

{ BREAKFAST 6:00 am – 11:00 am }

All Day 11:00 am – 11:00 pm

OVERNIGHT 11:00 pm – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

assorted drinks

hot

Mocha, Cappuccino, Latte	5
Bhakti Chai Latte.	5
Matcha	5
Americano, Coffee	4
Assorted Hot Tea, Hot Cocoa	4
Espresso	3



cold

Ginger Lemonade.	4
Iced Tea	3
Lemonade	3
Soda	4
Mineral Water	4/7
Sparkling Water	6/9

JUICE | SERVED HERE

Green Easy.	12
Pipe Cleaner	12
Tumeric Tang.	12

juices

grapefruit, watermelon, orange.	5			7
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cocktails

The Bloody.	13
vodka, house blend mix, bacon	
It's Amasil	13
vodka, white wine liqueur, champagne, lemon, basil	
Tea Time.	13
spiced rum, irish cream, vanilla syrup, chai	
A Better Mimosa	13
citrus vodka, orange juice, champagne, cointreau	
Standard Mimosa.	11
orange juice, brut bubbly	
Mimosas for 2	24
orange juice and a bottle of bubbly	

The Standard
Downtown LA

smoothies

modifications or substitutions politely declined
omissions granted

Avocado	8
kale, hemp seed, almond milk	
Banana-Date	8
soy milk, organic honey	
Acai	8
blueberry, pomegranate, beets, banana	

eggs

Two Eggs Your Way.	11
baguette, herb roasted potatoes	
add veggie sausage.	3
add bacon/chicken apple sausage	4
Omelette.	14
baguette, herb roasted potatoes	
choose 3	
cheddar, swiss, goat cheese,	
fine herbs, tomato, mushrooms, onions, peppers	
bacon, ham, spinach, smoked salmon	
Classic Eggs Benedict.	14
herb roasted potatoes	
Lobster Benedict	18
tomato, arugula, herb roasted potatoes	
Avocado Egg Toast	12
poached egg, cherry tomato, pickled fresno chile, herbs, lemon	
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veg sausage	3
NY Strip Steak and Eggs	18
baguette, herb roasted potatoes	
Anson Mills Polenta	12
sunny side up eggs, wild mushrooms, lemon, parsley, parmesan	

griddle

The Breakfast	22
short rib/brisket blended patty, thick cut bacon, farm fresh egg cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche, herb roasted potatoes	
Chicken n' Waffles	18
fried chicken, belgian waffle, syrup	
Buttermilk Pancakes.	12
Brioche French Toast	11
seasonal fruit compote	
Belgian Style Waffle	11
seasonal berries	

breads & pastries

Smoked Salmon.	15
pickled red onions, capers, sliced tomatoes, cream cheese, petite greens, toasted bagel	
Bagel & Cream Cheese	5
plain, onion, sesame	
Croissant, Pain Au Chocolat or Berry Muffin.	4

fruits & cereals

Farmer's Market Fruit	15
selection of seasonal fruit	
Steel Cut Irish Oatmeal	8
sun-dried fruit compote	
Housemade Granola, Greek Yogurt, Berries and Honey	11

sides

Applewood Smoked Bacon, Turkey Bacon	5
Chicken Apple Sausage, Veggie Sausage	5
Herb Roasted Potatoes	4
Toasted Sourdough, Wheat, or English Muffin	3
Half Avocado	4

to do our part to conserve water, drinking water will be served by request only
whenever possible, Executive Chef Julio Palma uses sustainable, locally farmed ingredients

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OVERNIGHT 11:00 pm – 6:00 am

