

BREAKFAST

Served Monday to Friday 7:30am - 11:30am, Saturday & Sunday 7:30am-1pm

**Included in Hotel Guest Breakfast Package (One Entrée per person)

House-Made Yogurt	15
<i>greek yogurt, mixed berries, house granola, honey</i>	
Fresh Fruit Assortment	18
<i>fresh berries and seasonal fruit</i>	
Pastry Basket	17
<i>chef's selection of assorted pastries</i>	

SLS FAVORITES

Huevos Rancheros (Vegetarian)	26
<i>fried organic eggs, salsa ranchera, corn masa, avocado, beans, fresh farmer's cheese</i>	
Huevos Rotos Española	22
<i>spanish hash browns, fried organic eggs, aioli, spicy brava, spanish chorizo</i>	
Steak & Eggs "Tampiqueña"	
<i>Prime Hangar steak, sunny side up eggs, griddled cheese, guacamole, potatoes</i>	45
Mediterranean Breakfast Wrap (Vegetarian)	
<i>scrambled egg whites, spinach, mushroom, tomato, hummus, feta, house-made vinaigrette</i>	24
Breakfast Burrito	
<i>scrambled eggs, cheddar, onion, jalapeno, cilantro, potato, bacon, beans, chipotle sauce</i>	22

SLS EGGS BENEDICT

	23
Classic-canadian bacon, hollandaise	
Smoked Salmon-smoked salmon, chives, hollandaise	ADD \$3
Spinach (Vegetarian)-spinach, hollandaise	

BREAKFAST "TOASTS"

Avocado Toast** (Vegan)	18
<i>avocado, onions, tomato, serrano, multi-grain bread</i>	
Smoked Salmon Toast	21
<i>smoked salmon, herbed cream cheese, onions, capers, lemon, multi-grain bread</i>	
Add 2 Eggs to any Breakfast Toast**	6
<i>(fried, poached, or scrambled)</i>	
Eggs Any Style**	18
choice of Any Two Accompaniments	
<i>wild mushrooms, heirloom tomatoes, peppers, onions, spinach, potato, jalapeno, feta cheese, cheddar, ham, chicken sausage, and bacon. Served with choice of toast</i>	
<i>additional accompaniments \$1 each</i>	
Continental Breakfast**	38
<i>greek yogurt parfait with house-made granola, pastry selection, fruit assortment & choice of toast with butter & preserves</i>	
<i>freshly squeezed orange juice or grapefruit juice</i>	
<i>choice of freshly brewed coffee or hot tea</i>	
<i>choice of cereal served with milk, upon request.</i>	

*Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.

A 20% service charge has been added to all food and beverage purchases.

BREAKFAST

Served Monday to Friday 7:30am - 11:30am, Saturday & Sunday 7:30am- 1pm

**Included in Hotel Guest Breakfast Package (One Entrée per person)

SWEET SELECTIONS

Served with a choice of traditional maple syrup and whipped butter **OR** honey-lime cream cheese with strawberries **OR** nutella with caramelized banana **OR** a mixed berry compote.

French Toast (Choice of Preparation)** 22
golden brioche, custard dipped

Pancakes (Choice of Preparation)** 21
house-made vanilla batter

Belgian Waffle (Choice of Preparation)** 22
traditional crispy belgian recipe

Sides each 7
bacon, house-made hash browns, chicken sausage, avocado

JUICES

Juices** each 8
grapefruit, pineapple, cranberry, or freshly squeezed orange

Expressed Cold Pressed Juices each 14
K8

kale, spinach, swiss chard, apple, parsley, celery, bok choy, lime

P3+

pineapple, mango, apple, mint, lime

B4

beet, apple, celery, lemon

A3+

apple, carrot, lemon, ginger

COFFEE & TEA

Espresso 7

Latte, Cappuccino, Macchiato 8

Pot of Coffee** 14

Jojo's Breakfast Tea** - Assam, India; Sri Lanka; Kenya 10
organic black tea with notes of tamarind, guava, molasses

Jojo's Chamomile Flower Tea** - Egypt 10
organic herbal tea with flavors of apple, flower pollen, hints of black pepper

Jojo's Green Jasmine Pearls** - Fujian, China 10
organic green and white teas laced with jasmine

Jojo's Peppermint Tea** - Oregon, USA 10
organic herbal tea with hints of eucalyptus, white pepper, dark chocolate

*Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.
A 20% service charge has been added to all food and beverage purchases.

