

BREAKFAST MENU

Breakfast is available from 6:00 AM – 11:30 AM .

European Breakfast* <i>warm flaky croissant, seasoned arugula, prosciutto, brie, sliced egg, savory jam</i>	15
Healthy Crab & Avocado Herb Omelet* <i>parsley, chives, parmesan, lump crab, green onion, avocado, sour cream, mixed greens</i>	19
LB Benedict* <i>english muffin, creamed spinach, sausage patty, poached eggs, red chili-garlic hollandaise</i>	17
Huevos Rancheros* <i>corn tortillas, refried beans, fried eggs, ranchero sauce, queso fresco, sliced avocado, pico de gallo, cilantro</i>	17
Spinach and Egg White Frittata* <i>oven-baked, open-faced, onion, grape tomato, feta cheese,</i>	16
Two Cage-Free Eggs* <i>breakfast potatoes, toast, choice of (chicken or pork sausage, bacon or ham)</i>	17
Buttermilk Pancake Stack <i>light & fluffy, fresh blueberries, butter, maple syrup</i>	15
Smoked Salmon Bagel <i>caper-dill cream cheese, english cucumber, lox, red onion</i>	17
Belgian Waffle <i>nutella chocolate sauce, orange cream, chopped hazelnut, powdered sugar</i>	16
Market Fruit & Berries	12

QUENCH

Strawberry Banana Smoothie <i>almond milk</i>	small 4 large 7
Kale & Apple Smoothie <i>cucumber, avocado</i>	small 5 large 8

SIDE OPTIONS

Chicken or Pork Sausage	5
Naturally Cured Bacon	5
Ham Steak	5
Fresh California Avocado	3
Toast or Pastries	4

ask for assortment, gluten-free available

*CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All In-Room Dining orders are subject to state and local taxes, a delivery charge of \$3.00 and a service charge of 21%. The service charge includes a gratuity.



**IN ROOM
DINING**

To order please dial extension 54

DINNER MENU

Dinner is available from 5:00 PM - 12:00 AM

SANDWICHES

served with french fries or salad, gluten free bread available
add bacon, avocado or fried egg to any sandwich \$3.00 each

Albacore Tuna Melt* 15
*sourdough bread, fontina cheese, white cheddar, gruyere,
tomato, albacore tuna salad*

LBC - Long Beach Club 15
*slow-roasted turkey, bacon, dijon spread, avocado,
arugula, multigrain ciabatta*

Sliced Beef Brisket 16
*coffee-infused bbq sauce, pretzel roll, pickles, caramelized onions,
tangy mustard*

Tides Burger* 15
*6 oz. strauss grass-fed beef, brioche bun, ale mustard mayo,
white cheddar, lettuce, onions, sweet pickle*

LARGE PLATES

Short Rib Campanelle 22
short rib ragout, horseradish cream, rosemary

Crab Cakes 16
honey & chili mayo, nappa cabbage salad

Tides Cheese Pizza 15
pomodoro, roasted garlic, mozzarella, basil

Cali-Mex Pollo Pizza* 16
*tomato sauce, cheddar, jack cheese, chicken, olives, peppers,
pico de gallo, cilantro, avocado*

BEER & WINE

DRINKS

Soda 5
pepsi, diet pepsi, sierra mist
Juice 6
orange, apple, cranberry
Coffee 8.50/12.50
Latte or Cappucino 5
Milk 5
whole, 2%, skim, soy

DESSERT

Sam's Apple Pie 7
Pumpkin Creme Brulee 7
Tiramisu Trifle 7
Haagen-Dazs Ice Cream 10

Domestic Beer 6
bud, bud light, miller lite

Import Beer 7
Heineken, Corona, IPA

**Featured Wines
by Canvas** G B

Sparkling 14 54
Chardonnay 9 34
Pinot Grigio 10 38
Pinot Noir 10 38
Cabernet Sauvignon 9 34
Merlot 9 34

**Please Ask about our additional
Beer & Wine Offerings**

DINNER MENU

Dinner is available from 5:00 PM - 12:00 AM

SOUPS

Clam Chowder 8

potato, leeks, thyme, sourdough croutons

Chicken Tortilla Soup 8

avocado, pico de gallo, cotija cheese, cilantro

SALADS

Add-on: organic chicken* \$8, shrimp* \$6, salmon* \$8

Gem Lettuce & Romaine Caesar Salad 11

traditional dressing, parmesan cheese, sunflower seeds, pan-fried sourdough croutons

SoCal Cobb Salad 12

gem lettuce & romaine, hard boiled egg, avocado, pico de gallo, bacon, tortilla strips, cotija cheese, chipotle ranch dressing

Asian Chop-Chop 12

napa cabbage, carrots, bell peppers, cucumber, green onion, cashews, fried wontons, thai peanut dressing

SMALL PLATES

Chicken Wings* 14

buffalo or bourbon bbq, celery, blue cheese dip

Fried Brussels Sprouts 8

parmesan cheese, bacon, balsamic reduction

Spiced Chicken Quesadilla* 12

oaxaca cheese, pico de gallo, sour cream, house-made guacamole

Hot Artichoke & Spinach Dip 14

grilled pita bread

Tides Poutine 12

fries, short rib gravy, mushrooms, fried egg, parsley

Blistered Shishito Peppers 8

smoked sea salt, sesame seeds, lemon

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