

# In Room Dining

## Breakfast

Monday-Friday 7am – 11:30am  
Saturday and Sunday 7am – 1:00pm

### Drinks

Cranberry Juice	5
Hot Tea, Coffee	4
Latte, Cappuccino	6
Orange, Grapefruit, Apple Juice	6

### Smoothies

Muscle Beach Smoothie	8
banana, peanut butter, almond milk, cocoa	
SunriseSmoothie	8
mango, orange, pineapple	
Banana in Pajamas Smoothie	8
strawberry, banana	
House Made Green Machine Juice	10

### Adult Juices

House-Made Bloody Mary	12
tomato, vodka, spices	
Mimosa	11
orange, sparkling wine	

### Pastries

Buttered Toast	3
Bagel & Cream Cheese	7
Croissant	7

### Sides

Chicken Apple Sausage	6
Ham Steak	6
Pork Sausage	6
Smoked Bacon	6
Vegan Apple Sage Sausage	6
One Egg	2
Two Eggs	4
Avocado	4
Skillet Potatoes	4
Slice Organic Melon	6

20% service charge and \$3.50 delivery fee will be added to all orders

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Common food allergens are used in the kitchen.

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).

### Bowls

Acai Yogurt, Granola & Berry Bowl (vg)	14
flax and hemp seeds	
Hot Oatmeal, granola, dried fruit, milk (v)	11
Chia Cocunut Pudding (v) (gf)	14
tropical mixed fruits, local honey	
Warm Quinoa Farmers Market Bowl (v) (gf)	14
spinach, kale, winter squash, black beans, mushrooms, spicy pomodoro sauce +an egg 2	

### Pancakes & French Toast

Buttermilk Pancakes	14
mixed berries, maple syrup	
Brioche French Toast	15
dulce de leche, roasted walnuts, sliced banana	

### Eggs & Specialties

The Venice Breakfast	16
2 eggs any style, skillet potatoes, toast choice of bacon, ham steak, pork links chicken-apple or vegan sausage	
Sweet Potato Eggs Benedict (vg) (gf)	16
guacamole, asparagus, lime cured onion, poached egg, chipotle hollandaise	
Venice Omelette (vg)	15
egg white broccoli, onions, mushrooms, peppers, spinach, "cheddar" served with skillet potato	
Lomo Saltado (gf)	18
sirloin steak, sauteed onions, tomato, fries topped with fried eggs, aji verde	
Eggs Benedict	15
poached eggs, ham, hollandaise, asparagus, served with skillet potatoes	
Breakfast Burrito	16
Fresh cracked eggs, chorizo, jack cheese, potato, guacamole, pico de gallo + wet style 2	
Vegan Breakfast Burrito	16
Spanish style quinoa, kale, black beans, soyrizo, guacamole, pico de gallo, "cheddar" +wet style 2	
Smashed Avocado Toast (v)	14
thick multi grain toast, pickled red onion, pea sprouts, watermelon radish +an egg 2	
Chilaquiles (gf)	14
corn tortillas, salsa, 2 eggs, guacamole, crema, cilantro, cotija	
Breakfast Bacon Burger	18
fried egg, special sauce served with tater tots	

(v)vegan  
(vg)vegetarian  
(gf)gluten free

# In Room Dining

## Dinner

Sunday – Thursday 5pm – 10pm

Friday and Saturday 5pm – 11:30pm

## Starters

**Spanish Octopus** (gf) 16

marble potato | aji verde | tapenade

**Roasted Brassicas** (gf) 13

Broccoli | cauliflower | pumpkin curry  
coconut tzatziki | seared halloumi cheese

**Fresh Shrimp Spring Roll** (gf) 14

tofu | vermicelli | fresh greens  
avocado | peanut dip

**Spicy Chicken Wings** (gf) 12

house made hot sauce | veggie sticks

**Chicken Fried Rice** 14

mushrooms | peppers | broccoli | carrots  
onion | peas | green onion | egg

## Salads

**Quinoa and Kale Salad** (gf) (v) 13

squash | quinoa | artichoke  
tomato sherry vinaigrette | kale +chicken 6

**Salmon Caesar** 22

black kale | parmesan | pita crouton

**Roasted Baby Beets** (gf) (vg) 15

baby beets | pistachios | arugula herb salad  
olive oil | whipped goat cheese

**Grilled Chicken Salad** (gf) 18

mixed romaine | avocado cilantro dressing  
onion | broccoli | tomato | tortilla chips

## Vegetables

**Brussel Sprouts**, balsamic glaze 7

**Asparagus**, lemon oil 8

**Broccoli**, roasted garlic 7

*Vegan* (v)

*Vegetarian* (vg)

*Gluten Free* (gf)

## Larger plates

**Glass Noodle** (v) 17

mushrooms | peppers | bok choy  
fried tofu | edamame | green onion +chicken 6

**Chickpea Curry** (v) (gf) 17

tomato | kale | garam masala | cilantro  
steamed rice +chicken 6

**Chile Verde** (gf) 18

braised pork | black beans | steamed rice  
pico de gallo

**Seared Salmon Pomodoro** (gf) 27

spaghetti squash | capers | mushroom

**Steak Frites** (gf) 26

skirt steak | roasted garlic chimichurri | fries

## Pastas

**Chicken Pesto Bucatini** 23

basil pesto | parmesan | sun dried tomatoes

**Pasta Bolognese** 20

pappardelle pasta | mushroom | parmesan

**Mediterranean Shrimp Spaghetti** (gf) 27

olives | garlic | herbs | sun dried tomato  
parmesan | artichoke

## Burgers

**Spicy Fried Chicken Sandwich** 16

sriracha slaw | pickles | fries

**The OG Burger** 17

sesame brioche seed bun | cheddar  
lettuce | tomato | special sauce | fries

**The Chili Cheese Burger** 18

sesame seed bun | cheddar | onion  
house made chili

Ask about our **SPECIALTY COCKTAILS!**

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