



HOLLYWOOD ROOSEVELT  
IN-ROOM DINING

HOURS:  
Sun - Thurs 7am - 11pm  
Fri & Sat 7am - 12am

Extension #23

## BREAKFAST MENU

7 AM - 11 AM

vg - vegan / ve - vegetarian

### STARTERS

SEASONAL FRUIT PLATE - 18 (vg)

cantaloupe, honeydew, pineapple, watermelon + seasonal berries

YOGURT & HOUSEMADE GRANOLA - 15 (ve)

greek yogurt + seasonal berries

CHIA SEED BREAKFAST BOWL - 17 (vg)

chia seed blend with coconut + seasonal berries

ACAI BOWL - 18 (vg)

acai topped with granola, bananas, coconut + seasonal berries

AVOCADO TOAST - 18 (vg)

shaved fennel, ninja radish + pickled onions

### BRUNCH IN BED

HOUSE BEET-CURED SALMON BAGEL - 21

brooklyn bagel, cream cheese, red onion, cucumber, fresh dill + capers

BREAKFAST SANDWICH - 17

Nueske's thick-cut bacon, cheese, radish, arugula salad

+ crispy red bliss potatoes

BREAKFAST BURRITO - 18

guacamole, oaxaca cheese, tater tots + thick cut bacon

TRUFFLED EGG ROLL - 19

aged white cheddar, brioche + watercress

EGGS BENEDICT - 19

canadian bacon, poached eggs, english muffin + hollandaise

SALMON BENEDICT - 21

house beet-cured lox, chives, poached eggs, english muffin + hollandaise

FRENCH OMELET - 18

shaved fennel and frisee salad, soft herbs + boursin cheese

A 20% service charge + applicable admin fee and tax will be added to your bill.

A credit card will need to be provided for room charges exceeding \$250

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

## BOTTLE SERVICE

ALL DAY

### AMERICAN WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY 350

BULLEIT BOURBON or RYE 350

MAKERS MARK BOURBON 395

KNOB CREEK BOURBON or RYE 275

WOODFORD RESERVE BOURBON 400

ANGEL'S ENVY BOURBON or RYE 750

### SCOTCH + IRISH

BALVENIE 12 325

BALVENIE 14 375

GLENFIDDICH 12 275

GLENLIVET 12 275

GLENLIVET 18 500

JOHNNIE WALKER BLACK 275

JOHNNIE WALKER BLUE 850

LAGAVULIN 16 400

LAPHROAIG 10 350

MACALLAN 12 375

MACALLAN 18 800

OBAN 14 400

JAMESON 325

### COGNAC

HENNESSY VS 275

HENNESSY VSOP 325

HENNESSY XO 500

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## BOTTLE SERVICE ALL DAY

### SPIRITS

#### VODKA

BELVEDERE	350
GREY GOOSE	300
TITO'S	275
KETEL ONE	275

#### GIN

BOMBAY SAPPHIRE	275
HENDRICK'S	250
TANQUERAY	275

#### TEQUILA

CASAMIGOS BLANCO	325
CASAMIGOS REPOSADO	350
DON JULIO BLANCO	300
DON JULIO REPOSADO	325
HERRADURA BLANCO	300
HERRADURA REPOSADO	325
HERRADURA ANEJO	325
HERRADURA ULTRA	325
PATRON SILVER	325
PATRON REPOSADO	350
PATRON ANEJO	400
DON JULIO 1942	850

#### RUM

BACARDI SUPERIOR	275
BACARDI RESERVA OCHO	325
CAPTAIN MORGAN'S	275



## BREAKFAST MENU

7 AM - 11 AM

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### CLASSIC BREAKFAST

ALL AMERICAN BREAKFAST - 19

thick cut bacon, crispy red bliss potatoes, roasted tomato + 2 eggs\*

*CHOICE OF: applewood smoked bacon, turkey house sausage or pork sausage (add grilled prime skirt steak + 19)*

