

BREAKFAST

Served from 6 – 11am

BEVERAGES

HOMEMADE	14
Orange, grapefruit, carrot or watermelon	
CHILLED	11
Apple, pineapple, cranberry, tomato, V8 or prune	
BHH SIGNATURE SMOOTHIE	15
Strawberry, banana, honey yogurt	
	<i>Add protein boost</i> 4

EYE OPENERS

BLOODY MARY	25
St. George green chile vodka, BHH Signature Bloody Mary mix	
BELLINI	25
Prosecco, white peach purée	
MIMOSA	25
Prosecco, freshly squeezed orange juice	
RAMOS GIN FIZZ	25
Gin, cream, orange flower water, egg white, citrus, club soda	

JUICE BAR

GREEN ENVY	20
Parsley, kale, cucumber, green apple, grapes, lemon	
PINK PALACE	20
Watermelon, strawberries, lemonade	
24 CARROT GOLD	20
Carrot, ginger, orange	
IRONMAN	20
Aloe, coconut water, ginger, lemon, cayenne, activated charcoal	
ELECTRO-LIGHT	20
Pineapple, cucumber	

Subject to a \$3.75 delivery charge per person. Prices do not include 20% service charge.

DRINKS

Four cups filtered coffee	18
Espresso	9
Latte	12
Cappuccino	12
French press coffee	14
Hot chocolate	11
Tea – <i>Earl Grey, green, oolong, English breakfast, chamomile or jasmine</i>	11
Milk – <i>whole, 2%, skim, soy, almond, oat or coconut</i>	8
Still water – <i>Fiji or Evian</i>	13
Sparkling water - <i>San Pellegrino or Ferrarelle</i>	13
Iced tea or lemonade	<i>Glass/pitcher 8/25</i>

SOFT DRINKS

Coca-Cola, Diet Coke, Sprite, Fever-Tree ginger ale, Fever-Tree ginger beer, Fever-Tree club soda, Crush orange soda, Henry Weinhard root beer, Dr. Pepper	6
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ENERGY DRINKS

Red Bull regular or sugar-free	7
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PASTRIES, FRUIT AND CEREAL

FARMERS' MARKET SEASONAL FRUIT SELECTION	30
PINK PALACE BAKERY BASKET	26
Buttery croissant, pain au chocolat, fruit Danish, assorted muffins	
HOUSE-MADE GRANOLA WITH GREEK YOGURT	34
Seasonal fruit	
CLASSIC CEREAL WITH BANANA	20
Choice of milk	
STEEL-CUT IRISH OATMEAL	28
Seasonal stewed fruit, toasted and sliced almonds	
SOUTHERN CALIFORNIA ORGANIC ACAI BOWL	28
Blueberry, banana, organic dates, cashew milk, coconut granola, flax seed	

COMPLETE BREAKFASTS

Includes a freshly squeezed orange or grapefruit juice and a hot drink

CONTINENTAL	36
Breakfast pastries, small seasonal fruit plate, two slices of toast	
AMERICAN	55
Continental with two eggs any style and a choice of one breakfast side	
HEALTHY START	58
So-Cal organic acai bowl, today's healthy muffin	

ORGANIC BROWN EGGS

TWO EGGS	30
Served any style with hash browns, a choice of meat and toast	
CUSTOM OMELET OR FRITTATA <i>(can be prepared with egg whites only)</i>	35
Served with hash browns, toast and choice of three items:	
MEAT: chorizo, ham, grilled chicken breast, applewood-smoked bacon	
CHEESE: cheddar, goats' cheese, Gruyère, Swiss, feta	
VEGETABLES: avocado, bell peppers, mushrooms, onion, tomato, broccoli, spinach	
	<i>Each additional item</i> 4
GREEN MARKET SCRAMBLED EGGS	36
Zucchini, asparagus, kale, avocado, Parmigiano-Reggiano, soft herbs	
EGGS BENEDICT	37
Hollandaise sauce, served with hash browns, mushroom, roasted tomato	
CLASSIC: Nueske's Canadian bacon	
VEGETARIAN: Tomato and spinach	
SALMON: Wild smoked salmon	
LOBSTER: Butter-poached Maine lobster tail & spinach <i>(add 15)</i>	
STEAK AND EGGS	45
Two eggs any style, 5oz tenderloin, béarnaise, choice of toast	

SPECIALTIES

CLASSIC FRENCH TOAST	30
Polo Lounge signature presentation	
BELGIAN WAFFLE	30
Whipped cream, strawberry coulis	
BUTTERMILK PANCAKES	30
Choice of plain, banana, blueberry, strawberry or chocolate chip	
LOX AND BAGEL	34
House-made smoked salmon, dill cream cheese, cucumber, red onion, tomato	
AVOCADO TOAST	36
Smoked salmon, market salad, cherry tomato	
Add two eggs any style	10

