

In-Room Dining

Breakfast: from 5:00 am to 11:00 am
All Day Dining: from 11:00 am to 11:00 pm
Late Night: from 11:00 pm to 5:00 am

*Consuming raw or undercooked meats, poultry, seafood,
Shellfish or eggs may increase consumer's risk of foodborne illness

California State sales tax, 16.5% gratuity, 3% service charge and \$4.50 In-Room Dining charge will be added to your check

Beverages

Coffee			
	Freshly Brewed Regular or Decaffeinated	Small Pot	8.00
		Large Pot	12.50
Espresso			6.00
Cappuccino			7.50
Tea			6.50
	Breakfast, Green, Jasmine Green, Chamomile Mint (decaf), Earl Grey, Mints Tisane (decaf), Tropical Orange Green		
Iced Tea			6.75
Milk			5.95
	Whole, Almond, Skim or Soy		
Hot Chocolate (Pot)			7.00
Soft Drinks			6.75
	Coke®, Diet Coke®, Coke Zero®, Sprite®, Ginger Ale or Club Soda		
Fresh Squeezed Juice			12.95
	Orange or Grapefruit		
Juice			6.50
	Orange, Grapefruit, Cranberry, Apple, Tomato, Pineapple, Pomegranate or Carrot		
Acqua Panna & San Pellegrino Water			
	Still or Sparkling	250 ml	7.50
	Still or Sparkling	750 ml	10.50

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Continental Breakfast 20.00

Choice of Orange or Grapefruit Juice, Seasonal Fresh Fruit
Freshly Baked Basket of Croissant, Danish and Muffins, Butter and Fruit Preserve
Choice of Coffee or Tea

*** Eggs Benedict** 21.75

English Muffin, Canadian Bacon, Hollandaise Sauce served with Hash Browns
Make with: Spinach 2 or Salmon 4
Make it with Gluten Free Bread 3

***American Breakfast** 22.00

2 Eggs any style, choice of Bacon, Sausage or Ham served with Hash Browns & Toast

Avocado Toast 18.95

Lime juice, Sweet Red Onions, Chili Flake, Radish, Fresh Cilantro, Tomato Jam
On Toasted Sourdough Bread
Make it with 2 Fried Eggs 4

Breakfast Burrito 22.45

Chicken Sausage, Scrambled Eggs, Cheddar Cheese, Avocado, Potato Hash,
Salsa Rojas, Sour Cream
Make it vegetarian: Soy Chorizo 2

Gravlox 22.55

Toasted Bagel, Cream Cheese, Hard Boiled Egg, Red Onions, Capers, & Tomatoes

Buttermilk Pancakes 18.95

Plain, Blueberry or Chocolate Chip
Add Bacon 4
Make it with 2 Fried Eggs 4

Frosted Flake French Toast 18.95

Sliced Brioche rolled in Cereal crumbs and dipped in Cinnamon milk
Served with Seasonal Berries with Warm Maple Syrup

Seasonal Fruit and Berries plate 13.45

Locally sourced Farmer's Market Produce

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Omelet Your Way 20.45
Pick up to three items, each additional item \$1.50
Baby Spinach, Mushrooms, Tomatoes, Bell Peppers, Onions, Cheddar,
Served with Hash Browns
Add a protein for 1.50
Bacon, Ham, Chicken Apple Sausage, Pork Sausage, Smoked Salmon, Turkey Bacon
Egg White add 3.00

Grain & Seasonal Vegetable Bowl   18.95
Quinoa, Sautéed Seasonal Vegetables, Sautéed spinach
Add 2 fried Egg for 4.00

Breakfast
5:00am to 11:00am

Selection of Dry Cereals 11.00
Special K®, Frosted Flakes®, Corn Flakes®, Raisin Bran®, Rice Krispies® or All Bran®
With your choice of milk

Homemade Granola 13.45
Berries or Bananas, Choice of Skim, Soy or Whole Milk

McCann's® Steel-Cut Irish Oatmeal 11.45
With Brown Sugar and Raisins

Granola Yogurt Parfait 14.45
Nonfat Greek Yogurt, Wildflower Honey, Homemade Granola & Fresh Berries

Cold Press Juices

Proudly serving Pure Green cold pressed juices 13.00
Pure Green apple, cucumber, kale, spinach, ginger
Golden Girl pineapple, carrot, turmeric, lemon, ginger
Coconut Hydrate coconut water, pineapple, lemon, chia
Wake up Call apple, lemon, ginger, cayenne

