

REGENT™

IN ROOM DINING



BREAKFAST Served Daily
6:00 A.M. – 11:30 A.M.

ALL DAY MENU Served Daily
11:30 A.M. – 11:00 P.M.

LATE NIGHT MENU Served Daily
11:00 P.M. – 6:00 A.M.

To place an order, please call In Room Dining.
or scan the QR code below



SANTA MONICA BEACH

REGENT SANTA MONICA BEACH

BREAKFAST

MAINS

TWO EGGS - YOUR WAY	28
breakfast potatoes, choice of nueske's thick cut bacon house-made chicken sausage patty, uncured ham, pork sausage choice of wheat, white, sourdough, english muffin, or gluten free toast	
THREE EGG OMELETTE	30
breakfast potatoes, choice of up to 5 add-ons ADD-ONS: cheddar cheese, tomato, red onion, scallions, ham sausage, spinach, bacon, green bell peppers, goat cheese boursin cheese, and feta cheese	
EGG WHITE FRITTATA	32
spinach, oven dried tomato, red onion Add-on: goat cheese	
EGGS BENEDICT WITH BEARNAISE	34
uncured ham, english muffin, arugula salad	
AVOCADO TOAST	24
seeded country bread, meyer lemon, everythin' seasoning Add-on two poached eggs 10	
RICOTTA PANCAKES	27
lemon curd, berries, 100% maple syrup	
SMOKED STEELHEAD SALMON LOADED EVERYTHING BAGEL	24
chive schmear, red onions, dill, capers, smoked roe	
CUCUMBER TOMATO LOADED PLAIN BAGEL	22
lemon schmear, pickled onion, sprouts	

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BREAKFAST MENU

MAINS

CLASSIC CRISPY WAFFLES	26
whipped cream, butter, strawberries 100% maple syrup, confectioners' sugar	
LOCAL TORTILLA BREAKFAST BURRITO	25
organic scrambled eggs, bacon, avocado, cheese roasted molcajete salsa	
CHILAQUILES	30
guajillo salsa, salsa verde, crema, cotija cheese organic sunny-side up egg	
FRIED EGG SANDWICH	25
organic egg, gruyere, arugula, pickled onion smoked paprika, mayo, artisinal english muffin	

SIDES

Nueske's Thick Cut Bacon	12
Chicken Sausage Patty	12
Pork Sausage	12
Breakfast Potatoes	12
Best of Market Fruit	12
Side of Smoked Salmon	14
Poached Egg	8
Toast	8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST MENU

PASTRY AND CEREALS

MUFFIN - CROISSANT strawberry jam & marmalade, butter	10
LA TARTINE soft ripened cheese, strawberry jam & marmalade salted butter, cured dried ham, mini baguette	24
GREEK YOGURT PARFAIT house granola, best of market fruit	18
OVERNIGHT OATS choice of: peanut butter & banana or apple-cinnamon streusel	18
STEEL CUT OATMEAL milk, sultanas, brown sugar	20
COCONUT CHIA SEED PUDDING toasted coconut, mango compote	18
YOGURT POWER BOWL berries, bee pollen, hemp seed, flax seed goji berries, banana, pistachio	20
BEST OF MARKET FRUIT AND BERRIES	21

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BREAKFAST MENU

KIDS BREAKFAST

MINI PANCAKE STACK strawberries and powdered sugar choice of sausage, bacon, or fruit	20
SCRAMBLED EGGS choice of bacon, sausage, or fruit and toast	20
KID'S BREAKFAST TARTINE nutella, banana, strawberries	20
YOGURT WITH LOCAL HONEY AND BERRIES	14
BAGEL AND CREAM CHEESE	12
CEREAL froot loops, cheerios, frosted flakes, rice krispies choice of milk	10

KIDS HYDRATE

JUICES orange, grapefruit, pineapple, cranberry, apple	8
STRAWBERRY BANANA SMOOTHIE	12
CHOCOLATE MILK	7

