

AZÚCAR

SIGNATURE COCKTAILS | \$14

The Poolside Mojito

Bacardi Rum, Fresh Lime, Mint, Watermelon, Agave,
Sprite & Soda

The LSV Classic

Herradura Silver Tequila, Triple Sec, Fresh Lime & Agave

The Desert Mule

Tito's Vodka, Fresh Mint, Fresh Lime & Ginger Beer

The Palm Collins

Hendrick's Gin, Muddled Fresh Strawberries, Agave,
Fresh Lime Juice & Soda

Rooftop Lemonade

Tito's Vodka, Freshly Squeezed Lemonade, Cucumber &
Splash of Soda

BEER & WINE

SPARKLING WINE

Giavi Prosecco | Glass \$9 / Bottle \$28

D'Orfeuilles Rose | Glass \$12 / Bottle \$36

Perrier Jouet Grand Brut | Bottle \$100

Perrier Jouet Blason Rose | Bottle \$150

Perrier Jouet Belle Epoque | Bottle \$300

Louis Roederer Cristal Brut | Bottle \$400

*A gratuity of 18% will be automatically posted when charging to your guestroom.
No outside food or beverage; a \$20 corkage or service charge will apply.*

WHITE WINE

Gainey Sauvignon Blanc | Glass \$14 / Bottle \$42

Rombauer Sauvignon Blanc | Bottle \$49

Apud Sariaicum Sancerre | Bottle \$45

Hess Select Chardonnay | Glass \$10 / Bottle \$30

Grable Chardonnay | Bottle \$48

Vine Cliff Chardonnay | Bottle \$54

Rombauer Chardonnay | Bottle \$70

ROSE WINE

Para Maria Rose, Los Olivos | Glass \$13 / Bottle \$40

Maison Fortant, Rose de Provence | Glass \$15 / Bottle \$45

Domaine Fondreche Rose de Rhone | Bottle \$40

RED WINE

Stoller Pinot Noir | Glass \$15 / Bottle \$45

Melville Pinot Noir | Bottle \$58

Rombauer Merlot | Bottle \$72

Brave & Maiden Estate | Bottle \$42

Acumen 2013 Red Wine | Bottle \$68

Hess Cab Sauvignon | Glass \$10 / Bottle \$30

R Collection Raymond Cab Sauvignon | Bottle \$38

Grable 2010 Cabernet Sauvignon | Bottle \$88

Rombauer Cabernet Sauvignon | Bottle \$98

BEER

Santa Monica Brew Works Modern White Ale | \$4 Can

Santa Monica Brew Works 310 | \$4 Can

Coachella Valley Brewing Co. Kolschella | \$5

Coachella Valley Brewing Co. 1-10 IPA | \$5

Samuel Smith Lager | \$8

Estrella Damm Barcelona Lager | \$8

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LUNCH

Served 12pm – 4pm

HOUSEMADE SALSA & GUACAMOLE, CORN TORTILLA CHIPS | \$12

WATERMELON SALAD | \$13

Sheep's Milk Feta, Roasted Pepitas, Basil, Mint Pesto

FISH TACOS | \$18

Shredded Cabbage, Red Pepper Aioli, Avocado, Fresh Lime

HUMMUS, OLIVES & PITA | \$16

Marinated Spanish Olives, Roasted Garlic Hummus,

Warm Pita Bread, Cucumber & Carrot

FALAFEL SALAD | \$15

Pita, Cucumber, Avocado, Sheep's Feta Cheese, Tzatziki Sauce,

Oven Roasted Tomato & Arugula

SPICED TEMPEH BOWL | \$15

Cumin, Coriander, Chile, Lime Infused with Red Cabbage & Cilantro

Slaw, Fresh Avocado

GRILLED CHICKEN CIABATTA | \$16

Roasted Poblano Chile, Grilled Chicken Breast, Red Onion,

Applewood Smoked Bacon, Pepper Jack Cheese, Choice of Side

Salad or Steak Fries

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SHRIMP & SCALLOP CEVICHE | \$16

Shrimp, Scallop, Cucumber, Serrano Chile, Red Onion & Lime,
Corn Tortilla Chips

AHI BRUSCHETTA | \$19

Premium Grade Yellowfin, Tomato, Basil, Avocado, Balsamic
Reduction

KOBE BEEF SLIDERS | \$23

Caramelized Onions, Blue Cheese, Arugula, Red Pepper Aioli
Brioche Buns, Choice of Side Salad or Steak Fries

DESSERTS

PEANUT BUTTER BLONDIE | \$10

Served with Cappuccino Gelato

BRANDINI TOFFEE FUDGE BROWNIE | \$10

Served with Salted Caramel Gelato

BEVERAGES

Iced Tea or Soft Drink | \$4

Cold Brew Coffee | \$6

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6

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DINNER

Served 5:00pm – 9:00pm

Tapas & Sharable Plates. . .