SIDES

Hash browns	9
Smoked salmon	16
Sliced avocado (<i>half</i>)	9
Cottage cheese	9
Yogurt: plain <i>or</i> Greek	9
Fresh berries	16
Sliced fruit	15

BREAD AND PASTRIES

English muffins	8
Choice of toast	8
Choice of croissants, pain au chocolate, fruit Danish, blueberry or bran muffin	8
Gluten-free toast	9
Choice of bagel with cream cheese	12

MEAT

Applewood-smoked bacon	12
Chicken-apple sausage	12
Ham	12
Turkey bacon	12
Canadian bacon	12
Pork sausage	12

(PLF) – POLO LOUNGE FAVORITE

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ALL-DAY DINING

Served from 11am – 11pm

SNACKS

POPCORN	15
HOUSE-MARINATED OLIVES	20
HOUSE-MADE KETTLE POTATO CHIPS	15
TRUFFLE AND PARMESAN FRENCH FRIES	28
CHIPS, SALSA AND GUACAMOLE	26
HUMMUS AND CRUDITÉS	36
With pita, cucumber salad and Greek feta	
ONE DOZEN BUFFALO WINGS	32
With blue cheese dressing	
WOOD-FIRED CHICKEN AND SCALLION QUESADILLA	28
Mozzarella and cheddar, guacamole, salsa, sour cream	
GRILLED ARTICHOKES (PLF)	36
Lemon aioli, Espelette, sea salt	

APPETIZERS

ARTISAN CHEESE AND CHARCUTERIE PLATE	60
With honey and seasonal garnishes	
Cheese only	42
Charcuterie only	46
POLO LOUNGE TUNA TARTARE (PLF)	37
With seasonal accompaniments	
CHILLED POACHED PRAWNS	35
With avocado, cocktail sauce and lemon	
STEAK TARTARE (PLF)	42
With traditional accompaniments and french fries	
ROYAL OSSETRA CAVIAR, PRIVATE LABEL	225
With classic accompaniments	
HALF-DOZEN OYSTERS	32
With fresh horseradish, cocktail sauce, mignonette and lemon	
CRAB CAKE (PLF)	36/62
Watercress, radish, pickled mustard vinaigrette	

SOUP AND SALAD

TORTILLA SOUP (PLF)	22
Chicken, avocado, scallion, queso fresco	
CHICKEN NOODLE SOUP	21
Organic chicken, mixed vegetables	
FARMERS' MARKET SALAD	22
The freshest, hand-picked seasonal produce	
MCCARTHY SALAD (PLF)	44
Grilled chicken, romaine lettuce, tomatoes, bacon, egg, avocado, red beets, aged cheddar, balsamic vinaigrette	
CAESAR SALAD	32
Parmigiano-Reggiano, focaccia croutons, white anchovies	
	<i>Add avocado</i> 9
	<i>Add grilled Jidori chicken breast</i> 16
	<i>Add four grilled shrimp</i> 26

PIZZA AND PASTA

Gluten-free pasta is available upon request

PEPPERONI PIZZA	29
San Marzano tomato sauce, pepperoni	
MARGHERITA PIZZA	27
Buffalo mozzarella, plum tomatoes, fresh basil	
RIGATONI BOLOGNESE	56
Braised beef ragu, 24-month Parmesan	
HANDCRAFTED PASTA	MP
Inquire about our additional seasonal pasta dishes	

BURGERS AND SANDWICHES

Served with french fries, coleslaw or market salad

Gluten-free bread is available upon request

AMERICAN WAGYU BEEF BURGER	46
With seasonal Polo Lounge accompaniments (Turkey burger or Impossible™ burger available)	
DOUBLE DECKER CLUB SANDWICH (PLF)	38
House-smoked turkey, Virginia ham, applewood smoked bacon, cheddar & Swiss, lettuce, tomato served on your choice of toast	

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ENTRÉES

Served with a choice of two sides

HERB ROASTED ORGANIC HALF CHICKEN	54
Natural jus	
SONOMA LAMB CHOPS	68
Lamb jus	
SCOTTISH SALMON	56
Lemon beurre blanc	
TWO POUND BUTTER-POACHED LOBSTER TAIL	68
Yuzu butter sauce	
PRIME BEEF TENDERLOIN	69
Beef jus	
10oz WAGYU NEW YORK STRIP	74
Peppercorn sauce	

SIDES

Ask about our seasonal sides

POTATOES AND GRAINS	12
Choice of brown rice, jasmine rice, mushroom risotto, french fries, sweet potato fries, Gruyère cheese mashed potato, baked potato, onion rings or potato chips	
VEGETABLES	18
Choice of market seasonal vegetable medley, braised maitake, sautéed spinach, roasted young carrots, roasted asparagus, Caesar salad or garden salad	

