

REGENT™

IN ROOM DINING



BREAKFAST

Served Daily 6:00 A.M. – 11:30 A.M.

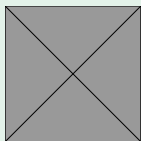
ALL DAY MENU

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

BREAKFAST

STARTERS

TRADITIONAL CAVIAR SERVICE

Petrossian Royal Osetra 155

Kaluga Hybrid 175

buckwheat blinis, soft boiled eggs, chive, red onion, crème fraîche

SANTA MONICA FARMERS MARKET BOWL 21

in-season fruit from the most famous farmers market in southern california

CHIA SEED PUDDING 18

toasted coconut, mango compote

GREEK YOGURT PARFAIT 23

Regent granola, Harry's strawberries, bee pollen, mint

OVERNIGHT OATS 18

rolled oats, blueberry, oat milk, vegan yogurt, maple syrup, banana

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

BREAKFAST MENU

MAINS

TWO EGGS - YOUR WAY	28
crispy breakfast potatoes, arugula salad choice of toast	
HAAS AVOCADO TOAST	24
seeded country bread, meyer lemon, everything spice 2 POACHED EGGS + 10	
FRIED EGG SANDWICH	25
organic egg, gruyère cheese, pickled red onions, smoked paprika aioli, english muffin	
BREAKFAST BURRITO	25
scrambled eggs, avocado, cheddar cheese add bacon +5	
THREE EGG OMELETTE	32
chèvre cheese, tomato and arugula salad	
SHAKSHUKA	32
tomato and pepper sauce, poached eggs, goat cheese, pita	
EGGS BENEDICT	34
english muffin, uncured ham, sauce hollandaise	
EGGS FLORENTINE	34
english muffin, bloomsdale spinach, sauce hollandaise	
BUTTERMILK PANCAKES	27
Regent Butter, 100% maple syrup	
TOFU SCRAMBLE	28
our signature vegan scramble, with avocado tomato and breakfast potatoes	
STEAK AND EGGS	47
two sunny side up eggs, flat iron steak, crispy breakfast potatoes	

*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

SIDES

Crispy Bacon Strips	12
Chicken Sausage Patty	12
Pork Sausage	12
Impossible Vegan Sausage	10
Half Avocado	10
Mixed Greens with Lemon Vinaigrette	10
Breakfast Potatoes	12
Side of Smoked Salmon	14

PASTRIES

Strawberry Shortcake Croissant	12
Butter Croissant	12
Flourless Blueberry Muffin (GF)	12
Clementine Olive Oil Cake	10
Sweet Potato Corn Bread	10
Pain au Chocolat	10

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

BREAKFAST MENU

KIDS BREAKFAST

MINI PANCAKE STACK	20
strawberries and powdered sugar	
choice of sausage, bacon, or fruit	
SCRAMBLED EGGS	20
choice of bacon or sausage	
choice of fruit or toast	
YOGURT WITH LOCAL HONEY AND BERRIES	14
BAGEL AND CREAM CHEESE	12

SMOOTHIES 16

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

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

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

BREAKFAST MENU

HYDRATE & CAFFEINATE

Small Pot of Coffee	12
French Press Coffee - freshly brewed to order	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 Fever-Tree Ginger Beer	10

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

BREAKFAST MENU

JUICES

HOUSE MADE WELLNESS 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

BUBBLES & SPIRITS

PROSECCO MIMOSA

22 Glass | 40 Split | 90 Bottle

(choice of orange, grapefruit, cranberry, peach)

BLOODY MARY

24

with choice of vodka, tequila or mezcal

GUERLAIN WELLNESS MENU

APPETIZERS

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

MAINS

GREEN FALAFEL WRAP (VEGAN)	24
fava bean, tehina, cucumbers, tomato, pickled onions	
ROSA BIANCA EGGPLANT	39
preserved lemon, tomato jam, serrano schug, quinoa	
MARY'S CHICKEN BREAST PAILLARD	44
cucumber, tomato, red onion, tzatziki	
GRILLED ORA KING SALMON	49
sautéed bloomsdale spinach, lemon caper vinaigrette	

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

ALL DAY MENU

APPETIZERS

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

SALADS

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

ADD ON:

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

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

ALL DAY MENU

HAND-HELDS

Choice of: Seasoned Fries, House Chips
Garden Greens Salad, or Market Fruit

SWEET JULY DOUBLE DOUBLE 35
grass fed smashed beef, caramelized & raw onions
american cheese, secret sauce

8 oz. WAGYU BEEF HAWASHI BURGER 39
tzatziki, feta cheese, tomato, red onions
shredded lettuce slaw, tomato tahini

