

CABRILLO

IN ROOM DINING

BREAKFAST

FRUIT PLATE VG/GF/NF/DF

*featuring local Santa Monica Farmers Market
fruits and berries 15*

CHIA SEED PUDDING VG/DF

*Coconut, flaxseed, blueberries, goji
berries 15*

HOUSE-MADE GRANOLA VG

*Greek yogurt, dried cherries, blackberries,
whipped manuka honey 15*

AÇAÍ BOWL V/DF

*Banana, granola, raspberries,
almond butter 16*

STEEL CUT OATS V/GF

*Bee pollen, pistachio, coconut butter,
palm sugar 15*

Add berries +5

AVOCADO TOAST VG/GF/NF

Radish, tomato, sprouts, salsa macha 19

add soft boiled egg 4

add smoked salmon 8

OYSTER MUSHROOM OMELETTE V/NF/GF

*Bloomsdale Spinach, heirloom tomatoes, burrata,
arugula salad 24*

PROPER BREAKFAST* V/NF

*Two farm eggs any style, Yukon gold potatoes,
tomatoes, toast 19*

THE CLASSIC BENEDICT* NF

Rosemary ham, hollandaise, english muffin, arugula 22

BRAISED PORK & SWEET POTATO SKILLET*

Confit pork shoulder, avocado, salsa verde, poached egg 25

SMOKED SALMON* NF

Red onions, capers, cream cheese on an Everything bagel 24

BREAKFAST BURRITO NF

*Crispy pork, eggs, potatoes, mexican cheese,
spinach, salsa roja 22*

FRENCH TOAST V

*Cranberry, lemon ricotta, candied walnuts, bourbon
maple syrup \$20*

STEAK & EGGS* NF/DF

*Grilled hanger steak, salsa verde, Yukon gold
potatoes 35*

MORNING PASTRIES

CROISSANT 7

PAIN AU CHOCOLAT 8

PECAN STICKY BUN 8

BRAN MUFFIN 7

BERRY PISTACHIO MUFFIN NO WHEAT/GLUTEN ADDED 8

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

(NF) NUT FREE

(DF) DAIRY FREE

SIDES

SMALL ARUGULA SALAD 5

GRILLED TOAST & JAM 6

HALF AVOCADO 6

BREAKFAST POTATOES 7

MARKET BERRIES 12

HOUSE-SMOKED BACON 10

CHICKEN-MAPLE SAUSAGE 11

HANGER STEAK 25

CABRILLO

IN ROOM DINING

SMOOTHIES & JUICES

GREEN TROPICS GF/NF

Cucumber, Spinach, apple, avocado, pineapple, kale, bee pollen 15

BLUE LAGOON VG/GF/NF

Blueberries, blue spirulina, pineapple, coconut yogurt, banana 17

BERRY GLOW VG/GF/NF

Strawberry, raspberry, banana, coconut cream, collagen powder 17

Add vegan vanilla protein powder 4

Add moon juice collagen powder 5

LITTLE WEST JUICE - SUNRISE

Orange, carrot, ginger 12

LITTLE WEST JUICE - GINGERSNAP

Fuji apple, green apple, ginger, lemon 12

LITTLE WEST JUICE - CLOVER

Kale, cucumber, celery 12

LITTLE WEST JUICE - FIREBALL SHOT

2oz shot, ginger, turmeric, cayenne pepper 6

BEVERAGES

FRESH ORANGE 8

GRAPEFRUIT JUICE 8

COUNTER CULTURE COFFEE 7

ESPRESSO 6

AMERICANO 9

CAPPUCINO 8

LATTE 9

ICED TEA 8

HOT TEA 8

SMART MATCHA

by Autonomy

Adaptogenic latte for lasting vitality. organic matcha, lion's mane, chaga, reishi, cordyceps, madagascan vanilla, macadamia, cashew, almond 10

Warning: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.*

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 6% wellness surcharge to assist in providing healthcare benefits for our colleagues.