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Breakfast sides

Side of Toast	3.00	Gluten Free Toast	4.00
Hash brown Potatoes	6.00	Bagel with Cream Cheese	10.00
Applewood Smoked Bacon	7.50	Pastry Basket	7.50
Side of Berries	7.00	Turkey Bacon	7.00
Cottage Cheese	5.00	Chicken Apple Sausage	7.00

All Day Dining

11:00am to 11:00pm

Starters

Seared Albacore Tuna	20.75
Spicy Chili Oil, Croutons and Sprouts (Golden & Green Pea Shoots)	
Artisan Charcuterie and Cheese Board	25.25
Chef's selection of Artisan Cheeses, assorted meats, Honeycomb & Fig Marmalade	
Avocado Toast	18.95
Lime juice, Sweet Red Onions, Chili Flake, Radish, Fresh Cilantro, Tomato Jam On Toasted Sourdough Bread Make it with 2 Fried Eggs 4.00	
Organic Crudit�	19.75
Roasted Heirloom Baby Carrots, Chilled Asparagus, Vine Ripe Tomatoes, Poached Broccoli, Hummus	
Coconut Lime Shrimp Ceviche	21.75
Coconut Milk, Lime, Basil, Jalape�o, Served with Fried Plantains	

Soups

Tomato Bisque	13.00
Served with a Parmesan Puff Twist	
Chefs Soup of the day	11.00

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Salads

Caesar Salad ✓	20.95
Little Gem, Treviso Radicchio, Parmesan Cheese and Croutons	
Avocado, Kale and Quinoa (Gluten Free) ✓	25.85
Chopped Tuscan Kale, Shaved Fennel, Red and White Quinoa, Roasted Almonds, Grape Tomatoes, Avocado, Pecorino Cheese, Lemon Vinaigrette	
Mediterranean Salad ✓	25.45
Romaine Lettuce, Roasted Artichokes and Bell Pepper, Feta Cheese, Cucumbers, Garbanzo, Pickle Onions, Green Olives, Tomato, Oregano and Balsamic.	
Chop Chop Cobb Salad	26.50
Roasted Chicken, Bacon, Eggs, Blue Cheese, Beets, Tomato, Avocado, Iceberg and Romaine Lettuce. Choice of dressing: Balsamic or Blue Cheese or Ranch	
Harvest Apple Salad ✓	21.75
Crumbled Goat Cheese, Sliced Green Apples, Pickled Red Onions, Pomegranate Seeds, Candied Pecans, Green Goddess Dressing	
Grain & Seasonal Vegetable Bowl ✓ ⊗	19.95
Quinoa, Sautéed Seasonal Vegetables, Sautéed Spinach	

Add Grilled Chicken 6.00 Add Grilled Salmon 7.00
Add Grilled Shrimp 7.00 Add Tuna Steak 11.00

Pizza

Margherita (Vegetarian) ✓	25.00
San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil	
Vegetariana (Vegetarian) ✓	25.00
Heirloom Cherry Tomatoes, Mozzarella Cheese, Artichokes and “Gipsy-Pepper”	
Diavola	26.75
San Marzano Tomato sauce, Mozzarella Cheese, Spicy Calabria Salami, Beech Mushrooms and Fresno Chili	

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Prosciutto di Parma & Arugula 26.75
Prosciutto, Arugula, Fresh Shaved Parmesan Cheese

Lunch Entrées

11:00am to 5:00pm

Pan Roasted Skuna Bay Salmon (Gluten Free) 33.95
Roasted Acorn Squash, Sautéed Rainbow Chard, Salsa Verde

10 oz Prime NY Steak (Gluten Free) 45.95
Potato au Gratin, Roasted Shaved Brussel Sprouts

Spaghetti Meatballs 27.75
Homemade Spaghetti Pasta with Beef Meatballs, Marinara Sauce, and Parmesan Cheese

Butternut Squash Ravioli  25.75
Sage Brown Butter, Shaved Parmesan, Pumpkin Seeds

Sandwiches

Choice of French Fries, Mixed Greens or Fresh Fruits

The Beverly Hilton Club Sandwich 21.75
Honey Roasted Turkey, Apple Wood Smoked Bacon, Lettuce, Tomato, Mayonnaise, and Toasted Rye Bread.

