



SLS BEVERLY HILLS
ALTITUDE
POOL AND LOUNGE

HOURS OF OPERATION 7AM - SUNSET
SERVICE FROM 9AM - DUSK

Please Allow 25-30 minutes for food delivery.

No outside food or beverage allowed (including alcohol). A 15% service charge, 5% taxable administrative fee, and 9% sales tax will be added to your bill. The service charge is paid to your server. The administrative and house fees are retained by the hotel to cover non-itemized costs and are not tips, gratuities or service charges for your server

WINE BY THE GLASS/BOTTLES

BABE ROSE WITH BUBBLES 14
CORDONIU *cava brut, Spain* 16/60
POEMA CAVA *brut rosé, Spain* 17/62
TAITTINGER *champagne* 24/100
ANGELINE *sauvignon blanc, CA* 17/62
HESS SHIRTAIL *chardonnay, CA* 18/70
TORRESELLA *pinot grigio, Italy* 15/58
SEAGLASS *riesling, CA* 15/58
ANGELINE *rosé, CA* 15/58
LAURENZ AND SOPHIE *gruner veltliner, France* 15/58

O JUICE SERVED HERE

ALL SELECTIONS 15

JINJÁ GREENS

Celery, apple, spinach, kale, romaine, parsley, lemon, ginger

THE PIXIE

Pineapple, orange, strawberry

GREEN EASY

Cucumber, red apple, kale, spinach, lemon, romaine, green pepper

THE PIPE CLEANER

Green apple, lemon, ginger



COLD BREW COFFEE 8

Signature "Element" SLS blend from local roasters

Add Baileys, Kablua, or Frangelico 8

BEER

CORONA, ALLAGASH WHITE, DOS EQUIS 9
GOLDEN ROAD HEFEWEIZEN,
ESTRELLA DAMM, STONE IPA 9
STELLA ARTOIS 10 DUVEL 10
REKORDERLIG PASSIONFRUIT CIDER 8
COACHELLA MOMENTOUS IPA 9
SANTA MONICA BREW WORKS 310 9

PITCHERS

MOJITO 100

Havana's refreshing classic, made traditionally

Add fresh berries 10

MARGARITA 100

On the rocks, fresh lime juice

Add fresh berries 10

SANGRIA BLANCA 100

Chef Jose's recipe topped with Cava

SOME LOVELY SIPS

COPPER PASSION 25

*Served in a copper pineapple, Elyx vodka, passion fruit, rosé float**

Take the pineapple home 150

**Guests will be charged for the pineapple if it is not returned*

TAMASO 25

Mount Gay Black Barrel Rum,, fresh coconut water, fresh lime, sugar, ginger beer

**Served in a fresh SLS branded coconut*

MOJITO 17

Havana's refreshing classic, made traditionally with Flor de Cana

COCO² 17

Sugarskull rum, coconut puree, lemon juice

MARGARITA 17

On the rocks, Maestro Doble with fresh lime juice

Add fresh berries 2

CAIPIROSKA 17

From Brazil to Russia- Absolut Elyx vodka, fresh lime, sugar

MOSCOW MULE 17

Vodka, lime, ginger beer

PLATES TO SHARE

PACIFIC AHI TUNA CEVICHE 21

Ahi tuna, pecans, avocado, onions, peppers, cilantro, amaranth

NATURAL OYSTERS

Chef's selection of three 9 Chef's selection of six 15

Cava mignonette, cocktail sauce, lemon

SHRIMP COCKTAIL 19

Cocktail sauce in pipettes, lemon zest

HUMMUS, TZATZIKI, BABA GHANOUSH

Pita bread 16 Crudité 20

SHOESTRING FRIES 9

Truffle Fries 13 Cajun Fries 10 Furikake 10

CROQUETAS DE POLLO 13

Chicken and béchamel fritters

SHISHITO PEPPERS 15

Furikake, maggi dressing, modern aioli

GUACAMOLE 18

Traditional style, make a-la-minute

CHIPOTLE SALSA 10

House made chipotle salad with tortilla chips

SALADS AND SANDWICHES

All sliders and sandwiches are served with your choice of chips or a side salad

FATTOUSH SALAD 17

Persian cucumbers, heirloom tomatoes, kalamata olives, peppers, feta cheese, onions, bell peppers, frisee, grilled onion lemon vinaigrette

*Add smoked salmon * 6 Add chilled pacific prawns* 8*

CAESAR 'CARDINI' SALAD 13

Gem lettuce, anchovies, parmesan cheese, airbread croutons

Jidori chicken breast 6 Add chilled pacific prawns 8*

WATERMELON BURRATA SALAD 17

Watermelon, burrata, crushed pistachio, lime, fig, balsamic glaze, basil

THE SLS SLIDERS 19

Prime beef, homemade brioche buns, lettuce, confit tomatoes, onions, homemade pickles, mustard aioli

Add blue stilton, cheddar, american, swiss, or mozzarella 2

BEVERLY HILLS 'BIKINI' 19

Grilled cheese sandwich with mozzarella, sharp cheddar, truffle, honey aioli

CRAB CAKE SLIDERS 24

Mustard aioli, homemade pickles, coleslaw

AVOCADO SANDWICH 21

Heirloom tomato, onion, serrano peppers, cilantro

Add Jidori chicken breast 6 Add bacon 6

CUBANO SANDWICH 23

Mojo marinated pork, Fermani rosemary ham, homemade pickles, mustard aioli, Bolillo rol

GRILLED OCTOPUS TACOS 23

Bib lettuce, pickled onion, smoked tomato, aioli

DESSERT

SEASONAL FRESH FRUIT BOWL 36

Pineapple, watermelon, dragon fruit, passion fruit, and other seasonal market fruits

HOMEMADE SORBET 13

Clementine, passion fruit, raspberry, coconut, mango, pear

HOMEMADE ICE CREAM 13

Chocolate, vanilla