WEEKEND BRUNCH 11:00 am – 5:00 pm

beers

bottled

- Saison Dupont 12
belgian saison
- Victory Golden Monkey 9
belgian style tripel
- Samuel Smith 9
organic english cider
- Bitburger Drive (0% abv) 8
german style pilsner

draft

- Standard Bräuhaus 8
helles lager
- Three Weav3rs Expatriate 9
indian pale ale
- Modern Times Blackhouse 9
coffee stout on nitro

cocktails

- Flower St. 13
bourbon, strawberry, rosemary, lemon, lavender, simple syrup
- Forget Me Not 13
gin, creme de violet, elderflower, lime, jalapeno syrup
- Daydreamer 13
sage vodka, blueberry, lime, simple syrup
- The Rose 13
tequila, grapefruit, elderflower, lime, rosemary syrup
- Bleeding Heart 13
hibiscus gin, lemon, bitters, green tea syrup
- Water Lily 13
light rum, watermelon, lemon, cilantro cyrup
- It's Amasil 13
vodka, white wine liqueur, champagne, lemon, basil
- Wildflower 13
rye, bitters, elderflower

The Standard
Downtown LA

sweets

- Butter Cake 9
- Whoopie Pie 10
- Ice Cream Sandwich 9
- Bread Pudding 9
- Passion Fruit Tart. 10
- Seasonal Sorbetto and Gelato 8

starters

- Rustic Bread 4
butter, maldon salt
- Avocado Toast 8
pickled fresno chile, herbs, lemon
- Soup Du Jour. mp
- Cobb 15
lettuce, avocado, tomato, bacon, egg, pecorino, lemon vinaigrette
- Wild Arugula 12
radicchio, fennel, fried capers, pecorino, lemon vinaigrette
- Coastal Farms Lettuces. 12
pickled shallots, walnuts, parmigiano reggiano, mustard vinaigrette
- Chopped Prawns 16
little gems, chickpeas, cherry tomato, avocado, parmigiano reggiano, pickled chili, oregano vinaigrette
- Grain Bowl 14
quinoa, almond, dried cherry, beets, cucumber, cherry tomato, avocado, hummus, tabbouleh
- Citrus and Fennel 12
market citrus,shaved fennel, mint, basil, pistachio

small plates

- Seared Prawns. 18
braised greens, chickpea, nduja
- Spicy Chicken Meatballs 12
tzatziki
- Fried Cauliflower 10
batuto, lemon, parsley, bread crumb
- Lobster Crostini 18
avocado, citrus aioli, cilantro sprouts
- Tuna Tartare 16
crostini, preserved lemon, fresno chili, chive, basil, lemon, olive oil
- Crispy Brussels Sprouts. 8
onion marmalade, agrodolce
- Gnochetti 14
duck ragu, pecorino
- Spaghetti 12
pesto, pecorino
- Sweet Potato Fries 8
garlic aioli
- Classic Fries 7

main

- Salmon 24
smoked eggplant, chili, scallions
- Market Fish mp
speak with your server for daily details
- Steak Frites 26
strip steak, shallot butter, fries
- Short Rib 24
polenta, escarole, cipollini onion, au jus
- Jidori Chicken 24
celery root, hen of the wood mushroom, sun choke, kale, cipollini onion, lemon, herbs
- Grilled Market Vegetables 12/3
saffron couscous; add farm fresh egg

bread and board

served with fries or mixed greens

- Standard Burger. 18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche; add farm fresh egg
- Crispy Chicken 16
spicy jidori chicken breast, napa cabbage slaw, aioli, brioche
- CTA 13
cucumber, tomato, avocado, onion sprouts, feta, lemon, rye bread
- Smoked Turkey 15
avocado, bacon, lettuce, tomato, cheddar, herb aioli
- BLTA 15
bacon, butter lettuce, avocado, heirloom tomato, garlic aioli
- Turkey Burger 17
butter lettuce, tomato, red onion, mayo, brioche, cheddar, swiss, or blue cheese

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{ OVERNIGHT 11:00 pm – 6:00 am }

WEEKEND BRUNCH 11:00 am – 5:00 pm

espresso & tea

Cafe Mocha	5
Cafe Latte/Bhakti Chai Latte/Matcha	5
Cappuccino	5
Hot Cocoa	4
Americano	4
Assorted Teas	4
Coffee	4
Espresso	3

after dinner

Lustau East India Sherry	12
Fonseca Port	9
Chartreuse	14
Calvados Apple Brandy	11
Fernet Branca	10
Amaro Montenegro	10

cocktails

Flower St.	13
bourbon, strawberry, rosemary, lemon, lavender, simple syrup	
Forget Me Not	13
gin, creme de violet, elderflower, lime, jalapeno syrup	
Daydreamer	13
sage vodka, blueberry, lime, simple syrup	
The Rose	13
tequila, grapefruit, elderflower, lime, rosemary syrup	
Bleeding Heart	13
hibiscus gin, lemon, bitters, green tea syrup	
Water Lily	13
light rum, watermelon, lemon, cilantro cyrup	
It's Amasil	13
vodka, white wine liqueur, champagne, lemon, basil	
Wildflower	13
rye, bitters, elderflower	