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BREAKFAST MENU

HYDRATE & CAFFEINATE

Pot of Coffee	12
Individual French Press Coffee	20
Individual Pot of Tea	12
Iced Black Tea Iced Herbal Tea	6
Cold Brew	7
Cappuccino	7
Latte	7
Espresso	6
Specialty Lattes vanilla, hazelnut, caramel	9
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	12
Coke Diet Coke Sprite	10

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BREAKFAST MENU

JUICES & SMOOTHIES

HOUSE-MADE FRESH JUICES 18

LEMON GINGER
oranges, lemon, ginger, turmeric, pepper, coconut water

PINEAPPLE MINT
pineapple, mint, lemon, ginger, coconut water

GREEN
green apple, celery, cucumber, spinach, parsley

BERRY BEET
beets, strawberries, lemon, orange

FRESH SQUEEZED 12

orange, grapefruit, pineapple, cranberry, or apple

SWEET JULY SMOOTHIES 16

STRAWBERRY BLISS
almond milk, almond butter, date, avocado, collagen, whey protein

SUNRISE GLOW
coconut water, orange juice, mango, pineapple, MCT, camu camu, agave

CHOCOLATE POWER
oat milk, almond butter, valrhona chocolate, banana, cocoa nibs
chocolate whey

THE SANTA MONICA
ceremonial matcha, apple juice, kale spinach, banana, pineapple, flax seed

BUBBLES & SPIRITS

PROSECCO MIMOSA
22 Glass | 40 Split | 90 Bottle
choice of orange, grapefruit, cranberry, peach

DIANE'S BLOODY MARY 24
with choice of vodka, tequila or mezcal

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REGENT SANTA MONICA BEACH

GUERLAIN WELLNESS MENU

APPETIZERS

HAAS AVOCADO GUACAMOLE blue corn tortillas	21
ROASTED CAULIFLOWER tahina, pistachio	19
MELONS & CUCUMBERS spice ginger dressing	29
TUNA SASHIMI jalapeno-cucumber salsa	32

MAINS

FAVA BEAN FALAFEL (VEGAN) pita foldie, tahina, tomatoes jalapeno-cucumber relish pickled onions, tzatziki choice of market salad or seasonal fruit	24
ROSA BIANCA EGGPLANT preserved lemon, tomato jam, serrano schug, quinoa	39
MARY'S CHICKEN BREAST PAILLARD cucumber, tomato, red onion, tzatziki	44
GRILLED ORA KING SALMON sauteed bloomsdale spinach, lemon caper vinaigrette	49

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ALL DAY MENU

APPETIZERS

LOBSTER GUACAMOLE blue corn tortilla chips	26
WHIPPED CHICKPEA HUMMUS za'atar, warm pita bread	21
SMOKEY BABAGANOUSH roasted garlic, warm pita bread	21
TUNA SASHIMI jalapeno-cucumber salsa	32

SALADS

ROASTED BEETS tangerine, cucumber, red onion, red wine vinaigrette	24
DELTA ASPARAGUS spring peas, radishes, shaved parmesan meyer lemon vinaigrette	24
BRENTWOOD CORN & AVOCADO black beans, black eyed peas, bell peppers, red onion cilantro, jalapeno, chili lime vinaigrette	24
ORLA GREEK SALAD tomato, cucumber, kalamata olives, red onions feta cheese, red wine vinaigrette	24
BABY GEM CAESAR marrinated anchovies, parmesan, torn pita croutons	24

ADD ON:

Mary's Chicken 18 | Filet Mignon 29 | Shrimp 18
Ora King Salmon 22 | Avocado 9

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ALL DAY MENU

HAND-HELDS

Choice of: Hand-Cut Steak Fries, House Chips
Garden Greens Salad, or Market Fruit

