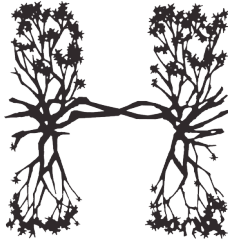


H Y D E
L O U N G E

sbe

HOTELS | SLS HOTELS • THE REDBURY • FOUR POINTS BY SHERATON LAX • RESTAURANTS |
THE BAZAAR BY JOSÉ ANDRÉS • CLEO • XIV BY MICHAEL MINA • GLADSTONES • KATSUYA • PAPAYA KING •
MERCATO DI VETRO • NIGHTLIFE | THE ABBEY FOOD & BAR • THE COLONY • HYDE LOUNGE •
MY HOUSE • EDEN • CRIMSON • MY STUDIO • THE SAYERS CLUB SPA | CIEL



H Y D E
L O U N G E

Hyde Lounge Signatures \$18

Cucumber Watermelon Margarita

Corso Silver Tequila/Cointreau/freshly squeezed lime and hand extracted watermelon juices/shaken/tall

The Love Unit

Thai basil/vodka/vanilla/freshly squeezed lime, grapefruit, and hand extracted bell pepper juices/shaken/up

Celery Superstar

Serrano chili/vodka/freshly squeezed lime and hand extracted celery juices/starfruit/shaken/up

Passionfruit Pineapple Sidecar

Pierre Ferrand Ambre Cognac/Cointreau/passionfruit/freshly squeezed lemon and freshly extracted pineapple juices/shaken/up

Raspberry Wonder Fresh

Fresh raspberries and peppermint/Aviation New Western Dry Gin/freshly squeezed lemon juice/ brut champagne/shaken/up

Bees Knees

Plymouth Dry Gin/freshly squeezed lemon juice/house made clover honey syrup/shaken/up

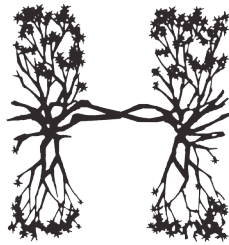
Dark and Stormy

Gosling's Black Seal Rum/freshly squeezed lime juice/house made spicy ginger syrup/club soda/swizzled/tall

Quicksilver

El Tesoro Platinum Tequila/St. Germain Elderflower Liqueur/freshly squeezed lime juice/brut champagne/shaken/up

Please be sure to indicate any special payment requests prior to our authorizing your credit card. We can not alter payment once presented. There are no returns or refunds on any services or items. 14% Gratuity & 6% Service Fee will be added to all Bottle & Table Service. We reserve the right to refuse or revoke service at any time. Special requests, corkage & miscellaneous fees may apply.



H Y D E
L O U N G E

CAPTAIN'S LIST

VODKA

Belvedere (all flavors available)	425
Belvedere Intense Unfiltered	450
Belvedere 1.75	850
Beluga Classic	450
Beluga Gold	1000
Grey Goose (all flavors available)	425
Grey Goose 1.75	850
Stoli	400
Stoli Elite	600

TEQUILA

Corzo	425
Corzo Reposado & Anejo	450
Cazadores Reposado	450
Milagro Silver	400
Patron	425
Gran Patron Platinum	1000

GIN

Bombay Sapphire	425
Hendrick's	450
Oxley	425

RUM/CACHACA

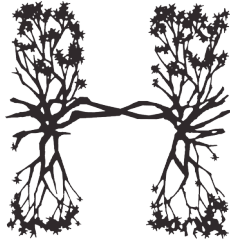
Bacardi Superior	400
Bacardi Oakheart	425
Sailor Jerry	425
Sagatiba <i>Light Brazilian Rum</i>	425

BOURBON, SCOTCH & WHISKEY

Bulleit	450
Crown Royal	425
Dewar's	400
Jack Daniel's	400
Johnny Walker Black	425
Johnny Walker Blue	900
Macallan 18	1000

Red Bull (Pack of 4)	24
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Hyde is exclusively serving Red Bull Energy Drinks



H Y D E
L O U N G E

COGNAC

Hennessey VS	425
Hennessey Black	425
Remy Martin	450
Louis XIII de Rémy Martin	4000

