

IN-ROOM EATS

24/7 from our kitchen



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 or 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 pregnancy, 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 6 / 13

DOUBLE ESPRESSO 6

LATTE 7

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

CAPPUCCINO 7

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 6

orange, cranberry, apple, or grapefruit

SPRITE 5

PELLEGRINO SPARKLING WATER sm / lg 4 / 7

COCA COLA 5

DIET COKE 5

COLD-PRESSED JUICES

by little west

GINGER SNAP 12

fuji apple, green apple, ginger, lemon

GO BIG 12

beet, kale, carrot, apple, wheatgrass, lemon, ginger

SUNRISE 12

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

CLOVER 12

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

SUPER GREENS 12

coconut water, cucumber, celery, kale,
fennel, parsley, lemon, e3live, spirulina

CELERY 12

celery, lemon, pink himalayan salt

SUNRISE

6 AM – 12 PM

GRAINS

GLUTEN-FREE OATMEAL 14 v gf
green apple, blueberries, almond clusters,
cinnamon

GRANOLA & YOGURT 15 v
seasonal fruit compote, fresh fruit,
coconut, almonds

BAGEL & LOX* 19
herb cream cheese, tomato, grapefruit,
pickled red onion, arugula

GLUTEN-FREE RICOTTA PANCAKES 16 v
lemon, blueberry, maple butter, hibiscus syrup

BOWLS

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

VEGAN ORGANIC COCONUT YOGURT 15 gf
granola, hemp seed, flaxseed, coconut,
seasonal fruit

AÇAÍ BOWL 16 v gf
granola, hemp seed, flaxseed, coconut,
seasonal fruit, bee pollen

SEASONAL FRUIT BOWL 14 vegan gf

EGGS

EGGS ON AVOCADO TOAST 17
sunny side up egg, pesto, guacamole, radish,
sprouts, multigrain toast

1 BREAKFAST* 19
two organic eggs, choice of bacon or sausage,
tomato and avocado salad, potatoes, toast

EGG WHITE FRITTATA* 18 gf
swiss chard, mushrooms, ricotta, mozzarella,
tomato and avocado salad, potatoes

CALI EGG SANDWICH* 19
scrambled egg, bacon, cheddar, siracha aioli,
avocado, tomato, brioche bun, breakfast potatoes

BREAKFAST BURRITO* 19
scrambled eggs, chicken sausage,
jack cheese, salsa, breakfast potatoes

EGGS "BENEDICT"* 20
poached eggs, spinach, avocado, buttermilk biscuit,
hollandaise, breakfast potatoes

OMELET YOUR WAY* 19
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

SUNRISE

6 AM - 12 PM

SIDES

SIDE FRUIT BOWL 6 vg gf

GREEK YOGURT 5 gf

COCONUT YOGURT 6 vg gf

BREAKFAST POTATOES 5 vg gf

ASSORTED PASTRIES 12 v

TWO ORGANIC EGGS* 6

APPLEWOOD BACON 6

CHICKEN SAUSAGE 6

VEGAN SAUSAGE 6

TURKEY BACON 6

AVOCADO 4 vg gf

TOAST 6

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

SEEDLINGS

TODDLER'S BREAKFAST 10
one egg, bacon, breakfast potatoes

BLUEBERRY RICOTTA PANCAKES 8 v

OATMEAL 6 vg

GRANOLA & YOGURT 7 v
berries

DAY & NIGHT

12 PM – 10 PM

SALADS

BEETS 16 v gf

turmeric ricotta, beet greens, beet stem
chimichurri, marcona almonds

SPICED CAESAR SALAD* 16

baby romaine, white anchovy, parmesan,
crouton

HEIRLOOM TOMATO PANZANELLA 16 vg

avocado, pickled shallot, olive oil crouton

BABY KALE 17 v gf

cabbage, pistachio, dried fruit, parmesan,
poppy seed dressing

SHAVED VEGETABLE SALAD 18 v gf

squash, zucchini, carrot, chickpea, mixed lettuce,
asiago, champagne vinegar

CHICKEN +9 | SALMON* +11 | STEAK* +12

SNACKS

GLUTEN-FREE CHICKEN FINGERS 16

fries, buttermilk ranch

FISH TACOS 19

cabbage slaw, avocado, cilantro, salsa

CHICKEN NOODLE SOUP 12

seasonal vegetables

GRILLED BROCCOLINI 13 vg gf

sun-dried tomato, gremolata

CRISPY BRUSSELS SPROUTS 15 vg gf

dates, almonds, sherry, honey

PLANTAIN CHIPS & GUACAMOLE 14 vg gf

HUMMUS & PITA 13 v

SANDWICHES

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

FRIED CHICKEN SANDWICH 19

pepperjack, sriracha aioli, pickles, cabbage,
sourdough

SMOKED TURKEY SANDWICH 19

sprouts, lettuce, tomato, avocado, cheddar, herb
aioli, sourdough

1 BURGER* 21

two patties, white cheddar, iceberg, tomato, dijon
caramelized onion bun

IMPOSSIBLE BURGER 22 vg

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

v = vegetarian gf = gluten-free

DAY & NIGHT

12 PM – 10 PM

LARGER

CHICKEN BOLOGNESE 26
torchio, parmesan, tomato, cream

STROZZAPRETI 24
spicy italian sausage, broccolini, braised walnuts,
lemon panko, Parmesan

GLUTEN-FREE PENNE ARRABIATA 20 vg
tomato, eggplant, garlic, chili

SPAGHETTI SQUASH & "MEATBALLS" 23
vegan
impossible meatballs, tomato, basil

STEAK FRITES* 36
brandt beef flat iron, fries, arugula, salsa verde

CONFIT CHICKEN LEG 24 gf
roasted root vegetables, braised greens,
walnut romesco

SEARED SALMON* 29
banana squash, creamed spinach, whole grain

SIDES

SAUTÉED SEASONAL VEGETABLE 9 | TRUFFLE FRIES 10 | SEA SALT FRIES 8
WHITE RICE 6 | BROWN RICE 6 | SEASONAL FRUIT CUP 8

DESSERTS

STICKY TOFFEE PUDDING 11
Vanilla Ice Cream

ROASTED PINAPPLE 11
Coconut Yogurt, Pistachio, Honey, Coconut Cake

RASPBERRY CASHEW CHEESECAKE 11
Date Almond Crust, Raspberry Compote,
Meringue

SEASONAL SORBET 11 vg gf

ASSORTMENT OF HOUSE-MADE
ICE CREAM 11 gf

CHOCOLATE CHIP COOKIES 11

SEEDLINGS

PB&J 6 vg

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

v = vegetarian gf = gluten-free

WINE

BUBBLES

MIONETTO ORGANIC PROSECCO 14
veneto, italy

CAMPO VIEJO CAVA BRUT 15
california

GH MUMM BRUT 90
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 18
loire valley, france

COTES DES ROSES CHARDONNAY 60
lattes, 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

JUSTIN ISOSCELES 180
paso robles, california

CAYMUS "SPECIAL SELECTION" 400
napa valley, california

BLEND

CHATEAU DE VILLEMAJOU 18
corbieres, california

BEER

ANGEL CITY IPA 9
los angeles, 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

*a 17% gratuity, \$6 delivery charge and 9.5% sales tax will be added to your check
you must be age 21 or older to consume alcohol*