asparagus . . . . .	7
Portobello Fries smoked paprika aioli . . . . .	7
Fries . . . . .	7
Chilled Chick Pea Salad. . . . .	7
Sweet Potato Fries . . . . .	8

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