

THE
LOBBY
LOUNGE
MENU



THE L

BULLEIT BOURBON, CYNAR, BLACK TEA SYRUP,
LEMON JUICE, DASH BLACK WALNUT BITTERS

LA PUERTA

ST. GERMAIN, KAPPA PISCO, LIME,
GRAPEFRUIT BITTERS, GINGER BEER

EL TORO

MONTELOBOS MEZCAL, LEMON JUICE, GINGER SYRUP,
HONEY SYRUP, DASH OF ORANGE BITTERS

LOCO

ABSOLUT LIME VODKA, COCONUT MILK,
LIME SYRUP, MUDDLED CILANTRO

LA VIDA ROSA

G-VINE GIN, SIMPLE SYRUP, LEMON JUICE,
RASPBERRY PURÉE

GOLDEN TRIANGLE

TEQUILA MILAGRO, GRAPEFRUIT, LEMON, HIBISCUS SYRUP

FORBIDDEN

MONKEY SHOULDER WHISKY, CREME DE BANANA, DASHES
ANGOSTURA BITTERS, DASHES ORANGE BITTERS

DREAM WITHIN

BELVEDERE VODKA, ST GERMAIN, LAVENDER SYRUP, LIME,
FRESH GRAPEFRUIT

L.E.S

TITO'S VODKA, PASSION FRUIT PURÉE,
LIME JUICE, SIMPLE SYRUP, ORANGE JUICE,
SERRANO PEPPER SLICE

SUEÑOS

BARRILITO RUM, HONEY SYRUP, LIME JUICE

EL BUSHWICK

GREY GOOSE VODKA, LEMON, SIMPLE SYRUP,
ORANGE JUICE, APEROL, TOPPED WITH PROSECCO

FROZE

GRAND MARNIER, FRESH LEMONADE, STRAWBERRY
AND ROSÉ WINE

BUBBLES

	GLS	BTL
LAURENT-PERRIER, BRUT ROSÉ, CHAMPAGNE, FR		160
VEUVE CLICQUOT, ROSÉ, CHAMPAGNE, FR		125
MOËT & CHANDON, ROSÉ, IMPERIAL, CHAMPAGNE, FR		110
MOËT & CHANDON, NECTAR IMPERIAL, CHAMPAGNE, FR		105
VEUVE CLICQUOT, BRUT, YELLOW LABEL, CHAMPAGNE, FR		105
MOËT & CHANDON, BRUT, IMPERIAL, CHAMPAGNE, FR	20	100
LAURENT-PERRIER, BRUT, CHAMPAGNE, FR	18	95
NICOLAS FEUILLATTE, BRUT ROSÉ, CHAMPAGNE, FR	18	85
NICOLAS FEUILLATTE, BRUT VINTAGE, 2008, CHAMPAGNE, FR	15	75
CANELLA, PROSECCO, CONEGLIANO, ITL	11	45
PIPER HEIDSIECK, BRUT, CHAMPAGNE		90
DOM PERIGNON, CHAMPAGNE, FR		250
LOUIS ROEDERER CRISTAL, FR		580

WHITES

LA CREMA, PINOT GRIS, MONTEREY, CA		60
JUSTIN, CHARDONNAY, CENTRAL COAST, CA		55
CHATEAU D'ESCLANS, WHISPERING ANGEL, ROSÉ, PROVENCE, FR	13	55
JUSTIN, SAUVIGNON BLANC, CENTRAL COAST, CA		50
KENDALL JACKSON, VINTERS RESERVE, PINOT GRIS, CA		50
PACO & LOLA, ALBARIÑO, RIAS BAIXAS, SP	13	45
MEZZACORONA, PINOT GRIGIO, TRENTO, IT	11	45
ROBERT MONDAVI PS, CHARDONNAY, CENTRAL COAST, CA		42
CHATEAU ST. MICHELLE, RIESLING, COLUMBIA VALLEY, WA		40
BV COASTAL, CHARDONNAY, NAPA VALLEY, CA	12	40
BV COASTAL, SAUVIGNON BLANC, NAPA VALLEY, CA	12	40

REDS

INNISFREE BY JOSEPH PHELPS, CAB SAUV, NAPA VALLEY, CA 2012		65
LOCATION E, BLEND, SP 2011		55
ARZUAGA, CRIANZA, RIBERO DEL DUERO, SP		55
LA CREMA, PINOT NOIR, SONOMA, CA		55
MARQUÉS CASA CONCHA, CAB SAUV, PUENTE ALTO, CL 2010	13	50
KENDALL JACKSON, VINTERS RESERVE, MERLOT, CA 2012		50
DOMAINE BOUSQUET, MALBEC, MENDOZA, AR 2013		45
ROBERT MONDAVI PS, CABERNET SAUVIGNON, CENTRAL COAST, CA		45
MEIOMI, PINOT NOIR, MONTEREY, CA	14	45
ANGELINE, RESERVE, PINOT NOIR, CA 2012	13	45
NAVARRO CORREAS, MALBEC, AR	13	45
BV COASTAL, CABERNET SAUVIGNON, NAPA VALLEY, CA	12	40
BV COASTAL, MERLOT, NAPA VALLEY, CA	12	40

