

WINE BY THE GLASS/BOTTLE

POEMA CAVA <i>cava brut</i> , Spain	16/60
POEMA CAVA <i>brut rosé</i> , Spain	17/62
TAITTINGER <i>champagne</i> , France	24/100
VEUVE CLICQUOT	
- YELLOW LABEL <i>champagne</i> , France	35/145
- ROSE <i>champagne</i> , France	220
MAISON SALEYA <i>rosé</i> , France	17/62
TURNBULL <i>sauvignon blanc</i> , CA	17/62
HESS SHIRTAIL <i>chardonnay</i> , CA	16/60
KETTMEIR <i>pinot grigio</i> , Italy	17/65
ESSENCE <i>riesling</i> , CA	15/48
BUENA VISTA <i>pinot noir</i> , CA	18/72
NOMADICA CANNED WINES	
- <i>sparkling rosé</i> , CA	15
- <i>pink river rosé</i> , CA	15
- <i>sparkling white</i> , CA	15

CHAMPAGNE ON ICE

MOET ICE 200

BEER

CORONA	9
ALLAGASH WHITE	9
DOS EQUIS	9
ESTRELLA JALISCO	9
STONE IPA	9
STELLA ARTOIS	10

GLUTEN FREE BEER

DAURA DAMM SHANDY	9
DAURA DAMM LAGER	9

SOME LOVELY SIPS

STRAWBERRY LEMONADE SENSATION 18

Absolut Elyx vodka, fresh lemonade, fresh strawberries

OAXACAN FRUIT CART 18

Mezcal, watermelon fresca, habanero bitters, citrus

SKÅL MULE 18

Absolut Elyx vodka, fresh lime, ginger

MOJITO 17

*Havana's refreshing classic, made with Bacardi Superior
Add fresh berries 2*

BLOODY MARIA* 18

Avion Silver tequila, clamato, tajin, fresh lemon juice

"THE ULTIMATE GIN & TONIC" 18

Inspired by Los Angeles, made with Hendrick's gin

MARGARITA 17

*On the rocks, Avion Silver tequila, Cointreau, fresh lime juice
Add fresh berries 2*

CAIPIROSKA 17

From Brazil to Sweden- Absolut Elyx vodka, fresh lime, sugar

CROPPING ROPE 18

Absolut Elyx vodka, fresh cucumber, chartreuse, lilet

BANANA DAQUIRI 16

Bacardi Banana rum, fresh lime juice

PASSIONFRUIT MARTINI 20

Absolut Elyx vodka, passionfruit puree, mango puree, fresh lime juice

CHEF JOSE'S WHITE SANGRIA 18

Tanguery gin, Hennessy, Cointreau, cava

Please allow 25-30 minutes for food delivery.

No outside food or beverage allowed (including alcohol). A 15% staff charge, 5% taxable administrative fee, and 9% sales tax will be added to your bill. The staff charge is paid to your server. The administrative and house fees are retained by the hotel to cover non-itemized costs and are not tips, gratuities or service charges for your server

PITCHERS

MOJITO 100

Havana's refreshing classic, made traditionally

Add fresh berries 10

MARGARITA 100

On the rocks, fresh lime juice

Add fresh berries 10

SANGRIA BLANCA 100

Chef Jose's recipe topped with Cava

FROZEN COCKTAILS

PIÑA COLADA 16

Rum, coconut. Pineapple, fresh lemon juice

BARTENDER'S SPECIAL 16

Changes weekly, ask your server for details



ALL SELECTIONS 15

THE CLOVER

*Kale, cucumber, celery, spinach, pear, cilantro,
mint, lime*

THE HOUSE

*Orange, kale, fennel, pineapple, spinach,
dandelion, lemon, ginger*

SUNRISE

*Orange, carrot, coconut water, turmeric, lemon,
ginger*

GO BIG

*Beet, kale, carrot, apple, wheatgrass, lemon,
ginger*

PLATES TO SHARE

PACIFIC AHI TUNA CEVICHE 21

Ahi tuna, pecans, avocado, onions, peppers, cilantro, amaranth

HUMMUS, TZATZIKI, BABA GHANOUSH

Pita bread 16 Pita & Crudité 20

SHOESTRING FRIES 9

Truffle Fries 12

Cajun Fries 12

CROQUETTAS 13

Organic farm raised chicken and béchamel fritters

SHISHITO PEPPERS 15

Furikake, maggi dressing, modern aioli

GUACAMOLE 20

Made fresh to order with cheese, served with tortilla chips

CHIPOTLE & VERDE SALSA 12

House made

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SALADS AND SANDWICHES

FATTOUSH SALAD 17

Persian cucumbers, heirloom tomatoes, kalamata olives, feta cheese, onions, bell peppers, frisee, grilled onion lemon vinaigrette
*Add smoked salmon * 8 Add chilled pacific prawns* 10*

CAESAR 'CARDINI' SALAD 16

Gem lettuce, anchovies, parmesan cheese, airbread croutons
Add Jidori chicken breast 8 Add chilled pacific prawns 10*

SLS MIXED GREEN SALAD 12

Spring mix, air croutons, radish, light vinaigrette
Add Jidori chicken breast 8 Add chilled pacific prawns 10*

WATERMELON BURRATA SALAD 17

Watermelon, burrata, crushed pistachio, lime, fig, balsamic glaze, basil

THE SLS SLIDERS 21

Prime beef, homemade brioche buns, lettuce, confit tomatoes, onions, homemade pickles, mustard aioli
Add blue stilton, cheddar, american, swiss, or mozzarella 2

BEVERLY HILLS 'BIKINI' 19

Grilled cheese sandwich with mozzarella, sharp cheddar, truffle, honey aioli
Add avocado 4 Add Jidori chicken breast 8*
Add bacon 6

CRAB CAKE SLIDERS 24

Mustard aioli, homemade pickles, coleslaw

AVOCADO SANDWICH 21

Heirloom tomato, onion, serrano peppers, cilantro
Add Jidori chicken breast 8 Add bacon 6

FISH TACOS 23

Battered cod, savoy cabbage, pickled onion, creamy cilantro salsa

FISH AND CHIPS 23

Potato wrapped turbot, yuzu tartar sauce

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DESSERTS

SEASONAL FRUIT PLATE 18

Fresh cut seasonal fruit

SLS COOKIES 13

Chocolate chip, gianduja, coconut macaroon

HOMEMADE SORBETS & ICE CREAMS 13

Clementine, raspberry, coconut, mango, pear, chocolate, or vanilla

SEASONAL FRUIT BOWL 45

Pineapple, watermelon, dragon fruit, passion fruit, and other seasonal market fruit

ALTITUDE®

POOL & LOUNGE



SLS HOTEL
BEVERLY HILLS

THE
LUXURY
COLLECTION

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