

beers

BOTTLED BEER	
Corona, Peroni, NewCastle, Hoegaarden.....	8
Chimay	9
Schneider Weisse Hefke	10
Bitburger Pilsner	8
DRAFT	
Stella Artois	8
Guinness Stout	9
Delirium Tremens	10

quick, cheap & easy!

Chicken Tater Tots & Fries	6
Lobster Cigars herbed aioli.	6
Smoked Cheese Sausage Corn Dogs spiced mustard.	6
Wild Mushroom Taquitos guacamole & pico de gallo	6
Bacon Cheddar Fries	6
Rootbeer Float vanilla ice cream, whipped cream, pickled cherry.	6

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
LUSCIOUS	
Clean Slate Riesling	10
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

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	7
Caesar Salad	8
Kick-Ass Fried Chicken Bites	9

main course

Pulled Pork Sandwich fried egg, rustic bun	12
Grilled Cheese cheddar, pickle, fries. choose white or wheat	10
Chicken Chopped Salad avocado, oregano vinaigrette	14
Turkey Club lettuce, tomato, bacon, avocado	12
The Burger bacon bun, white cheddar, fries.	16
Chicken 'n Waffles belgian waffle, fried chicken and warm maple syrup	14
Fried (Again) Chicken Monte Cristo fries	14
Mac & Cheese choose penne or macaroni cheddar or spicy jack add chicken/lobster.	11 4/9

early breakfast

Two Eggs Your Way toast, ham, home fries	10
Steak & Eggs toast, home fries	15
The Best Breakfast Burrito eggs, spicy pepperjack, guacamole, black beans, pico de gallo. add sausage/bacon.	10 3
BELT bacon, avocado, lettuce, tomato, fried egg choose croissant or french bread	10
Tree Hugger Hash spinach, wild mushrooms, green beans, red bell peppers, poached egg	10
Corned Beef Hash swiss cheese, crispy onions, poached eggs	12
Hangover Scramble jalepeños, cheese, tortilla strips	10
Sweet and Savory Bacon Pretzel French Toast warm maple syrup	12
Red Velvet Waffle mascarpone, cocoa nibs	12

dessert

Whole Apple Pie with sea salted caramel gelato.	8
Red Devil Twinkie with white chocolate sauce.	8
Banana Split vanilla bean ice cream, chocolate sauce, cherry on top.	8
Seasonal Sorbeto spun by Pazzo Gelato.	8
Warm Chocolate Chip Cookie Sandwich vanilla or chocolate gleato.	8
Sweet Potato & Blackberry Cobbler wild oat streusel, creme fraiche gelato	8

sides

Grilled Asparagus	7
Fries	5
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