

LUNCH

11:30AM- 5PM

SMALL BITES

HOUSEMADE GUACAMOLE **12**

with tortilla chips (v)

FRIED PLANTAINS **14**

sweet peppers, cilantro + nouc mam

HAWAIIAN STYLE SALMON POKE **18**

green papaya + sticky coconut rice

SHRIMP COCKTAIL **24**

cocktail sauce + lemon (gf)

CRISPY CALAMARI **20**

slivered green onion,
yuzu chili + smoked maldon salt

VEGAN POTSTICKERS **15**

citrus miso + chili sauce (v)

BLISTERED SHISHITO PEPPERS **16**

bourbon barrel aged shoyu + mint (v)

SWEET & SPICY SAMBAL CHICKEN WINGS **18**

celery (gf)

CRISPY CAULIFLOWER **14**

green onion + yuzu chili (vg)

CURED MEAT AND CALIFORNIA

ARTISAN CHEESE **26**

country fruit bread

marcona almonds + urban honeycomb

SALADS

add jidori chicken +8

add wild caught king salmon or white shrimp +11

ARUGULA, MINT & CILANTRO **24**

grilled sugar cane prawns + peanut chili oil

HEIRLOOM LETTUCE CAESAR **15**

sourdough crouton + parmesan reggiano

“THE ROOSEVELT” **17**

heirloom tomato, beet, bacon, hard boiled egg

aged gouda + balsamic vinaigrette (gf)

SANDWICHES

served with housemade chips

KAHLUA PORK SANDWICH **18**

shaved onion + green papaya slaw

SWEET & SPICY SAMBAL

FRIED CHICKEN SANDWICH **17**

arugula + brioche

TIKI BURGER **19**

8 oz. angus beef patty, shredded kahlua pork

grilled pineapple salsa + housemade teriyaki glaze

** sub Beyond Patty +6*

TROPICANA TACOS **18**

napa cabbage, pico de gallo + cilantro crema

CHOICE OF: grilled shrimp or

cilantro garlic jackfruit (v)

SIDES

STICKY COCONUT RICE **7**

SEARED SESAME BROCCOLI **7**

FRIES **9**

regular or sweet potato

** add parmesan + truffle +2*

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

A 15 % service charge that is paid to the service staff, and a 5% administrative fee that is retained by the hotel will be added to your bill.

A credit card must be provided for room charges exceeding \$250