RUMS

DON Q AÑEJO	11	ABUELO 12 AÑOS	14
DON Q GRAN AÑEJO	18	BARRILITO 3 ESTRELLAS	11
BACARDI 8	11	ZACAPA 23	14
BACARDI RESERVA LTD	20	ZACAPA XO	28

COGNACS

HENNESSY VS	12	RÉMY MARTIN VSOP	14
HENNESSY VSOP	14	RÉMY MARTIN 1738	18
HENNESSY XO	30	RÉMY MARTIN XO	30
COURVOISIER VS	12	LOUIS XIII	180
COURVOISIER VSOP	14		

SINGLE MALTS

BALVENIE 12	13	GLENMORANGIE 10 YRS	18
MACALLAN 12 YRS	13	GLENLIVET	13
MACALLAN 15 YRS	18	GLENFIDDICH 12 YRS	12
MACALLAN 18 YRS	20	GLENFIDDICH 15 YRS	17
MACALLAN AMBER	20	GLENFIDDICH 18 YRS	18
MACALLAN SIENNA	25	GLENFIDDICH 21 YRS	40
MACALLAN RUBY	49		

SCOTCH

JW PLATINUM	26	CHIVAS 25	55
JW BLUE LABEL	40	DEWAR'S 12	12
JW GOLD RESERVE	20	DEWAR'S 15	14
JW BLACK LABEL	12	DEWAR'S 18	16
CHIVAS 18	16	DEWAR'S SIGNATURE	36

AMERICAN WHISKEY

WOODFORD RESERVE	11	BULLEIT BOURBON	12
JACK DANIELS SNGL BARR.	13	BULLEIT RYE	13
JACK DANIELS	11	BOOKER'S	12
JACK HONEY	11	MAKER'S MARK	12
JIM BEAM	10		

VODKA

FINLANDIA	11	CIROC	13
FINLANDIA PLATINUM	13	BELVEDERE	13
GREY GOOSE	13	TITO'S VODKA	12
KETEL ONE	13		

*DRINKS SERVED ON THE ROCKS OR STRAIGHT UP,
HAVE AN UPCHARGE.

TEQUILA

1800 AÑEJO	14	HERRADURA SILVER	11
1800 REPOSADO	13	HERRADURA REPOSADO	12
PATRÓN SILVER	14	HERRADURA AÑEJO	13
PATRÓN REPOSADO	16	TRES GENERACIONES	14
DON JULIO BLANCO	12	JOSÉ CUERVO PLATINUM	12
DON JULIO REPOSADO	13	JOSÉ CUERVO RES FAM	18
DON JULIO AÑEJO	16	MILAGROS SILVER	13
DON JULIO 1942	36	MILAGROS REPOSADO	14

COLD BEERS

DRAFT

MEDALLA LIGHT		OCEAN B.O.B.	7
MAGNA		HARPOON TAKE 5 IPA	

LOCAL

MEDALLA LIGHT BTL.		MAGNA BTL.	7
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LOCAL CRAFT

OCEAN LAB PALE ALE		BOQUERON BLONDE ALE	7
OCEAN LAB IPA		SJU LAGER	
OCEAN LAB BLONDE		MAMBO PASSION FRUIT	
OCEAN BLUE BLUEBERRY		RUBY GRAPEFRUIT PALE ALE	

DOMESTIC

COORS LIGHT		SAMUEL ADAMS	8
BLUE MOON		MICHELOB ULTRA	

IMPORTED

CORONA		MODELO	8
HEINEKEN		NEGRA MODELO	
STELLA ARTOIS			

BOTTLE SERVICE

FINLANDIA	140	DEWAR'S	140
FINLANDIA PLATINUM	160	PATRÓN SILVER	135
BELVEDERE	150	1800 SILVER	140
ABSOLUT	140	WOODFORD RESERVE	140
GREY GOOSE	175	JOHNNIE WALKER BLACK	165
KETEL ONE	160	JOHNNIE WALKER BLUE	350
TITO'S	140	CHIVAS	150
DON Q	140	JACK DANIELS	145
BACARDI	135		

