



CIRCA 55

restaurant + lounge

for

In-Room Dining

Breakfast: from 6:30 am to 11:00 am
All Day Dining: from 11:00 am to 11:30 pm

BEVERAGES

Freshly Brewed Coffee

Small Pot 8

Large Pot 12

Tea 6

English breakfast, Organic Long Life Green,
Organic Chamomile Blossom (decaf), Energy,
Organic Early Grey with Lavender

Juices 6

Orange, Cranberry, Apple, Pineapple or Carrot

Freshly Squeezed Orange Juice 12

Cold Press Juices 12

Pure Greens ALG -Apple, Lemon, Ginger, Kale, Spinach, Cucumber, Celery, Zucchini, Romaine

Golden Girl -Turmeric, Carrot, Pineapple, Lemon, Ginger

Rockin Beet-Beet, Carrot, Apple, Lemon, Ginger

Melon Hydr8 -Watermelon, Strawberries, Filtered Water, Lime, Pink Himalayan Salt, Probiotic

Mineral Waters

Acqua Panna & San Pellegrino Water

Still or Sparkling 250 ml 6

Still or Sparkling 750 ml 11

Iced Tea 6

Soft Drinks 7

Coke®, Diet Coke®, Sprite®, Ginger Ale or Club Soda

La COLOMBE
COFFEE ROASTERS

Single Espresso 4

Double Espresso 5

Grande Americano 6

Grande Cappuccino 6

Grande Latte 6

Grande Caramel Latte 6.5

Grande Mocha Latte 6.5

Grande Vanilla Latte 6.5

Grande White Chocolate Mocha Latte 6.5

Grande Chocolate Mocha 6.5

Grande Iced Coffee 5

Breakfast Menu

Available from 6:30am to 11am

HEALTHY START

Seasonal Fruits & Berries 14

Locally - Sourced Farmer's Market Produce

Plant Based Parfait 18

Homemade Granola, Non-Dairy Coconut Yogurt, Fresh Berries

McCann's® Steel Cut Irish Oatmeal 16

Brown Sugar, Golden Raisins & Berries

Homemade Granola 14

Berries or Bananas,
Choice of Skim, Soy or Whole Milk

Smoked Salmon Toast 22

Santa Barbara Smoked Salmon, Whipped Cream Cheese, Capers, Everything Bagel Seasoning, Shaved Red Onion, Dill, Toasted Sourdough Bread

Add Two Fried Eggs (4)

Avocado Toast 21

Mashed Avocado, Pickled Red Onion, Tomato Jam, Radish, Micro Cilantro, Toasted Sourdough Bread

Add Two Fried Eggs (4)

FREE RANGE EGGS*

American Breakfast 25

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

Avocado Breakfast Quesadilla 22

Scrambled Eggs, Cheddar Cheese, Avocado
Salsa, Sour Cream on the side

Add Bacon \$4 or Chorizo \$2

Breakfast Sandwich 19

Scrambled eggs, Cheddar Cheese, Garlic Aioli, Brioche Bu
Served with Breakfast Potatoes

Add Bacon \$4

Breakfast Burrito 22

Scrambled Eggs, Cheddar Cheese, Avocado, Refried Beans
Salsa, Sour Cream on the side

Served with Breakfast Potatoes

Add Bacon \$4 or Chorizo \$2

Build Your Own Omelet 24

Free Range Eggs with choice of 3 toppings and toasted bread:

Spinach, Mushrooms, Onions, Bell Pepper, Tomato, Ham, Bacon, Pork Sausage, Cheddar, Swiss, Jack

Add Avocado \$4 or additional over 3 items \$1.50

Substitute Organic Egg Whites \$3

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


Please note that a 19.5% service charge is added to all orders and distributed to our team members. Please also note a \$4.50 Delivery Fee

SOMETHING EXTRA

Side of Toast 3 / Gluten Free Toast 4
Bagel with Cream Cheese 9 / Muffin \$6
Croissant, Chocolate or Almond Croissant 6
Cinnamon Rolls 6
Bacon 7 / Chicken Apple Sausage 7 / Pork Sausage 7

SWEET FAVORITES

Frosted Flake French Toast  20
Sliced Brioche rolled in cereal crumbs and dipped in Cinnamon Milk. Served with Seasonal Berries

Buttermilk Pancakes  20
Regular, Blueberry or Chocolate Chip
Add Bacon (4)
Add Two Fried Eggs (4)

KIDS BREAKFAST

Available from 6:30am—11:00am

Fresh Fruit & Berries (GF) 14

Pancakes 14

Kids American Breakfast 15

*One Egg, Bacon or Sausage
Served with Fruit or Potatoes*

**Choice of Milk, Chocolate Milk,
Orange Juice or Apple Juice**

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All Day Menu

Available from 11am to 11:30pm

Appetizer

Bruschetta 19

Heirloom local Tomato, whipped Burrata, Zucchini, Garlic, Basil, Villa Monodori Balsamic

Wings 18

BBQ or Buffalo, served with Ranch dressing

Guacamole and Chips 16

House made Guacamole, Crispy Corn Tortilla Chips

Salad

Add extra protein: Chicken 6, Shrimp 7 or Salmon 10

Caesar 19

Chopped Romaine, Croutons, Parmesan Reggiano, Creamy Caesar dressing

Caprese 21

Heirloom local Tomato, Buffalo Mozzarella, Basil Villa Manodori Balsamic

C.A. 21

Tricolore Carrots, Sesame Seeds, Avocado, Arugula, roasted Corn, Pumpkin seeds, Almond Pink Grapefruit, Citrus Mustard dressing