Fried Chicken Sandwich 20.75
Mary's Free Range Chicken rolled in Crispy Crumb, Herb Aioli, Mustard Pickle Slaw, Tomatoes, Pickled Red Onion

Caprese Sandwich  18.25
Heirloom Tomatoes, Basil Pesto, Buratta Cheese, EVOO, Grilled Ciabatta Bread

Rustic Tuna Melt Sandwich 19.55
Sourdough Bread, Tuna mixed with Capers and Cornichons and Swiss Cheese

Grass Fed Beef Burger 25.75
Boston Lettuce, Tomato, Onions, Pickles, Thousand Island, and Cheddar Cheese
Make it vegetarian with impossible burger +\$4

Falafel Pita Pocket  20.75

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Falafel, Classic Hummus, Shredded Romaine, Cucumbers,
Tzatziki sauce served in a Whole Wheat Pita Bread

Dinner Entrees

5:00pm to 11:00pm

From the Butcher's Block

Choice of 1 side & Choice of Red Wine Sauce, Béarnaise or House made Worcestershire

Each additional side 8


Niman Ranch 16 oz Dry Aged Prime Ribeye	59.75
Niman Ranch 12oz Prime New York Steak	45.95
Niman Ranch 8oz Prime Filet Mignon	40.95
Pan Roasted Skuna Bay Salmon	33.95
Pacific Halibut	35.45
Herb Roasted Mary's Farm Half Chicken	27.75

SIDES

Potato au Gratin | Brussel Sprouts | French Fries | Grilled Vegetables | Roasted Acorn Squash

Desserts

11:00am to 11:00pm

Deux Couches de Crème Brûlée (Gluten Free)	13.00
Two layers of Chocolate & Vanilla Citrus Crème Brûlée Gluten Free Chocolate Dipped Coconut Cookie	
Warm Apple Blueberry Tart	13.00
A Shortbread Crust Baked with Fruit & Crumble and Dulce de Leche Ice Cream	
Almond Cake (Contains Nuts)	13.00
Moist Almond Cake, Creamsicle Ice Cream, Whip Cream & Grand Marnier Berries	
Pint of Beverly Hills Ice Cream	10.00
Assorted Flavors	
Blackberry/Kiwi Sorbet Tower (Gluten Free) 	13.00
Armagnac Mixed Berry Soup, Chocolate Dipped Coconut Macaroon	

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Pumpkin Spice Cake	13.00
Milk Chocolate Mousse, Maple Ice Cream, Candied Chestnuts, Cardamom Anglaise, and Lingonberry Compote	

Children's Menu

Breakfast

5:00am to 11:00am

All meals are served with your choice of Fresh Juice, or Milk.

*One Egg with Hash brown Potatoes and Choice of Bacon or Sausage	9.00
Pancakes Plain or Chocolate Chip	9.00
Waffles & Strawberries	9.00
Fresh Fruit & Berries	9.00
Selection of Dry Cereals Frosted Flakes®, Corn Flakes®, Shredded Wheat®, Raisin Bran®, Rice Krispies®	6.50
McCann's® Steel-Cut Irish Oatmeal, Brown Sugar and Raisins	7.50

All day menu

11:00am to 11:00pm

Grilled Cheese Sandwich with French Fries or Fruit	11.00
Healthy Salad Tomatoes, Cucumber, Celery	7.50
Chicken Tenders with French Fries or Fruit	11.00
All Beef Hot Dog with French Fries or Fruit	11.00
Hamburger with French Fries or Fruit	11.00
Grilled Chicken Breast French Fries or Fruit	11.00

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Penne Pasta with Marinara or Butter	11.00
Macaroni and Cheese	11.00

Late Night/Overnight
11:00 pm to 5:00 am

Steak and Frites 12 oz New York Steak & Fries	45.95
Caesar Salad Little Gem, Treviso Radicchio, Parmesan Cheese and Croutons	20.95
Margherita (Vegetarian) San Marzano Tomato sauce, Mozzarella Cheese and Fresh Basil	25.00
Grass Fed Beef Burger Boston lettuce, thousand island, Tomato, pickles and Cheddar Cheese Make it vegetarian with impossible burger 4	25.75
The Beverly Hilton Club Sandwich Honey Roasted Turkey, Apple Wood Smoked Bacon, Tomato, Mayonnaise, Lettuce and toasted Rye bread.	21.75
Breakfast Burrito Chicken Sausage, Scrambled Eggs, Cheddar Cheese, Avocado, Potato Hash, Salsa Rojas, Sour Cream	22.45
Classic Chicken Tenders Breaded strips of Chicken Breast served with French Fries	18.00
American Breakfast 2 Eggs any style, choice of Bacon, Sausage or Ham served with Breakfast Potatoes & Toast	22.00
Continental Breakfast Choice of Orange or Grapefruit Juice, Seasonal Fresh Fruit Freshly Baked Basket of Croissant, Danish and Muffins, Butter and Fruit Preserve Choice of Coffee or Tea	20.00

