IN-ROOM EATS

24/7 from our kitchen

1
HOTEL
west hollywood

1HOTELS.COM/WEST-HOLLYWOOD
@1HOTELS

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WARNING

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried of baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www. ***P65Warnings.ca.gov/restaurant****.*

Drinking distilled spirits, beer, coolers, wine, and other alcoholic beverages may increase cancer risk and, during pregrnancy, may cause birth defects. For more information, go to ***www.P65Warnings.ca.gov/alcohol****.*

BEVERAGES

24 HOURS

COFFEE

by bluestone lane

DRIP COFFEE cup / pot 5 / 12

LATTE 6
whole, skim, 2%, almond, soy, or oat milk

DOUBLE ESPRESSO 5

CAPPUCCINO 6
whole, skim, 2%, almond, soy, or oat milk

HOT TEA

by palais des thés

GREEN 5 | MINT 5 | OOLONG 5 | CHAMOMILE 5
ENGLISH BREAKFAST 5 | EARL GREY 5

COLD

JUICE 5
orange, cranberry, apple, or grapefruit

COCA COLA 4

DIET COKE 4

SPRITE 4

PELLEGRINO SPARKLING WATER sm / lg 3 / 6

COLD-PRESSED JUICES

by little west

GINGER SNAP 11
fuji apple, green apple, ginger, lemon

SUNRISE 11
orange, carrot, coconut water, lemon, ginger, turmeric

SUPER GREENS 11
coconut water, cucumber, celery, kale, fennel, parsley, lemon, e3live, spirulina

GO BIG 11
beet, kale, carrot, apple, wheatgrass, lemon, ginger

CLOVER 11
kale, cucumber, celery, spinach, pear, cilantro, mint, lime

CELERY 11
celery, lemon, pink himalayan salt

a 17% gratuity, $5 delivery charge and 9.5% sales tax will be added to your check

SUNRISE

6 AM – 12 PM

GRAINS

GLUTEN-FREE OATMEAL 12 vegan
green apple, blueberries, almond clusters, cinnamon

RICOTTA TOAST 14 v
truffle, honey, figs, hazelnut

GRANOLA & YOGURT 14 v
seasonal fruit compote, fresh fruit, coconut, almonds

BAGEL & LOX* 16
herb cream cheese, tomato, grapefruit, pickled red onion, arugula

GLUTEN-FREE RICOTTA PANCAKES 14 v
lemon, blueberry, maple butter, hibiscus syrup

BOWLS

CHIA PUDDING 15 v gf
seasonal fruit, dates, coconut, almond, bee pollen

VEGAN COCONUT YOGURT 16 gf
granola, hemp seed, flaxseed, coconut, seasonal fruit

AÇAÍ BOWL 17 v gf
granola, hemp seed, flaxseed, coconut, seasonal fruit, bee pollen

VEGAN BOWL 16
soyrizo, polenta, root vegetable, avocado, spinach, sprouts

PROTEIN BOWL 18 gf
egg whites, chicken, quinoa, root vegetable, kale, chickpeas

SEASONAL FRUIT BOWL 14 vegan gf

EGGS

AVOCADO CAPRESE TOAST* 16
organic over-easy eggs, tomato, mozzarella, basil, balsamic

1 BREAKFAST* 16
two organic eggs, choice of bacon or sausage, tomato and avocado salad, potatoes, toast

EGG WHITE FRITTATA* 16 gf
broccolini, asparagus, ricotta, mozzarella, tomato and avocado salad, fruit

CALI CROISSANT SANDWICH* 17
scrambled egg, bacon, cheddar, sriracha aioli, avocado, tomato, breakfast potatoes

BREAKFAST BURRITO* 16
scrambled eggs, potato, chicken sausage, jack cheese, salsa, breakfast potatoes

EGGS "BENEDICT"* 17
poached eggs, spinach, avocado, buttermilk biscuit, hollandaise, breakfast potatoes

SHORT RIB HASH* 18 gf
poached eggs, roasted root vegetables, onion, horseradish cream, breakfast potatoes

POWER PROTEIN WRAP* 18
egg whites, ground chicken, spinach, tomato, avocado, gluten-free wrap

OMELET YOUR WAY* 18
two eggs, breakfast potatoes, toast
choose up to four items: tomato, mushroom, onion, peppers, spinach, avocado, ham, bacon, chicken sausage, turkey bacon, cheddar, mozzarella, goat cheese

v = vegetarian gf = gluten-free

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**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SUNRISE

