



THE ASTER

5TH FLOOR CLUB LOUNGE MENUS

BEVERAGE

BREAKFAST

LUNCH

DINNER

DESSERT

COCKTAILS 18

Cocktails by Jose Valladares

THE NEW MEMBER

gin, cointreau, lime, blackberry, mint, tonic

SMOKE ON VINE

whiskey, mezcal, ancho reyes, sherry, angostura bitters, smoked maple syrup

THE ASTER SPRITZ

strawberry aperol, rosato, sparkling wine

THOUSAND DOLLAR KISS

Maestro Dobel blanco tequila, sherry, watermelon, habanero

THE SILENT STAR

Weber Ranch agave vodka, strawberry matcha, rosato, lemon egg white

THE GREEN ROOM

mezcal, jalapeno, apple, cilantro, bergamot liqueur, lemon chipotle salt

THE AFTERPARTY

whiskey, hibiscus, elderflower, lemon, lime, blackberry sugar, egg white

ZERO PROOF 16

CASABLANCA

dry london spirit, citrus, classico grande sparkling

OLD HOLLYWOOD

spirit of bourbon, allspice, clove orange

SOME LIKE IT HOT

agave reserva, jalapeno, lime, alderwood smoked salt

GIESEN SAUVIGNON BLANC

(non-alcoholic) marlborough, nz

GIESEN ROSE

(non-alcoholic) marlborough, nz

LYRES CLASSICO GRANDE SPARKLING BRUT

(non-alcoholic) united kingdom

BEERS 9

PERONI LAGER

rome, italy

BOONT AMBER ALE

anderson valley, ca

BOOMTOWN IPA

los angeles, ca

CALI HEFEWEIZEN

san luis obispo, ca

GUINNESS

dublin, ireland

WINE

WHITE

ORIN SWIFT "BLANK STARE" SAUVIGNON BLANC
russian river valley, california

18 / 72

PRIEST RANCH GRENACHE BLANC
napa valley, california

15 / 60

TRAMIN PINOT GRIGIO
alto adige, italy

15 / 60

POST & BEAM CHARDONNAY BY FAR NIENTE
napa valley, california

20 / 80

DOMAINE AUCHERE SANCERRE
loire, france

19 / 76

RED

OMEN CABERNET SAUVIGNON
sierra foothills, california

18 / 72

J LOHR PINOT NOIR
napa valley, california

15 / 60

RODNEY STRONG UPSHOT RED BLEND
sonoma county, california

15 / 60

ARGIANO "NC" SUPER TUSCAN
tuscany, italy

16 / 64

MELVILLE SYRAH
santa rita hills, california

20 / 80

ROSE

CHATEAU GRAND BOISE ROSE
provence, fr

15 / 60

GERARD BERTRAND CREMANT DE LIMOUX BRUT ROSE
languedoc-roussillon, france

15 / 66

SPARKLING

RUFFINO PROSECCO
veneto, italy

16 / 64

LOUIS MORETTE CHAMPAGNE
epernay, france

28 / 112

BREAKFAST 7 AM - 11 AM

PASTRIES BY CLARK STREET BAKERY assorted selection	8	BREAKFAST BURRITO scrambled eggs, roasted potatoes, caramelized onion, poblano pepper, avocado, flour tortilla add bacon (+7), steak (+9)	18
MARKET FRUIT <small>(VE) (GF)</small> seasonal mix	9	KIMCHI SCRAMBLE <small>(V)</small> garlic chili oil, sesame, green onion, breakfast potatoes, grilled sourdough batard	19
CLARK STREET SOURDOUGH BATARD butter & jam	9	FRENCH ROLLED OMELETTE <small>(V) (GF)</small> boursin cheese, spinach, mushrooms, breakfast potatoes	19
DRAGON FRUIT CHIA PUDDING <small>(VE) (GF)</small> goji berries, coconut yogurt, homemade granola, almond, maple, mint, berries	13	ROSEMARY HAM & GRUYERE SANDWICH* grilled sourdough batard, two soft scrambled eggs, mixed greens	22
OVERNIGHT OATS <small>(VE) (GF)</small> valrhona cocoa, bananas, mixed berries, pepitas, vanilla, maple syrup	13	BREAKFAST IN HOLLYWOOD* two eggs any style, breakfast potatoes, toast or croissant, chicken sausage or bacon	22

