BREAKFAST

COFFEE, TEA & ESPRESSO
FILTERED OR FRENCH PRESS COFFEE 18
ESPRESSO .................................................. 9/12
CAPPUCCINO OR CAFFE LATTE 12
ASSORTMENT OF HOT TEAS 11

FOUNTAIN COFFEE ROOM JUICES
FRESH-PRESSED DAILY 2.0
GREEN ENY
Parsley, Kale, Cucumber, Green Apple, Grapes, Lemon
PINK PALACE LEMONADE
Watermelon, Strawberries, Lemonade
24 CARROT GOLD
Carrot, Ginger, Orange
IRON MAN
Aloe, Coconut Water, Ginger, Lemon, Cayenne, Activated Charcoal
ELECTRO-LIGHT
Pineapple, Cucumber
Carrot, Watermelon, Orange or Grapefruit Juice 14
Strawberry, Banana, Honey Yogurt Smoothie 15

HEALTHY START
HOLLYWOOD FARMERS’ MARKET FRUIT 30
YOGURT PARFAIT 34
Organic, Greek Yogurt, Seasonal Fruit, House-Made Granola
MANGO COCONUT CHIA PARFAIT 30
Mango, Raspberries, Coconut
ORGANIC AÇAÍ BOWL 32
Sliced Bananas, Dates, Blueberries, Cashew Milk, Coconut Granola, Flax Seed
STEEL-CUT IRISH OATMEAL 28
Sliced Bananas, Dates, Blueberries, Shaved Almonds, Cinnamon Sugar
EGG-WHITE FRITTATA 36
Broccoli, Spinach, Heirloom Tomatoes, Goats’ Cheese
MARKET GREENS WITH SCRAMBLED EGGS 38
Zucchini, Asparagus, Kale, Avocado, Parmigiano-Reggiano, Herbs
POLO LOUNGE AVOCADO TOAST .. 38
Sourdough, Smoked Salmon, Heirloom Tomatoes

TRADITIONAL BREAKFAST
CLASSIC CEREAL WITH BANANA 20
Choice of Milk
BAKERY BASKET 34
Plain Croissant, Pain au Chocolat, Fruit Danish, Assorted Muffins
LOX AND BAGEL 38
Wild Smoked Salmon, Herb Cream Cheese, Capers, Shaved Red Onions, Persian Cucumber

FROM THE GRIDDLE
BUTTERMILK PANCAKES 30
Tahitian Vanilla Butter
LEMON BLUEBERRY-RICOTTA PANCAKES 30
Lemon Curd, Blueberry Compote
BELGIAN WAFFLE 30
Fresh Berries, Vermont Maple Syrup, Vanilla Whipped Cream

ORGANIC EGG DISHES
TWO EGGS ANY STYLE 31
Served with Hash Browns, Toast, Choice of Bacon, Sausage or Ham
SOUTHERN CALIFORNIA OMELET 37
Soy Chorizo, Tomato, Avocado, Queso Fresco, Served with Hash Browns
HUEVOS RANCHEROS 36
Sunny-Side Up Organic Egg, Crispy Corn Tortilla, Ranchero Salsa, Market Bean Medley, Queso Fresco
EGGS BENEDICT 39
Hollandaise Sauce, Mushroom and Roasted Tomato, Served with Hash Browns
Classic: Nueske’s Canadian Bacon, Florentine: Tomato and Spinach, Smoked Salmon
STEAK & EGGS 49
4oz Tenderloin, Béarnaise Sauce, Grilled Asparagus, Sunny-Side Up Organic Eggs, Hash Browns

ADDITIONS
TOAST 8
Wheat, Rye, Multi-Grain, Sourdough, English Muffin
BREAKFAST MEAT 12
Wood-Smoked Bacon, Turkey Bacon, Chicken-Apple Sausage, Pork Sausage, Nueske’s Canadian Bacon
SIDES 9
½ Avocado, Cottage Cheese, Plain or Greek Yogurt, Sliced Fruit

(P) Denotes a signature Pob Lounge dish (V) Vegetarian (VG) Vegan
Please note, a 20% service charge will be added to the bill for parties of six or more.
If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.