ALL DAY MENU

11AM - 11PM

APPETIZERS

- LATINO CHIPS 11
AVOCADO AND LOCAL CHEESE SALSA
- GRILLED OCTOPUS 15
POTATOES, PIMENTÓN, OLIVE OIL
- BBQ WINGS 16
CHILI SAUCE, PICKLED PEPPERS
- COD CROQUETTES 12
SOFRITO AIOLI

SALADS

- SOLERA COBB 13
COBB, ICEBERG, CUCUMBER, TOMATO, AVOCADO,
EGG, APPLEWOOD SMOKED BACON, REQUESÓN,
BUTTERMILK RANCH DRESSING
- ARUGULA SALAD 14
ARUGULA, CRISPY QUINOA, AVOCADO,
GARBANZO BEANS, LEMON VINAIGRETTE,
WHITE CHEESE
- FRESCO SALAD 12
PAPAYA-MANGO, COTTAGE CHEESE,
CUCUMBER-MINT VINAIGRETTE

CONSUMING RAW UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SANDWICHES & SPECIALTIES

SERVED WITH CHOICE OF FRIES, YUCA FRIES OR SIDE SALAD

FISH TACOS	15
“CATCH OF THE DAY”, SPICY CABBAGE SLAW	
CHICKEN DELI	16
AVOCADO, ROASTED PEPPER MARMALADE, WHITE CHEDDAR, ARUGULA	
TURKEY CLUB	17
MAPLE HONEY TURKEY, LETTUCE, TOMATO, APPLEWOOD SMOKED BACON, GARLIC AIOLI	
THE WRAP	19
CHURRASCO MARINATED IN SWEET SOY, ONION, SWEET PLANTAIN, ROASTED GARLIC MAYO	
CHICKEN QUESADILLAS	16
MOZZARELLA, CHIPOTLE SOUR CREAM, AVOCADO SALSA	
BEEF SLIDERS	18
“LONGANIZA”, GARLIC AIOLI, TOMATO, AGED CHEDDAR CHEESE	

MAIN DISHES

GRILLED CHURRASCO	26
ROASTED ASPARAGUS, PARMESAN CHEESE, LEMON VINAIGRETTE	
ORGANIC CHICKEN BREAST	21
ROASTED CARROTS, CHARRED BRUSSELS SPROUTS, SWEET PEA BUTTER	
“CATCH OF THE DAY”	22
LENTILS STEW, CARAMELIZED CARROTS	
BBQ PORK RIBS	24
SMASHED FINGERLINGS POTATOES, PAPAYA SLAW	

SIDES

FRENCH FRIES	4
FRUIT BOWL	4
TOSTONES	4
YUCA FRIES	4
MIXED GREENS	4
TRUFFLE FRIES	7

BURGERS

ALL BURGERS INCLUDE A SIDE OF FRIES,
FRUITS OR MIXED GREENS.

SIGNATURE 58	16
ANGUS BEEF, LETTUCE, TOMATO, PICKLE, AGED WHITE CHEDDAR	
REUBEN INSPIRED	17
BRISKET BLEND, THOUSAND ISLAND DRESSING, CRISPY PASTRAMI, CABBAGE SLAW	
AHI TUNA STEAK	18
SPICY KANI SALAD, ALFALFA	
VEGAN DELIGHT	15
CHICKPEA PATTY, PICKLED RED ONIONS, LETTUCE LEAVES	
MAC & CHEESE BURGER	19
GRILLED DOUBLE SMOKED BACON	

BUILD YOUR OWN	14
WITH BRIOCHE BUN	

PROTEIN

ANGUS BEEF	BRISKET BLEND
BEEF-ARTISAN LONGANIZA	AHI TUNA STEAK
VEGGIE PATTY	

CHEESE	2
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AMERICAN	SMOKED GOUDA
BLUE CHEESE	WHITE CHEDDAR
PEPPER JACK	MOZZARELLA
SWISS	BRIE
	MUENSTER

TOPPINGS	2
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FRIED EGG	CARAMELIZED ONIONS
SMOKED BACON	AVOCADO
TABACCO ONION	SWEET PLANTAIN
ALFALFA	JALAPEÑOS
BLUE ONION MARMALADE	AVOCADO SALSA

SAUCES	1
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GARLIC AIOLI	CHIPOTLE
1000 ISLAND	GARLIC BUTTER
BUTTERMILK RANCH	

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INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

