

WINE BY THE GLASS/BOTTLE

POEMA CAVA <i>cava brut, Spain</i>	16/60
POEMA CAVA <i>brut rosé, Spain</i>	17/62
TAITTINGER <i>champagne, Spain</i>	24/100
RYDER ESTATE <i>pinot noir rosé, CA</i>	15/58
ANGELINE <i>sauvignon blanc, CA</i>	17/62
HESS SHIRTAIL <i>chardonnay, CA</i>	16/60
VINO <i>pinot grigio, Italy</i>	16/60
SEAGLASS <i>riesling, CA</i>	15/58
LAURENZ & SOPHIE <i>gruner veltliner, France</i>	15/70

CHAMPAGNE ON ICE

MOET ICE	200
VEUVE CLICQUOT RICH	250

BEER

CORONA	9
ALLAGASH WHITE	9
DOS EQUIS	9
ESTRELLA DAMM	9
STONE IPA	9
STELLA ARTOIS	10
DUVEL	10



ALL SELECTIONS 15

THE CLOVER

*Kale, cucumber, celery, spinach, pear, cilantro,
mint, lime*

THE HOUSE

*Orange, kale, fennel, pineapple, spinach,
dandelion, lemon, ginger*

SUNRISE

*Orange, carrot, coconut water, turmeric, lemon,
ginger*

GO BIG

*Beet, kale, carrot, apple, wheatgrass, lemon,
ginger*

SOME LOVELY SIPS

STRAWBERRY LEMONADE SENSATION 18

Hangar one vodka, fresh lemonade, fresh strawberries

BARBADOS PUNCH 17

Mount gay rum, watermelon fresca, fresh lime juice

MOJITO 17

Havana's refreshing classic, made with Bacardi Superior

Add fresh berries 2

COCO² 17

White rum, coconut puree, lemon juice

TRIPLE ORANGE GIN & TONIC 18

Gin Mare, orange bitters, orange marmalade, 1724 Tonic

MARGARITA 17

On the rocks, Tequila Blanco, fresh lime juice

Add fresh berries 2

CAIPIROSKA 17

From Brazil to Russia- Vodka, fresh lime, sugar

FROZE MARY 18

Gin Mare, Aperol, rosé wine, strawberry puree, lime juice

BATIDA 18

Capucana, condensed milk, coconut water, pineapple juice, lime juice, blood orange

PITCHERS

MOJITO 100

Havana's refreshing classic, made traditionally

Add fresh berries 10

MARGARITA 100

On the rocks, fresh lime juice

Add fresh berries 10

SANGRIA BLANCA 100

Chef Jose's recipe topped with Cava

No outside food or beverage allowed (including alcohol). A 15% staff charge, 5% taxable administrative fee, and 9% sales tax will be added to your bill. The staff charge is paid to your server. The administrative and house fees are retained by the hotel to cover non-itemized costs and are not tips, gratuities or service charges for your server

PLATES TO SHARE

PACIFIC AHI TUNA CEVICHE 21

Ahi tuna, pecans, avocado, onions, peppers, cilantro, amaranth

HUMMUS, TZATZIKI, BABA GHANOUSH

Pita bread 16 Pita & Crudité 20

SHOESTRING FRIES 9

Truffle Fries 12

Cajun Fries 12

CROQUETTAS 13

Organic farm raised chicken and béchamel fritters

SHISHITO PEPPERS 15

Furikake, maggi dressing, modern aioli

GUACAMOLE 20

Made fresh to order with cheese, served with tortilla chips

CHIPOTLE & VERDE SALSA 12

House made

SALADS AND SANDWICHES

FATTOUSH SALAD 17

Persian cucumbers, heirloom tomatoes, kalamata olives, feta cheese, onions, bell peppers, frisee, grilled onion lemon vinaigrette
*Add smoked salmon * 8 Add chilled pacific prawns* 10*

CAESAR 'CARDINI' SALAD 16

Gem lettuce, anchovies, parmesan cheese, airbread croutons
Add Jidori chicken breast 8 Add chilled pacific prawns 10*

SLS MIXED GREEN SALAD 12

Spring mix, air croutons, radish, light vinaigrette
Add Jidori chicken breast 8 Add chilled pacific prawns*
10

WATERMELON BURRATA SALAD 17

Watermelon, burrata, crushed pistachio, lime, fig, balsamic glaze, basil

THE SLS SLIDERS 21

Prime beef, homemade brioche buns, lettuce, confit tomatoes, onions, homemade pickles, mustard aioli
Add blue stilton, cheddar, american, swiss, or mozzarella 2

BEVERLY HILLS 'BIKINI' 19

Grilled cheese sandwich with mozzarella, sharp cheddar, truffle, honey aioli Add avocado 4 Add Jidori chicken breast 8
Add bacon 6*

CRAB CAKE SLIDERS 24

Mustard aioli, homemade pickles, coleslaw

AVOCADO SANDWICH 21

*Heirloom tomato, onion, serrano peppers, cilantro
Add Jidori chicken breast 8 Add bacon 6*

GRILLED OCTOPUS TACOS 23

Bib lettuce, pickeled onion, tomato, aioli

CUBANO SANDWICH 23

Mojo marinated pork, fermani rosemary ham, homemade pickles, mustard aioli, bolilo rol

DESSERTS

SEASONAL FRUIT PLATE 18

Fresh cut seasonal fruit

SLS COOKIES 13

Chocolate chip, gianduja, coconut macaroon

HOMEMADE SORBETS & ICE CREAMS 13

Clementine, raspberry, coconut, mango, pear, chocolate, or vanilla

SEASONAL FRUIT BOWL 45

Pineapple, watermelon, dragon fruit, passion fruit, and other seasonal market fruit

Please allow 25-30 minutes for food delivery.

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