DOUBLE DOUBLE SMASH BURGER grass fed beef, caramelized & raw onions american cheese, secret sauce	35
WAGYU BEEF HAWASHI BURGER tzatziki, feta cheese, tomato, red onions shredded lettuce slaw, tomato, tahini	39
TURKEY B.L.T.A. pita foldie, green goddess aioli	28
PASTRAMI & POTATO pita foldie, bell pepper, onion, scotch bonnet, 1000 island	28

ENTREES

ORA KING SALMON sauteed spinach, lemon caper vinaigrette, charred lemon	49
FRIED BREADED CHICKEN BREAST tomato tahina, MINA spice, cucumbers, pickled red onions	42
ROSA BIANCA EGGPLANT quinoa, preserved lemon, tomato jam, serrano schug	39
RIGATONI POMODORO basil, parmesan cheese, chili flake blistered cherry tomato sauce	39

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ALL DAY MENU

FROM THE GRILL

Select a main protein with one sauce and one side.
Available 11:30 am to 11 pm daily.

PROTEIN

MEDITERRANEAN SEA BASS	62
COLORADO LAMB CHOPS	64
PRIME 14 oz. NY STRIP STEAK	82
CENTER-CUT 8OZ FILET MIGNON	79
MARY'S CHICKEN BREAST	49

SIDES

Choose 1
19 for each additional side

Grilled Mushrooms & Herb Vinaigrette
Delta Asparagus
Roasted Cauliflower & Tomato Tahina
Hand-Cut Steak Fries - ORLA Seasoning
Sautéed Bloomsdale Spinach

SAUCE

Choose 1
6 for each additional sauce

Red Wine Beef Jus
Lemon Butter Sauce
Mojo Verde
Lemon Caper Vinaigrette
Steak Sauce

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ALL DAY MENU

KIDS MENU

MARKET CRUDITE house-buttermilk ranch	16
FRIED MOZZARELLA Nonna's Marinara	16
NEW SCHOOL AMERICAN GRILLED CHEESE white bread, hand-cut steak fries or fruit	16
BUTTERED RIGATONI NOODLES parmesan cheese	16
4 OZ. ORA KING SALMON steamed broccoli	22
HOUSE MADE CRISPY CHICKEN TENDERS hand-cut steak fries, bbq and ranch dressing	22
CHEESE BURGER american cheese, ketchup, hand-cut steak fries	22

DESSERT

THE LEMON brightland olive oil cake, citrus mousse, vanilla crumble	16
PASSION FRUIT CHEESECAKE basbousa semolina crust	16
WARM STICKY TOFFEE PUDDING moist date cake, whiskey cream, toasted hazelnuts	21
TRIPLE CHOCOLATE LAYER CAKE valrhona chocolate cremeux, dark chocolate glaze	15

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ALL DAY MENU

HYDRATE & CAFFEINATE

Pot of Coffee	12
Individual French Press Pot of Coffee	20
Individual Pot of Tea	12
Iced Black Tea Iced Herbal Tea	6
Cold Brew	7
Cappuccino	7
Latte	7
Espresso	6
Specialty Lattes vanilla, hazelnut, caramel	9
	12
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	10
Coke Diet Coke Sprite Topo Chico	

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ALL DAY MENU

BEER 12

Stella Artois, Modelo, Lagunitas Non-Alcoholic
Lagunitas IPA, Fat Tire, Bud Light

SPECIALTY COCKTAILS 25

Classic Margarita
Espresso Martini
Cosmopolitan
Sunset Paloma

MOCKTAILS 18

NOGRONI
ritual zero proof gin, aperitif, lyre's, aperitivo rosso

ZERO PROOF SPRITZ
lyre's italian orange, n/a sparkling wine, club soda

WINES BY THE GLASS

Chandon Brut Classic Methode Traditionelle California	24
Sauvignon Blanc Grgich Hills Fume Blanc Napa Valley	22
Chardonnay Joel Gott Unoaked California	24
Grenache Daou Paso Robles, California	22
Pinot Noir Seaglass Central Coast, California	22
Cabernet Sauvignon St. Francis Sonoma, California	26

