



HOLLYWOOD ROOSEVELT
IN-ROOM DINING

HOURS:

Mon - Sun

Breakfast 7am - 11am

Dinner 5pm - 11pm

Extension #23



BREAKFAST MENU

7 AM - 11 AM

vg - vegan / ve - vegetarian

STARTERS

SEASONAL FRUIT PLATE - 20 (vg)

cantaloupe, honeydew, pineapple, watermelon, seasonal berries

GREEK YOGURT PAIRFAIT - 19 (ve)

house-made granola, seasonal berries, wildflower honey

ACAI BOWL - 20 (vg)

fresh berries, banana, coconut, cacao nibs, granola

HASS AVOCADO TOAST - 19 (vg)

avocado, daikon radish sprouts

BRUNCH IN BED

'BREAKY' SANDWICH - 21

nueske's thick-cut bacon, eggs, cheese, radish, arugula salad
crispy fingerling potatoes

BREAKFAST BURRITO - 21

chino valley eggs, breakfast potatoes, hass avocado
oaxac cheese, thick cut bacon

EGGS BENEDICT - 28

canadian bacon, poached eggs, english muffin, hollandaise, potatoes

SALMON BENEDICT - 32

smoked salmon, chives, poached eggs, english muffin, hollandaise

FRENCH OMELET - 22

wild field mushroom, guyer cheese, frisee herb salad



BREAKFAST MENU

7 AM - 11 AM

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CLASSIC BREAKFAST

ALL AMERICAN BREAKFAST - 24

thick cut bacon, crispy fingerling potatoes, roasted tomato, two eggs

CHOICE OF: applewood smoked bacon, turkey house sausage

or pork sausage (add grilled skirt steak + 12)

CHILAQUILES - 22

salsa verde, cilantro lime crema, pickled red onions, two eggs*

EGG WHITE FRITTATA - 19

fetta, arugula, sweet potato, salted granola

TRADITIONAL BUTTERMILK PANCAKES - 19 (ve)

vanilla whipped cream, strawberries, maple syrup

BRIOCHE FRENCH TOAST - 19 (ve)

candied pecans, vanilla whipped cream, maple syrup

SIDES

BACON - 9

CHICKEN SAUSAGE - 9

SAUSAGE - 9

BREAKFAST POTATOES - 6

1 EGG - 7

TOAST - 7

choice of white, wheat, rye, english muffin, gluten free

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



ALL DAY MENU
5 PM - CLOSE

vg - vegan / ve - vegetarian

STARTERS

- CHICKEN KARAAGE - 18
japanese style fried chicken, togarashi, yuzu aioli
- ROASTED BUTTERNUT SQUASH SOUP - 13
madras curry, mushroom, pepitas
- AVOCADO TARTINE - 1(vg)
radish, sunflower seed, chili, everything seasoning
- HUMMUS - 18
pickled onions, crisp chickpeas, zatar, warm pita
- HOUSE MADE GUACAMOLE & TORTILLA CHIPS - 15 (vg)

SALADS

- CRISPY CABBAGE SALAD - 17 (ve)
radish, nori, sesame-ginger dressing
- CAESAR SALAD - 19
baby romaine, anchovies, croutons
- GREEK SALAD - 17
romaine, fetta cheese, kalamata olive, cucumber, cherry tomato, red onion & garlic vinaigrette

ADD ONS

chicken 8 | salmon 12 | skirt steak 12

TACOS

- FISH TACOS - 29
crispy local halibut, napa cabbage slaw, pico de gallo, chipotle crema
- CHICKEN TACOS - 23
salsa verde, cotija cheese, pickled onions, cabbage



ALL DAY MENU
5 PM - CLOSE

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ENTREES

- STEAK FRITES - 48
8oz hanger steak, crispy fries, chimichurri
- SEARED ORA KING SALMON BOWL- 29
quinoa, carrot, kale, chimichurri
- TURKEY CLUB - 22
hass avocado, crispy bacon, lettuce, tomato, herb aioli, house-made chips
- THE HAM & CHEESE - 25
honey ham, raclette cheese, butternut squash soup
- CHEF'S BURGER - 28
american cheese, special sauce
- RIGATONI BOLOGNESE - 32
slow simmered sauce, parmesan cheese

KIDS MENU - 15

- CHICKEN TENDERS
served with fries
- KIDS BURGER
served with fries
- SPAGHETTI
choice of red sauce or butter
- GRILLED CHEESE
served with fries

