

# Rise and Shine!

## **The Continental \$10**

*choice of muffin, croissant or danish, coffee or  
fresh squeezed juice*

## **Health Kick \$10**

*greek yogurt, market berries, wildflower honey,  
house-made granola*

## **Morning Muesli \$11**

*cold soaked organic rolled oats, farro and red quinoa,  
medjool dates, golden raisins, cranberries, chia seed,  
almond milk and agave nectar*

## **The Eastside \$9**

*watermelon, honeydew, cantaloupe, pineapple,  
papaya, mango, watercress, chili, lime salt*

## **Acai Bowl \$12**

*acai, goji berries, banana, blueberries, raspberries,  
granola, shredded coconut, MCT oil, almond milk*

## **Breakfast Sammie \$13**

*normandy butter croissant, scrambled farm fresh egg,  
white cheddar, garlic chive aioli, wild arugula  
choice of bacon, chicken apple or veggie sausage*

## **Cold Pressed Juices \$12**

*ask server for selection of cold pressed juices*

## **Bloody Mary \$12**

*spicy house-made mix*

## **Mimosa \$10**

*watermelon, orange or pear juice*

## **Rosé \$9**

# The Rooftop- All Day

## Starters

Hummus \$8

*warm pita, black olives, smoked paprika*

Guacamole \$12

*pico de gallo relish, fresh corn chips*

Charred Shishito Peppers \$10

*cultured salt, batuto, chili, fried lemon crisp*

Fries \$8

Sweet Potato Fries \$8

## Salads

*add: tiger prawn \$8, ny strip steak or jidori chicken \$6, tofu \$4*

Grilled Gems \$14

*avocado mousse, confit bacon, red quinoa, shaved onion, spicy pecan*

Gado-Gado \$12

*shredded napa cabbage, green beans, carrots, fingerling potato, farm fresh egg, scallion, peanut sauce*

Green Machine \$14

*baby kale, arugula, cherry tomato, fennel, onion, golden raisin, pumpkin seed, seasonal fruit, oil-free poppy citrus dressing*

Wild Arugula \$10

*fried capers, parmigiano reggiano, radicchio, lemon, olive oil*

## Plates

Classic Sliders \$14

*garlic aioli, caramelized onion, housemade pickles, brioche bun*

Fattoush and Skewers \$18

*choice of jidori chicken, beef, or prawns, yogurt raiata, heirloom cherry tomato, persian cucumber, red onion, mint, oregano, basil, arugula, sumac, pita*

Baja Style Tacos \$16

*fish or shrimp, yellow corn tortilla, chipotle crema, shredded cabbage, guacamole, pico de gallo*

Grilled Hammie \$18

*gruyere, provolone, ham, apricot chutney, simple arugula salad*

Asada Fries \$16

*guacamole, asada, pico de gallo, queso fresco, cilantro*

# Cocktails

Cocktails 14 / Pitchers 64

## Chill Out

delicious frozen cocktail, ask your server for details!

## Sunshine Spritz

aperol, orange liqueur, sparkling wine, club soda, lemon

## Mr Pink

tequila, orange liqueur, fresh watermelon, lime, cayenne salt

## Raspberry Beret

premium vodka, raspberry, elderflower liqueur, lime

## Yes Honey!

gin, honey, lemon, rose water

## Ginger Moon

mezcal, amaro, lime. ginger, pineapple

## Rumba Rumba

jamaican rum, cynar, cucumber, ginger, lime

## Risky Business

rye whiskey, amaro, aperol, lemon

# Beer

Standard Brauhaus Helles    Angel City Black Lager

Grapefruit Sculpin    Angel City Saazberry

Fat Tire Belgium White    Stone IPA

Peroni    Hell or High Watermelon

9

# Wine

Buena Vista Pinot Noir    Foile à Deux Chardonnay

Llama Malbec    Kris Pinot Grigio

Wines of Substance Cabernet    Pierre Chainier Sauvignon Blanc

12/50

Bodvar No. 1 Rosé 14/55    Chandon Sparkling 12/50

# Champagne

Moët & Chandon 22/150

Moët Imperial Ice 150

Moët & Chandon Rosé 175

# The Standard, Downtown LA