



EMERALD LOUNGE

COFFEE BAR

6AM-11AM

COFFEE DRINKS

Drip Coffee
Cappuccino
Latte
Espresso
Double Espresso
Flat White
Americano-single
Americano-double
Hot Chocolate
Cortado
Sub Oat Milk
Sub Almond Milk
Add Vanilla syrup
Add Caramel 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, za'atar,
sea salt, sourdough 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, sourdough bread

2 Eggs any style
Rosemary Potatoes
Chicken Sausage
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, radish, garlic oil,
sesame seed, pita (v)

Burrata
marinated tomato,
basil oil, toasted bread

Short Rib Sliders
za'atar spiced natural beef,
red cabbage, pickle

Roasted Salmon
w/Herb Dressing
sauteed Kale and
rosemary potatoes

Mushroom Flatbread
lemon ricotta, parsley, basil

Chicken Flatbread
mozzarella, spicy aioli, arugula

Kale & Quinoa Salad
feta, cucumber, olive, bell
pepper, baby tomato, green
goddess dressing

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.

SPIRITS

4PM-11PM

GIN

BOMBAY DRY
BOMBAY SAPPHIRE
TANQUERAY
HENDRICKS
EMPRESS
BOTANIST

VODKA

TITOS
KETEL ONE
GREY GOOSE
STOLI

RUM FLOR DE CANA
DIPLOMATICO

SCOTCH

MACALLAN 15 DOUBLE CASK
JOHNNIE WALKER BLACK
GLENLIVET

WHISKEY & RYE

BUFFALO TRACE
JAMESON
MAKERS MARK
BULLEIT RYE
WHISTLE PIG 10yr
BEVERLY HIGH RYE
KNOB CREEK
TULLAMORE
ANGELS ENVY

TEQUILA

CORAZON
LALO
EL TESORO BLANCO
EL TESORO REP
EL TESORO ANEJO
CASAMIGOS BLANCO
GRAN CENTENARIO

~ PLATA BLANCO

~ ANEJO

CLASE AZUL

MEZCAL

KOCH ELEMENTAL

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

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

Operated under license from
Marriott International, Inc.
or one of its affiliates

Check the menu for your
customized dietary needs



Foodini's Site and Mobile App provides a guide to food allergies-
Foodini and The Burton House does not guarantee the accuracy or
completeness of such information.