

GOOD MORNING HOLLYWOOD

8 AM - 11AM

MARKET FRUIT (VE) (GF) seasonal mix	9	KIMCHI SCRAMBLE (V) garlic chili oil, sesame, green onion, breakfast potatoes, grilled sourdough batard	19
CLARK STREET SOURDOUGH BATARD butter & jam	9	FRENCH ROLLED OMELETTE (GF) (V) boursin cheese, spinach, mushrooms, breakfast potatoes	19
DRAGON FRUIT CHIA PUDDING (VE) (GF) 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
STRAWBERRY OVERNIGHT OATS (VE) (GF) oat milk, vanilla, agave, berry compote	13	BREAKFAST IN HOLLYWOOD* two eggs any style, breakfast potatoes, toast or croissant, chicken sausage or bacon	22
BREAKFAST BURRITO scrambled eggs, roasted potatoes, caramelized onion, poblano pepper, avocado, flour tortilla add bacon (+7), steak (+9)	18		

(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
PRESSED JUICERY greens, sweet greens & ginger, orange tumeric	9
BOTTLED WATER mountain valley still or sparkling	10



Executive Chef Daniel Pheifer-Kotz

THE ASTER

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THE ASTER

LUNCH 11AM - 5PM

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

PLATES

GRILLED CHICKEN SANDWICH	21	SEARED TUNA NICOISE SALAD (GF)	24
burrata, arugula, roasted tomatoes, red onion, harissa aioli, grilled sourdough, fries or salad (wrap available, upon request)		baby potatoes, hardboiled egg, haricot vert, olives, baby tomatoes, champagne vinaigrette	
AMERICAN WAGYU BURGER (V)	22	CHICKEN TACOS	19
new school american cheese, tomato, dill pickles, aster sauce, fries or salad		shredded cabbage, cotija, red onion, salsa roja, avocado, crema	
STIR FRY NOODLES (VE)	15	ROASTED CHICKEN & QUINOA SALAD (GF)	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 (GF)	9
FRIES (VE) (GF)	11
SWEET POTATO FRIES (VE) (GF)	11
AVOCADO (VE) (GF)	5
BREAD & BUTTER (V)	5
EGGS (V) (GF)	5
GRILLED BROCCOLINI (V) (GF)	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	
PRESSED JUICERY	9
greens, sweet greens & ginger, orange turmeric	

(VE) VEGAN (V) VEGATARIAN (GF) GLUTEN FREE (RAW) RAW FISH

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THE ASTER

DINNER 5PM - 10PM

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

PLATES

GRILLED CHICKEN SANDWICH	21	SEARED TUNA NICOISE SALAD (GF)	24
burrata, arugula, roasted tomatoes, red onion, harissa aioli, grilled sourdough, fries or salad (wrap available, upon request)		babypotatoes, hardboiled egg, haircot vert, olives, tomatoes, champagne vinaigrette	
AMERICAN WAGYU BURGER (GF)	22	CHICKEN TACOS	19
new school american cheese, tomato, dill pickles, aster sauce, fries or salad		shredded cabbage, cotija, red onion, salsa roja	
ROASTED HALF CHICKEN (GF)	28	CACIO E PEPE (V)	25
herb jus, mushrooms, brussels sprouts, rainbow carrots		chittara pasta, percorino, parmigiano reggiano, black pepper	

ADDITIONALS

BACON (GF)	9
FRIES (VE) (GF)	11
SWEET POTATO FRIES (VE) (GF)	11
AVOCADO (VE) (GF)	5
BREAD & BUTTER (V)	5

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	
PRESSED JUICERY	9
greens, sweet greens & ginger, orange turmeric	

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