TURKEY BLTA 28
pita foldie, green goddess aioli

PASTRAMI & POTATO 28
pita foldie, bell pepper, onion, scotch bonnet, 1000 island

ENTRÉES

ORA KING SALMON 49
sautéed spinach, lemon caper vinaigrette, charred lemon

FRIED BREADED CHICKEN BREAST 42
tomato tahina, MINA spice, cucumbers, pickled red onions

ROSA BIANCA EGGPLANT 39
quinoa, preserved lemon, tomato jam, serrano schug

RIGATONI POMODORO 39
basil, parmesan cheese, chili flake
blistered cheery tomato sauce

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

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 any additional sides)

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

SAUCE

Choose 1

(6 for any additional sauces)

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

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

ALL DAY MENU

KIDS MENU

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

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

ALL DAY MENU

HYDRATE & CAFFEINATE

Pot of Coffee	12
French Press Coffee - freshly brewed to order	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
Juices orange, grapefruit, pineapple, cranberry, apple	12
Aqua Panna Still Water	12
San Pellegrino Sparkling Water	12
Coke Diet Coke Sprite Fever-Tree Ginger Beer	10

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

ALL DAY MENU

BEER

12

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

CLASSIC COCKTAILS

25

Sunset Paloma, Classic Margarita, Espresso Martini
Cosmopolitan

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 | Méthode Traditionnelle 24

Sauvignon Blanc | Grgich Hills | Napa Valley 22

Chardonnay | The Calling | Sonoma Coast 24

Rosé of Grenache | Daou | Paso Robles 22

Pinot Noir | Alma de Cattleya | Sonoma County 24

Cabernet Sauvignon | Marietta | North Coast | California 26

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

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 Cola 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.

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

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 smashed beef, caramelized & raw onions american cheese, secret sauce, hand-cut steak fries	35
SPAGHETTI POMODORO basil, parmesan cheese, blistered cherry tomato sauce	34
HAND-CUT STEAK FRENCH FRIES spicy ketchup, roasted garlic aioli, truffle aioli	16

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

WINE BY THE BOTTLE

SPARKLING

Chandon Brut Classic Méthode Traditionnelle California	98
Piper-Heidsieck Brut Cuvée Champagne France - 375ml	85
Ca' del Bosco Cuvée Prestige Franciacorta Italy	120
Taittinger La Francaise Champagne Reims France	150
Michel Gonet Blanc de Blancs Champagne Vindý - Montgueux France	195
Dom Perignon Champagne Epernay France	895
Veuve Clicquot Rosé Champagne Reims France	220
Billecart-Salmon Le Rosé Champagne Mareuil-sur-Ay France - 375ml	195

WHITE

Riesling Hillick & Hobbs Seneca Lake Finger Lakes New York	80
Pinot Grigio Schiopetto Fireman's Line Friuli Italy	85
Albarino Granbazan Verde Rías Baixas Spain	80
Sauvignon Blanc Comte Lafond Sancerre Loire Valley France - 375ml	95
Sauvignon Blanc Grgich Hills Fumé Blanc Napa Valley California	98
Sauvignon Blanc Sentium by Chiara Mondavi Mendocino California	145
Chardonnay Chalk Hill Russian River Valley California	95
Chardonnay Ramey Russian River Valley California - 375ml	110
Chardonnay Chablisienne Vaulorent 1er Cru Chablis Burgundy France	240
Chardonnay Genot Boulanger En Lulunne Beaune Burgundy France	179
Chardonnay Kistler Sonoma Mountain California	225

A service charge, currently 25% will be charged on all food and beverage charges (plus all applicable taxes). Included as part of the service charge is a gratuity (currently 18.5% of total food and beverage revenue) that is paid directly to the food and beverage service staff. The remaining 6.5% of the service charge is retained by the hotel. Additionally, a \$5 delivery fee will be added to all checks and is retained by the hotel.

WINE BY THE BOTTLE

ROSÉ

Grenache Daou Paso Robles, California	90
Tibouren Clos Cibonne Tradition Provence France	140

RED

Pinot Noir Alma de Cattleya Sonoma County California	95
Pinot Noir Belle Glos Clark & Telephone Santa Maria Valley California	195
Pinot Noir Flowers Sea View Ridge Fort Ross-Seaview Sonoma California	350
Pinot Noir Domaine Carneros Sonoma-Napa California	125
Pinot Noir Joseph Roty Gevrey-Chambertin Burgundy France - 375ml	140
Sangiovese Volpaia Chianti Classico Tuscany Italy	85
Merlot Blend Chateau Clarisse Puisseguin-Saint-Emilion Bordeaux France	115
Cabernet Sauvignon Shafer One Point Five Napa California - 375ml	190
Cabernet Sauvignon Faust The Pact Napa California	315
Cabernet Sauvignon Marietta Arme North Coast California	100
Cabernet Sauvignon Blend Sassicaia Tuscany Italy	950
Zinfandel Blend The Prisoner California	150

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