



INTERCONTINENTAL®
LOS ANGELES DOWNTOWN

IN-ROOM DINING

BREAKFAST MENU
Daily: 6am-1030am

ALL DAY MENU
Sunday-Thursday: 11am-1030pm
Friday-Saturday: 11am-130am

PLEASE DIAL “o” TO PLACE YOUR ORDER
please inform us of any allergies or dietary requirements while ordering

BREAKFAST MENU

Served 6am-1030am Daily

Sunrise Breakfast 38

two eggs any style, roasted rosemary potatoes, fresh squeezed orange juice
choice of: bacon, black forest ham, pork or chicken apple sausage
choice of toast: white, wheat, rye, english muffin, sourdough, gluten free
choice of: coffee or tea

The InterContinental V 36

fresh sliced seasonal fruit, greek yogurt, pastry, hempseed granola,
fresh squeezed orange juice
choice of: coffee or tea

Three Egg Omelet 29

choose (3) ingredients: onions, peppers, spinach, tomatoes, mushrooms, ham, bacon,
chicken apple or pork sausage, cheddar, american cheese
served with country wheat toast

Cali Breakfast Burrito V 25

cage free scrambled eggs, potatoes, cheddar cheese, avocado, scallions,
salsa on the side

Huevos Rancheros V 32

over-easy eggs, refried beans, salsa ranchera, soft fried corn tortillas

Ripe Hass Avocado Toast VEGAN GF 33

marinated heirloom cherry tomatoes, pickled fresno, finger lime pearls,
served on toasted beetroot bread
salmon +18

Overnight Oats VEGAN GF 24

apricot, almonds, toasted coconut, blueberry chia seed

Locally Sourced Seasonal Fruits VEGAN GF 25

Prices do not include tax or gratuity
In addition to tax being applied, there will be 3 additional charges that will be applied to the final bill:
The first charge is an 18.5% In-Room Dining service charge which will be distributed equally to the servers
*The second charge is a 6% administrative fee *
The third charge is a \$5 delivery fee

SIDES

Breakfast Protein 12

choice of: bacon, black forest ham, pork or chicken sausage

Two Eggs Any Style V GF 13

Organic Oatmeal VEGAN GF 15

brown sugar, golden state raisins, fresh berries,
coconut flakes

Roasted Rosemary Potatoes V 10

Greek Yogurt V GF 12

California Berries VEGAN GF 18

Fresh Sliced Fruit VEGAN GF 12

FRESHLY BAKED SECTION

Croissant V 10

classic plain or pain au chocolate – served with
butter & preserves

Danish V 10

fruit or cheese

Muffin V 10

blueberry, bran or banana nut

Bagel V 10

classic plain, sesame or everything

v-vegetarian | vegan-vegan | GF-gluten free

ALL DAY DINING

Served 11am-1030pm Sunday-Thursday | Served 11am-130am Friday-Saturday

Traditional Mexican Soup "Pozole" GF 28

free range non-GMO chicken, hominy - served with cabbage, radish, lime, cilantro, onions, red salsa, crispy tostada

Classic Caesar Salad 19

romaine hearts, parmesan crostini, tomato, micro planed parmesan, creamy caesar dressing - served with country wheat toast
grilled chicken breast +14 | salmon +18 | steak +20 | shrimp +20

California Greens Salad V GF 18

cucumbers, heirloom cherry tomatoes, radish
choice of dressing: balsamic vinaigrette, buttermilk ranch, tangy champagne vinaigrette
grilled chicken breast +14 | salmon +18 | steak +20 | shrimp +20

Grilled Tofu Bowl VEGAN GF 21

red quinoa, cucumber, gigante beans, pickled red onion, heirloom cherry tomato, vegan avocado edamame aioli, white wine vinaigrette
Chicken +9 | Salmon +11 | Steak +15

The Club Continental 28

grilled ham, grilled chicken, fried egg, bacon, avocado, arugula, tomato, red onion, bacon aioli, french fries

DTLA Burger 34

all beef patty ground chuck, brisket, short rib, avocado, roasted chilies, monterey jack, shredded cabbage, smoked bacon aioli, parmesan fries
plant-based patty available

SIDES | 15

French Fries | Garden Green Side Salad | Steamed Vegetables
Mac & Cheese | Locally Sourced Seasonal Fruits

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ENTREES

Steak Frites GF 42

grilled flat iron steak, chimichurri sauce, french fries

Garlic & Rosemary Free-Range Half Chicken GF 34

jus de poulet, seasonal vegetables, roasted potatoes

Cavattappi Pasta 28

marinara or bolognese

Buffalo Wings (dozen) 29

home-style ranch, celery, carrots

PIZZAS

10" individual pizzas
12" cauliflower crust available upon request

Pepperoni Pizza 25

pepperoni, mozzarella, tomato sauce

BBQ Chicken Pizza 26

BBQ chicken, red onion, cilantro cream drizzle

Classic Margherita Pizza V 28

fresh mozzarella, basil, tomato sauce

KID'S MENU

Chicken Tenders & Fries 22

Mac & Cheese 21

Mini Cheese Sliders 18

Fusilli Pasta: Butter or Marinara 18

v-vegetarian | vegan-vegan | GF-gluten free

BEVERAGES

Wine

Bubbles

- Mumm, Napa Brut Prestige 187ml | gl | 17
- Moet & Chandon, Champagne, Brut 375ml | half btl | 65
- Mirabelle, Napa, Brut Rosé 750ml | 85
- Veuve Clicquot, Champagne, Brut 750ml | 190
- Veuve Clicquot, Champagne, Brut Rosé 750ml | 200

Rosé

- Usual, San Luis Obispo, Grenache 187ml | gl | 19
- Daou, Paso Robles, Grenache GF 750ml | 85

Whites

- Wild Child, North Coast, Chardonnay 187ml | gl | 18
- Daou, Paso Robles, Chardonnay 375ml | half btl | 30
- Hartford, Russian River Valley, Chardonnay 750ml | 75
- Cloudy Bay, New Zealand, Sauvignon Blanc 750ml | 85
- Santa Margherita, Italy, Pinot Grigio 750ml | 85
- Pierre Sparr, France, Riesling 750ml | 55

Red Wine

- Wild Child, North Coast, Cabernet Sauvignon 187ml | gl | 20
- Daou, Paso Robles, Cabernet Sauvignon 375ml | half btl | 30
- Justin, Paso Robles, Cabernet Sauvignon 750ml | 100
- Decoy, Sonoma Coast, Merlot 750ml | 85

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Cocktails | Bottle Service

Please scan the QR code
to view the current offering



Beers

- Corona 10
- Heineken 12
- Elysian Space Dust IPA 10
- Sam Adam's Boston Lager 12
- Michelob Ultra 10
- Guinness 12
- Heineken o.o 10

Non-Alcoholic

- Juice 9
orange, grapefruit, apple, cranberry,
pineapple
- Soda 7
coke, coke zero, diet coke, sprite,
gingerale, dr. pepper
- LavAZza Coffee
Regular or Decaf
small pot (2-3 cups) 10
large pot (4-5 cups) 15