

THE YOUNG AMERICAN

“THE BEVERLY HILLS BRUNCH”
A little glamour. A little indulgence. A martini in hand.

SPOTLIGHT SIPS

THE CHATEAU MARMONT PENTHOUSE MARTINI - 18

Belvedere Vodka delicately layered with a whisper of lemon oil and dry vermouth.

Served perfectly chilled - smooth, luminous, & effortlessly iconic.

THE RED CARPET BLOODY MARY - 15

A showstopping Bloody Mary built for brunch in the spotlight.

Crafted with TYA Vodka, Bold Zing Zang, touch of Hot Truffle Oil. Garnished with crisp celery, smoky maple bacon, chilled shrimp, briny olives, and pickled carrots

Savory, spirited, and dressed to impress / Upgrade with Belvedere - 4

THE BEVERLY BUBBLY MIMOSA BAR

SINGLE MIMOSA - 10

MIMOSA FLIGHT - 18

Light, bright, and beautifully effervescent.

Choose a favorite or explore a trio of fresh fruit pairings topped with sparkling wine.

Featuring: Orange, Strawberry, Mango

SUNSET BOULEVARD PEANUT BUTTER MAPLE BACON OLD FASHIONED - 15

A decadent blend of Bourbon Peanut Butter Whiskey, deepened with chocolate bitters and finished with a Luxardo Cherry and Maple-Kissed Bacon. Smoky, velvety, and indulgent - a slow sip worthy of the spotlight.

THE STARLET’S FRENCH TOAST SHOT - 5

A sweet, brunch-worthy indulgence of Vanilla Vodka, Butterscotch Schnapps, and Maple Syrup, finished with a cloud of whipped cream. Smooth, nostalgic, and a little decadent.

PREMIERING BRUNCH SELECTIONS

AVOCADO TOAST - THE GREEN ROOM PREMIERE - 13

Thick-cut toasted sourdough topped with freshly smashed avocado, Everything Bagel Seasoning, sliced hard-boiled egg, warm bacon, sweet vedalia onion, fresh arugula, and a bright cherry tomato finish.

HOT CHICKEN & WAFFLES - 17

A golden waffle stack topped with crispy hot Nashville chicken, finished with fresh raspberries and blackberries and a warm honey drizzle for the perfect seet-heat finale.

THE CRAB BENNY - 19

Golden crab cakes topped with perfectly poached eggs and silky hollandaise, finished with a touch of paprika and fresh arugula. Served with whole grain sourdough toast.

THE BRISKET BENNY - 17

Warm, tender brisket layered on toasted English muffins, crowned with poached eggs and velvety hollandaise, dusted with paprika and finished with fresh arugula.

RODEO DRIVE BAGEL & LOX - 17

House-toasted bagel layered with silky smoked salmon, whipped cream cheese, fresh tomato, cucumber, capers, and a hint of lemon. Finished with delicate herbs for a bright, clean and beautifully balanced bite.

DEVEILED EGGS - 13

5 Assorted Gourmet Deviled Eggs Garnished with Nova Lox & Bacon

SHRIMP COCKTAIL - 13

6 Jumbo Shrimp with cocktail sauce, served in a martini glass

GOLDEN HONEY BERRY YOGURT PARFAIT - 10

Silky vanilla yogurt layered with honeyed granola and vibrant berries, drizzled in golden honey and finished with fresh mint - light, fresh, anyd quietly decadent

THE SWEET TALKER BOARD -14

“STAR OF THE AFTER PARTY”

Three Decadent Truffles from De Fluri’s Fine Chocolates, Caramel Drizzle, Biscotti, En Croute, Chocolate Covered Almonds, Sliver off Tres Leche Cake, Fresh Berries.

WINE & BEER

Big Cork Wine & Current Selections

15 - glass / Bottle - 45

Blue Moon, Stella Artois, Michelob Ultra -6

TEETOTALERS

**Coke, Diet Coke, Club Soda,
Sprite, Diet Dr. Pepper - 2.75**

Hot Espresso Shot- 2