6 AM – 12 PM

SIDES

SIDE FRUIT BOWL 6 vegan gf

GREEK YOGURT 5 gf

COCONUT YOGURT 6 vegan gf

BREAKFAST POTATOES 4 vegan gf

ASSORTED PASTRIES 12 v

TWO ORGANIC EGGS* 5

APPLEWOOD BACON 6

CHICKEN SAUSAGE 6

VEGAN SAUSAGE 6

TURKEY BACON 6

AVOCADO 4 vegan gf

TOAST 4
sourdough, english muffin, bagel, whole grain, gluten-free, biscuit

SEEDLINGS

TODDLER'S BREAKFAST 9
one egg, bacon, breakfast potatoes

BLUEBERRY RICOTTA PANCAKES 8 v

OATMEAL 6 vegan

GRANOLA & YOGURT 7 v
berries

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DAY & NIGHT

12 PM – 10 PM

SALADS

BEETS 13 v gf
turmeric ricotta, beet greens, beet stem
chimichurri, marcona almonds

SPICED CAESAR SALAD* 14
baby romaine, white anchovy, parmesan,
crouton

HEIRLOOM TOMATO PANZANELLA 13 vegan
avocado, pickled shallot, olive oil crouton

BABY KALE 13 v gf
cabbage, pistachio, dried fruit, parmesan,
poppy seed dressing

SHAVED VEGETABLE SALAD 14 v gf
squash, zucchini, carrot, chickpea, asiago,
champagne vinegar

CHICKEN +8 | SALMON* +10 | STEAK* +12

SNACKS

GLUTEN-FREE CHICKEN FINGERS 16
fries, buttermilk ranch

FISH TACOS 16
cabbage slaw, avocado, cilantro, salsa

CURRIED CHICKEN SALAD
LETTUCE WRAP 15 gf
apple, grape, yogurt, walnuts

CHICKEN NOODLE SOUP 12
seasonal vegetables

GRILLED BROCCOLINI 13 vegan gf
sun-dried tomato, gremolata

CRISPY BRUSSELS SPROUTS 12 vegan gf
dates, almonds, sherry, honey

AVOCADO CAPRESE TOAST 12 v
tomato, mozzarella, basil, balsamic

PLANTAIN CHIPS & GUACAMOLE 13 vegan gf

HUMMUS & PITA 12 v

SANDWICHES

served with choice of salad or fries | gluten-free bread +1

FRIED CHICKEN SANDWICH 17
pepperjack, sriracha aioli, pickles, cabbage,
sourdough

ITALIAN PANINI* 17
mortadella, prosciutto, ham, salami, peppers,
olive spread, provolone

CAPRESE SANDWICH 16
tomato, squash, mozzarella, arugula, balsamic

SMOKED TURKEY SANDWICH 17
cheddar, bacon, lettuce, avocado, tomato, ciabatta

1 BURGER* 18
two patties, white cheddar, iceberg, tomato,
caramelized onion bun

IMPOSSIBLE BURGER 19 vegan
garlic veganaise, sun-dried tomato, avocado,
soy cheese, arugula, vegan brioche

GLUTEN-FREE VEGETABLE WRAP 15 vegan
grilled vegetables, hummus, sprouts,
riesling vinaigrette

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DAY & NIGHT

12 PM – 10 PM

LARGER

CHICKEN BOLOGNESE 21
torchio, parmesan, tomato, cream

STROZZAPRETI 23
spicy italian sausage, broccolini, braised walnuts, lemon panko, Parmesan

