



METROPOLE

BAR + KITCHEN

ROOM SERVICE

WHO IS ANNA MAY WONG?

Even before “Hollywood” was established, Downtown LA’s penchant for entertainment began to boom. Silent movies and live performances flooded the streets. Grand theaters brought people from all walks of life together to enjoy vaudeville, musicals, and more.

Among them was Anna May Wong (1905–1961)—the first Chinese-American movie star and the first Asian-American to become an international star.

Her long and varied career spanned both silent and sound film, television, stage, and radio. She was born and raised in Downtown LA, in the neighborhood of the Hotel Indigo Los Angeles Downtown.

Her love for the vibrant colors of the flowers and admiration for the glamour of the starlets was awakened at a young age by La Fiesta de las Flores, a festival she attended with her family. Thousands of costumed residents decorated carriages, buggies and bicycles with freshly picked hydrangeas, orange blossoms, red roses, lilies, and more. The hotel’s design is inspired by how the spaces would be seen through her eyes, experiences, and aspirations.



◆◆ BREAKFAST ◆◆

7:00 – 11:00 AM

QUICK AND EASY BREAKFAST | 26 NF

pasture eggs, Daily Farm bacon or turkey sausage, hash browns, pancakes with maple syrup

EGGS BENEDICT | 28

english muffin, hollandaise, Canadian Back bacon, hash browns

STEAK AND EGGS | 29 GF, NF

New York strip, pasture eggs, hash browns

OMELETTES | 25 NF

have it your way, choice of:

pasture eggs or egg whites

cheese: cheddar, swiss, american, feta

meat: sausage, turkey sausage, ham, Daily Farm bacon

vegetables: onions, spinach, mushrooms, bell peppers, avocado

BREAKFAST TACOS | 21 NF

scrambled pasture eggs, cream cheese, green onions, bacon, LA's Sriracha sauce

BUTTERMILK PANCAKES | 23 VEG, NF

blueberries, chocolate chips, or bananas, maple syrup

POWER BREAKFAST OATMEAL | 18 GF, DF

bananas, seasonal berries, walnuts, agave nectar

LOCAL FAVORITES

HUEVOS RANCHEROS | 24 VEG, GF, NF

pasture eggs, Chef Cesar's fresh salsa and pico de gallo

CENTRAL MARKET SANDWICH | 22 NF

pasture egg, Daily Farm bacon, cheddar, toasted bun, side of tots

TRES LECHES FRENCH TOAST | 23 VEG

berries, tres leche drizzle, maple syrup

All orders will have a \$5.50 delivery charge,
as well as an 18% service charge and local tax added to the bill.



BREAKFAST

7:00 – 11:00 AM



FAIRFAX BAGEL AND LOX | 26

everything bagel, herb cream cheese, lox, red and green onions, capers, lemon and dill

CONTINENTAL | 21 VEG, NF

muffin and croissant, sliced fruit, honey yogurt

YOGURT PARFAIT | 18 VEG, NF

greek yogurt, berries, granola, agave nectar

SEASONAL FRESH FRUIT PLATE | 18 VEG, NF

seasonal fresh fruit, honey yogurt dipping sauce

TURKEY SAUSAGE | 8 HASH BROWNS | 8

PORK SAUSAGE | 9 TOAST | 6

DAILY FARM BACON | 9

LAMILL ROASTED CUP OF COFFEE | 5

LAMILL SPECIALTY COFFEE | 6

cappuccino • latte • espresso
flavored syrup: \$1.00 | add espresso shot \$3.00

SELECTION OF TEAS | 8

JUICE | 7

orange • cranberry • apple

SOFT DRINKS | 6

Coke • Sprite • Diet Coke

MILK | 5

2% • coconut • oat • almond

EVIAN | 8

SAN PELLEGRINO | 8



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DINNER



5:00 – 10:00 PM

STARTERS & SALADS

FM SLIDERS | 26 NF

grilled filet mignon slices, red wine sauce, choice of french, sweet potato fries or house made chips

FARMER'S MARKET FRUIT | 19 GF, NF

seasonal selection, cottage cheese with orange zest

CALAMARI | 23 NF

spicy marinara, garlic aioli

WINGS | 19 DF, NF

thai or buffalo, crisp vegetables, choice of blue cheese, ranch or nam pla

RIP N DIP | 24 DF, NF, V

truffle hummus, babaganoush, marinated olives, grilled flatbread

CAESAR SALAD | 25 NF

with salmon or chicken, romaine lettuce, croutons, parmesan cheese, classic caesar dressing

