



TRES

By José Andrés

BRUNCH MENU

SLS BRUNCH TABLE

ADULT 65

KIDS 30

ADD ONE ADDITIONAL ENTRÉE +14

BOTTOMLESS BUBBLE BAR +25

(ask your server for a glass)

CHEF'S SELECTION OF ASSORTED PASTRIES

Croissant, danish, muffins, pain au chocolat

GAZPACHO

Traditional condiments

SLS CARVING DISPLAY

Chef's selection with accompaniments

CRUDITÉ CUPS

Seasonal vegetables, romesco sauce

CAVIAR DISPLAY

American paddlefish caviar, salmon roe, steamed buns

SMOKED SALMON DISPLAY

*Caper berries, minced red onions, quail eggs,
chives, Greek yogurt*

CHILLED SEAFOOD AND CAVIAR DISPLAY

*Oysters, pacific prawns, snow crab claws, American
paddlefish caviar, salmon roe, steamed buns*

CHEESES & CHARCUTERIE

Artisan cheeses & dried cured meats

PAN CON TOMATE

Toasted bread, tomato & olive oil

GREEK YOGURT PARFAIT & FRESH FRUIT

*Pear, mixed berries, or plain vanilla
Mixed berries, watermelon & orange segments
kiwi & raspberries*

COFFEE AND TEAS

Regular coffee, decaffeinated coffee, or loose leaf tea

FRESH SQUEEZED JUICE

Choice of: grapefruit or orange

AGUAS FRESCAS

Chef's selection of water infused with fresh juices

À LA CARTE BREAKFAST

SOFT EGG 63*

Two slow cooked eggs

Caviar and SLS breakfast potatoes 32

Jamón serrano “fermín” 23 or Wild mushrooms 21

SLS EGGS BENEDICT *

Eggs 63, toasted english muffin, hollandaise air

Russ & Daughters smoked salmon 25

Jamón serrano ‘fermín’ 29

HUEVOS A LA CUBANA “ANDY GARCIA” 22

*12 quail eggs sunny side up, calaspara rice, tomato sauce,
bacon, banana puree*

EGGS AND OMELETS – ANY STYLE * 18

Choice of two accompaniments 20 Additional item 1

*Zucchini, squash blossoms, heirloom tomato, basil,
wild mushrooms, blue cheese, manchego cheese, or goat cheese*

OLIVE OIL MINI PANCAKES 19

Honey or maple syrup, seasonal mixed berries

‘TORRIJAS’ SPANISH TOAST 18

Baked apples

‘TORTILLA ESPANOLA’ SPANISH OMELET* 22

*Traditional potato and onion omelet served
with a side of ‘pa amb tomaquet’*

CHORIZO HASH 24 VEGETARIAN HASH 20

Potatoes, piquillo peppers, spinach, egg 63

**Consuming raw or undercooked egg, meat or seafood may
increase your risk of food-borne illnesses*

À LA CARTE BRUNCH

CROISSANTINI * 21

*Pressed croissant sandwich with eggs,
chicken sausage, herb cream cheese*

FATTOUSH SALAD 18

*Persian cucumbers, heirloom tomatoes, radishes,
green peppers, feta cheese, lemon-sumac dressing
add smoked salmon * 10
add chilled Pacific prawns * 10*

EDAMAME-ASPARAGUS SALAD 15

*Edamame, asparagus, parsley puree, snap peas, Thai-sesame
vinaigrette*

THE SLS SLIDERS* 21

*Prime beef, lettuce, tomatoes, onions, homemade brioche buns
add blue stilton, cheddar or mozzarella 2*

AVOCADO SANDWICH 20

*Avocado, tomato, onions, cilantro
add chicken breast 8 add bacon 4
add blue stilton, cheddar or mozzarella 2*

BRAISED BEEF SHORT RIB SANDWICH 26

*Caramelized onions, cheddar, garlic aioli, miniature greens,
pressed pan de cristal*

BRUNCH SIDES 7

*Applewood smoked bacon * pork sausage *
Chicken sausage * SLS breakfast potatoes
Tomato-basil salad
Toast: wheat, rustic, white or English muffin*

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SIP LIQUORS SLOWLY

BLOODY MARY 16

Titos, housemade bloody mary mix

PALOMA 16

Avion silver, fresh squeezed grapefruit

BRAZILIAN SCREWDRIVER 16

Cachaca and fresh squeezed orange juice

SANGRIA BLANCA 16

Our famous cava sangria

TAITTINGER, Champagne, NV 29

VEUVE CLICQUOT "Yellow Label" 35

JCB 69, Sparkling Rosé, NV 18

WELLNESS SHOTS 5

squeezed daily, shaken to order

NAUGHTY **NICE**

*ginger, lemon, orange, or grapefruit, ginger,
turmeric, cayenne agave, lime*

GREEK YOGURT SMOOTHIE 14

With agave nectar

Coconut & ginger, berry with mint, vegetable (no yogurt)

COFFEE

French press coffee 12

Regular & decaffeinated coffee 6

Espresso 6

Cappuccino 8

Latte 8

LOOSE LEAF TEAS 9

Select one:

-SLS Beverly Hills
blend

-Imperial earl grey

-Imperial English

breakfast

-Jetlag AM – energy

-Jetlag PM* – relax

-Nobo whole fruit*

-Harmony*

*Caffeine Free



ALL SELECTIONS 15

THE CLOVER

Kale, cucumber, celery, spinach, pear, cilantro, mint, lime

THE HOUSE

Orange, kale, fennel, pineapple, spinach, dandelion, lemon, ginger

SUNRISE

Orange, carrot, coconut water, turmeric, lemon, ginger

GO BIG

Beet, kale, carrot, apple, wheatgrass, lemon, ginger