HUEVOS RANCHEROS - 22

oaxaca chorizo quesadilla, black bean puree, morita salsa, tostada + cotija cheese

GLUTEN FREE ALMOND FLOUR PANCAKES - 17 (ve)

vanilla whipped cream, macerated strawberries + maple syrup

TRADITIONAL BUTTERMILK PANCAKES - 15 (ve)

vanilla whipped cream, macerated strawberries + maple syrup

BRIOCHE FRENCH TOAST - 15 (ve)

strawberry, vanilla whipped cream + maple syrup

KETO PLATE - 23

turkey sausage, brisket, roast beef, avocado, grilled halloumi + sunny side up egg\*

### SIDES

BACON - 6

TURKEY SAUSAGE - 6

SAUSAGE - 6

BREAKFAST POTATOES - 6

2 EGGS - 7

\*VEGAN SCRAMBLED EGGS UPON REQUEST

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**BEVERAGE**  
ALL DAY

- EVIAN STILL WATER - 330 mL 5 / 750 mL 9  
 EVIAN SPARKLING WATER - 330 mL 5 / 750 mL 9  
 RED BULL - 6  
 regular, sugar free, coconut or tropical flavors  
 COKE, DIET COKE, SPRITE or GINGER ALE - 5  
 JUICE - 6  
 orange, grapefruit, pineapple, cranberry or tomato  
 COLD PRESSED JUICE by PRESSED - 12  
 ask your server about flavors  
 LA MILL ICED TEA - 5 / 15  
 daily brewed black tea - available by the glass or pitcher  
 LA MILL HOT TEAS - 5  
   *CAFFEINATED*: royal earl grey, english breakfast,  
   jasmine pearls, moroccan mint  
   *HERBAL*: crimson berry, citrus chamomile,  
   tropical rooibos  
 SMALL POT OF COFFEE - 7 (2 cups)  
 regular or decaf  
 LARGE POT OF COFFEE - 12 (3-5 cups)  
 regular or decaf  
 ESPRESSO, CAPPUCINO, OR LATTE - 5

**BOTTLE SERVICE**  
ALL DAY

**WINES**

**Sparkling**

- |                                 | gl / btl |
|---------------------------------|----------|
| POEMA - cava                    | 12 / 48  |
| LOUIS POMMERY - california brut | 14 / 56  |
| PIPER-HEIDSIECK - champagne     | 19 / 99  |

**White**

- |                            |         |
|----------------------------|---------|
| CANYON ROAD - pinot grigio | 12 / 44 |
| PAUL BUISSE - sauv blanc   | 14 / 56 |
| NO CURFEW - chardonnay     | 13 / 52 |
| LITTLE BOAT - chardonnay   | 18 / 68 |

**Rosé**

- |                                |         |
|--------------------------------|---------|
| MIRABEAU - grenache/syrah      | 14 / 56 |
| LITTLE BOAT - syrah/pinot noir | 16 / 60 |

**Red**

- |                                  |         |
|----------------------------------|---------|
| IMAGERY - pinot noir             | 15 / 58 |
| HONORO VERA - monestrell         | 12 / 48 |
| TERMES - tinto de toro           | 14 / 54 |
| TERAZAS RESERVE - malbec         | 14 / 54 |
| NO CURFEW - cabernet             | 13 / 52 |
| LITTLE BOAT - cabernet sauvignon | 23 / 86 |



