



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

ACAI BOWL - 18 (vg)

fresh berries, banana, coconut, cacao nibs, seeds

AVOCADO TOAST - 21 (vg)

shaved fennel, ninja radish, pickled onions

BRUNCH IN BED

BREAKFAST SANDWICH - 17

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

BREAKFAST BURRITO - 18

guacamole, oaxacan cheese, eggs, tater tots, thick cut bacon

EGGS BENEDICT - 21

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

SALMON BENEDICT - 21

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

FRENCH OMELET - 18

shaved fennel + 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

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	1000
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	1000

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
SLANE IRISH	350
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

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BOTTLE SERVICE ALL DAY

SPIRITS

VODKA

GREY GOOSE	450
TITO'S	350
KETEL ONE	400

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

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BREAKFAST MENU

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CLASSIC BREAKFAST

ALL AMERICAN BREAKFAST - 19

thick cut bacon, crispy red bliss potatoes, roasted tomato, two eggs*

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

CHILAQUILES - 20

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

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)

candied pecans, vanilla whipped cream, maple syrup

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 BOTTLED WATER
still or sparkling - 750 mL 9

SODA - 5
coke, diet coke, sprite, ginger ale

RED BULL - 6
regular, sugar free, coconut, tropical

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 - 7 (2 cups)
regular or decaf

LARGE POT OF COFFEE - 12 (3-5 cups)
regular or decaf

FROM THE BARISTA - 6
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,
jasmine pearls, moroccan mint
HERBAL: crimson berry, citrus chamomile



BOTTLE SERVICE ALL DAY

WINE

CHAMPAGNE & SPARKLING

	gl / btl
LOUIS ROEDERER - champagne	36 / 144
SCHARFFENBERGER - brut	13 / 52
SCHARFFENBERGER - brut rose	17 / 62

WHITE

CANYON ROAD - pinot grigio	12 / 44
PAUL BUISSE - sauv blanc	14 / 56
CARPE DIEM - chardonnay	14 / 56
MAISON D'AMIS - chenin blanc	18 / 68

ROSE

DOMAINES OTT BY.OTT	16 / 64
LITTLE BOAT	17 / 68

RED

LITTLE BOAT - pinot noir	20 / 80
TERAZAS RESERVE - malbec	14 / 56
MARQUES DE MURRIETA - rioja	17 / 68
MEERLUST - bourdeaux blend	14 / 56

DESSERT

ICE CREAM SUNDAE - 18

serves two, brownie, whipped cream, vanilla, chocolate, caramel

SEASONAL FRUIT PLATE - 18 (ve)

cantaloupe, honeydew, pineapple, watermelon, seasonal berries

ICE CREAM - 5

two scoops of Salt & Straw seasonal ice cream

SORBET - 5

one scoop of our seasonal sorbet

BEVERAGE

ALL DAY

SIGNATURE COCKTAILS - 17

PALOMA

jose cuervo tradicional plata, grapefruit soda, lime, salt

OLD FASHIONED

bulleit bourbon, sugar, bitters

MOSCOW MULE

three olives 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 - 9

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
choice of: traditional buffalo or mango passionfruit habanero sauce
served with carrot, celery & ranch dressing

FRITO DE CALAMARI - 20
preserved lemon aioli

AVOCADO TOAST - 18 (vg)
shaved fennel, ninja radish + pickled onions

GRILLED SHRIMP AVOCADO TOAST - 21
tequila shrimp, salsa matcha, red onions, queso fresco,
fennel & hearts of fire salad

HOUSE MADE GUACAMOLE + TORTILLA CHIPS - 12 (vg)

SALADS

MARKET SPRING VEGETABLE SALAD - 16 (ve)
butter lettuce, shaved spring vegetables, avocado, nicoise olives, soft herbs,
lemon poppyseed vinaigrette

ROASTED VEGETABLE GRAIN BOWL - 19 (vg)
quinoa, sprouted grain, heirloom carrot, watermelon radish, tuscan kale,
avocado, almonds

CLASSIC CAESAR - 21
gem lettuce, rosemary crumbs, soft herbs, anchovies

GREEN GODDESS COBB SALAD - 21
jidori fried chicken, bacon, blue cheese, chino valley egg, pickled red onion

CHOPPED SALAD - 21
romaine, radicchio, arugula, sopresata, pepperoncini, manchego, red onion,
artichoke, bucatini cheese

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ENTREES

STEAK FRITES - 36
10oz. grilled hanger steak, fries, chimichurri

FILET MIGNON - 42
roasted potatoes, grilled asparagus, bordelaise sauce

SAUCE VIERGE CRUSTED SALMON - 38
provence style, rosemary butter, grilled vegetables

RIGATONI BOLOGNESE - 22
parmigiano reggiano, sirloin bolognese, san marzano tomatoes

TURKEY CLUB - 19
house smoked turkey, avocado, bacon, lettuce, tomato, rosemary aioli,
served with potato chips

CHEF'S BURGER - 23
thick bacon, fried egg, tillamook cheddar, green goddess aioli
SIDE OF FRIES +4
SUB BEYOND BURGER +5

BARBACOA TACOS - 24
short rib, onion, cilantro, oaxacan cheese

JACKFRUIT BARBACOA VEGETARIAN TACOS - 16 (ve)
jackfruit, onion, cilantro, oaxacan cheese

GRILLED CHICKEN TACOS - 21
salsa verde, cotija cheese, pickled onions

HOUSE CARNITAS TACOS - 18
snake river farms, chile de arbol salsa

BAJA CALI TACOS - 26
beer battered halibut, house salsa, wasabi tartar sauce,
blue corn tortillas

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