

SUBS & SAL

SOCAL NOODLE HOUSE

AVOCADO + TOMATO LETTUCE CUPS 16
shredded carrots, bean sprouts, thai basil, green onions,
thai chili

RAMEN BAR 20
seasoned broth, ramen noodle, carrot, green onion, shitake
mushroom, boiled egg
• add chicken 4 • pork belly 5 • shrimp 6

VEGETARIAN RAMEN 18
vegetable broth, shredded carrots, bean sprouts,
ramen noodle, green onion, shitake

GRILLED KOREAN BBQ BEEF SHORT RIBS 26
kalbi marinade, almond green beans, white or brown rice

SHORELINE

SHRIMP COCKTAIL 18
poached shrimp, fried green tomatoes, southern
sauce

GRILLED SHRIMP PO'BOY 20
shredded lettuce, tomato, pacific sauce

PAN ROASTED PACIFIC HALIBUT 38
green beans, white or brown rice, pineapple
compote

WHITE SHRIMP PASTA ALFREDO 24
garlic, onions, cherry tomatoes, mushrooms, bacon
pieces

TACO...TACOS...TACOS

FRESH CRISPY CHICHARRONES 13
lime wedges, salsa verde, salsa picante

MUSHROOM + CAULIFLOWER
STREET TACOS 17
3 tacos, onions, cilantro, avocado salsa, frijoles de olla,
tortilla chips, limes

AL PASTOR STREET TACOS 19
3 tacos, marinated pork, onions, cilantro, avocado salsa,
frijoles de olla, tortilla chips, limes

CARNE ASADA STREET TACOS 20
3 tacos, onions, cilantro, avocado salsa, frijoles de olla,
tortilla chips, limes

ROASTED HALF CHICKEN MOLE 28
frijoles de olla, green beans, oaxacan mole sauce

GOLDEN STATE CLASSICS ...OUR WAY

"KALE"IFORNIA CAESAR SALAD 15
baby black kale, almonds, tomatoes, shaved parmesan,
croutons, caesar dressing

GRILLED CHICKEN COBB SALAD 19
bacon, blue cheese, chopped egg, tomatoes, avocado,
blue cheese dressing

CALIFORNIA BURRITO 20
carne asada, avocado, tomato salsa, french fries,
melted cheese, frijoles de olla, tortilla chips

SANTA MARIA STYLE BBQ TRI TIP 30
mashed potato, green beans, red eye bbq sauce

SUNSHINE SWEETNESS

NUTELLA STUFFED DONUT 10
vanilla glaze, jelly dip

HORCHATA ICE CREAM FLOAT 10
mexican orange soda

MEXICAN CONCHA
ICE CREAM SANDWICH 12
choice of chocolate, vanilla, strawberry or
horchata ice cream

LEMON MERINGUE PIE 12
red berry coulis

SIDES

FRIES 6
SWEET POTATO TOTS 7
ONION RINGS 7
TORTILLA CHIPS 6
POTATO CHIPS 6
VEGGIES 7
SIDE SALAD 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please let us know of any dietary preferences or food allergies we should be aware of in preparation of your meal. We are happy to modify any of our dishes to your satisfaction. For parties of 6 or more, 18% gratuity will be added.

market & eater

Los Angeles Airport Marriott 5855 West Century Boulevard, Los Angeles CA 90045 +1310 641 7500

S U C C U L A L

DOMESTIC BOTTLED BEER

Budweiser	7.5	Michelob Ultra	8
Bud Light	7.5	Sam Adams Lager	8
Coors Light	7.5	B.P. Sculpin IPA	8
Miller Lite	7.5	Firestone 805	8
Blue Moon	8		

IMPORTED BOTTLED BEER

Corona	8	Duvel Belgian	12
Corona Light	8	Modelo Especial	8
Heineken	8	Modelo Negra	8
Heineken 0.0	7		
Guinness	8		

CRAFT COCKTAILS

HONEY DON'T LEAVE L.A. 20
eagle rare bourbon, honey simple syrup, "the sauce", smoked

PISCO SOUR 16
capurro pisco, fresh lemon juice, simple syrup, egg white

SOME LIKE IT HOT 16
jalapeno infused milagro reposado, vida mezcal, fresh lime juice & grapefruit juice, agave

PARDON MY FRENCH 18
remy martin vsop, dry curacao, fresh lemon juice, simple syrup

THE ONE & ONLY 17
el mero mero mezcal, amaro nonino aperol, mexican chocolate bitters

