H² Kitchen & Bar

Written By:
Loews Hollywood
INT. LOEWS HOLLYWOOD HOTEL - LOBBY

SCENE 1 - STARTERS

PRETZEL BREADSTICKS - 8
salted pretzel, beer queso, soft egg

BUFFALO CAULIFLOWER - 11
crispy cauliflower, buffalo sauce, buttermilk ranch

H₂ FRIES
house regular - 6
truffle fries - 8

MAC & CHEESE BITES - 12
cheddar, monterey jack, spicy tomato sauce

CRISPY WINGS (8pc) - 14
buffalo, honey butter, smokey bbq, caribbean

JACKFRUIT TACOS - 13
jackfruit, whiskey BBQ sauce

POKE TACOS - 12
tuna, mango salsa, sesame seeds

ESCABECHE TOSTADA - 15
scallop, shrimp, calamari, octopus, avocado, corn tostada

MEATBALLS - 13
chicken, shakshuka, kale

HUMMUS TRIO - 12
pick 3: garlic white bean, roasted carrot, red beet, spicy cauliflower, basil pesto, red pepper

H₂ FOR TWO - 16
chef’s choice of meats and cheeses

HOLLYWOOD BOWL - S 5 / L 10
house seasonal soup

QUESADILLA
Jackfruit - 12
Chicken - 17
Steak - 19
Shrimp - 21

FLATBREAD

GARLIC SHRIMP - 17
salsita, jack cheese, cilantro

WILD MUSHROOM - 15
wild mushrooms, cabernet onions, chèvre

CHICKEN & ARTICHOKE - 16
green onion, spinach, bourison

FARMER’S MARKET - 15
hand selected produce, please inquire with server

- PARTIES OF 6 OR MORE ARE SUBJECT TO AN AUTOMATIC 20% GRATUITY -
- CONSUMPTION OF RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS -

V VEGAN  ➔ VEGETARIAN  GF GLUTEN FREE
### SCENE 2 - SALADS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEF’S GARDEN</td>
<td>14</td>
</tr>
<tr>
<td>BABY KALE</td>
<td>12</td>
</tr>
<tr>
<td>CITRUS</td>
<td>15</td>
</tr>
<tr>
<td>CAESAR</td>
<td>12</td>
</tr>
</tbody>
</table>

- **CHEF’S GARDEN** - 14 🌿
  - chef selected farmers market produce,
  - please inquire with your server

- **BABY KALE** - 12 🌿
  - roasted almonds, golden raisins,
  - granny smith, ginger-lime vinaigrette

- **CITRUS** - 15 🌿
  - ancient grains, baby carrot,
  - spiced citrus vinaigrette

- **CAESAR** - 12 🌿
  - parmesan, garlic focaccia,
  - classic caesar dressing

**ADD TO ANY SALAD**

- chicken - 9
- shrimp - 11
- salmon - 12
- steak - 17

### SCENE 3 - BURGERS & SANDWICHES

**SERVED WITH HOUSE FRIES, ONION RINGS, SWEET POTATO TOTS, OR GREENS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>REUBEN</td>
<td>17</td>
</tr>
<tr>
<td>H² BURGER</td>
<td>15</td>
</tr>
<tr>
<td>GRILLED CHEESE</td>
<td>16</td>
</tr>
</tbody>
</table>

- **H² BURGER** - 15
  - beef / turkey / beyond meat™ (+3) 🌿
  - lettuce, roasted tomato, pickle, red onion, garlic aioli, choice of cheese

**ADD ONS**

- fried egg - 3
- applewood spoked bacon - 3
- truffle fries - 4

- **REUBEN** - 17
  - rye, swiss, corned beef, kraut, 1000 island

- **GRILLED CHEESE** - 16 🌿
  - nicasio, applewood, barley buzzed, raclette

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  - VEGAN 🌿
  - VEGETARIAN 🌿
  - GLUTEN FREE 🍳
INT. LOEWS HOLLYWOOD HOTEL - RESTAURANT

SCENE 4 - ENTRÉES

**FISH AND CHIPS - 25**
crispy cod, battered fries, house tartar

**DO YOU KNOW SOPHIA? - 21**
spaghetti, lemon cream, spinach

**SALMON - 30**
charred honey miso, quinoa cakes,
black garlic, truffle vinaigrette

**OCTOPUS - 22**
white romesco, saint anna chimichurri,
new world potatoes

**BONE-IN NEW YORK STEAK (12oz.) - 34**
fries, salad, broccolini, herb butter

SCENE 5 - DESSERTS

**THE HOLLYWOOD BLONDE - 9**
ÿ
BY FLAVOR PARTNER:
**DUIDOUGH CAFÉ & COOKIE LAB**
coconut, german frosting, pecan, caramel