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ALL DAY MENU
5 PM - CLOSE

DESSERT

SEASONAL FRUIT PLATE - 20 (ve)
cantaloupe, honeydew, pineapple, watermelon, seasonal berries

NEW YORK CHEESECAKE - 18
blueberry compote

CHOCOLATE TORTE - 18
chocolate layered, raspberry

COOKIES & MILK - 15
two homemade cookies, glass of whole milk

ICE CREAM - 16
three scoops of ice cream

SORBET - 16
three scoops of our seasonal sorbet

BEVERAGE
ALL DAY

VOSS BOTTLED WATER
still or sparkling - 9

SODA -
coke, diet coke, sprite, ginger ale

RED BULL - 6
regular, sugar free, watermelon

JUICE - 6
orange, grapefruit, pineapple, cranberry or tomato

COLD PRESSED JUICE by PRESSED - 12
orange turmeric, greens with ginger, sweet citrus

SMALL POT OF COFFEE - 10 (2 cups)
regular or decaf

LARGE POT OF COFFEE - 16 (3-5 cups)
regular or decaf

FROM THE BARISTA - 8
espresso, americano, cappuccino, latte

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, moroccan mint
HERBAL: citrus chamomile



SIGNATURE COCKTAILS - 19

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 / 48 for 6

KETEL ONE BOTANICALS VODKA

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

BEERS - 8

COORS LIGHT, PERONI, BLUE MOON

BOTTLE SERVICE

ALL DAY

WINE

gl / btl

SPARKLING

SCHARFFENBERGER - brut

16 / 60

SCHARFFENBERGER - rose

17 / 65

ROEDERER ESTATE - brut

18 / 70

MOET & CHANDON - imperial brut

30 / 115

MOET & CHANDON - imperial rose

35 / 135

TELMONT RESERVE BRUT - champagne

32 / 125

GH MUM - champagne

24 / 95

VEUVE CLIQUOT 750ml

/220

WHITE

ESPERTO - pinot grigio

13 / 50

PAUL BUISSE - sauv blanc

14 / 52

FLEUR DU CAP - chardonnay

15 / 55

ROSE

OTT by OTT

16 / 60

RED

TERAZAS RESERVE - malbec

14 / 52

CARPE DIEM - pinot noir

16 / 60

MARQUES DE MURRIETA - rioja

17 / 65



BOTTLE SERVICE ALL DAY

SPIRITS

VODKA

GREY GOOSE	450
TITO'S	450
KETEL ONE	450

GIN

BOMBAY SAPPHIRE	300
HENDRICK'S	350
TANQUERAY 10	400
AVIATION	375
SIPSMITH	325
FORDS GIN	325

COGNAC

HENNESSY VS	450
HENNESSY VSOP	500
HENNESSY XO	600
REMY MARTIN VSOP	350
REMY MARTIN 1738	475
REMY MARTIN XO	750
REMY MARTIN VS	400

RUM

BACARDI SUPERIOR	300
RON ZACAPA 23	375
FLOR DE CANA ANEJO	350

LIQUEURS

CAMPARI	325
APEROL	325
MR. BLACK COFFEE	350
FERNET BRANCA	350



BOTTLE SERVICE ALL DAY

TEQUILA

CASAMIGOS BLANCO	400
CASAMIGOS REPOSADO	450
CASAMIGOS ANEJO	550
DON JULIO BLANCO	400
DON JULIO REPOSADO	455
DON JULIO ANEJO	500
DON JULIO 1942	1400
HERRADURA BLANCO	300
HERRADURA REPOSADO	350
HERRADURA LEGEND ANEJO	975
PATRON SILVER	300
PATRON REPOSADO	350
EL TESORO ANEJO	700
EL TESORO EXTRA ANEJO	950
CLASE AZUL PLATA	700
CLASE AZUL REPOSADO	1400

WHISK(E)Y

HIBIKI HARMONY JAPANESE	800
YAMAZAKI 12 YR JAPANESE	950
NIKKA FROM THE BARREL JAPANESE	775
MAKERS MARK BOURBON	300
WOODFORD RESERVE BOURBON	350
OLD FORESTER BOURBON	300
OLD FORESTER RYE	325
JACK DANIEL'S TENNESSEE	375

JOHNNY WALKER BLACK SCOTCH	375
JOHNNY WALKER BLUE SCOTCH	900
MACALLAN 12YR SINGLE MALT	550
MACALLAN 18YR SINGLE MALT	825
GLENFIDDICH 12YR SINGLE MALT	550
DEWAR'S 12YR SCOTCH	475