

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'Orfeuille's 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

WHITE WINE

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

Rombauer Sauvignon Blanc | Bottle \$49

Apud Sarracum 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

Domaine Fondreche Rose | 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

*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.*

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LIMITED MENU | (MONDAY & TUESDAY)

Served 12pm – 8pm

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

TURKEY AVOCADO WRAP | \$16

Heirloom Tomato, Avocado, Oven Roasted Turkey Breast,
Arugula, Wrapped in Whole Wheat Tortilla, Side Salad

SHRIMP & SCALLOP CEVICHE | \$14

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

FALAFEL SALAD | \$15

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

HUMMUS, OLIVES & PITA | \$16

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

KOBE BEEF SLIDERS | \$23

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

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

LUNCH (WEDNESDAY – SUNDAY)

Served 12pm – 4pm

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

STREET TACOS | Choice of 3 | \$18

Carne Asada, Onion, Cilantro, Radish & Salsa Verde
Shrimp Taco, Cucumber, Mango, Cabbage and Red Pepper Aioli
Grilled Chicken, Caramelized Onion, Pico de Gallo & Queso Fresco

TURKEY AVOCADO WRAP | \$16

Heirloom Tomato, Avocado, Oven Roasted Turkey Breast, Arugula
wrapped in Whole Wheat Tortilla, Side Salad

SHRIMP & SCALLOP CEVICHE | \$16

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

AHI BRUSCHETTA | \$19

Premium Yellowfin, Tomato, Basil, Avocado, Balsamic Reduction

KOBE BEEF SLIDERS | \$23

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

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

DESSERTS

PEANUT BUTTER BLONDIE | \$10

BRANDINI TOFFEE FUDGE BROWNIE | \$10

Served with Cappuccino or Salted Caramel Gelato

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DINNER (WEDNESDAY-SUNDAY)

Served 5:00pm – 10:00pm

Tapas & Sharable Plates. . .

ROASTED MARCONA ALMONDS

Rosemary, Crisp Garlic | \$12

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, Prosciutto, 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, Brioche Buns, Choice of Side Salad or Steak Fries

Entrees. . .

BLACKENED SALMON | \$25

Baby Heirloom Potatoes, Warm Spinach, Candied Lemon Zest

VEGETABLE NAPOLEON | \$18

Pasta Sheets, Goat Cheese, Arugula, Seasonal Vegetables, Arugula Pistou

BISTRO TENDERLOIN TRIO | \$33

Three 3oz Bistro Filets, Spanish Olive Tapenade, Piquillo Peppers, Asparagus Tips

Azucar . . .

PEANUT BUTTER BLONDIE | \$10

Served with Cappuccino Gelato

BRANDINI TOFFEE FUDGE BROWNIE | \$10

Served with Salted Caramel Gelato

BEVERAGES

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

Mexican Cappuccino | \$7

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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

Mexican Cappuccino | \$7

Bottomless Mimosa | \$15

Bloody Mary Bar | \$14

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