



EMERALD

LOUNGE

20% gratuity added for parties of 6
or more

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 do not guarantee the accuracy
or completeness of such information.





COFFEE BAR

6:00 AM - 11:00 AM

COFFEE DRINKS

DRIP COFFEE

CAPPUCCINO

LATTE

ESPRESSO

DOUBLE ESPRESSO

FLAT WHITE

AMERICANO (SINGLE)

AMERICANO (DOUBLE)

HOT CHOCOLATE

CORTADO

SUBSTITUTE MILK & ADD-ONS

OAT MILK

ALMOND MILK

VANILLA SYRUP

CARAMEL SYRUP

BAKED GOODS

CROISSANT

SEASONAL MUFFIN

TOASTED BAGEL

ASSORTED PASTRIES



SPIRITS

4:00 PM - 11:00 PM

GIN

Bombay Dry
Bombay Sapphire
Tanqueray
Hendrick's
Empress
Botanist

VODKA

Tito's
Ketel One
Grey Goose

RUM

Flor de Caña
Diplomatico

SCOTCH

Macallan 15 Double Cask
Johnnie Walker Black Label
Glenlivet

WHISKEY & RYE

Buffalo Trace
Jameson
Maker's Mark
Bulleit Rye
WhistlePig 10 yr
Beverly High Rye
Knob Creek
Angel's Envy

TEQUILA

Corazón
Lalo
El Tesoro Blanco
El Tesoro Reposado
El Tesoro Anejo
Casamigos Blanco
Clase Azul

MEZCAL

Nuestra Soledad



COCKTAILS

1906

Gin, Cucumber, Simple Syrup, Lime Juice

PICORITA

Tequila, Ancho Reyes, Agave, Lime Juice, Orange Juice

BEVERLY SUNSET

Rye, Blood Orange, Lemon Juice, Cherry

GOOD OL' FASHIONED

Bitters, Bourbon, Simple Syrup, Orange Twist

FRESH AIR

Rum, Pineapple Juice, Lime Juice, Soda Water

BERRY WHIP

Vodka, Strawberry Puree, Lemon Juice, Egg Whites, Basil

BEER & WINE

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 (GLASS/BOTTLE)

True Myth Cabernet
Bread & Butter Reserve Pinot Noir

WHITE WINE (GLASS/BOTTLE)

Tangent Sauvignon Blanc
Baileyana Chardonnay

ROSÉ (GLASS/BOTTLE)

Angeline Pinot Noir Rosé (Still)
Domaine Carneros Sparkling Rosé

BUBBLES (GLASS/BOTTLE)

Bread & Butter Prosecco
Schramsberg Blanc



BREAKFAST

6:30 AM - 10:30 AM

JUST THE BASICS

Two Eggs Any Style, Rosemary Potatoes,
Choice of Toast

EMERALD BREAKFAST BURRITO

Scrambled Eggs, Chicken Sausage, Potatoes,
Pico de Gallo, Flour Tortilla with a Side of
Salsa

GREEK YOGURT BOWL

Granola, Preserves, Seasonal berries

EMERALD TOAST

Smashed Avocado, Radish, Arugula, Soft
Egg, Sea Salt, Sourdough Bread

OVERNIGHT ORGANIC OATS

Chia, Oat Milk, Seasonal berries (v)

POWER BOWL

Açaí, Banana, Strawberry, Toasted Coconut,
Hempseed, Almond Butter (v, gf)

BELGIAN WAFFLE

Choice of Chicken Sausage or Bacon, Butter,
Maple Syrup

SMOKED SALMON TOAST

Whipped Cream Cheese, Capers, Dill, Persian
Cucumber, Pickled Onion, Preserved Lemon,
Sourdough Bread

SIDES / ADD-ONS (BREAKFAST)

2 EGGS ANY STYLE

ROSEMARY POTATOES

CHICKEN SAUSAGE OR BACON

SEASONAL MUFFIN

TOASTED BAGEL/SIDE OF TOAST

SEASONAL BERRIES

BUTTER CROISSANT

SIDE OF AVOCADO

(v) vegan, (gf) gluten-free, (veg)

Vegetarian

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, soybeans, tree nuts, peanuts, fish, shellfish or wheat.



LIGHT BITES

4:30 PM - 10:00 PM

WARM MARINATED OLIVES

Citrus, Rosemary (VG, GF)

HUMMUS

Cucumber, Radish, Garlic Oil, Sesame Seed,

TZATZIKI

Pita Chips, EVOO, Basil (VEG)

ZA'ATAR FRIES

Ketchup, Garlic Aioli (VEG)

SHAREABLES

CHICKEN SHAWARMA FLATBREAD

Tzatziki, Red Onion, Cherry Tomato,
Cilantro, Mozzarella

MUSHROOM FLATBREAD

Roasted Mushrooms, Lemon Ricotta, Basil,
Mozzarella (VEG)

BARBECUE CHICKEN FLATBREAD

Grilled Chicken, BBQ Sauce, Red Onion,
Mozzarella, Cilantro

CRISPY SHORT RIB & HUMMUS

Radish, Jus, Roasted Tomato, Pita Chips

SHORT RIB SLIDERS

Brioche Buns, Za'atar Spiced, Red Cabbage,
Pickle

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SALADS

MEDITERRANEAN GREEN SALAD
Cucumber, Tomato, Olives, Baby Arugula,
Radish, White Balsamic Vinaigrette (VEG,
GF)

KALE & QUINOA SALAD

Feta, Cucumber, Olive, Bell Pepper, Baby
Tomato, Green Goddess Dressing

FARRO SALAD

Farro, Baby Arugula, Strawberries, Feta,
White Balsamic Vinaigrette (VEG)

MAINS

ROASTED CHICKEN SANDWICH

Ciabatta, Garlic Aioli, Capers, Olives, Cherry
Tomato, Havarti, Baby Arugula, Fries

CAVATAPPI PASTA

CHOICE OF

Alfredo

Garlic, Parmesan Cheese, Cream, Garlic
Toast

or

Puttanesca

Tomato, Capers, Olive, Basil, Garlic

ROASTED SALMON

Sauteed Kale, Rosemary Potatoes, Herb
Sauce

SWEET SIDE

CHOCOLATE CAKE (GF)

SEASONAL GELATO AND MACARONS
SELECTION

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