

H² Kitchen & Bar

"Late Night Premiere"

10:00pm - 12:00am

Written By:

Loews Hollywood

INT. LOEWS HOLLYWOOD HOTEL - RESTAURANT

SCENE 1 - LATE NIGHT PREMIERE

H² BURGER - 15

*beef / turkey / beyond meat™ (+3) **V**
lettuce, roasted tomato, pickle, red onion, garlic aioli, choice of cheese*

CRISPY WINGS (8pc) - 14

buffalo, honey butter, smokey bbq, caribbean

HUMMUS TRIO - 12 **V**

*pick 3: garlic white bean, roasted
carrot, red beet, spicy cauliflower,
basil pesto, red pepper*

QUESADILLA - 12 **V**

*jackfruit - 12 **V**
chicken - 17*

GRILLED CHEESE - 16 **V**

nicasio, applewood, barley buzzed, raclette

CAESAR - 12 **V**

parmesan, garlic focaccia, classic caesar dressing

FLATBREAD

GARLIC SHRIMP - 17

salsita, jack cheese, cilantro

CHICKEN & ARTICHOKE - 16

green onion, spinach, bourison

WILD MUSHROOM - 15 **V**

wild mushrooms, cabernet onions, chévre

FARMER'S MARKET - 15 **V**

*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 **V** VEGETARIAN **GF** GLUTEN FREE

INT. LOEWS HOLLYWOOD HOTEL - BAR

SCENE 2 - SPECIALTY COCKTAILS \$15

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 3 - 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*

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*

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SCENE 4 - WINE

SPARKLING

5OZ/BOTTLE

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

WHITE

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

ROSÉ

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

RED

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

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