**DARK FOREST - 9**
ÿ
imported cacao, velvet ganache, raspberry

**CHEESECAKE - 9**
ÿ
yuzu, yogurt, fresh fruit

**COOKIE DOUGH S’MORES - 10**
marshmallow, chocolate, graham cracker

**SEASONAL COBBLER - 10**
please inquire with server for seasonal flavors

**À LA MODE - 9**
chocolate, vanilla, strawberry or salted caramel
INT. LOEWS HOLLYWOOD HOTEL - BAR

SCENE 6 - SPECIALTY COCKTAILS $15

**LUCY’S BELVEDERE BALL**
wild berry belvedere vodka, stellina di note prosecco, pomegranate juice, lemon juice, agave

**WHISKEY BUSINESS**
basil hayden’s bourbon, demerara sugar, angostura bitters, cointreau, orange and lemon oil

**THE PURPLE ROSE OF MOJITO**
bacardi limon, lime juice, agave, muddled blackberries and basil

**PRETTY IN PINK**
hangar one vodka, triple sec, lime, agave, white cranberry, edible glitter

**GIN FIX**
hendricks gin, lemon juice, sugar, raspberries

**SMOKE & MIRRORS**
el silencio mezcal, ardbeg 10y scotch, pineapple juice, lemon, bitters

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**2019 OSCAR INSPIRED COCKTAIL**

**DON’S GREEN MACHINE**
Inspired by Academy Award Winner: “Green Book”
hendricks gin, chareau aloe liqueur, lemon, agave, cucumber, basil

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**OUR SIGNATURE REPOSADO COCKTAILS – $16**

**PINEAPPLE EXPRESS**
loews patron reposado, angel city pilsner, pineapple juice, agave, muddled lime

**CILANTRO LIBRE**
loews patron reposado, lime, agave, jalapeño, cilantro, sprite

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**PATRON REPOSADO, LOEWS EDITION – $16**
Lot No. R55B1450619 / Barrel No. 36
Type of Barrel: American & French Oak
Length of Aging: 9 months

**PATRON ANEJO, LOEWS EDITION – $20**
Lot No. A224970619 / Barrel No. 9
Type of Barrel: Used American Oak
Length of Aging: 36 months

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SCENE 7 - BEER

DRAUGHT BEER

ANGEL CITY PILSNER - 10
Angel City Brewery, Los Angeles, CA
light lager / ABV 5.6% IBU 40

MICHELOB ULTRA - 9
Anheuser-Busch Brewery, St. Louis, MO
light lager / ABV 4.2% IBU 10

BLUE MOON - 10
Blue Moon Brewing Company, Golden, CO
belgian white / ABV 4% IBU 10

STELLA ARTOIS - 10
Leuven, Belgium
euro pale lager / ABV 5.2% IBU 23

DELICIOUS IPA - 10
Stone Brewing, Los Angeles, CA
india pale ale / ABV 7.7% IBU 75

SAMUEL ADAMS SEASONAL - 9
Boston Beer Company, Boston, MA

DOMESTIC & CRAFT BOTTLES

O’DOUL’S AMBER - 8
Anheuser Brewery, St. Louis, MO
non-alcoholic / ABV 0.5%

COORS LIGHT - 8
Coors Brewing Company, Golden, CO
light lager / ABV 4.2% IBU 10

MILLER LITE - 8
Miller Brewing Company, Milwaukee, WI
light lager / ABV 4.2% IBU 12

CRISPIN CIDER - 10
Crispin Cider Company, Colfax, CA
cider / ABV 5%

BUDWEISER - 8
Anheuser Brewery, St. Louis, MO
light lager / ABV 5% IBU 11

FAT TIRE - 9
New Belgium Brewing Company, Asheville, NV
belgian style ale / ABV 5.2% IBU 22

VOODOO RANGER - 9
New Belgium Brewing Company, Asheville, NV
india pale ale / ABV 7% IBU 50

ANGEL CITY IPA - 10
Angel City Brewery, Los Angeles, CA
india pale ale / ABV 6.1%

805 BLONDE ALE - 10
Firestone Walker Brewery, Paso Robles, CA

IMPROTRED BOTTLES

PERONI - 9
Rome, Italy
euro pale ale / ABV 4.7% IBU 24

GUINNESS - 11
Dublin, Ireland
irish stout / ABV 4.3% IBU 47

CORONA EXTRA - 9
Mexico City, Mexico
mexican pale ale / ABV 4.6% IBU 19

HEINEKEN - 9
Amsterdam, Netherlands
euro pale ale / ABV 5% IBU 23

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## INT. LOEWS HOLLYWOOD HOTEL - BAR
### SCENE 8 - WINE