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Chicken Noodle Soup 14.00

Spirits

Available from 10:00am to 1:30am

All bottles are 1 liter. Each bottle includes a choice of three mixers and garnishes

Vodka	Grey Goose	350.00
	Ketel One	350.00
	Belvedere	375.00
Gin	Bombay Sapphire	350.00
	Tanqueray	350.00
Scotch Whiskey	Macallan 12 year	350.00
	The Glenlivet 12 year	350.00
	Johnnie Walker Black Label	350.00
	Johnnie Walker Blue Label	450.00
American Whiskey	Knob Creek	400.00
	Maker's Mark	350.00
	Jack Daniels	350.00
Rum	Bacardi Superior	200.00
Tequila	Patron Silver	350.00
	Casamigos Anejo	450.00
	Casamigos Reposado	400.00
Liqueur	Jägermeister	200.00
	Bailey's Irish Cream	200.00

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Cognac

Hennessy VS	325.00
Remy Martin V.S.O.P.	400.00

Beers

Available from 10:00am to 1:30 am

8.00

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

9.00

Samuel Adams Boston Lager
Blue Moon
Corona
Heineken
Stella Artois
Modelo Especial

Mixers

Soft Drinks 6.50

Coke®, Diet Coke®, Coke Zero®, Sprite®
Ginger Ale, Tonic Water or Club Soda

Fresh Squeezed Juice 12.95

Orange or Grapefruit

Juice 6.50

Orange, Grapefruit, Cranberry, Carrot, Apple, Tomato or Pineapple

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Wines

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Sommelier Wine list available upon request

Sparkling & Champagne

La Grande Courtage, Sparkling, France	14.00 / 55.00
Chandon Brut, Napa, California	16.00 / 65.00
Veuve Clicquot, "Yellow Label", Epernay, France	30.00 / 135.00
Moët Imperial Brut, Epernay, France	125.00
Ruinart, Rose, France	300.00
Dom Perignon, Epernay, France	450.00
Roederer, "Cristal", Reims AC	575.00
Roederer, "Cristal Rose", Reims AC	1200.00

White wine

Sauvignon Blanc

Matanzas Creek, Sonoma County, CA	14.00 / 55.00
Stoneleigh, Marlborough, NZ	65.00

Other Whites/Rose

Alta Luna, Pinot Grigio, Italy	55.00
Terlato Family, Pinot Grigio, Italy	16.00 / 65.00
Whispering Angel, Rose, France	17.00 / 65.00

Chardonnay

Hess, Shirtail Ranches, CA	14.00 / 55.00
Conn Creek, Carneros, CA	65.00
Louis Latour, Pouilly Fuisse, France	85.00

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Red wine

Pinot Noir

Parker Station, Central Coast, California	55.00
La Crema, Sonoma Coast, California	16.00 / 65.00
Ponzi Vineyards, "Tavola" Willamette Valley, OR	18.00 / 75.00

Merlot

Tangley Oaks, Napa Valley, California	55.00
Ferrari Carrano, Sonoma County, California	16.00 / 65.00

Cabernet Sauvignon

Hess, Shirtail Ranches, California	14.00 / 55.00
Daou, Paso Robles, California	16.00 / 65.00
Louis M Martini, Alexander Valley, California	21.00 / 85.00
Faust, Napa Valley, California	25.00 / 125.00
Duckhorn, "Canvasback", Washington	125.00

Other Reds

Bodega Norton Reserve Malbec, Mendoza, Argentina	18.00 / 65.00
The Prisoner, Napa Valley, Ca	125.00

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Thank you for choosing the Beverly Hilton. For any questions or complaints regarding the services, amenities, accommodations or facilities provided to persons with disabilities please contact our Hotel General Manager (our ADA Contact Persons) at 310-285-1301.

Complaints of disability discrimination may also be filed with the U.S. Department of Justice at www.ada.gov or by calling (800) 514-0301 (voice) or (800) 514-0383 (TTY).

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