GLUTEN-FREE PENNE ARRABIATA 19
tomato, eggplant, garlic, chili

SPAGHETTI SQUASH & "MEATBALLS" 21
vegan
impossible meatballs, tomato, basil

BLACK TRUFFLE RISOTTO 24 gf
spring vegetable, sage, Parmesan

STEAK FRITES* 32
brandt beef flatiron, fries, arugula, salsa verde

CONFIT CHICKEN LEG 22 gf
roasted root vegetables, braised greens, walnut romesco

SEARED SALMON* 24
fregola, tomato, avocado, radish, balsamic

BRAISED BEEF SHORT RIB 28 gf
celery root purée, crispy shallot, herbs

SIDES

SAUTÉED SEASONAL VEGETABLE 9 | TRUFFLE FRIES 9 | SEA SALT FRIES 7
WHITE RICE 6 | BROWN RICE 6 | SEASONAL FRUIT CUP 8

DESSERTS

MILK CHOCOLATE CRÈME BRÛLÉE 9
pistachio, tuile

BOSTON CREAM PIE 9
vanilla cake, orange pastry cream, dark chocolate

NEW YORK-STYLE CHEESECAKE 9
seasonal fruit

CHOCOLATE CHIP COOKIES 7

SEASONAL SORBET 7 vegan gf

ASSORTMENT OF HOUSE-MADE ICE CREAM 7 gf

SEEDLINGS

PB&J 6 vegan

ORGANIC VEGETABLE CRUDITÉS 7 v
labneh

CHEESE PIZZA 10 v

PAN-SEARED SALMON & BROCCOLI 14 v

PASTA MARINARA 10 v
parmesan

GLUTEN-FREE CHICKEN TENDERS & FRIES 14

GRILLED CHEESE & FRIES 11 v

CHICKEN PARMESAN 14
marinara, mozzarella

MAC 'N' CHEESE WITH BROCCOLI 12 v

CUSTOM PUREED BABY FOOD
requires longer preparation time

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MOONLIGHT

10 PM – 6 AM

SALADS

SPICED CAESAR SALAD* 14
baby romaine, white anchovy, parmesan, crouton

BABY KALE 13 v gf
cabbage, pistachio, dried fruit, parmesan, poppy seed dressing

HEIRLOOM TOMATO PANZANELLA 13 vegan
avocado, pickled shallot, olive oil crouton

SHAVED VEGETABLE SALAD 14 v gf
squash, zucchini, carrot, chickpea, asiago, champagne vinegar

CHICKEN +8 | SALMON* +10 | STEAK* +12

SNACKS

FISH TACOS 16
cabbage slaw, avocado, cilantro, salsa

GLUTEN-FREE CHICKEN FINGERS 16
fries, buttermilk ranch

PLANTAIN CHIPS & GUACAMOLE 13 vegan gf

HUMMUS & PITA 12 v

SANDWICHES

served with choice of salad or fries

FRIED CHICKEN SANDWICH 17
pepperjack, sriracha aioli, pickles, cabbage, sourdough

1 BURGER* 18
two patties, white cheddar, iceberg, tomato, caramelized onion bun

SMOKED TURKEY SANDWICH 17
cheddar, bacon, lettuce, avocado, tomato, ciabatta

IMPOSSIBLE BURGER 19 vegan
garlic veganaise, sun-dried tomato, avocado, soy cheese, arugula, vegan brioche

GLUTEN-FREE VEGETABLE WRAP 15 vegan
grilled vegetables, hummus, sprouts, riesling vinaigrette

LARGER

CHICKEN BOLOGNESE 21
torchio, parmesan, tomato, cream

GLUTEN-FREE PENNE ARRABIATA 19
tomato, eggplant, garlic, chili

STEAK FRITES* 32
brandt beef flatiron, fries, arugula, salsa verde

CONFIT CHICKEN LEG 22 gf
roasted root vegetables, braised greens, walnut romesco

SEARED SALMON* 24
fregola, tomato, avocado, radish, balsamic

SIDES

SAUTÉED SEASONAL VEGETABLE 9 | TRUFFLE FRIES 9 | SEA SALT FRIES 7
WHITE RICE 6 | BROWN RICE 6 | SEASONAL FRUIT CUP 8

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WINE

BUBBLES

MIONETTO ORGANIC PROSECCO 14
veneto, italy

CHANDON BRUT 15
california

VEUVE CLICQUOT BRUT 190
reims, france

VEUVE CLICQUOT ROSÉ 290
reims, france

DOM PÉRIGNON BRUT 500
champagne, france

KRUG BRUT 700
champagne, france

SAUVIGNON BLANC

BRANCOTT ESTATE 15
marlborough, new zealand

NOBILO ICON 16
new zealand

JOLIVET SANCERRE 90
loire valley, france

PINOT GRIGIO

TIAMO 13 organic
veneto, italy

VIOGNER

DARIOUSH 140
napa valley, california

CHARDONNAY

CHALK HILL 16
sonoma coast, california

NEWTON UNFILTERED 150
napa valley, california

ROSÉ

WHISPERING ANGEL 16 organic
provence, france

PINOT NOIR

BLACK STALLION 17
napa, california

OROGENY 90
russian river valley, california

MERLOT

NOBLE VINES "181" 15
lodi, california

NEWTON UNFILTERED 150
napa valley, california

ZINFANDEL

BRAZIN 14
lodi, california

MALBEC

TRAPICHE MEDALLA 16 organic
mendoza, argentina

CABERNET

FORTRESS 16
sonoma county, california

JUSTIN ISOSCELES 180
paso robles, california

CAYMUS "SPECIAL SELECTION" 400
napa valley, california

BLEND

WESTWOOD LEGEND 18
sonoma, california

BEER

MODERN TIMES FORTUNATE ISLANDS 9
wheat ale, san diego, california

STONE IPA 9
san diego, california

MODELO ESPECIAL 8
pale lager, mexico

PERONI 8
pale lager, italy

PETS

GRILLED CHICKEN, PEAS & CARROTS 15 | SEARED SALMON & GREEN BEANS 15
GROUND BEEF, SWEET POTATO & CELERY 15 | ASSORTED DOG TREATS 10

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you must be age 21 or older to consume alcohol