

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
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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** 21.45
Two Eggs any style, served with Hash Browns & Toast,
Choice of: Bacon, Sausage or Ham

Avocado Toast 18.00
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 17.95
Chicken Sausage, Scrambled Eggs, Cheddar Cheese, Avocado, Potato Hash,
Salsa Rojas, Sour Cream
Make it Vegetarian with Soy Chorizo 2.50

Gravlox 21.55
Toasted Bagel, Cream Cheese, Hard Boiled Egg, Red Onions, Capers, & Tomatoes

Buttermilk Pancakes 18.95
Regular, Blueberry or Chocolate Chip
Add Bacon 4.00
Make it with 2 Fried Eggs 4.00

Seasonal Fruit and Berries plate 12.45
Locally sourced Farmer's Market Produce

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Omelet Your Way	20.75
<i>Choose 3 toppings</i>	
<i>Each additional Topping will add 1.50</i>	
Baby Spinach / Wild Arugula / Asparagus / Mushrooms / Tomatoes / Avocado / Bell Pepper / Onions / Kale / Ham / Bacon / Sausage / Smoked Salmon / Cheddar / Monterey Jack / Feta	
Served with Breakfast Potatoes	
<i>Substitute Organic Egg Whites (3)</i>	
 Frosted Flake French Toast	 17.95
Sliced Brioche rolled in cereal crumbs and dipped in Cinnamon Milk. Served with Seasonal Berries	
 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	 12.45
Choice of Mixed Berries or Bananas and your choice of Milk	
 McCann's® Steel-Cut Irish Oatmeal	 10.45
With Brown Sugar and Raisins	
 Granola Yogurt Parfait	 13.45
Nonfat Greek Yogurt, Wildflower Honey, Homemade Granola & Fresh Berries	

™Pure Green Cold Press 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	

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

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All Day Dining
11:00am to 11:00pm

Starters

Cheese Board	23.00
Basil Asiago, Taleggio & Gorgonzola	
Traditional Bruschetta	16.00
Roma Tomato, Burratta, Basil, Lemon Olive Oil & Aged Balsamic	
Avocado Toast	18.00
Lime juice, Sweet Red Onions, Chili Flake, Radish, Fresh Cilantro, and Tomato Jam On Toasted Sourdough Bread Make it with 2 Fried Eggs 5.00	
Marinated Olives	10.00
Served warm with Citrus, Italian Herb & Chili Marinade	
Fritto Misto	22.00
Fried Calamari & Shrimp, Arrabbiata Sauce & Lemon	
Roman Meatballs	20.00
Parmesan & Marinara Sauce	
Avocado Quesadilla	18.00
3 Cheese Quesadilla with Avocado Served with Homemade Salsa, Guacamole, and Sour Cream	

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
Chicken Noodle Soup	12.00







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On The Side

Braised Baby Carrots tossed in truffle butter	14.00
Grilled Asparagus with Pamigano Reggiano Olive Oil	14.00
Sautéed Sprouts with Prosciutto & Olive Oil	14.00
Crispy Fingerling Potatoes tossed in Rosemary Salt	14.00
French Fries	10.00
Truffle Fries	12.00
Sweet Potato Fries	12.00

Salads

Baby Gem Caesar	21.00
Crispy Prosciutto, Parmigiano Reggiano Crostini & Creamy Caesar Dressing	
Superfood Salad  	24.00
Baby Kale, Broccolini, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado, Sweet Red Wine Vinaigrette	
Scarborough Farms Mixed Baby Leaf	20.00
Heirloom Grape Tomato Lemon & Olive Oil Emulsion	
Mediterranean Salad  	24.00
Romaine Lettuce, Roasted Artichokes, Bell Pepper, Feta Cheese, Cucumbers, Garbanzos, Pickled Onions, Green Olives, Tomato, Oregano & Balsamic	
Chopped Cobb 	25.50
Roast Chicken, Bacon, Boiled Egg, Blue Cheese, Beets, Tomato & Avocado Served on Baby Gem Lettuce	
Caprese Salad  	22.00
Heirloom Tomato, Burrata, Micro Basil, EVOO & Balsamic Reduction	