(VE) VEGAN

(V) VEGATARIAN

(GF) GLUTEN FREE

◊ VEGAN OPTION AVAILABLE

*GLUTEN FREE OPTION AVAILABLE

ADDITIONALS

AVOCADO	5
EGGS	5
GREEK YOGURT	8
CHICKEN SAUSAGE	9
BACON	9
BREAKFAST POTATOES	12
HOUSE SALAD	12

COFFEE & TEA

DRIP COFFEE	5
ESPRESSO	6
AMERICANO	7
MACCHIATO	7
CORTADO	7
LATTE	7
CAPPUCCINO	7
MOCHA	7
TEAS	6

BEVERAGES

SODAS coke, diet coke, sprite	5
LEMONADE	6
ICE TEA	6
FRESH JUICES orange, grapefruit	6
LITTLE WEST JUICES detox greens, gold'n greens, sunrise	9
BOTTLED WATER mountain valley still or sparkling	10



THE ASTER

Executive Chef Daniel Pheifer-Kotz

We add a \$5 delivery fee and a 20% service charge to all room service orders in lieu of tips, which is distributed to our service staff.
Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.

LUNCH 11AM - 5PM

MARKET GREENS <small>VE GF</small>	14	AVOCADO TOAST <small>◊ V</small>	16
cucumber, baby heirloom tomatoes, radish, champagne vinaigrette		roasted mushrooms, arugula, pecorino, olive oil	
LEMON GROVE CAESAR <small>◊ GF</small>	18	HUMMUS & CUCUMBERS <small>◊ V GF</small>	15
romaine hearts, crispy onions, parmesan, boquerones, caesar dressing		grilled cucumbers, hummus, harrisa, feta, fried garbanzo beans, pickled onions, serrano peppers	
DINOSAUR KALE <small>V GF</small>	18	POTATO CHIPS <small>GF V</small>	13
pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette		creme fraiche, caramelized onion, chives	
CHILLED WHITE BEAN SALAD <small>V GF</small>	18	TRUFFLE PARMESAN FRIES <small>GF V</small>	15
shallots, feta, sundried tomatoes, champagne vinaigrette		smoked tomato and pickled pepper aioli	
THAI STEAK SALAD <small>GF</small>	21	ASTER WINGS <small>GF</small>	15
mixed greens, mango, cabbage, herbs, toasted cashews, soy lime vinaigrette		orange ginger glaze, lemon pepper, or classic buffalo	
LEMONGRASS BEEF SKEWERS <small>GF</small>	19	ONION RINGS <small>V</small>	15
pickled carrots & kohlrabi, orange ginger sauce		ranch	
		SOUP OF THE DAY	14

PLATES

GRILLED CHICKEN SANDWICH	21	SEARED TUNA NICOISE SALAD <small>GF</small>	24
burrata, arugula, roasted tomatoes, red onion, harissa aioli, grilled sourdough (wrap available, upon request)		baby potatoes, hardboiled egg, haircot vert, olives, baby tomatoes, champagne vinaigrette	
AMERICAN WAGYU BURGER <small>◊</small>	22	CHICKEN TACOS	19
new school american cheese, tomato, dill pickles, aster sauce, fries		shredded cabbage, cotija, red onion, salsa roja, avocado, crema	
STIR FRY NOODLES <small>VE</small>	15	ROASTED CHICKEN & QUINOA SALAD <small>GF</small>	21
mushroom, onion, carrot, cabbage, sesame add chicken (9) add steak (12) add shrimp (15)		beluga lentils, roasted squash, sunflower seeds, cilantro, cranberry, lemon curry vinaigrette	

ADDITIONALS

BACON <small>GF</small>	9
FRIES <small>VE GF</small>	11
SWEET POTATO FRIES <small>VE GF</small>	11
AVOCADO <small>VE GF</small>	5
BREAD & BUTTER <small>V</small>	5
EGGS <small>V GF</small>	5
GRILLED BROCCOLINI <small>V GF</small>	9