DESSERT

LAYERED CHOCOLATE CAKE	20
Milk chocolate ganache, strawberry	
BREAD AND BUTTER PUDDING	20
English cream, orange marmalade, vanilla whipped cream	
VANILLA CRÉME BRÛLÉE	20
Almond biscotti, fresh berries	
NEW YORK-STYLE CHEESECAKE	20
Fresh strawberries	
ICE CREAM SUNDAE	20
Chocolate and mint chip ice cream, chocolate sauce, toasted almond	
WARM APPLE PIE	20
Tahitian vanilla ice cream	
HOMEMADE ICE CREAM OR SORBET	20
Seasonal selections	

AFTER-DINNER COCKTAILS

ESPRESSO MARTINI	25
Grey Goose vodka, St. George NOLA coffee liqueur, espresso	
CHOCOLATE MARTINI	25
Patrón XO Cafe, Godiva chocolate and St. George NOLA liqueur	

DOGGIE MENU

SALMON AND BROWN RICE	30
Carrots, green beans	
GROUND BEEF STEW	30
Potatoes, peas, carrots	
CHICKEN AND OATMEAL	30
Chopped spinach	

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KIDS' MENU

BREAKFAST

SILVER DOLLAR PANCAKES	18
CHOCOLATE CHIP PANCAKES	18
BELGIAN WAFFLE	22
With seasonal fruit or berries	
EGG, BACON AND HASH BROWN	18
Egg any style and choice of toast	
ASSORTED BREAKFAST CEREAL	16
Choice of milk	
STEEL-CUT OATS	16
With brown sugar and choice of milk	
TRADITIONAL FRENCH TOAST	20

SIDES

BACON	8
CHICKEN-APPLE SAUSAGE	8
FRUIT CUP	14
Fresh berries, watermelon, cantaloupe, honeydew and pineapple	

DRINKS

ORANGE JUICE	14
APPLE JUICE	12
CHOCOLATE MILK	12

LUNCH AND DINNER

SPAGHETTI	24
Choice of meat or tomato sauce	
CHEESE PIZZA	24
Mozzarella, tomato sauce	
CHEESEBURGER	26
American cheese, served with french fries	
CHICKEN TENDERS	28
With french fries and ranch dip	
ORGANIC GRILLED CHICKEN BREAST	30
With steamed vegetables	
GRILLED 5oz BEEF TENDERLOIN	39
With steamed vegetables	
MAC AND CHEESE	24
American cheese	
ALL BEEF HOT DOG	24
With french fries	
GRILLED CHEESE	24
With french fries	
PEANUT BUTTER AND JELLY SANDWICH	22
With potato chips	

DESSERTS

FUDGE BROWNIE	18
Vanilla ice cream, caramel sauce	
FOUNTAIN COFFEE ROOM BANANA SPLIT	19
JUMBO CHOCOLATE CHIP COOKIE	16
FRUIT CUP	16
With fresh berries	
HOMEMADE ICE CREAM OR SORBET	20
Seasonal selections	

LATE-NIGHT DINING

Served from 11pm – 6am

SOUP AND SALAD

TORTILLA SOUP (PLF)	22
Chicken, avocado, scallion, queso fresco	
MCCARTHY SALAD (PLF)	44
Grilled chicken, romaine lettuce, tomatoes, bacon, egg, avocado, red beets, aged cheddar, balsamic vinaigrette	
CAESAR SALAD	31
Parmigiano-Reggiano, focaccia croutons, white anchovies	
<i>Add avocado</i>	9
<i>Add grilled Jidori chicken breast</i>	16
<i>Add four grilled shrimp</i>	18

APPETIZERS

ARTISAN CHEESE AND CHARCUTERIE PLATE	60
With honey and seasonal garnishes	
Cheese only	42
Charcuterie only	46
TRUFFLE FRIES	28
White truffle oil, Parmesan, truffle aioli	
CHICKEN TENDERS	27
With french fries	
HUMMUS AND CRUDITÉS	36
With grilled naan, cucumber salad and Greek feta	
CHILLED POACHED PRAWNS	35
With avocado, cocktail sauce and lemon	
ONE DOZEN BUFFALO WINGS	32
With blue cheese dressing	

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San Marzano tomato sauce, pepperoni	
MARGHERITA PIZZA	27
Buffalo mozzarella, plum tomatoes, fresh basil	
RIGATONI BOLOGNESE	56
Braised beef ragu, 24-month Parmesan	

BURGERS AND SANDWICHES

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Gluten-free bread is available upon request

