

Coffee & Tea

PLUS JUICES + MORE

Espresso.....	6	Cold Brew.....	7
Cortado.....	6	Hot Tea.....	8
Cappucino.....	8	Iced Tea.....	6
Latte.....	9	Fresh Juice.....	8
Drip Coffee.....	7	orange, grapefruit, pineapple	
		Cold Press Green Juice.....	13

SOFT DRINKS

Coca-Cola.....	5	Sprite.....	5
Diet Coke.....	5	Ginger Ale.....	5
Pellegrino 500ml.....	6	Acqua Panna 750ml... ..	10

Spirit Free

NON ALCOHOLIC SIPS

Creamsicle.....	14
blood orange, vanilla, lemon	
Aloha.....	14
pineapple, yuzu, lime	
Shirley Temple.....	8
sprite, housemade grenadine, cherries	

WINES

BY THE GLASS

Sparkling

Carboniste, Albarino/Pinot Grigio.....	18/72
"Carbo-Nation," CA	
Luca Paretti, Prosecco Brut.....	16/68
Italy	

White

Delta Wines, Sauvignon Blanc.....	18/72
North Coast, CA	
Land of Saints, Chardonnay.....	20/90
Santa Barbara, CA	

Rose & Skin Contact

Union Sacré, Pinot Rosé.....	16/72
"Blanc/Gris" Monterey, CA	
Lemonade, Rosé.....	16/72
Day Wines, Willamette Valley, OR	

Red

Lioco, Pinot Noir.....	18/81
Mendocino County, CA	
Union Sacré, Cabernet Franc.....	18/81
Dry Creek Vineyard, Paso Robles, CA	
Bold, Cabernet Sauvignon.....	15/70
Paso Robles, CA	

Cocktails

OLD FRIENDS

Corpse Reviver #2.....	19
gin, orange curacao, cocchi bianco, lemon	
Salty Dog.....	19
gin, grapefruit, lime	
Appletini.....	19
vodka, gin, apple liqueur, white vermouth, lemon	
Harvey Wallbanger.....	19
vodka, galliano, orange, lemon, egg white	
Tequila Sunrise.....	19
blanco tequila, mezcal, orange, house-made grenadine	
Mai Tai.....	19
rum, orgeat, curacao, lime, bitters	
Smoked Paloma.....	20
tequila, smoked grapefruit, lime, seltzer, black lava salt	

NEW REGULARS

Raspberry "Brisk".....	18
vodka, raspberry, lemon, iced tea	
Invisible Sun.....	20
coconut milk-washed rhum agricole, pineapple, lime, pimento dram	
French Toast Old Fashioned.....	20
french toast-infused bourbon, maple syrup, bitters	
Chokehold.....	20
licor 43, cynar, espresso	

the

BLOODY MARY

choose your own adventure

20

BEERS & CIDER

Coors Golden Banquet 12oz.....	7
Skyduster Super Dry Lager 12oz.....	9
Smog City Citrus Blonde Ale 16oz.....	14
Three Weavers Expatriate IPA 12oz.....	9
Old Rasputin Imperial Stout.....	15
Julian Harvest Hard Cider 12oz.....	10
Best Day Non-Alcoholic Kölsch 12oz.....	8

every day 7am-3pm

moonarksla.com | @moonarksla
213.725.5858

The Hoxton, Downtown
LA

1060 South Broadway

Breakfast

EGGS

- Denver Omelette* 19
bell pepper, pepperjack cheese, onion, canadian bacon, house salad
- Veggie Omelette* 19
spinach, mushrooms, mozzarella cheese, house salad
- Eggs Benedict* 21
- Chilaquiles Verdes* 19
tomatillo, cilantro, crema, cotija, fried egg
- Breakfast Quesadilla* 19
chorizo, scrambled eggs, pepperjack cheese, bloody mary pico
- Latke + Smoked Salmon* 20
cucumber relish, poached egg, chili ranch
- The Breakfast Plate* 26
eggs your way, toast, hashbrown, the meats
- Daybreak Burger* 22
beef patty, chorizo, bacon, cheddar, sunny egg, pickled jalapeño, Burger sauce & hashbrowns, house salad
- Skirt Steak + Eggs* 39
melted onions, herb butter

BISCUIT SANDWICH

buttermilk biscuit, sausage, scrambled eggs, cheese, spicy mayo
20

Cheeseburger + Fries*

23
iceberg, tomato, pickles, secret sauce

Desserts

- Jumbo Slice of Chocolate Cake 15
- Strawberry Cheesecake 14

Bottomless Mimosas

90 minute limit
orange, grapefruit, peach
40

AND MORE

- Overnight Oats + Fixins 10
- Yogurt + Granola 10
- French Toast 18
citrus curd, coconut granola
- Hotcakes 17
butter, syrup
- Avocado Toast 19
tomato, cucumber, radish, feta cheese, add egg +3*

FRESH BAKED

while supplies last

- Plain Croissant 10
- Chocolate Croissant 11

Breakfast Sides

- Bacon 8
- Sausage Patties 9
- Smoked Salmon* 13
- Two Eggs* 7
- "Cool Ranch" Hashbrowns 7
- Chicken Apple Sausage 12
- Toast 5
- Biscuit or Single Pancake 6
- Avocado 7
- Fruit Salad 7

SALADS

- Full Leaf Caesar 18
garlic breadcrumbs
- Cobb Salad 26
romaine, tomato, bacon, chicken, egg, avocado, cheddar, red wine vinaigrette

ADD-ON

- steak + 16 chicken + 10
- chorizo + 8 shrimp + 11

SNACKS

- Basket of Fries 9
- Shrimp Cocktail 21
atomic cocktail sauce

Sandwiches

*served with a simple salad
substitute fries or fruit + 4*

- Tuna Melt 24
iceberg, cheddar, pickles, mayo, griddled challah
- Grilled Cheese 16
american cheese, havarti, sourdough
- Farmhouse Club 23
turkey, ham, bacon, lettuce, tomato, avocado, dijonnaise, cheddar, swiss, 7 grain
- Chicken Pesto 25
chicken breast, basil pesto, heirloom tomato, fresh mozzarella, ciabatta
- Classic B.L.T. 17
- Beeler's bacon, iceberg, tomato, mayo, sourdough
- Roast Beef 19
slow cooked prime rib, swiss, horseradish cream, 7 grain

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

for parties of six (6) or more a 20% gratuity will be added to the final bill.
A 5% surcharge will be added to your final bill to assist in covering operating costs. The entirety of the surcharge is retained by Schulte Hospitality Group, and the surcharge is not intended to be either a gratuity or a charge for services performed.