

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 (Make it Double add 1.50)		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, 2%, Almond, Skim or Soy		
Hot Chocolate (Pot)		7.00
Soft Drinks		6.75
Coke®, Diet Coke®, Coke Zero®, Sprite®, Ginger Ale, Tonic 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 (Still) & San Pellegrino Water (Sparkling)	250 ml	7.50
	750 ml	10.50

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Breakfast
5:00am to 11:00am

Continental Breakfast 20.00
Freshly Baked Basket of Croissants, Danish and Muffins, Butter and Fruit Preserve Seasonal Fresh Fruit, Choice of Juice, Choice of Tea or Small pot of Coffee (Upgrade to Large Pot of Coffee for 4.50)

*** Eggs Benedict** 21.75
English muffin, Canadian Bacon, Hollandaise Sauce served with Hash Browns
Make it with Spinach 2.00 or Smoked Salmon 4.00
Make it with Gluten Free Bread 3.00

***American Breakfast** 22.00
2 Eggs any style, Choice of Turkey or Applewood Smoked Bacon, Chicken Apple
Sausage or Ham Served with Hash Browns and Choice of 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 4.00

Breakfast Burrito 22.45
Chicken Sausage, Scrambled Eggs, Cheddar Cheese, Avocado, Potato Hash,
Salsa Rojas, Sour Cream
Make it Vegetarian with Soy Chorizo 2.00



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 4.00
Make it with 2 Fried Eggs 4.00

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

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Seasonal Fruit and Berries plate	13.45
Locally sourced Farmer's Market Produce	
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  	19.95
Quinoa, Sautéed Seasonal Vegetables, Sautéed Spinach	
Make it with 2 Fried Eggs for 4.00	

Breakfast

5:00am to 11:00am

Selection of Dry Cereals	11.00
Special K®, Frosted Flakes®, Corn Flakes®, All Bran® Raisin Bran®, or Rice Krispies® With your Choice of Milk	
Homemade Granola	13.45
Choice of Mixed Berries or Bananas and Choice 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

Pure Green Cold Pressed Juices	13.00
Pure Green	apple, cucumber, kale, spinach, and ginger
Golden Girl	pineapple, carrot, turmeric, lemon, and ginger
Coconut Hydrate	coconut water, pineapple, lemon, and chia
Wake up Call	apple, lemon, ginger, and 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

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

Avocado Quesadilla 18.00
3 Cheese Quesadilla with Avocado Served with Homemade Salsa, Guacamole,
and Sour Cream
Make it with Extra Guacamole 4.00
Add Grilled Chicken 6.00 Add Grilled Shrimp 7.00

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 a Homemade Crouton	
Avocado, Kale and Quinoa (Gluten Free) ✓	25.85
Chopped Tuscan Kale, Shaved Fennel, Red and White Quinoa, Roasted Almonds, Grape Tomatoes, Avocado, Pecorino Cheese, Served with a Lemon Vinaigrette	
Mediterranean Salad ✓	25.45
Romaine Lettuce, Roasted Artichokes, Bell Pepper, Feta Cheese, Cucumbers, Garbanzos, Pickled Onions, Green Olives, Tomato, Oregano, Served with a Balsamic	
Chop Chop Cobb Salad	26.50
Roasted Chicken, Bacon, Eggs, Blue Cheese, Beets, Tomato, Avocado, Iceberg and Romaine Lettuce. Choice of dressing: Balsamic, Blue Cheese or Ranch	
Harvest Apple Salad ✓	21.75
Crumbled Goat Cheese, Sliced Green Apples, Pickled Red Onions, Pomegranate Seeds, Candied Pecans, Served with a 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	
Prosciutto di Parma & Arugula	26.75
Prosciutto, Arugula, Fresh Shaved Parmesan Cheese	