## BOTTLE SERVICE ALL DAY

### SIGNATURE COCKTAILS - 17

#### PALOMA

herradura blanco tequila, grapefruit soda, lime, salt

#### OLD FASHIONED

bulleit bourbon, sugar, bitters

#### MOSCOW MULE

tito's vodka, lime, ginger beer

#### APEROL SPRITZ

aperol, sparkling wine, soda water

#### NEGRONI

fords gin, campari, rosso vermouth

### SPRITZERS - 9 per can / 48 per six pack

#### KETEL ONE BOTANICALS VODKA

Cucumber-Lime, Grapefruit-Rose  
or Peach-Orange Blossom

### BEERS - 9 per bottle

BUD LIGHT, COORS LIGHT, STELLA,  
PERONI, ESTRELLA JALISCO or BITBURGER N/A

## ALL DAY MENU 11 AM - CLOSE



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### STARTERS

CHICKEN WINGS - 21 per dozen / 13 per half dozen

traditional buffalo sauce, carrot, celery + ranch dressing

BLUE PRAWN SHRIMP COCKTAIL - 22

housemade cocktail sauce + fresh lemon

HOUSE BEET-CURED SALMON TARTARE - 21

paddlefish caviar, chives, shallots, egg, crème fraiche + baguette crostini

FRITO DE CALAMARI - 20

preserved lemon aioli

FALAFELS - 17 (vg)

green tahini, quinoa tabbouleh + pomegranate

STEAK TARTARE - 22

truffle, baguette crostini, parmigiano reggiano + filet mignon

CHICKEN LIVER MOUSSE - 19

pickled blackberries, grilled sourdough pullman + bacon jam

AVOCADO TOAST - 18 (vg)

shaved fennel, ninja radish + pickled onions

HOUSE MADE PICO DE GALLO + TORTILLA CHIPS - 8 (vg)

HOUSE MADE GUACAMOLE + TORTILLA CHIPS - 12 (vg)

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## ALL DAY MENU 11 AM - CLOSE

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### SALADS

ROASTED VEGETABLE GRAIN BOWL - 16 (vg)

quinoa, sprouted grain, heirloom carrot, watermelon radish, tuscan kale, avocado + almonds

ROOSEVELT GREEK - 15 (ve)

little gems, feta cheese, kalamata olive, cucumber, grape tomato

+ garlic oregano vinaigrette

TOMATO BURRATA - 18 (ve)

tomato consommé + fresh made burrata

CLASSIC CAESAR - 17

gem lettuce, rosemary crumbs, soft herbs + anchovies

TUNA POKE - 21

tuna tataki, edamame tatsoi, avocado, cucumber

+ tomato ponzu dressing

BEETS AND WHIPPED FETA - 17 (ve)

pomegranate vinaigrette, avocado, arugula + fennel pollen

ADD CHICKEN PAILLARD + 7 / PRAWNS + 9

GRILLED MISO SALMON + 12 / SKIRT STEAK + 19

### SANDWICHES

All sandwiches served with a side of house potato chips

TURKEY CLUB - 19

house smoked turkey, avocado, bacon, lettuce, tomato + rosemary aioli

ROAST BEEF SANDWICH - 21

grainy mustard aioli, watercress + fresh horseradish

FALAFEL PITA - 17 (ve)

labneh, green tahini, zhoug, avocado + sprouts

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### ENTREES

STEAK FRITES - 35

8oz. grilled prime skirt steak, belgium fries, soft herbs + preserved lemon aioli

FAROE ISLAND SALMON - 34

faroe island salmon, saffron rice, cured cucumber + dill labneh

PORK CHOP - 32

market apple chutney + braised red cabbage

RIGATONI BOLOGNESE - 22

parmigiano reggiano, sirloin bolognese + san marzano tomatoes

CHEF'S BURGER - 23

thick bacon, fried egg, tillamook cheddar + green goddess aioli

SIDE OF FRIES +4

SUB BEYOND BURGER +5

GRILLED CHICKEN TACOS - 21

salsa verde, cotija cheese + pickled onions

BARBACOA TACOS - 24

short rib, onion, cilantro + oaxaca cheese

BAJA CALI TACOS - 26

beer battered halibut, house salsa, wasabi tartar sauce + blue corn tortillas

### DESSERT

PANNA COTTA - 12

passion fruit + wild berry coulis

CHOCOLATE MOLTEN CAKE - 12

rose vanilla gelato

OPERA CAKE - 12

chocolate, espresso + almond layers

ICE CREAM - 5

two scoops of our seasonal ice cream

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