SHRIMP APPLE SALAD | 26 GF

arugula, shaved fennel, parmesan, toasted almonds, sherry vinaigrette, with chilled poached shrimp tossed in lemon dressing

SANDWICHES & BURGERS

SALMON BLT | 24 NF

bourbon creamy coleslaw, brioche bun, choice of french, sweet potato fries or housemade chips


METRO BURGER | 24 NF

choice of grass-fed beef or impossible patty, aged cheddar, bourbon bacon jam, fried egg, brioche bun, choice of french, sweet potato fries or house made chips

SHORT RIB SANDWICH | 24 NF

horseradish mayo, pickled vegetables, choice of french, sweet potato fries or housemade chips

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DINNER



5:00 – 10:00 PM

ENTREES

CITRUS PARMESAN SHRIMP PASTA | 34 NF

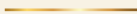
Baja bay shrimp, garlic, lemon, roasted tomato, parsley

OVEN ROASTED CHICKEN | 36 NF

semi-boneless marinated chicken, mashed potatoes,
garlic and thyme infused pan jus

STEAK FRITES | 48 NF

12 oz new york strip, herb butter,
fries



DESSERT

FLAN | 12 NF

- CAFÉ CON LECHE, MEXICAN CUSTARD -
silky espresso infused custer, caramel sauce,
vanilla whipped cream

COCO DULCE DE LECHE | 12

- DOUBLE CHOCOLATE MOUSSE -
boxed within a dark chocolate cone, raspberry sauce

NEW YORK CHEESECAKE | 12 NF

raspberry sauce

HÄAGEN-DAAZ PINTS | 12

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Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your
risk of food borne illness especially if you have certain medical conditions.

V: vegan | VEG: vegetarian | GF: gluten free

DF: dairy free | NF: nut free



LIBATIONS

AVAILABLE AT BREAKFAST & DINNER

COCKTAILS

INDIGO BLUE-BERRY | 18

Titos vodka, muddled blueberries, lime juice, soda water

BEE'S KNEES | 18

Botanist gin, lemon, honey

KENTUCKY ORANGE BLOSSOM | 18

Buffalo Trace, St. Germain, Cointreau

IRISH SOUR | 18

Jameson, lemon juice, simple syrup

SPICED MULE | 18

Bacardi's spiced rum, ginger beer, bitters, lime

MBK CLASSIC MARGARITA | 18

- SPICY UPON REQUEST -

Herradura, Cointreau, lime juice, agave nectar, repasado float

AGAVONI | 18

1800 Tequila, Campari, sweet vermouth

MEZCAL OLD FASHIONED | 18

Montelobos, bitters, simple syrup

BEER & CANNED COCKTAILS

BEERS ON TAP | 10

Pacifico, Modelo, Sculpin IPA

BOTTLED BEERS | 11

Bud Light, Heineken, Blue Moon, Corona, Samuel Adams,
Miller Lite, Coors, Stella, Budweiser

CUTWATER CANNED COCKTAILS | 13

mojito, margarita, vodka mule, whiskey mule,
cucumber vodka soda, horchata cold brew,
gin & tonic, long island iced tea

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LIBATIONS

AVAILABLE AT BREAKFAST & DINNER

WINE

SPARKLING

GLASS | BOTTLE

sparkling, Pol Remy, Burgundy, France	11 40
sparkling, Sterling Prosecco, Veneto, Italy	13 48
champagne, Feuillette Brut Gastronomique, Champagne, France	23 88
sparkling rosé, Lunetta Prosecco, Veneto, Italy	14 52

ROSÉ

rosé, Sanford Rose of Pinot, Sta. Rita Hills, Santa Barbara County, California	15 56
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WHITE

pinot grigio, Three Thieves, California	13 48
pinot grigio, Sea Glass, Santa Barbara County, California	15 56
sauvignon blanc, Kim Crawford, Marlborough, New Zealand	13 48
white blend, Conundrum, California	14 52
chardonnay, Three Thieves, California	13 48
chardonnay, Sonoma Cutrer, Sonoma Valley, California	19 72

RED

pinot noir, Three Thieves, California	13 48
pinot noir, Wagner Sea Sun, California	15 56
syrah, Zaca Mesa, Los Olivos, California	14 52
rhone blend, Cap Insula, Bertrand, Languedoc, France	16 60
merlot, Emmolo, Napa Valley, California	25 96
cabernet sauvignon, Three Thieves, California	13 48

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