Siciliana 21

Fennel, Arugula, Orange, Celery, Pomegranate, Black Grapes, Honey and Orange dressing

Superfood Salad 21

Baby Kale, Broccoli, Green Beans, Quinoa, Roasted Sweet Potatoes, Almonds, Avocado Sweet Red Wine Vinegar

Cobb salad 28

Romaine, local Heirloom Cherry Tomato, Blue Cheese, Grilled Chicken, Eggs, Bacon, Avocado, choice of dressing

Soup or Side

Tomato Soup 19

Roasted Tomato, Basil

Sweet Potatoes Fries  	8
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French Fries  	7
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Fresh seasonal fruit  	7
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All Day Entrée

Sandwiches Served with your choice of Fries, Mix Green or Fruit

Beverly Burger 28

Grass Fed Beef, Lettuce, Tomato, Pickle, Cheddar Cheese, 1000 Island, house made Brioche Bun

Make it Vegan with Impossible Burger 

Panino con Pollo 28

Grilled Chicken, Cacciocavallo, Turkey Bacon, Lettuce, Tomato, Hot Mustard Aioli, Avocado, Ciabatta

Panino Vegetarian 26

Gilled Zucchini, Taggiasca Olives, Basil, Buffalo Mozzarella, Fresh Mint, Ciabatta

Club Sandwich 24

Turkey, Applewood Smoked Bacon, Avocado, pickled Red Onion, Tomato, Jalapeno Aioli, Lettuce, Country White Bread

Lobster Roll 29

Maine Lobster, Mayo, Chive, Lemon Zest, Celery, house made Brioche Bun

Salmone e Carote 38

Ora King Salmon, Rainbow Carrots, Arugula, Cardamom, Sesame Seeds, Citrus Vinaigrette

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Dinner Entrée (served after 5pm)

Lasagna Contadina *V* 30

Fresh Pasta sheet, Ricotta, Baby Spinach sauce, Buffalo Mozzarella, Bechamel sauce, Pecorino

Pollo Arrosto 36

Half Jidori Chicken, Truffle Mashed Yukon Potato, Chicken Gravy

Steak Frites *X* 44

10 oz. Prime NY Steak, French fries, Demi-Glace and Peppercorn Sauce.

Kids Menu

Served with choice of French Fries, Fruit, or Vegetables

*Choice of Milk, Chocolate Milk,
Orange Juice, Apple Juice,
Arnold Palmer or Shirley Temple*

Grilled Chicken Breast 14

Hamburger 16

Chicken Tenders 14

Pasta w/Marinara or Butter 12

Grilled Cheese 12

Desserts

Piemonte Gianduja Crudo Zibellino 12

Praline Gianduja, Sable Cookie Base, Frozen Walnut Parfait, Whip Cream, Citrus Caramel

Cheesecake al Mascarpone e-Fruiti di Bosco 12

Baked Italian Berry Mascarpone Cheesecake Tart, Crumble Topping, Whip Cream, Amaretto Anglaise

Tiramisu 12

Traditional layers of Coffee drenched Lady Fingers, Mascarpone Cream, Cocoa Powder, Vanilla Anglaise

Amaretto Panna Cotta 12

Armagnac Berries Soup, Almond Cake Triangles

Gelato/Sorbeto 12

Choice of House Gelato & Sorbeto Selection with Citrus Sable Cookies

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Wines

All alcohol available from 10:00am to 11:30 pm

Sparkling & Champagne

La Grande Courtage, Sparkling, France	14/55
Chandon Brut, Napa, California	16/65
Moët Imperial Brut, Epernay, France	29/ 125
Veuve Clicquot, “Yellow Label”, Epernay, France	34 /155
Ruinart, Rose, France	300
Dom Perignon, Epernay, France	550
Roederer, “Cristal”, Reims AC	700
Roederer, “Cristal Rose”, Reims AC	1200

White Wine

Sauvignon Blanc

Matanzas Creek, Sonoma County, CA	14 / 55
Stoneleigh, Marlborough, NZ	65

Other Whites/Rose

Terlato, Pinot Grigio, Italy	15/ 55
Whispering Angel, Rose, France	17 / 75

Chardonnay

Hess, Shirtail Ranches, CA	14 / 55
Joseph Drouhin Macon Villages France	65
Louis Latour, Pouilly Fuisse, France	85

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Red Wine

Pinot Noir

La Crema, Sonoma Coast, California

18 / 80

Ponzi Vineyards, "Tavola" Willamette Valley, OR

16 / 75

Merlot

Ferrari Carrano, Sonoma County, California

16 / 65

Cabernet Sauvignon

Hess, Shirtail Ranches, California

14 / 55

Daou, Paso Robles, California

16 / 65

Louis M Martini, Alexander Valley, California

21 / 85

Faust, Napa Valley, California

29 / 155

Other Reds

Bodega Norton Reserve Malbec, Mendoza, Argentina

18 / 65

The Prisoner, Napa Valley, Ca

125.00

Beers

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Import & Domestic 9

Bud- Light
Miller Lite
Michelob Ultra
Modelo Especial
Corona
Heineken
Blue Moon
Samuel Adams
Stella

Craft 10

Ballast Point "Aloha" Hazy IPA
Ballast Point "Fathom" IPA
Santa Monica 310 "Blonde Ale"
Golden State "Mighty Dry" Cider

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