LUNCH

Served daily from 11am – 6pm.

STARTERS

Crispy Chicken Drumette Lollipops (8pcs)	24
<i>choice of sauce: garlic parmesan, buffalo or chili-lime baby carrots, celery sticks</i>	
Guacamole(Vegetarian)	17
<i>tropical fruits, farmer's cheese, plantain chips, made to order</i>	
Wagyu Sliders	25
<i>miyazaki wagyu beef patty, truffle cream, truffle cheese, caramelized onion jam, house-made brioche buns</i>	
Brisket Loaded Nachos	23
<i>16 hour braised brisket, cheddar cheese, onion, cilantro, pickled jalapeño, guacamole, sour cream</i>	
Octopus Al Pastor	25
<i>grilled octopus, adobo spice, roasted pineapple, pickled onions, salsa verde</i>	

RAW BAR

Hamachi Crudo “Aguachile”	21
<i>lime juice, red onion, cucumber, avocado, serrano pepper</i>	
Salmon Tartare*	26
<i>salmon, aged soy, wasabi, avocado puree, salmon roe, goose berries, dill</i>	
Tuna Ceviche in Half Coconut Shell*	28
<i>coconut dressing, avocado, jicama, red onion, ouikos, mariquitas</i>	

SALADS

Caesar ‘Cardini’	18
<i>romaine lettuce, croutons, parmesan, caesar dressing</i>	
SLS Burrata Salad	23
<i>heirloom tomatoes, watermelon, black olive tapenade, crispy shallots, herb vinaigrette</i>	
“The Baby Gem”	16
<i>gem lettuce, baby heirloom tomato, onions, chives, house buttermilk bacon dressing, lardons, manchego</i>	
Mixed Greens Salad	17
<i>house greens, baby heirloom tomatoes, cucumbers, carrots, lemon vinaigrette</i>	

Salad Enhancements:

Chicken +\$4 | Roasted Salmon +\$7 | Shrimp 5pc +\$8

*Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.
A 20% service charge has been added to all food and beverage purchases.

SANDWICHES

Served with Thin Cut Fries or Small Caesar Salad

Wagyu Beef Footlong Hot Dog	24
<i>mustard, caramelized onions, cheddar cheese sauce, crispy potato (also available in cheddar cheese sauce with bacon)</i>	
Truffle Grilled Cheese Sandwich	24
<i>brioche bread, mix truffle cheese, tomato sauce</i>	
SLS Prime Short Rib Smash Burger	29
<i>double patty, cheese, lettuce, onion, tomato, sesame brioche bun, smoked truffle sauce add bacon 3, add avocado 3, add egg 3</i>	
Grilled Vegetable Sandwich (Vegetarian)	19
<i>house chimichurri, vegan tofu aioli add avocado 3</i>	
SLS Club Sandwich	27
<i>confit chicken, bacon, lettuce, onion, avocado puree, tomato, fried egg</i>	

<p>FEATURED CHAMPAGNE BOTTLE Available every day 7am-4pm in Bar Centro Table service only G.H. Mumm Rose' 75</p>
--

ENTRÉES

Huevos Rancheros (Vegetarian)	26
<i>fried organic eggs, salsa ranchera, corn masa, avocado, beans, fresh farmer's cheese</i>	
Grilled Branzino	39
<i>achiote crusted, herb salad</i>	
Fish Tacos	18
<i>beer battered, bok choy pico de gallo, sour cream</i>	
Roasted Salmon	34
<i>grilled asparagus, lemon vinaigrette, micro greens</i>	
Prime Ribeye Steak	65
<i>choice of thin cut fries, small caesar salad, or grilled asparagus</i>	

DESSERT

House Made Ice Cream or Sorbet	16
<i>choice of 3: vanilla, chocolate, banana, passionfruit, coconut</i>	
Ice Cream Sandwich	9
<i>vanilla ice cream, choice of cookie & topping housemade chocolate walnut or chocolate chip cookies toppings: crispy coconut, chocolate chips, rainbow sprinkles, oreo crumble</i>	
Chef's Assortment of House Made Cookies	each 6

**Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.
A 20% service charge has been added to all food and beverage purchases.*