FALAFEL SALAD | \$15

Pita, Cucumber, Avocado, Sheep's Feta Cheese, Tzatziki Sauce, Oven Roasted Tomato & Arugula

WATERMELON SALAD | \$13

Sheep's Milk Feta, Roasted Pepitas, Basil, Mint Pesto

AHI BRUSCHETTA | \$19

Premium Grade Yellowfin, Tomato, Basil, Avocado, Balsamic Reduction

SHRIMP & SCALLOP CEVICHE | \$16

Shrimp, Scallop, Cucumber, Serrano Chile, Red Onion & Lime Corn Tortilla Chips

HUMMUS, OLIVES & PITA | \$16

Marinated Spanish Olives, Roasted Garlic Hummus, Warm Pita Bread, Cucumber & Carrot

CHARCUTERIE & CHEESE | \$28

Manchego & Mahon Cheeses, Spanish Chorizo, Sopressata Salami, Proscuitto, Marcona Almonds, Honeycomb, Figs & Grilled Breads

SPANISH MUSSELS | \$18

Fire Roasted Tomato Cream Sauce, Leeks, Shallots, Garlic, Lime Zest & Chorizo

KOBE BEEF SLIDERS | \$23

Caramelized Onions, Blue Cheese, Arugula, Red Pepper Aioli, Brioche Buns, Choice of Side Salad or Steak Fries

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Entrees . . .

CATCH OF THE DAY | \$28

Summer Succotash, Lemon Brown Butter Sauce

MOROCCAN ROASTED CHICKEN | \$25

Roasted Chicken, Saffron Rice, Currants, Dates & Grilled Vegetables

SLICED BEEF TENDERLOIN | \$35

Spanish Olive Tapenade, Piquillo Peppers, Asparagus Tips

SPICED TEMPEH BOWL | \$22

Cumin, Coriander, Chile, Lime Infused with Red Cabbage & Cilantro Slaw, Fresh Avocado

Azucar . . .

PEANUT BUTTER BLONDIE | \$10

Served with Cappuccino Gelato

BRANDINI TOFFEE FUDGE BROWNIE | \$10

Served with Salted Caramel Gelato

BEVERAGES

Iced Tea or Soft Drink | \$4

Cold Brew Coffee | \$6

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6

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BREAKFAST (SATURDAY & SUNDAY)

Served 7:30am – 11am

**come with choice of breakfast potatoes, side salad or sliced fruit*

LSV CLASSIC | \$14

Your choice of 2 Eggs, Applewood Smoked Bacon or Maple Sausage & Breakfast Potatoes

AVOCADO TOAST* | \$16

Ciabatta, Roasted Tomato, Poached Egg & Watercress

CROISSANT SANDWICH* | \$16

Choice of Soyrizo, Applewood Smoked Bacon or Maple Sausage, Fried Egg, Oaxaca Cheese & Arugula

EGGS BENNY* | \$16

English Muffin, Canadian Bacon, Poached Egg, Jalapeno Hollandaise

MIX n MATCH PANCAKES | \$12 / \$16

Short (3) or Tall Stack (5)

Fruit Infused Syrup of the Day, Fresh Berries & Pecan Butter
Caramelized Banana, Belgium Chocolate Chips, Maple Syrup
Classic Blueberry, Confectioner's Sugar

EGG WHITE OMELETTE* | \$16

Organic Spinach, Roasted Oyster Mushrooms, White Cheddar Cheese, Basil Oil

FRUIT PLATE | \$12

Seasonal Fresh Fruit, Fresh Minto Pesto

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SIDES

Honey Greek Yogurt Parfait, Berry Compote & Granola \$6

Applewood Smoked Bacon \$6

Maple Sausage \$6

Sliced Avocado \$4

Guacamole \$4

1 Egg prepared your choice \$4

2 Hardboiled Eggs \$6

BEVERAGES

Orange or Grapefruit Juice | \$5

San Pellegrino | \$8

Iced Tea or Soft Drink | \$4

Cold Brew Coffee | \$6

Double Espresso | \$5

Cuban Double Espresso | \$6

Latte (Hot or Iced) | \$6

Cappuccino | \$6

Bottomless Mimosa | \$15

Bloody Mary Bar | \$14

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