

Polo Lounge

Fountain Coffee Room Juices

Fresh Pressed Daily 20 Each

LOVE NOTE

Coconut Milk, Coconut, Tangerine, Pineapple
Mango, Turmeric, Cardamom

ALKALIZER

Celery, Lemon, Ginger, Cucumber
Apple Cider Vinegar

IRON MAN

Aloe, Coconut Water, Ginger, Lemon
Cayenne, Activated Charcoal

GREEN ENVY

Cucumber, Apple, Kale, Parsley, Grapes, Lemon

24 CARROT GOLD

Carrot, Orange, Ginger

ELECTRO-LIGHT

Pineapple, Cucumber

PINK PALACE LEMONADE

Strawberries, Watermelon, Lemon

DROP THE BEET

Beet, Pineapple, Grapefruit, Spinach
Cucumber, Cayenne

Freshly Squeezed Orange or Grapefruit 10
Strawberry, Banana, Honey Yogurt Smoothie 15

TRADITIONAL BREAKFAST

HOLLYWOOD FARMERS' MARKET SEASONAL FRUIT 30

Chocolate-Avocado Pound Cake

CLASSIC CEREAL WITH BANANA 20

Choice of Milk

Polo Lounge HOMEMADE GRANOLA 26

Organic Greek Yogurt, Seasonal Fruit, House-Made Granola

ORGANIC ACAI BOWL 28

Medjool Date, Banana, Berries, Cashew Milk, Organic
Coconut-Flaxseed Granola

STEEL-CUT IRISH OATMEAL 22

Sliced Bananas, Dates, Blueberries, Shaved Almonds
Cinnamon Sugar

BAKERY BASKET 26

Plain Croissant, Pain au Chocolat, Fruit Danish
Assorted Muffins

LOX AND BAGEL 34

Wild Smoked Salmon, Herb Cream Cheese, Capers
Shaved Red Onions, Persian Cucumber

POLO LOUNGE AVOCADO TOAST 35

Golden Raisin Rye, Smoked Salmon, Heirloom Tomatoes

ORGANIC EGG DISHES

TWO EGGS ANY STYLE 29

Served with Hash Browns, Toast and Choice of Bacon
Sausage or Ham

EGG-WHITE FRITTATA 32

Broccoli, Spinach, Heirloom Tomatoes, Goats' Cheese

GREEN MARKET SCRAMBLED EGGS 36

Zucchini, Asparagus, Kale, Avocado
Parmigiano-Reggiano, Herbs

SOUTHERN CALIFORNIA OMELET 34

Soy Chorizo, Tomato, Avocado, Queso Fresco
Served with Hash Browns

HUEVOS RANCHEROS 34

Sunny-Side Up Organic Egg, Crispy Corn Tortilla
Salsa Verde, Market Bean Medley, Queso Fresco

STEAK & EGGS 45

5oz Tenderloin, Hash Browns, Sunny-Side Up
Organic Eggs, Béarnaise Sauce

EGGS BENEDICT 37

Hollandaise Sauce, Served with Hash Browns
Mushroom, Roasted Tomato

CLASSIC: Nueske's Canadian Bacon

VEGETARIAN: Tomato and Spinach

WILD SMOKED SALMON

BUTTER-POACHED MAINE LOBSTER & SPINACH
(Add 15)

FROM THE GRIDDLE

BUTTERMILK PANCAKES 27

Tahitian Vanilla Butter

Polo Lounge LEMON BLUEBERRY-RICOTTA PANCAKES 29

Lemon Curd, Blueberry Compote

BELGIAN WAFFLE 29

Strawberries, Basil, Chantilly Cream

BRIOCHE FRENCH TOAST 30

Fresh Sugar-Dusted Strawberries, Vanilla Whipped
Cream, Vermont Maple Syrup

SIDES

TOAST 7

Wheat, Rye, Multi-Grain
Sourdough, English Muffin

BREAKFAST MEAT 10

Wood-Smoked Bacon, Turkey Bacon
Chicken-Apple Sausage, Pork Sausage
Nueske's Canadian Ba

Executive Chef Michael Santoro | Chef de Cuisine Sebastien Guillemain

* *Polo Lounge* denotes a classic Polo Lounge dish

Prices do not include tax and service charge. A 19% service charge will be added to 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.