BEVERAGES

BOTTLED WATER	10
moutain valley spring or sparkling	
SODAS	5
coke, diet coke, sprite	
LEMONADE	6
ICE TEA	6
FRESH JUICES	6
orange, grapefruit	
LITTLE WEST JUICES	9
detox greens, gold'n greens, sunrise	

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V VEGATARIAN

GF GLUTEN FREE

RAW RAW FISH

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DINNER 5 PM – 10 PM

MARKET GREENS <small>VE GF</small>	14	AVOCADO TOAST <small>◊ V</small>	16
cucumber, baby heirloom tomatoes, radish, champagne vinaigrette		roasted mushrooms, arugula, pecorino, olive oil	
LEMON GROVE CAESAR <small>◊ GF</small>	18	HUMMUS & CUCUMBERS <small>◊ V GF</small>	15
romaine hearts, crispy onions, parmesan, boquerones, caesar dressing		grilled cucumbers, hummus, harrisa, feta, fried garbanzo beans, pickled onions, serrano peppers	
DINOSAUR KALE <small>V GF</small>	18	CRISPY MARBLE POTATOES <small>GF V</small>	14
pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette		aji amarillo aioli, pecorino romano, cilantro	
CHILLED WHITE BEAN SALAD <small>V GF</small>	18	TRUFFLE PARMESAN FRIES <small>GF V</small>	15
shallots, feta, sundried tomatoes, champagne vinaigrette		smoked tomato and pickled pepper aioli	
BURATTA <small>V</small>	20	ASTER WINGS <small>GF</small>	15
roasted kabocha squash, pickled shimeji, fennel, apple cider gastrique, grilled sourdough		orange ginger glaze, lemon pepper, or classic buffalo	
GRILLED BROCCOLINI <small>◊ GF</small>	17	STEAK TARTAR	23
parmesan, lemon, garlic chili oil		egg yolk, black truffle, shallot, cornichons, parmesan, sourdough crostini	
		LEMONGRASS BEEF SKEWERS <small>GF</small>	19
		pickled carrots & kohlrabi, orange ginger sauce	

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burrata, arugula, roasted tomatoes, red onion, harissa aioli, grilled sourdough (wrap available, upon request)		baby potatoes, hardboiled egg, haircot vert, olives, tomatoes, champagne vinaigrette	
AMERICAN WAGYU BURGER <small>◊</small>	22	CHICKEN TACOS	19
new school american cheese, tomato, dill pickles, aster sauce, fries		shredded cabbage, cotija, red onion, salsa roja, avocado, crema	
ROASTED HALF CHICKEN <small>GF</small>	28	CACIO E PEPE <small>V</small>	25
herb jus, mushrooms, brussels sprouts, rainbow carrots		chittara pasta, percorino, parmigiano reggiano, black pepper	

ADDITIONALS

BACON <small>GF</small>	9
FRIES <small>VE GF</small>	11
SWEET POTATO FRIES <small>VE GF</small>	11
AVOCADO <small>VE GF</small>	5
BREAD & BUTTER <small>V</small>	5

BEVERAGES

BOTTLED WATER	10
mountain valley spring or sparkling	
SODAS	5
coke, diet coke, sprite	
LEMONADE	6
ICE TEA	6
FRESHLY SQUEEZED JUICES	6
orange, grapefruit	
LITTLE WEST JUICES	9
detox greens, gold'n greens, sunrise	

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RAW RAW FISH

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DESSERT

CHEESE CAKE 16
basque cheesecake with market berries

BANANA CAKE 16
candied peanuts, caramel, chantilly cream

BLACK VELVET CAKE 16
chocolate cocoa cake, salted coffee ice cream,
pumpkin, buttercream

SEASONAL GELATO & SORBET 14
chef's selection

PAIRINGS

NIGHTCAP 18
coffee infused whiskey, sweet vermouth,
espresso, chocolate

AMARO MONTENEGRO 13

FERNET BRANCA 13

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