The Standard
Downtown LA

sweets

Seasonal Sorbetto and Gelato	8
Ice Cream Sandwich	9
Vanilla Creme Brulee	9

small plates

Soup du Jour	mp
Nachos Borrachos	12
black beans, pico de gallo, guacamole, sour cream, salsa roja, cheddar	
add chicken or ground beef	3
Fried Chicken Bites	10
Buffalo Chicken Wings	13
blue cheese dressing	
Maine Lobster Avocado Toast	18
country white, citrus aioli, cilantro sprouts	

plates

Standard Burger	18/3
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche; add farm fresh egg	
Chopped Prawns	16
little gems, shelling beans, cherry tomato, avocado, parmigiano reggiano, pickled chili, oregano vinaigrette	
Coastal Farms Lettuces	12
pickled shallots, walnuts, parmigiano reggiano, mustard vinaigrette	
Smoked Turkey	15
avocado, bacon, lettuce, tomato, white cheddar, herb aioli	
Chicken n' Waffles	15
belgian waffle, fried chicken breast, syrup	
Grilled Three Cheese Sandwich	13
mayo, butter lettuce, tomato, red onion, brioche bun	
add bacon/avocado	3/2
BLTA	15
bacon, butter lettuce, avocado, heirloom tomato, garlic aioli	
add farm fresh egg	3

early breakfast

NY Strip Steak and Eggs	18
baguette, herb roasted potatoes	
Two Eggs Your Way	11
baguette, herb roasted potatoes	
add veggie sausage	3
add bacon/chicken apple sausage	4
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veg sausage	3
Brioche French Toast	11
seasonal fruit compote	

aides

Applewood Smoked Bacon, Turkey Bacon	5
Chicken Apple Sausage, Veggie Sausage	5
Herb Roasted Potatoes	4
Toasted Sourdough, Wheat, or English Muffin	3
Sweet Potato Fries	8
garlic aioli	
Classic Fries	7

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DINNER 5:00 pm – 11:00 pm

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assorted drinks

hot

Mocha, Cappuccino, Latte	5
Bhakti Chai Latte.	5
Matcha	5
Americano, Coffee	4
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

cold

Ginger Lemonade.	4
Iced Tea	3
Lemonade	3
Soda	4
Mineral Water	4/7
Sparkling Water	6/9

JUICE | SERVED HERE

Green Easy.	12
Pipe Cleaner	12
Tumeric Tang.	12

juices

grapefruit, watermelon, orange.	5	7
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cocktails

The Bloody.	13
vodka, house blend mix, bacon	
It's Amasil	13
vodka, white wine liqueur, champagne, lemon, basil	
Tea Time.	13
spiced rum, irish cream, vanilla syrup, chai	
A Better Mimosa	13
citrus vodka, orange juice, champagne, cointreau	
Standard Mimosa.	11
orange juice, brut bubbly	
Mimosas for 2	24
orange juice and a bottle of bubbly	

The Standard
Downtown LA

smoothies

modifications politely declined

Avocado	8
kale, hemp seed, almond milk	
Banana-Date	8
soy milk, organic honey	
Acai	8
blueberry, pomegranate, beets, banana	

eggs

Two Eggs Your Way.	11
baguette, herb roasted potatoes	
add veggie sausage.	3
add bacon/chicken apple sausage	4
Omelette.	14
baguette, herb roasted potatoes	
choose 3	
cheddar, swiss, goat cheese,	
fine herbs, tomato, mushrooms, onions, peppers	
bacon, ham, spinach, smoked salmon	
Classic Eggs Benedict.	14
herb roasted potatoes	
Lobster Benedict	18
tomato, arugula, herb roasted potatoes	
Breakfast Burrito	12
eggs, spicy pepperjack, guacamole, black beans, pico de gallo	
add sausage/bacon/veg sausage	3
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baguette, herb roasted potatoes	
Anson Mills Polenta	12
sunny side up eggs, wild mushrooms, lemon, parsley, parmesan	

