



EMERALD LOUNGE

COFFEE BAR

6AM-11AM

COFFEE DRINKS

Drip Coffee
Cappuccino
Latte
Espresso
Double Espresso
Flat White
Americano single
Americano double
Mochaccino
Cortado
Sub Oat Milk
Sub Almond Milk
Add Vanilla syrup
Add Hazelnut syrup

BAKED GOODS

Croissant
Seasonal Muffin
Overnight Oats
Toasted Bagel
Assorted Pastries

Burton House Hotel
1177 S Beverly Drive
Los Angeles, CA 90035
Phone: 310-228-4100

BREAKFAST

6:30AM-10:30AM

Just the Basics

2 eggs any style, rosemary
potatoes, choice of toast

Greek Yogurt Bowl

(seasonal preserves), granola,
seasonal berries

Emerald Toast

smashed avocado, radish,
pickled onion, soft egg,
amaranth, sea salt, french bread

Overnight Organic Oats

chia, oat milk,
seasonal berries (v)

Power Bowl

acai, banana, strawberry,
toasted coconut, hempseed,
almond butter (v, gf)

Smoked Salmon Toast

whipped cream cheese,
preserved lemon, dill,
caper, french bread

Seasonal Muffin

Toasted Bagel

Butter Croissant

Side of Toast

(v) □ vegan, (gf) - gluten-free

Allergens: Attention customers with food allergies.

Please be aware that our food may contain
or come into contact with common allergens,
such as dairy, eggs, wheat, soybeans,
tree nuts, peanuts, fish, shellfish or wheat.

LIGHT BITES

4:30PM-10PM

Hummus

cucumber, garlic oil,
sesame seed, pita (v)

Burrata

marinated tomato, olive,
basil oil, toasted bread

Short Rib Sliders

za'atar spiced natural beef,
arugula, pickle (gf)

Roasted Salmon w/ Pesto
and Rosemary Potatoes

Mushroom Flatbread

lemon ricotta, parsley, basil

Chicken Flatbread

mozzarella, oregano,
spicy aioli, arugula

Kale & Quinoa Salad

feta, cucumber, olive, bell
pepper, baby tomato, green
goddess dressing (v)

Green Salad

radish, avocado, tomato, herbs,
balsamic dressing (v, gf)

Salad upgrade salmon \$8.00

Salad upgrade chicken \$6.00

Za'atar Fries

ketchup, garlic aioli (v)

Gluten Free Chocolate Cake

Seasonal Sorbet w/ Macaroons

Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs
may increase your risk of
foodborne illness, especially if
you have certain medical conditions.

COCKTAILS

4PM-11PM

1906

gin, cucumber, simple
syrup, lime juice

PICORITA

tequila, ancho reyes, agave,
lime juice, orange juice

BEVERLY SUNSET

rye, blood orange,
lemon juice, cherry juice

GOOD ol' FASHIONED

bitters, bourbon, simple,
orange twist

FRESH AIR

Rum, pineapple juice,
lime juice, soda water

BERRY WHIP

Vodka, strawberry puree,
lemon juice egg whites, basil

BEER & WINE

4PM-11PM

DRAFT BEER

Santa Monica 310
Alesmith Clasico Mexican Lager
Ballast Point Sculpin (IPA)

BOTTLED BEER

Heineken	Budweiser
Modelo Especial	Stella Artois
Michelob Ultra	Amstel Light
Hoegaarden Belgian Wheat	

CANNED BEER

Athletic NA Upside Dawn
White Claw

RED WINE

True Myth Cabernet
Bread & Butter Reserve Pinot Noir

WHITE WINE

Tangent Sauvignon Blanc
Balyana Chardonnay

ROSE

Angeline Pinot Noir Rose (Still)
Domaine Carneros Sparkling Rose

BUBBLES

Bread & Butter Prosecco
Schramsberg Blanc

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