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ALL DAY MENU

THE SUITE CRAFTED BAR EXPERIENCE

In Suite Bar Cart Includes:

Personal Mixologist, Crafted Spirits with House Mixers

Selection of Wines

Stella Artois, Modelo, Lagunitas Non-Alcoholic

Lagunitas IPA, Fat Tire, Bud Light

San Pellegrino and Aqua Panna Waters

Fever Tree Mixers, Coca Colaa Product

In Suite Bar Experience Requires advanced booking



IN SUITE PRIVATE DINING

Our Executive Chef can create a one of kind menu In Suite

Dining Requires advanced booking

Please contact our In-Room Dining Manager to inquire about pricing & availability, call emerald connect by dialing 0.

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LATE NIGHT MENU

HOUSE-MADE CHICKEN TENDERS magic spice, hand-cut steak fries, buttermilk ranch	32
WHIPPED CHICKPEA HUMMUS za'atar, warm pita bread	19
BABY GEM CAESAR marinated anchovies, parmesan, torn pita croutons	24
TURKEY B.L.T.A. pita foldie, green goddess aioli, hand-cut steak fries	28
DOUBLE DOUBLE SMASH BURGER grass fed beef, caramelized & raw onions american cheese, secret sauce, hand-cut steak fries	35
RIGATONI POMODORO basil, parmesan cheese, chili flake blistered cherry tomato sauce	34
HAND-CUT STEAK FRENCH FRIES spicy ketchup, roasted garlic aioli, truffle aioli	16

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WINE BY THE BOTTLE

SPARKLING

Chandon Brut Classic Methode Traditionelle California Nicolas	98
Feuillatte Reserve Exclusive Brut Champagne Chouilly, France	98
Ca' del Bosco Cuvee Prestige Franciacorta, Italy	120
Taittinger La Francaise Brut Champagne Reims, France	150
Perrier-Jouet Grand Brut Brut Champagne Epernay, France	240
Veuve Clicquot Yellow Label Brut Champagne Reims, France	190
Veuve Clicquot Brut Rose Champagne Reims, France	220
Lanson Brut Rose Champagne Reims, France	225

WHITE

Riesling Paul Hobbs Hillick & Hobbs by Paul Hobbs Seneca Lake, NY	140
Pinot Grigio delle Venezie DOC Cavaliere d'Oro Venice, Italy	85
Albarino Paco & Lola Rias Baixas, Spain	95
Sauvignon Blanc Grgich Hills Fume Blanc NapaValley, California	98
Sauvignon Blanc Rochioli Russian River Valley, California	160
La Chablisienne Vaulorent Chablis, France	240
Chardonnay Joel Gott Unoaked California	98
Chardonnay Chalk Hill Russian River Valley, California	95
Chardonnay Duckhorn Vineyards Napa Valley, California	98
Chardonnay Daou Reserve Paso Robles, California	110

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WINE BY THE BOTTLE

ROSE

Grenache Daou Paso Robles, California	90
Cinsault and Grenache Blend Miraval Provence, France	98

RED

Pinot Noir Brewer Clifton Sta. Rita Hills, California	139
Pinot Noir Belle Glos Clark & Telephone Santa Maria Valley, California	194
Pinot Noir Flowers Seaview Sonoma, California	350
Pinot Noir Domaine Carneros Central Coast, California	125
Sangiovese, Merlot Volpaia Chianti Classico Tuscany, Italy	85
Merlot Swanson Vineyards Napa Valley, California	125
Cabernet Sauvignon Foley Johnson Napa, California	350
Cabernet Sauvignon St. Francis Sonoma, California	135
Cabernet Sauvignon Faust The Pact Napa, California	315
Cabernet Sauvignon Blend Paraduxx by Duckhorn Napa Valley, California	120
Zinfandel Blend The Prisoner California	150

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