

**JUST *the* BEGINNING**

**HOUSE BREAD**

truffle butter / green garlic oil 7

**BURRATA & TRUFFLE TOAST**

pumpkin seed gremolata / pea sprouts / lemon oil 15

**TATER TOTS**

spicy remoulade / garlic 10

**DEVILED EGGS**

blue crab / crispy shallots / piment d'espelette 12

**BY *the* GARDEN**

**MARKET LETTUCES**

market vegetables / avocado / green goddess 17

**BABY GEM LETTUCE CAESAR**

herb croutons / parmesiano regiano 14

**BLISTERED SHISHITOS**

nori vinaigrette / parmesan / sea salt 7

**HUMMUS**

olives / pine nuts / feta cheese / aleppo chili / grilled flatbread 16

**AVOCADO TOAST**

heirloom radishes / pickled shallots / cucumber / mint 9

**MUSHROOM FLATBREAD**

crème fraiche / mushrooms / goat cheese / arugula 17

**BY *the* SEA**

**SHRIMP COCKTAIL**

atomic cocktail sauce / lemon 19

**LOBSTER SANDWICH**

maine lobster / smoked bacon / heirloom tomato  
avocado / pumpernickel 24

**SEASONAL OYSTERS**

mignonette / cocktail sauce / lemon 18 / 36

**TUNA TARTARE**

avocado / soy-honey emulsion / taro chips 21

**BY *the* WAY**

**OLD SCHOOL BURGER**

prime dry aged beef / aged white cheddar / LTO / special sauce 22

**SHAVED FRA'MANI TURKEY & AVOCADO**

grilled country bread / brie / garlic aioli / tomato / tomato 19

**SIDE HUSTLE**

**HAND CUT FRIES** 8

**SWEET POTATO FRIES** 10

**MAC & CHEESE** mornay / aged cheddar 15

**COCKTAILS** / 14 each

**PEACH TREE**

belvedere peach / ginger kombucha / honey / lavender

**EDEN'S KISS**

hennsey vs / montenegro / lemon / pomegranate

**SPICED SUNRISE**

chili vodka / orange juice / lime / hellfire bitters

**COCO-JITO**

don julio blanco / lime / mint / coconut soda

**BERRY WILD**

belvedere wild berry / benedictine / lemon / chandon sparkling rosé

**TIKI TIME**

grey goose / velvet falernum / lime / pineapple / fernet branca

**FROSÉ**

bacardi rum / whispering angel rosé / pineapple / lemon / peach

**WINE**

**SPARKLING**

	gl	btl
prosecco / stellina di notte nv	12	60
champagne / veuve yellow label nv	25	120
champagne / moët & chandon imperial brut nv	45	200

**WHITE**

sauvignon blanc / guenoc 'g' / ca '15	11	55
chardonnay / farm / napa valley / ca '13	15	75
pinot grigio / gabbiano / it '15	13	65
white blend / conundrum / ca nv	12	60
sauvignon blanc / cloudy bay / marlborough / nz '16	20	100
riesling / anew / columbia valley / wa '14	14	70
chardonnay / mer soleil 'silver' / santa lucia / ca '14	15	75
chablis / domaine laroche 'st. martin' / fr '15	16	80

**ROSE**

whispering angel / provence / fr '16	15	75
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**RED**

cabernet blend / if you see kay / lazio / it '14	14	70
pinot noir / cherry pie '3 vineyards' / ca '15	13	65
pinot noir / routestock / willamette valley / or '15	16	80
cabernet / foley johnson / napa valley / ca '13	19	95
tempranillo / termes / toro / sp '14	15	75

**BEER** / 8 each

**DRAFT**

stella artois  
stella 'cidre'  
kona brewery pipeline porter  
golden road wolf pup ipa (la)

**BOTTLES**

estrella jalisco  
bud light  
michelob ultra  
elysian space dust ipa

**NON-ALCOHOLIC** / 8 each

**THORTON MELON** / cantelope / orange juice / mint / lime

**THE PALAMINO** / grapefruit / lime / agave / soda

**PEACH TEA** / iced tea / peach nectar / lemonade / ginger

We support local farms - all-natural meat producers - ethically and sustainably fished seafood purveyors and use organic products whenever possible

On July 1, 2016 we became subject to the LA Citywide Hotel Worker Minimum Wage Ordinance. This ordinance impacts food & beverage services that operate within hotels within LA county (does not impact restaurants outside of hotels). Instead of increasing prices we are instead including a 4% surcharge to your bill for transparency purposes.

This surcharge is not a tip or gratuity to the restaurant's staff. As always, gratuity for service rendered is at your discretion and is directly distributed to staff members.