CHAMPAGNE

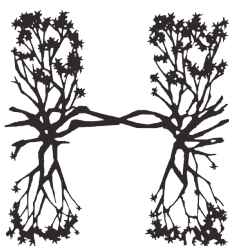
Ace of Spades	1100
Ace of Spades Magnum	2800
Ace of Spades Rose	1600
Cristal	1000
Dom Perignon	700
Dom Perignon Magnum	1400
Dom Perignon Rose	1200
Dom Perignon Rose Magnum	2600
Moet Imperial	400
Moet Imperial Rose	500
Veuve Clicquot	425
Veuve Clicquot Magnum	850

WINES

Copper Ridge – house chard	gl	12
Copper Ridge – house merlot		12
William Hill – chard		15
Casa Lapostolle Rapel – cabernet 2009		14
Roth – merlot		15
MacMurray Ranch – pinot noir		14
Valley of the Moon – zinfandel		14
Lyth – meritages		15
North Star - merlot 2007	btl	90
Franciscan Cuvee Sauvage - chard		115
Freestone - pinot noir		110
Jack London Artist Series – cabernet		110
Opus One- meritages 2007		700

BEERS

Buckler non-alcoholic	8
Corona	8
Green Lake's Organic Ale	9
Heineken	8
Miller Lite	8
Pilsner Urquell	8
Smithwick's	8



HYDE LOUNGE

Hyde Lounge proudly serves a full menu composed by sbe's Executive Chef Danny Elmaleh, known for his award-winning cuisine at Cleo, The Abbey and Gladstones. Featuring the freshest ingredients, meats and seafood, Chef Danny has designed Hyde's cuisine to be social, interactive and complement the unparalleled mixology program.

Starters

Greek

Kalamata olives stuffed with Valdeon feta cheese and wrapped with dried tomato. 9

Sicilian

Cerignola olives filled with goat cheese, oregano, parsley and peppadew. 9

Cheese Plates

Mozzarella Caprese

Baby heirloom tomatoes, fresh mozzarella cheese and basil with a light balsamic vinaigrette 12

Gruyere Grilled Cheese

Warm toasted brioche bread, dried tomato spread, garlic aioli, gruyère cheese, fresh basil 12

Queso Fundido

Pepper jack, Monterey jack, parmesan topped with cilantro, queso fresco, chorizo and peppadew served with a side of warm tortilla chips 12

Bocadillos

Prosciutto and Tomato

Thinly sliced prosciutto with dried tomato compote topped with grated parmesan and served on warm toasted crostini 12

Tuna and Olive

Fresh diced ahi tuna with an olive tapenade and aioli served on warm toasted crostini 12

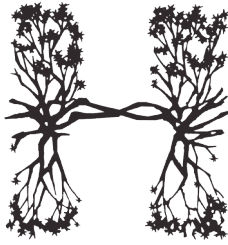
Shrimp and Tarragon

Rock shrimp with aioli, lemon zest, pickled shallots, and coriander garnished with fresh parsley and served on warm toasted crostini 12

Farmers Market Tomato

Baby heirloom tomato tossed with sherry vinaigrette and garnish with fresh basil and served on warm toasted crostini 9

Serving food Wednesday – Saturday 6:30pm – 2am



HYDE LOUNGE

Fruit Dishes

Melon and Prosciutto

Farmers market melon balls topped with thinly sliced prosciutto and fresh cracked black pepper and mint. Drizzle with balsamic reduction 14

Honey Dates and Bacon

Bacon wrapped honey dates filled with manchego cheese, drizzle with balsamic glaze. Served warm and on skewers 12

Watermelon and Tomato

Pressed sweet watermelon, farmers market kumato tomato with a lemon vinaigrette and topped with fresh basil 12

Meat

Prime Steak

Kobe tenderloin cooked with sake soy and butter topped with scallions and served in a cast iron skillet with a side of warm ciabatta 20

Meatballs

In house made meatballs with fresh tomato sauce and grated pecorino cheese and fresh parsley served in a cast iron skillet with a side warm ciabatta 15

Sliders

Toasted brioche buns, bacon marmalade, aioli, arugula, oven roasted tomato and Kobe ground beef 15

Mini Dogs

Toasted Hawaiian bread with Berkshire pork sausage and aioli, served with a side of cornichons 14

Sweet

Chocolate Strawberry

Farmers market fresh strawberries coated with milk chocolate and drizzled with white chocolate 14

Chocolate Parfait

Milk chocolate cremeux, topped with chocolate crumble, crème fraiche and mint served in a glass verrine 12

Cookies and Cream

Warm baked chocolate chip cookies served with spiked milk 12

Serving food Wednesday – Saturday 6:30pm – 2am