



T RÉS AT SLS BRUNCH

THE SLS BRUNCH TABLE

| | |
|--------|----|
| ADULTS | 42 |
| KIDS | 22 |

CHEF'S SELECTION OF ASSORTED PASTRIES
CROISSANT, DANISH, MUFFINS, PAIN AU CHOCOLAT

GAZPACHO
TRADITIONAL CONDIMENTS

SLS CARVING DISPLAY
CHEF'S SELECTION WITH ACCOMPANIMENTS

CRUDITÉ CUPS
SEASONAL VEGETABLES, ROMESCO SAUCE

CAVIAR DISPLAY
AMERICAN PADDLEFISH CAVIAR, SALMON ROE, STEAMED BUNS

SMOKED SALMON DISPLAY
*RUSS & DAUGHTERS DIAMOND SELECTION, CAPER BERRIES,
MINCED RED ONIONS, QUAIL EGGS, CHIVES, GREEK YOGURT*

CHEESES & CHARCUTERIE
ARTISAN CHEESES & DRIED CURED MEATS

PAN CON TOMATE
TOASTED BREAD, TOMATO & OLIVE OIL

CAESAR "CARDINI" SALAD
BABY ROMAINE HEARTS, PARMESAN CHEESE

GREEK YOGURT PARFAIT & FRESH FRUIT
*APRICOT, MIXED BERRIES OR PLAIN
MIXED BERRIES, WATERMELON & ORANGE SEGMENTS
KIWI & RASPBERRIES*

COFFEE AND TEAS
*ORGANIC MILK, NON-FAT MILK OR SOY
CHOICE OF:
FRENCH PRESS COFFEE, DECAFFEINATED COFFEE,
LOOSE LEAF TEA OR HOT CHOCOLATE*

FRESH SQUEEZED JUICE
CHOICE OF: GRAPEFRUIT OR ORANGE

AGUAS FRESCAS
CHEF'S SELECTION OF WATER INFUSED WITH FRESH JUICES

SLS BRUNCH EXPERIENCE 52

ADD ANY ADDITIONAL À LA CARTE ITEM TO
"SLS BRUNCH TABLE," INCLUDES CAVA MIMOSA

SEASONAL FRESH BERRIES
WITH A SPLASH OF ORANGE JUICE

EGG WHITE OMELET *
SERVED PLAIN OR WITH YOUR CHOICE OF:
WILD MUSHROOMS
ZUCCHINI & SQUASH BLOSSOMS
HEIRLOOM TOMATO-BASIL

LOOSE LEAF TEAS
SELECT ONE:
HARMONY
IMPERIAL EARL GREY
NOBO WHOLE FRUIT
IMPERIAL ENGLISH BREAKFAST
JETLAG AM – ENERGY
JETLAG PM – RELAX
SLS BEVERLY HILLS BLEND

À LA CARTE BRUNCH José's Favorites

| | |
|---|----|
| SOFT EGG 63* | |
| TWO SLOW COOKED EGGS | |
| WITH WILD MUSHROOMS | 19 |
| WITH JAMON SERRANO | 21 |
| SLS EGGS BENEDICT * | 22 |
| EGGS 63, TOASTED BRIOCHE, HOLLANDAISE AIR | |
| RUSS & DAUGHTERS SMOKED SALMON OR | |
| JAMON SERRANO | |
| 12 QUAIL EGGS SUNNY SIDE UP * | 21 |
| HUEVOS A LA CUBANA "ANDY GARCIA" | |
| EGGS AND OMELETS – ANY STYLE * | 18 |
| SERVED PLAIN | |
| CHOICE OF TWO ACCOMPANIMENTS | 20 |
| ZUCCHINI AND SQUASH BLOSSOMS, WILD MUSHROOMS | |
| BLUE OR MANCHEGO CHEESE | |
| ADDITIONAL ITEM | 1 |
| OLIVE OIL MINI PANCAKES | 15 |
| <i>HONEY OR MAPLE SYRUP, SEASONAL MIXED BERRIES</i> | |
| 'TORRIJAS' SPANISH TOAST | 15 |
| BAKED APPLES | |

