

CHAMBERLAIN WEST HOLLYWOOD

Morning Start

COFFEE	4.50
CAPPUCCINO, ESPRESSO, LATTE	6
JUICE – orange, grapefruit, cranberry, apple	8
MILK	5
HOT TEA – english breakfast, decaf english breakfast, chamomile, green tea, ginger-green tea, hibiscus, peppermint, mint,	5
BOTTLED WATER – still or sparkling	7
REALM PLANT BASED SMOOTHIES (VG, GF) – Tropical Greens, Bold Cacao or Maqui Super Fruit - plant based protein, no added sugars, non GMO, real fruit, contains nuts & fresh banana	15

Breakfast Favorites - Available daily from 7am-2pm

STEEL-CUT OATMEAL – topped with bananas, toasted pecans, brown sugar (vg, gf)	15
TROPICAL FRUIT PARFAIT – greek yogurt, mango, toasted coconut, house made granola, toasted macadamia (v)	14
SCRATCH MADE BUTTERMILK PANCAKES – whipped salted butter, maple syrup (v)	18
+ add blueberries or chocolate chips 3	
WEHO AVOCADO TOAST – country bread, roasted fennel, garlic chips, radish, sprouts, toasted pepitas (v, cvg)	20
+ add any style egg 2 add crispy bacon 4 add smoked salmon 6	
BREAKFAST BURRITO – soft scrambled eggs, carne asada or chicken adobada, grilled onions, smoked cheddar, guacamole, guajillo salsa, tater tots (cv)	21
SALMON SCRAMBLE – smoked salmon, mascarpone cheese, dried tomatoes, chives, basil with fresh fruit and sourdough toast	22
TWO EGGS ANY STYLE – two eggs, bacon or chicken apple sausage, crispy potatoes (gf)	19
EGG SANDWICH – soft scrambled eggs, caramelized onions, sautéed spinach & sharp cheddar cheese on a brioche bun with bacon & harissa aioli and a side salad (cv)	20
YUCATAN BREAKFAST BOWL – chicken adobada, seasoned black beans, grilled green onion, roasted chiles, sliced avocado, cotija cheese, habanero pico de gallo, crispy corn tortilla, fried eggs (cv, gf)	20
STEAK AND EGGS – 6 ounce center cut steak, chimichurri, roasted mushrooms, crispy potatoes, pea sprout salad with eggs your way(gf)	32

Breakfast Sides

TOAST – white, wheat, sourdough	5	BACON OR CHICKEN APPLE SAUSAGE	9
SEASONAL FRUIT	12	BREAKFAST POTATOES	7
SLICED AVOCADO	4	BUTTER CROISSANT, MUFFIN	6

All Day Dining 12pm-10 pm

Shareables

HOUSE MADE GUACAMOLE, CHIPS & SALSA – <i>guajillo salsa, habanero pico de gallo (vg, gf)</i>	16
SHOESTRING FRIES OR TATER TOTS – <i>housemade ranch, comeback sauce, ketchup (v)</i>	10
WARM MARINATED OLIVES (VG, GF)	10
L.A. STREET TACOS (3) – <i>corn tortillas with choice of either chicken adobada OR carne asada with guajillo-arbol salsa, guacamole & cotija cheese (gf)</i>	18
+ add taco 5 each	

Salads

CLASSIC CAESAR SALAD – <i>little gem lettuce, house made crutons, grana parmesan</i>	15
+ Optional addition: chicken 8 shrimp 10 salmon 14	
GREEK SALAD – <i>tomato, olive, cucumber, red onion, radish, feta cheese, roasted red peppers, arugula,</i>	16
<i>lemon vinaigrette topped with toasted pita (v, cvg)</i>	
+ Optional addition: chicken 8 shrimp 10 salmon 14	

Sandwiches

KOREAN STYLE FRIED CHICKEN – <i>brioche bun, kimchi mayo, gochujang sauce, pickled cabbage slaw</i> . . .	23
SINGLE DECKER TURKEY CLUB – <i>country french bread, pesto mayo, thick cut bacon, emmentaler</i>	22
<i>cheese, tomato, red onion, avocado, sprouts</i>	
CHEESEBURGER – <i>brioche bun, 1/3 pound patty, caramelized onions, sharp cheddar, pickles, lettuce,</i>	23
<i>comeback sauce</i>	
+ Optional addition: bacon 4 add avocado 3	

Mains

PAN ROASTED SALMON & WARM BRUSSELS SPROUTS – <i>caramelized cippolini onions, toasted</i>	25
<i>hazelnuts, bacon, hazelnut vinaigrette (gf)</i>	
PASTA AGLIO Y OLIO – <i>bucatini, gulf coast wild prawns, chili flakes, parmesan & lemon</i>	26
STEAK FRITES – <i>10 ounce center cut steak, french fries, pea shoot salad, chimichurri</i>	37
HAWAIIAN-STYLE CHICKEN TERIYAKI – <i>thigh & leg served with macaroni salad, white rice & glazed</i>	25
<i>brussels sprouts</i>	
– v = vegetarian, vg = vegan, cv = can be vegetarian, cvg = can be vegan, gf = gluten free -	

Sides

BUCATINI PASTA WITH BUTTER & PARMESAN (V)	10
WHITE RICE (VG,GF)	6
MACARONI SALAD (V)	8

GLAZED BRUSSELS SPROUTS (GF)	9
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Libations

BLOODY MARY	15
MIMOSA	12

Beer

CORONA EXTRA	6	BUD LIGHT	7
HEINEKEN	8	STELLAARTOIS	8
MANGO CART	8		

Sparkling / Champagne

LA MARCA PROSECCO, IT	12	48
MUMM NAPA BRUT, CA	14	56
GLORIA FERRER BRUT ROSE', CA		80
VEUVE CLICQUOT, FR		120

Whites

FERRARI CARANO CHARDONNAY, CA,	14	58
KIM CRAWFORD SAUVIGNON BLANC, NZ	12	44
NOBLE VINES, PINOT GRIGIO, CA	13	48
LA JOLIE FLEUR, FR	14	56

Reds

WILLIAM HILL MERLOT 2018, CA	14	52
PICKET FENCE CABERNET, CA	14	52
DAOU RESERVE CABERNET, CA	22	84
GROTH, CABERNET, CA		85

– Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses, California sales tax will be added to all checks. A 5% fee is imposed on all purchases as a result of city ordinances 21-1168 and 21-1159. –

*– *20% gratuity & \$5 delivery fee will be added to all room service orders –*