

i | O ALL DAY

menu

SMALL PLATES

Hummus Sumac Marinated Olives Toasted Greek Pita (Vg)	\$16
House Guacamole Jalapeño Cilantro House Sriracha Rainbow Chips	\$17
House Chicken Wings BBQ, Buffalo or Lemon Pepper House Ranch	\$19
Crispy Calamari House Tartare Sauce Lemon Espelettes	\$19
Ahi Tuna Crudo "Tacos" Sesame Avocado Wonton Ponzu Kaiware	\$20
Cauliflower Beignets Greek Yogurt Sumac Lemon (V)	\$17
Peruvian Ceviche Shrimp Scallops Mango-Aji Marinade Pickled Red Onion Rainbow Chips	\$19

MARKET GREENS

Heirloom Tomato Salad Imported Burrata Salad (GF)	\$21
Extra Virgin Olive Oil Balsamic Glaze Arugula Pepitas	
Asian Chicken Salad	\$21
Lettuce Carrot Cabbage Scallion Cashew Wonton Sesame Ginger Soy Dressing	
California Cobb with Chicken (GF)	\$21
Market Greens Tomato Egg Bacon Crumbled Blue Avocado Sherry-Dijon Dressing	
Artisan Chicken Caesar	\$21
Croutons Shaved Reggiano White Anchovies House Caesar Dressing	

OFF THE OVEN

SIGNATURE PIZZA 10" OR 16"

Spicy Pepperoni \$17 | \$27

House Pomodoro | Mozzarella | Pepperoncini

Caprese \$17 | \$27

House Pomodoro | Pecorino Romano | Tomato and Basil

Black Truffle Mushroom and Burrata \$23 | \$33

House Pomodoro | Wild Mushroom | Spring Onion | Imported Burrata

ENTREES

Angry Fried Chicken Sando	\$26
House Slaw Cayenne Marinade Pickles Ranch Brioche Fries or Salad	
*Hollywood Signature Burger	\$27
8 oz Chuck-Brisket Blend Patty Gruyere Shallot Jam Tomato Greens Brioche French Fries	
Bacon or Avocado + \$3	
Cali Club Sandwich	\$26
Roasted Chicken Rustic Sourdough Applewood Bacon Lettuce Tomato Mayonnaise Avocado French Fries	
Drunken Tiger Shrimp Tacos	\$29
Tequila Flambée Tomatillo Salsa Lime Créma Avocado Mash House Sriracha	
Maine Lobster Roll	\$33
Maine Lobster Scallion Bacon Garlic Lemon Butter Sauce French Fries	
Classic Steak-Frites	\$42
12 oz. Prime New York Steak Garlic-Herb Butter Parmesan French Fries	
Creamy Nduja Pasta	\$29
Papardelle Pomodoro Garlic Pecorino Cherry Tomatoes Soft Salami Sauce	

DESSERTS

NY Caramel Cheesecake Berries	5-Layers Chocolate Cake Whipped Cocoa	Apple Tarte Tatin Salt Caramel Ice Cream
	\$15	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness. (GF) Gluten Free (V) Vegetarian (Vg) Vegan
20% gratuity is added to in-room dining orders