À LA CARTE BRUNCH

| | |
|--|----|
| CROISSANTINI * | 20 |
| PRESSED CROISSANT SANDWICH - EGGS, CHICKEN SAUSAGE, HERB CREAM CHEESE | |
| FATTOUSH SALAD | 16 |
| PERSIAN CUCUMBERS, HEIRLOOM TOMATOES, RADISHES, GREEN PEPPERS, FETA CHEESE, LEMON-SUMAC DRESSING WITH CHILLED SHRIMP | |
| SLS CHOPPED SALAD | 16 |
| PEARS, DRIED CRANBERRIES, GOAT CHEESE, PUMPKIN SEEDS, DRY SHERRY-RASPBERRY DRESSING WITH JIDORI CHICKEN BREAST * | |
| THE SLS BURGER * | 18 |
| BEEF BURGER, LETTUCE, TOMATOES, RED ONIONS BLUE STILTON, CHEDDAR OR MOZZARELLA | |
| GUACAMOLE SANDWICH | 20 |
| GRILLED RED ONIONS & TOMATOES WITH JIDORI CHICKEN BREAST * | |
| WITH APPLEWOOD SMOKED BACON * | |
| FRESH PAPPARDELLE PASTA* | 22 |
| SAUTÉED WILD MUSHROOMS, IDIAZABAL CHEESE, SLOWED COOKED EGG 63, HERB CROUTONS | |
| ROTISSERIE JIDORI CHICKEN * | 25 |
| OLIVE OIL MASHED POTATOES, ROSEMARY | |
| SEARED WILD SALMON* | 25 |
| CANNELLINI BEANS, HEIRLOOM TOMATOES, MEYER LEMON PRESERVE, SEABEAN HERB SALAD | |
| BRUNCH SIDES | 6 |
| APPLEWOOD SMOKED BACON * HOMEMADE 'BUTIFARRA' PORK SAUSAGE * SLS BREAKFAST POTATOES CHICKEN SAUSAGE * TOMATO-BASIL SALAD | |

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

JORGE CHICAS
EXECUTIVE CHEF

JOE ANGUIANO
CHEF DE CUISINE

WAYLYNN LUCAS
EXECUTIVE PASTRY CHEF

AUTUMN ACCARRINO
MANAGER

BRUNCH SPECIALTY DRINKS

| | |
|--|----|
| CAVA MIMOSA | 14 |
| SEASONAL CITRUS SELECTION. SPARKLING WINE, FRESHLY SQUEEZED FRUIT JUICE | |
| GRAPEFRUIT MIMOSA | 14 |
| SPARKLING WINE, FRESHLY SQUEEZED GRAPEFRUIT JUICE & FRUIT FLAVORED AIR | |
| MARIA SANGRIENTA | 16 |
| THE SPANISH VERSION OF THIS CLASSIC: MANZANILLA SHERRY, MEDITERRANEAN SPICES, OLIVE-JAMÓN BITE | |
| BRAZILIAN SCREWDRIVER | 16 |
| CACHAÇA, FRESHLY PRESSED TANGERINE | |
| SANGRIA BLANCA | 16 |
| OUR FAMOUS CAVA SANGRIA IN AN INDIVIDUAL MINI PITCHER | |
| L.C.I.T | 16 |
| FOUR LIQUORS, RED-FRUIT TEA, SPLASH OF SODA | |

NON-ALCOHOLIC BEVERAGE SELECTIONS

| | | |
|---|----|---|
| GREEK YOGURT SMOOTHIE | 10 | |
| WITH AGAVE NECTAR COCONUT & GINGER BERRY WITH MINT | | |
| CHEF'S SELECTION OF FRESHLY SQUEEZED JUICES | 8 | |
| GRAPEFRUIT ORANGE | | |
| AGUAS FRESCAS | 8 | |
| CHEF'S SELECTION OF WATER INFUSED WITH FRESH JUICES | | |
| COFFEE | | |
| FRENCH PRESS COFFEE | | 9 |
| REGUALR & DECAFFEINATED COFFEE | | 5 |
| ESPRESSO | | 5 |
| CAPPUCCINO | | 7 |
| LATTÉ | | 7 |
| LOOSE LEAF TEAS | 9 | |
| SELECT ONE: HARMONY, ,NOBO WHOLE FRUIT , IMPERIAL EARL GREY, IMPERIAL ENGLISH BREAKFAST, JETLAG AM – ENERGY, JETLAG PM – RELAX, BEVERLY HILLS BLEND | | |
| GREEN TEAS | 12 | |
| SELECT ONE: HOJICA; LIGHTLY ROASTED, SLIGHTLY NUTTY, LOW CAFFEINE SENCHA; BRIGHT AND CRISP THE GREEN TEAIST BLEND; BLEND OF SENCHA, KUKICHA AND MATCHA, BANCHA; SMOOTH AND SMOKEY GENMAI CHA; RICE KERNELS, WHEAT-LIKE NOTES | | |
| HOT CHOCOLATE | 6 | |