griddle

The Breakfast	22
short rib/brisket blended patty, confeit bacon, farm fresh egg cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche, herb roasted potatoes	
Chicken n' Waffles	18
fried chicken, belgian waffle, syrup	
Buttermilk Pancakes.	12
Brioche French Toast	11
seasonal fruit compote	
Belgian Style Waffle	11
seasonal berries	

breads & pastries

Smoked Salmon.	15
pickled red onions, capers, sliced tomatoes, cream cheese, petite greens, toasted bagel	
Bagel and Cream Cheese.	5
plain, onion, sesame	
Croissant, Pain Au Chocolat or Berry Muffin.	4

small plates

Avocado Toast	8
pickled fresno chile, herbs, lemon	
Coastal Farms Lettuces.	12
pickled shallots, walnuts, parmigiano reggiano, mustard vinaigrette	
Lobster Crostini	18
avocado, citrus aioli, cilantro sprouts	
Cobb	15
lettuce, avocado, tomato, bacon, egg, pecorino, lemon vinaigrette	
Chopped Prawns	16
little gems, shelling beans, cherry tomato, avocado, parmigiano reggiano, pickled chili, oregano vinaigrette	
Grain Bowl	14
farro, almonds, dried cherries, beets, cucumbers, avocado, hummus, tabouleh	

plates

Steak Frites	24
8 oz. bel campo strip steak, shallot butter, classic fries	
Standard Burger.	18
short rib/brisket blended patty, cheddar, arugula, herb remoulade, onion fondue, house made pickles, brioche	
Turkey Burger	17
butter lettuce, tomato, red onion, mayo, brioche with white cheddar, swiss, or blue cheese	
Smoked Turkey	15
avocado, bacon, lettuce, tomato, white cheddar, herb aioli	
CTA	13
cucumber, tomato, avocado, onion sprouts, feta, lemon, rye bread	

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sweets

Butter Cake	9
seasonal fruit, chantilly cream	
Whoopie Pie	10
housemade marshmallow, cacao nibs, chocolate ganache	
Ice Cream Sandwich	9
banana, caramel, pecan, gelato	
Bread Pudding	9
honey, dates, citrus, cardamom, caramel, creme fraiche gelato	
Passion Fruit Tart	10
finger limes, shortbread cookie crust	
Seasonal Sorbetto And Gelato	8
single scoop	3

coffee

Mocha, Cappuccino, Latte, Bhakti Chai Latte	5
Americano, Coffee	4
Assorted Hot Tea, Hot Cocoa	4
Espresso	3

afterwards

Moscato, Calposado, IGT, Lombardy, Italy.	12
Lustau East India Sherry	12
Fonseca Port	9
Chartreuse	14
Calvados	11
Fernet-Branca	10
Amaro Montenegro	10

The Restaurant Cocktails

Flower St.

bourbon, strawberry, rosemary, lavender, lemon, simple syrup

Forget Me Not

gin, creme de violet, elderflower, lime, jalapeno syrup

Daydreamer

sage vodka, blueberry, lime, simple syrup

The Rose

tequila, grapefruit, elderflower, lime, rosemary syrup

Bleeding Heart

hibiscus gin, lemon, bitters, green tea syrup

Water Lily

light rum, watermelon, lemon, cilantro syrup

It's Amasil

vodka, champagne, lemon, basil

Wildflower

rye, bitters, elderflower

Tea Time

spiced rum, irish cream, vanilla syrup, chai

\$13

Bar Open 10:00 am – 1:30 am, Daily

the list



10am - 1:30am

cocktails

Flower St	13
bourbon, strawberry, rosemary, lavender, lemon, simple syrup	
Forget Me Not	13
gin, creme de violet, elderflower, lime, jalapeno syrup	
Daydreamer	13
sage vodka, blueberry, lime, simple syrup	
The Rose	13
tequila, grapefruit, elderflower, lime, rosemary syrup	
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hibiscus gin, lemon, bitters, green tea syrup	
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light rum, watermelon, lemon, cilantro cyrup	
It's Amasil	13
vodka, champagne, lemon, basil	
Wildflower	13
rye, bitters, elderflower	
Tea Time	13
spiced rum, irish cream, vanilla syrup, chai	