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Lunch Entrées

11:00am to 5:00pm

Pan Roasted Skuna Bay Salmon (Gluten Free)	33.95
Roasted Acorn Squash, Sautéed Rainbow Chard, and Salsa Verde	
12 oz Prime NY Steak (Gluten Free)	45.95
Potato au Gratin and 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, and 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, and Extra Virgin Olive Oil Served on 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 4.00	
Falafel Pita Pocket 	20.75
Falafel, Classic Hummus, Shredded Romaine, Cucumbers, Tzatziki Sauce Served in a Whole Wheat Pita Bread	

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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	13.00
Moist Almond Cake, Creamsicle Ice Cream, Whip Cream & Grand Marnier Berries	
Chocolate Velvet	13.00
Dark Chocolate Mousse on Praline Crunch, Amande Crumble, Clementine Compote, Caramel Drops, and Fresh Berries	
Pint of Beverly Hills Ice Cream	10.00
Assorted Flavors	
Cookie Plate	12.00
Chef's Choice	

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Children's Menu

Breakfast

5:00am to 11:00am

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

American Breakfast	
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	6.50
Special K®, Frosted Flakes®, Corn Flakes®, All Bran® Raisin Bran®, or Rice Krispies®	
McCann's® Steel-Cut Irish Oatmeal, Brown Sugar and Raisins	7.50

All day menu

11:00am to 11:00pm

Grilled Cheese Sandwich Served with French Fries or Fruit	11.00
Healthy Salad Tomatoes, Cucumber, Celery Served with Ranch	7.50
Chicken Tenders with BBQ Sauce Served with French Fries or Fruit	11.00
All Beef Hot Dog Served with French Fries or Fruit	11.00
Hamburger Sliders Served with French Fries or Fruit	11.00
Make it with Cheese 2.00	
Grilled Chicken Breast Served with French Fries or Fruit	11.00
Penne Pasta with Marinara or Butter	11.00
Macaroni and Cheese	11.00

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

Steak and Frites	45.95
12 oz New York Steak and Fries	
Caesar Salad	20.95
Little Gem, Treviso Radicchio, Parmesan Cheese and Homemade Crouton	
Margherita (Vegetarian)	25.00
San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil	
Grass Fed Beef Burger	25.75
Boston Lettuce, Tomato, Onions, Pickles, Thousand Island, and Cheddar Cheese <i>Make it Vegetarian with Impossible Burger 4.00</i>	
The Beverly Hilton Club Sandwich	21.75
Honey Roasted Turkey, Applewood Smoked Bacon, Tomato, Mayonnaise, Lettuce and Toasted Rye Bread.	
Breakfast Burrito	22.45
Chicken Apple Sausage, Scrambled Eggs, Cheddar Cheese, Avocado, Potato Hash, Salsa Rojas, and Sour Cream	
Classic Chicken Tenders	18.00
Breaded Strips of Chicken Breast Served with French Fries	
American Breakfast	22.00
2 Eggs any style, Choice of Turkey or Applewood Smoked Bacon, Chicken Apple Sausage or Ham Served with Hash Browns and Choice of Toast	
Continental Breakfast	20.00
Freshly Baked Basket of Croissants, Danish and Muffins, Butter and Fruit Preserve Seasonal Fresh Fruit, Choice of Juice, Choice of Tea or Small pot of Coffee	
Avocado Quesadilla	18.00
3 Cheese Quesadilla with Avocado Served with Homemade Salsa, Guacamole, and Sour Cream	
Chicken Noodle Soup	14.00

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

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Beers

Available from 10:00am to 1:30 am

9.00

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Samuel Adams Boston Lager

Blue Moon

Corona

Heineken

Stella Artois

Modelo Especial

Mixers

Soft Drinks 6.75

Coke®, Diet Coke®, Coke Zero®, Sprite®

Ginger Ale, Tonic Water or Club Soda

Juice 6.50

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

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Wines

Available from 10:00am to 1:30 am
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, Shirltail 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	18.00 / 80.00
Ponzi Vineyards, "Tavola" Willamette Valley, OR	16.00 / 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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