Add Grilled Chicken 6.00 Add Grilled Salmon 7.00
Add Grilled Shrimp 7.00

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Main Dishes

Skuna Bay Salmon	40.00
Served with Roasted Potatoes & Baby Carrots. Served in a Lemon Herb Butter	
Chicken Arrabbiata	32.00
1/2 Mary`s Organic Grilled Chicken with Spicy Arrabbiata Sauce with Herb & Parmesan Polenta	
Short Rib Pappardelle	28.00
Fresh Pasta with Short Rib Ragu	
Lobster Ravioli	30.00
White Wine, Mascarpone & Sage	
Gnocchi Al Pesto	26.00
Pistachio Pesto	
12oz NY Strip Steak & Frites	48.00
Served with a Red Wine Demi Glaze	

Pizza


Margherita (Vegetarian) 	24.00
Mozzarella & Fresh Basil	
Vegetarian 	24.00
Heirloom Cherry Tomatoes, Mozzarella Cheese, Artichokes and "Gipsy-Pepper"	
Diavola	26.00
Spicy Calabrian Salami, Mozzarella, Beech Mushroom & Fresno Chili	
Prosciutto di Parma	26.00
Prosciutto, Arugula, Fresh Shaved Parmiggiano Reggiano	

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Sandwiches

Choice of French Fries, Mixed Greens or Fresh Fruits

Beverly Hilton Club	21.00
Honey Roasted Turkey, Bacon, Tomatoes, Lettuce & Mayonnaise on Toasted Sourdough	
Fried Chicken Sandwich	20.00
Mary`s Free Range Chicken, Pickled Red Onion, Tomatoes, Mustard Pickled Slaw & Herb Aioli	
BH Burger	25.00
Grass Fed Beef Burger, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & Thousand Island, On a Brioche Bun <i>Make it Vegetarian with an Impossible Burger</i> 	
Roasted Vegetable Panini 	18.00
Roasted Peppers, Zucchini and Eggplant. Finished with an Olive Tapenade	
Rustic Tuna Melt Sandwich	19.00
Sourdough Bread, Tuna Mixed with Capers and Cornichons, and Swiss Cheese	

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Desserts

11:00am to 11:00pm

Deux Couches de Crème Bruleè (Gluten Free)	13.00
Two layers of Chocolate & Vanilla Citrus Crème Bruleè Gluten Free Chocolate Dipped Coconut Cookie	
Warm Apple Blueberry Tart	13.00
A Shortbread Crust Baked with Fruit & Crumble and Dulce de Lechè 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	
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	

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Children's Menu

Breakfast

5:00am to 11:00am

Served with your choice of Juice or Milk

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

All Day Children's 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
All Beef Hot Dog Served with French Fries or Fruit	11.00
Hamburger Sliders Served with French Fries or Fruit Make it with Cheese 2.00	11.00
Grilled Chicken Breast Served with French Fries or Fruit	11.00
Penne Pasta with Marinara or Butter	11.00
Macaroni and Cheese	11.00
Chicken Tenders with BBQ Sauce Served with French Fries or Fruit	11.00

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

12oz NY Strip Steak & Frites	48.00
Served with a Red Wine Demi Glaze	
Baby Gem Caesar	21.00
Crispy Prosciutto, Parmigiano Reggiano Crostini & Creamy Caesar Dressing	
Margherita (Vegetarian) 	24.00
Mozzarella & Fresh Basil	
BH Burger	25.00
Grass Fed Beef Burger, Lettuce, Tomato, Pickle, Onion, Cheddar Cheese & Thousand Island, on a Brioche Bun	
<i>Make it Vegetarian with an Impossible Burger  4</i>	
Beverly Hilton Club	21.00
Honey Roasted Turkey, Bacon, Tomatoes, Lettuce & Mayonnaise on Toasted Sourdough	
*American Breakfast	21.45
Two Eggs any style, served with Hash Browns & Toast, Choice of: Bacon, Sausage or Ham	
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 Tenders	18.00
With BBQ Sauce Served with French Fries	
Chicken Noodle Soup	14.00
French Fries	10.00

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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, 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	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 or by calling (800) 514-0301 (voice) or (800) 514-0383 (TTY).

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