

# **H<sup>2</sup> Kitchen & Bar**

Written By:  
Loews Hollywood

# INT. LOEWS HOLLYWOOD HOTEL - LOBBY

## SCENE 1 - STARTERS

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### PRETZEL BREADSTICKS - 8 🌿

salted pretzel, beer queso, soft egg

### BUFFALO CAULIFLOWER - 11 🌿

crispy cauliflower, buffalo sauce,  
buttermilk ranch

### H<sup>2</sup> 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 (GF)

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

### H<sup>2</sup> 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

# INT. LOEWS HOLLYWOOD HOTEL - LOUNGE

## SCENE 2 - SALADS

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### 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*

### CAESAR - 12 🌿

*parmesan, garlic focaccia,  
classic caesar dressing*

### CITRUS - 15 🌿

*ancient grains, baby carrot,  
spiced citrus vinaigrette*

### 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*

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### H<sup>2</sup> 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    Ⓞ GF GLUTEN FREE

# INT. LOEWS HOLLYWOOD HOTEL - RESTAURANT

## SCENE 4 - ENTRÉES

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### FISH AND CHIPS - 25

*crispy cod, battered fries, house tartar*

### SALMON - 30

*charred honey miso, quinoa cakes,  
black garlic, truffle vinaigrette*

### DO YOU KNOW SOPHIA? - 21

*spaghetti, lemon cream, spinach*

### 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

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### THE HOLLYWOOD BLONDE - 9

*BY FLAVOR PARTNER:*

*DUIDOUGH CAFÉ & COOKIE LAB*

*coconut, german frosting, pecan, caramel*

### DARK FOREST - 9

*imported cacao, velvet ganache, raspberry*

### CHEESECAKE - 9

*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*

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 VEGAN  VEGETARIAN  GLUTEN FREE

**INT. LOEWS HOLLYWOOD HOTEL - BAR**

**SCENE 6 - SPECIALTY COCKTAILS \$15**

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**LUCY'S BELVEDERE BALL**

*wild berry belvedere vodka, stellina  
di note prosecco, pomegranate juice,  
lemon juice, agave*

**THE PURPLE ROSE OF MOJITO**

*bacardi limon, lime juice, agave,  
muddled blackberries and basil*

**GIN FIX**

*hendricks gin, lemon juice,  
sugar, raspberries*

**WHISKEY BUSINESS**

*basil hayden's bourbon, demerara sugar,  
angostura bitters, cointreau,  
orange and lemon oil*

**PRETTY IN PINK**

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

**SMOKE & MIRRORS**

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

**2019 OSCAR INSPIRED COCKTAIL**

**DON'S GREEN MACHINE**

**Inspired by Academy Award Winner: "Green Book"**

*hendricks gin, chateau aloe liqueur,  
lemon, agave, cucumber, basil*

**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*

**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

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### 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*

### 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%*

### IMPORTED 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 LIGHT - 9**

*Mexico City, Mexico  
mexican pale ale / ABV 4.5% IBU 18*

#### **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*

#### **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*

#### **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*

# INT. LOEWS HOLLYWOOD HOTEL - BAR

## SCENE 8 - WINE

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### SPARKLING

### 5OZ/BOTTLE

<b>LUNETTA</b> <i>Prosecco, Italy</i>	13/60
<b>DOMAINE CHANDON</b> <i>Brut, Napa, CA</i>	15/70
<b>PIPER HEIDSICK</b> <i>Brut, France</i>	20/90
<b>MOET &amp; CHANDON</b> <i>Champagne, France</i>	90
<b>PERRIER JOUET</b> <i>Grand Brut, France</i>	115
<b>VEUVE CLIQUOT</b> <i>Yellow Label, Champagne, France</i>	150

### WHITE

<b>SAINT M</b> <i>Riesling, Germany</i>	13/59
<b>TORRESELLA</b> <i>Pinot Grigio, Italy</i>	13/54
<b>BRANCOTT</b> <i>Sauvignon Blanc, New Zealand</i>	13/60
<b>INVITATION</b> <i>Sauvignon Blanc, Buellton, CA</i>	12/54
<b>INVITATION</b> <i>Chardonnay, Buellton, CA</i>	12/54
<b>NATURA "UNOAKED"</b> <i>Chardonnay, organic, Chile</i>	13/62
<b>LA CREMA</b> <i>Chardonnay, Sonoma, CA</i>	13/62
<b>DEEP SEA</b> <i>Sauvignon Blanc, Santa Barbara, CA, Loews FLAVOR Partner</i>	14/64

### ROSÉ

<b>SANTA MARGHERITA</b> <i>Sparkling Rose, Italy</i>	19/75
<b>JEAN-LUC COLUMBO</b> <i>France</i>	19/95
<b>SUMMER WATER</b> <i>Central Coast, CA</i>	13/59

### RED

<b>BENZIGER</b> <i>Merlot, Sonoma, CA</i>	14/64
<b>14 HANDS</b> <i>Merlot, Washington</i>	13/57
<b>ARUMA</b> <i>Malbec, Argentina</i>	12/58
<b>IMAGERY</b> <i>Cabernet Sauvignon, Sonoma, CA</i>	16/72
<b>LEGENDE BY LAFITE ROTHSCHILD</b> <i>Bordeaux France</i>	17/62
<b>INVITATION</b> <i>Pinot Noir, Buellton, CA</i>	13/54
<b>INVITATION</b> <i>Cabernet Sauvignon, Buellton, CA</i>	12/74
<b>FORTRESS</b> <i>Cabernet Sauvignon, Sonoma, CA</i>	16/72
<b>LYRIC BY ETUDE</b> <i>Pinot Noir, Santa Barbara County, CA</i>	14/64
<b>RANCHO ZABACO</b> <i>Zinfandel, Sonoma, CA,</i>	15/65
<b>THE PRISONER BLEND</b> <i>Red blend, Napa, CA</i>	22/98
<b>PENFOLDS MAX'S</b> <i>Cabernet Sauvignon, Magill, S Australia</i>	15/62

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