BAR BITES

6PM -11PM

GRILLED OCTOPUS BLACK BEANS, CHORIZO, SALSA VERDE	11
FISH AND LOCAL CHIPS LEMON	9
TRUFFLE FRIES PARMESAN	7
MINI BRISKET SLIDERS SMOKED GOUDA, TOMATO	9
SPICY SHRIMP SCALLIONS	11
KOREAN GLAZED PORK RIBS PICKLED VEGETABLES	10
TABLA DE QUESOS BRIE, MANCHEGO, HONEY COMB, GRILLED BREAD	15
TABLA IBÉRICA PROSCIUTTO, CHORIZO CANTIMPALO, SOPPRESATA, CORNISHONS	12

SUSHI BAR

6PM - 11PM

FRI – SAT TILL 1AM

(ON SUSHI ROLLS, NIGIRIS AND SASHIMIS)

APPETIZERS

EDAMAME SMALL 7 LARGE 11
SERVED WARM AND TOSSED LIGHTLY
WITH SALT

WAKAME SALAD 9
SEASONED SEAWEED SALAD

SPICY CRAB SALAD 12
SWEET PLANTAIN, QUINOA, RICE CHIPS

SPECIALTY PLATES

PORK DUMPLINGS 16
PAN FRIED DUMPLINGS, STIR FRIED
VEGETABLES, TRUFFLE OIL

SEAWEED CURED WHITE FISH 15
ONION, SEA SALT, GRAPESEED OIL,
CAYENNE PEPPER, LEMON

RAMEN 9
PORK BROTH

CRISPY RICE CAKES 12
CRAB
SPICY MAYO, AVOCADO, SCALLIONS, EEL SAUCE

TUNA 14
AVOCADO, SCALLIONS, PONZU

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TRADITIONAL ROLLS

SPICY TUNA	15
TUNA, AVOCADO, CUCUMBER, SCALLIONS, JALAPEÑOS, SPICY MAYO	
SHRIMP TEMPURA	15
SHRIMP, CUCUMBER, AVOCADO	
RAINBOW	19
TUNA, SALMON, YELLOW TAIL, CRAB, AVOCADO, CUCUMBER	
CALIFORNIA	13
CRAB, AVOCADO, CUCUMBER	

CREATIVE ROLLS

GUAVA	17
SHRIMP TEMPURA, GUAVA PASTE, CREAM CHEESE, AVOCADO, TEMPURA FLAKES, GINGER SAUCE	
CRAZY LATIN	15
UNAGI, CREAM CHEESE, SCALLIONS, EEL SAUCE, PLANTAIN DUST	
CEVICHE ROLL	18
TUNA, SCALLIONS, JALAPEÑO, PICKLED CARROT, CRISPY PLANTAIN, OCTOPUS, CEVICHE SAUCE	
SWEET ISLAND ROLL	16
SAVAGE SALMON, YUZU TOBIKO, AVOCADO, CREAM CHEESE, SWEET PLANTAIN, EEL SAUCE, CRISPY QUINOA	
CRUNCHY MANGO	15
YELLOW TAIL, AVOCADO AND SPICY MANGO SAUCE	
VOLCANO	18
CRAB, CUCUMBER, GREEN ONIONS, SPICY CRAB, SCALLOP, BLACK TOBIKO	
VEGAN	14
MANGO, PICKLED CARROT, CUCUMBER, FRISEE, AVOCADO, QUÍNOA, ACEROLA FOAM	

NIGIRI & SASHIMI

NIGIRI (1 PIECE)	6
SASHIMI (2 PIECES)	7
SALMON	UNAGI, EEL
TUNA, YELLOW FIN	OCTOPUS
YELLOWTAIL	EBI, SHRIMP

CARIBBEAN ENHANCEMENT \$2 PER PIECE
NIKIRI SAUCE, ACEROLA FOAM, PLANTAIN DUST,
MICRO CILANTRO

SHARE

SASHIMI SAMPLER	38
ASSORTED TUNA, YELLOWTAIL, SALMON, AND OCTOPUS	
SUSHI SAMPLER	34
ASSORTED TUNA, YELLOWTAIL, SALMON, SCALLOP, SHRIMP, OCTOPUS, FRESHWATER EEL, SERVED WITH A CALIFORNIA ROLL	
OMAKASE	58
JAPANESE PHRASE THAT MEANS I'LL LEAVE IT UP TO YOU.	

SAKE

JUNMAI NIGORI	60
DAIGINJO	45
BY THE GLASS	
YUZU FLAVORED SAKE	16 70
HAKUTSURU SAKE	14 65

BEER

SAPPORO	8
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COCKTAILS

12

YUZU BELLINI
YUZU, PROSECCO

KOMA
GIN, SAKE, HIBISCUS, LIME, PINEAPPLE

GARDEN HOPPER
AGED RUM, SAKE, AMARETTO, HONEY, LIME, PINEAPPLE

JOTO DAIKIRI
SAKE, LIGHT RUM, LIME, SIMPLE SYRUP