BEE'S KNEES 16
botanist gin, honey simple syrup lemon juice, lavender bitters

DRAFT BEER

Duckfoot Brewing "The Looker" Blonde Ale | ABV: 4.7% | 8

Karl Strauss "Red Trolley" Irish Red Ale | ABV: 5.8% | 9

Modern Times "Orderville" Hazy Mosaic IPA | ABV: 7.2% | 9

WINE

	Glass	Bottle
Mionetto Prosecco	14	49
Kim Crawford Sauvignon Blanc	15	52
King Estate Pinot Gris	13	46
Angeline Rose	13	46
Chateau St. Michelle Riesling	13	46
Angeline Chardonnay	13	46
Kendall-Jackson Chardonnay	14	50
Sip Moscato	14	50
Sea Sun Pinot Noir	14	49
Angeline Cabernet	13	46
Martin Ray Cabernet	15	53
The Quilt Cabernet	18	63
Joel Gott Merlot	14	49
La Posta Malbec	14	49
Two Hands Shiraz	20	70
	½ Bottle	
Sonoma-Cutrer Chardonnay		34
Giesen Sauvignon Blanc		24
Three Pears Pinot Grigio		22
Angeline Cabernet Sauvignon		24
Alexander Valley Merlot		28
Summerland Pinot Noir		26

BOURBON

Baker's
Basil Hayden Black
Skimmer Blanton's
Booker's Buffalo
Trace Bulleit
Bourbon Eagle
Rare 10yr
Four Roses Single Barrel
Hudson
Knob Creek
Maker's 46
Maker's Mark
Michters US Bourbon
Old Forrester
Slow Hand Whiskey
Tullamore Dew
Woodford Reserve

WHISKEY

Bushmills
Gentleman's Jack
Single Barrel Rye
Jameson Cask Mates
Jameson Black Barrel
Jameson
Peerless
Suntory Toki
Teeling Single Grain
Teeling Small Batch
Uncle Nearest
Westland Peated
Whippersnapper

RYE

Bulleit Rye
Few Rye Templeton
Rye Whistle Pig
10yr Whistle Pig
12yr

SCOTCH

Bruichladdich
Dewars White Label
Chivas Regal 12yr
Chivas 18yr
Cutty Sark Prohibition
Glenlivet 12yr
Glenlivet 15yr
Glenlivet 18yr
Glenmorangie Glenrothes
Johnny Walker Black
Johnny Walker Blue
Lagavulin 16yr
Laphroaig 10yr Macallan
12yr Macallan 15yr
Macallan 18yr Macallan
Rare Cask Highland
Park Dark Regions
Oban 14yr
Monkey Shoulder Port
Charlotte 10yr

S U C C U L A T I A L

RISE & SHINE

YOGURT BOWL 15

chia seeds, locally sourced berries, toasted granola, citrus supreme

CALIFORNIA TOAST 16

sourdough, avocado, cucumber, heirloom tomato, pickled onion, balsamic drizzle, scallions

8oz STEAK & EGGS 26

potatoes, eggs your style, choice of toast

HAM & EGG BURRITO 18

cheese, potatoes, avocado, salsa, chile toreado

SMOKED MUSHROOM BURRITO 17

king oyster mushroom, avocado, pico de gallo, breakfast potatoes

HUEVOS DIVORCIADOS 19

tortillas, chorizo, salsa roja & verde, queso fresco, cilantro, frijoles de la olla

CLASSIC PANCAKES 18

locally sourced berries, butter, syrup

FRENCH TOAST 17

mint berry compote, caramel drizzle, butter, syrup

FRUIT PLATE 12

fresh seasonal sliced fruit

ALL AMERICAN BREAKFAST 19

two eggs any style, potatoes, choice of bacon, pork or turkey sausage, choice of toast

SIDES

BREAKFAST POTATOES	5
PORK SAUSAGE	5
BACON	5
TURKEY SAUSAGE	3
ENGLISH MUFFIN	3
SIDE OF TOAST	3
BLUEBERRY OR BRAN MUFFIN	5
BAGEL WITH CREAM CHEESE	5
AVOCADO	3
FRUIT	3

BEVERAGES

COFFEE (Decaf or Regular) 4.50

LATTE 6

CAPPUCCINO 6

HOT CHOCOLATE 5

SELECTION OF HOT TEAS 4.50

English Breakfast • Earl Grey • Chamomile • Passion • Green Tea

JUICE 4.50

Orange • Pineapple • Apple • Cranberry • Grapefruit

MILK 4.50

**complimentary refills on coffee and teas only*

CREATE YOUR OWN OMELET 19

Served with potatoes & choice of toast choose up to **4 items**

(additional items \$2 per item):

- Onion • bell pepper • mushroom • tomato • avocado • spinach • shredded cheese
- ham • bacon • pork sausage • turkey sausage

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