#### SPARKLING

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>5oz/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>LUNETTA Prosecco, Italy</td>
<td></td>
<td>13/60</td>
</tr>
<tr>
<td>DOMAINE CHANDON Brut, Napa, CA</td>
<td></td>
<td>15/70</td>
</tr>
<tr>
<td>PIPER HEIDSICK Brut, France</td>
<td></td>
<td>20/90</td>
</tr>
<tr>
<td>MOET &amp; CHANDON Champagne, France</td>
<td></td>
<td>90</td>
</tr>
<tr>
<td>PERRIER JOUET Grand Brut, France</td>
<td></td>
<td>115</td>
</tr>
<tr>
<td>VEUVE CLIQUOT Yellow Label, Champagne, France</td>
<td></td>
<td>150</td>
</tr>
</tbody>
</table>

#### WHITE

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<thead>
<tr>
<th>Wine Name</th>
<th>Origin</th>
<th>5oz/Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAINT M Riesling, Germany</td>
<td></td>
<td>13/59</td>
</tr>
<tr>
<td>TORRESELLA Pinot Grigio, Italy</td>
<td></td>
<td>13/54</td>
</tr>
<tr>
<td>BRANCOTT Sauvignon Blanc, New Zealand</td>
<td></td>
<td>13/60</td>
</tr>
<tr>
<td>INVITATION Sauvignon Blanc, Buellton, CA</td>
<td></td>
<td>12/54</td>
</tr>
<tr>
<td>INVITATION Chardonnay, Buellton, CA</td>
<td></td>
<td>12/54</td>
</tr>
<tr>
<td>NATURA “UNOAKED” Chardonnay, organic, Chile</td>
<td></td>
<td>13/62</td>
</tr>
<tr>
<td>LA CREMA Chardonnay, Sonoma, CA</td>
<td></td>
<td>13/62</td>
</tr>
<tr>
<td>DEEP SEA Sauvignon Blanc, Santa Barbara, CA, Loews FLAVOR Partner</td>
<td></td>
<td>14/64</td>
</tr>
</tbody>
</table>

#### ROSÉ

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<tr>
<th>Wine Name</th>
<th>Origin</th>
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</tr>
</thead>
<tbody>
<tr>
<td>SANTA MARGHERITA Sparkling Rose, Italy</td>
<td></td>
<td>19/75</td>
</tr>
<tr>
<td>JEAN-LUC COLUMBO France</td>
<td></td>
<td>19/95</td>
</tr>
<tr>
<td>SUMMER WATER Central Coast, CA</td>
<td></td>
<td>13/59</td>
</tr>
</tbody>
</table>

#### RED

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<tr>
<th>Wine Name</th>
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</tr>
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<tbody>
<tr>
<td>BENZIGER Merlot, Sonoma, CA</td>
<td></td>
<td>14/64</td>
</tr>
<tr>
<td>14 HANDS Merlot, Washington</td>
<td></td>
<td>14/64</td>
</tr>
<tr>
<td>ARUMA Malbec, Argentina</td>
<td></td>
<td>12/58</td>
</tr>
<tr>
<td>IMAGERY Cabernet Sauvignon, Sonoma, CA</td>
<td></td>
<td>16/72</td>
</tr>
<tr>
<td>LEGENDE BY LAFITE ROTHCHILD Bordeaux France</td>
<td></td>
<td>17/62</td>
</tr>
<tr>
<td>INVITATION Pinot Noir, Buellton, CA</td>
<td></td>
<td>13/54</td>
</tr>
<tr>
<td>INVITATION Cabernet Sauvignon, Buellton, CA</td>
<td></td>
<td>12/74</td>
</tr>
<tr>
<td>FORTRESS Cabernet Sauvignon, Sonoma, CA</td>
<td></td>
<td>16/72</td>
</tr>
<tr>
<td>LYRIC BY ETUDE Pinot Noir, Santa Barbara County, CA</td>
<td></td>
<td>14/64</td>
</tr>
<tr>
<td>RANCHO ZABACO Zinfandel, Sonoma, CA</td>
<td></td>
<td>15/65</td>
</tr>
<tr>
<td>THE PRISONER BLEND Red blend, Napa, CA</td>
<td></td>
<td>22/98</td>
</tr>
<tr>
<td>PENFOLDS MAX’S Cabernet Sauvignon, Magill, S Australia</td>
<td></td>
<td>15/62</td>
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