whites by the glass



pinot gris , matello vineyards, willamette valley, oregon '14.....12	46
bright, with fresh pears, lime blossoms, hazelnut	
albarino , lagar de cervera, rias baixas, spain, '1412	46
elegant, creamy, complex and well balanced	
sauvignon blanc , chateau de la roche, touriane, france '15 ...14	54
aromatic and mineral, ripe fruits, citrus	
chardonnay , black stallion, napa, california '1312	46
full, with peaches, white flowers, yellow apple	

rose by the glass

rosé , sunset beach rosé andré balazs collection, 15	75
channing daughters 2015, long island, new york	
raspberries, strawberries, watermelon, cherries, spice and minerals	

bubbles by the glass

sparkling brut , domaine chandon, carneros, ca12	46
apple, pear and citrus with light spice and a soft, dry finish	
sparkling rose , charles bove, loire valley, france12	46
methode traditionnelle, 70% cab franc 30% gamay	
dry and pleasing with tight minerality and white flowers	
moscato d'asti dogc , bricco quaglia la spinetta.....13	50
Piedmont , Italy '14	
brilliant apple, spiced pear and honey with remarkable freshness	

bottles of bubbles

moet & chandon imperial, nv, eperryay, france 100
veuve clicquot, yellow label, "reserve cuvee"110
reims, france
moet & chandon, rose, imperial, nv, eperryay, france..... 120
artéis & co, brut, champagne, france '99 120
ruinart, blanc de blanc, nv, reims, france 140
veuve clicquot, "la grande dame", reims, france '98 275
dom perignon, champagne, france '04..... 350
krug, "grand cuvee", mv, reims, france 350

bottles of white

pouilly-fusse , lupe-cholet, cote d'or, france '10..... 64
chablis , la chablisienne, cote de lechet '05 68
pouilly-fume , jean-claude chatelain, loire valley '12.....70
viognier , rosenblum cellars, lodi, ca '09..... 54
riesling , pfister tradition, alsace, france '13..... 54

reds by the glass



pinot noir , buena vista, sonoma, ca '13.....14	46
medium weight and texture on the palette with red berries and cola	
zinfandel , field recordings <i>fiction</i> , paso robles, ca '1213	46
dark and savory, dried herbs, ripe brambly blackberry fruit	
cotes du rhone , coupe roses, minervois signals, '12.....13	46
(60% syrah, 30%grenache, 10%carignan) medium-weight, fresh, spicy, long	
malbec , belasco de baquedano llama13	46
mendoza, argentina '12	
violets, cherries, plums and soft oak	
cabernet sauvignon , wines of substance, columbia valley13	46
washington '13	
black cassis, dark cherry, tobacco leaf and morels, savory, mineral driven and earthbound finish	

bottles of red

bordeaux , haut-la pereyre, bordeaux, france '11.....46
meritage , justin isosceles, paso robles, ca '12125
meritage , newton vineyard, "the puzzle", napa ca '09175
tempranillo , avaniel bodegas monteabellon, ribera del duero.....46
spain '13
tempranillo , bodega numanthia termes toro, castilla y león 300
spain '10
burgandy , joseph voillot pommard, vieilles vignes,120
cote de-beaune '12
chianti classico , castello di san sano, tuscany, italy '10 54
beaujolais , jean paul brun domain des terres dorees, 54
l'ancien, france '12

beers

bottled

saison dupont , belgian saison12
victory golden monkey , belgian style tripel.....9
samuel smith , organic english cider9
bitburger drive (0% abv), german style pilsner8

draft

standard bräuhaus , helles lager 8
three weavers expatriate , indian pale ale.....8
modern times blackhouse , coffee stout on nitro9