AMERICAN WAGYU BEEF BURGER	46
With seasonal Polo Lounge accompaniments	
DOUBLE DECKER CLUB SANDWICH (PLF)	38
House-smoked turkey, Virginia ham, applewood smoked bacon, cheddar & Swiss, lettuce, tomato served on your choice of toast	
TUNA MELT	30
Griddled tuna salad, cheddar, served on your choice of bread	

EARLY BIRD

Can be prepared with egg whites only

THREE-EGG OMELET	35
Served with hash browns, toast and choice of three items:	
MEAT: chorizo, ham, grilled chicken breast, applewood smoked bacon	
CHEESE: cheddar, goats' cheese, Gruyère, Swiss, feta	
VEGETABLES: avocado, bell peppers, mushrooms, onion, tomato, broccoli, spinach	
<i>Each additional item</i>	3

DESSERT

LAYERED CHOCOLATE CAKE	20
Milk chocolate ganache, strawberry	
BREAD AND BUTTER PUDDING	20
English cream, orange marmalade, vanilla whipped cream	
VANILLA CRÉME BRÛLÉE	20
Almond biscotti, fresh berries	
NEW YORK-STYLE CHEESECAKE	20
Fresh strawberries	
ICE CREAM SUNDAE	20
Chocolate and mint chip ice cream, fudge, toasted almonds	
WARM APPLE PIE	20
Tahitian vanilla ice cream	
HOMEMADE ICE CREAM OR SORBET	20
Seasonal selections	

BEVERAGES

Available until 2am

SIGNATURE COCKTAILS

25

HOTEL CALIFORNIA

Tito's vodka, watermelon, lime, agave, mint

EL JARDIN GIMLET

Absolut Elyx vodka, lime, cucumber, cilantro, jalapeño

PRETTY IN PINK

Grey Goose Le Citron vodka, raspberry, pineapple, lemon, club soda

CLASSIC COCKTAILS

25

Negroni

Old fashioned

Whiskey sour

Gin martini

Margarita

Manhattan

Mojito

WINE LIST

Available until 2am

BY THE GLASS

1031	Prosecco, Jeio Brut DOC, Italy	18	72
1017	Champagne, Moët & Chandon Imperial Brut, France	30	120
2901	Pinot Grigio, Santa Margherita, Valdadige, Italy	18	72
2056	Chardonnay, Dierberg, The BHH Label, Santa Barbara County, USA	20	80
2266	Grenache, Château d'Esclans, Rock Angel, Côtes de Provence, France	24	96
3355	Pinot Noir, Dierberg, The BHH Label, Santa Barbara County, USA	21	84
4215	Bordeaux Blend, Château des Laurets, Bordeaux, France	27	108
6035	Cabernet Sauvignon, Mount Veeder, Napa Valley, USA	26	104

HALF BOTTLES

5008	Champagne, Louis Roederer Brut, France	75
5004	Veuve Clicquot, Yellow Label, Brut, France	94
5009	Champagne, Billecart-Salmon Brut Rosé, France	145
5112	Sauvignon Blanc, Comte Lafond, Sancerre, France	63
5101	Chardonnay, Frank Family Vineyards, Carneros, Napa Valley, USA	50
5217	Grenache, Château d'Esclans, Whispering Angel, Côtes de Provence, France	45
5218	Pinot Noir, Domaine Serene Evenstad Reserve, Willamette Valley, USA	130
5210	Pinot Noir, Patz & Hall, Sonoma Coast, USA	85
5221	Cabernet Sauvignon, Opus One, Napa Valley, USA	450
5214	Cabernet Sauvignon, Sassicaia, Bolgheri, Italy	398

CHAMPAGNE

1031	Prosecco, Jeio Brut DOC	72
1017	Moët & Chandon Imperial Brut	120
1421	Ruinart, Brut Rosé	180
1413	Veuve Clicquot Rosé, Reserve Cuvée	160
1041	Perrier-Jouët Blanc de Blancs	220
1011	Krug, Grande Cuvée	600

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WHITE

2171	Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	88
2901	Pinot Grigio, Santa Margherita, Valdadige, Italy	72
2503	Chardonnay, Albert Bichot, Les Vaucopins 1er Cru, Chablis, Burgundy, France	128
2006	Chardonnay, Far Niente, Napa Valley, USA	178

RED

3310	Pinot Noir, Duckhorn, Goldeneye, Anderson Valley, USA	148
4270	Pinot Noir, Louis Latour, Gevrey-Chambertin, Burgundy, France	245
3026	Merlot, Duckhorn Vineyards, Napa Valley, USA	150
4208	Bordeaux Blend, Château Lafite Rothschild, Légende, France	138
3779	Cabernet Sauvignon, Prisoner, Napa Valley, USA	130
3776	Cabernet Sauvignon, Joseph Phelps, Estate Grown, Napa Valley, USA	222
5219	Cabernet Sauvignon, Opus One, Napa Valley, USA	450