

— Brunch —

Starters & Salads

DRAGON FRUIT CHIA PUDDING 14 (VE) (GF)

goji berries, coconut yogurt, homemade granola, almond, maple, mint, berries

AVOCADO TOAST ♦ 16 (V)

ciabatta, avocado, wild mushrooms, yuzu marmalade, serrano, cilantro

CHILAQUILES 17 (V) (GF)

eggs, cilantro lime crema, pico de gallo, cotija cheese, pickled red onions, fork smashed avocado, radish

MINI CINNAMON ROLLS 15 (V)

royal icing

DINOSAUR KALE 18 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic
spinach wrap available upon request (contains gluten)

HOLLYWOOD BOWL 18 (V) (GF)

romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing
spinach wrap available upon request (contains gluten)

LITTLE GEM CAESAR* 18

grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga
spinach wrap available upon request (contains gluten)

HOUSE SALAD 12 (VE) (GF)

cucumber, cherry tomato, radish, champagne vinaigrette

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27

assorted domestic cheeses, salami, fruits, nuts, table bread, dijon mustard

BOUGIE CHIPS & DIP 29 (GF)

smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

BURNT RAINBOW CARROTS ♦ 14 (V) (GF)

herbed labneh, pumpkin seed

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)

pickled peppers and preserved lemon

GRILLED BROCCOLINI ♦ 14 (V)

romesco sauce, chili crisp, black garlic

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available
♦ vegan option available

Chef Marcel Vigneron
Executive Chef Jack Hotchkin
Executive Sous Chef Oscar Maravilla

Plates

BANANAS FOSTER PANCAKES 20 (V)

pecan, brown sugar, maple whip

SALMON BENEDICT 22

smoked salmon, tomato, hollandaise, english muffin, chive, mustard frill

FRENCH ROLLED OMELETTE 19 (V) (GF)

spinach, boursin, mushrooms, side of potatoes

CROQUE MADAME TOAST 22

talleggio bechamel, ham, sunny side up egg

BUTTERMILK BISCUITS & GRAVY 18

italian sausage gravy, maple syrup, fried shallots

BREAKFAST IN HOLLYWOOD* 21

eggs any style, breakfast potatoes or toast, chicken sausage or bacon

SMASH BURGER ♦ 18

two angus beef patties, louie sauce, pickles, onions, cheese
add side salad or fries (+5)

FRIED CHICKEN SANDWICH 20

pimiento cheese, cabbage, pickles, hot sauce
add side salad or fries (+5)

CHERMOULA ♦ 25 (GF)

choice of chicken, shrimp, or cauliflower
garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

THE LEMON PASTA* 30 (VE)

fresh guitar pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

Sides

AVOCADO 5 (VE) (GF)

EGGS 5 (V) (GF)

CHICKEN 9 (GF)

SHRIMP 18 (GF)

CIABATTA TOAST ♦ 9 (V)

CHICKEN SAUSAGE 9

BACON 9 (GF)

BREAKFAST POTATOES 12 (VE) (GF)

MARKET FRUIT 9 (VE) (GF)

LEMON

GROVE

Please notify your server of any food allergies; not every ingredient is listed and your well-being is important to us.
Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness

— Brunch Beverages —

Cocktails 16

ROOFTOP RISER tequila, aperol, grapefruit juice, pomegranate thyme syrup, grapefruit soda, prosecco

BO'S BANANA MAI TAI light rum, orgeat, pineapple juice, orange juice, banana, dark rum float

OASIS ON VINE gin, basil syrup, lemon juice, pear puree, topo chico

THE ASTER SPRITZ strawberry aperol, rosato, sparkling wine

HOUSE BLOODY MARY choice of spirit, housemade bloody mix

Lemonades

FLAT 8/SPARKLING 8/WITH A CHOICE OF SPIRIT 16

LEMON GROVE lemon, rosemary

SUNSET passion fruit, habanero, agave

PRETTY IN PINK hibiscus, rosemary

SHOW THYME pomegranate, thyme, honey

PALMER iced black tea, lemon

Mimosas

SINGLE 16/BOTTLE 60/MAKE IT A PARTY 100

CHOOSE 1: PROSECCO
CHAMPAGNE (+6 PER GLASS/+50 PER BOTTLE)

CHOOSE 3: ORANGE JUICE
PINEAPPLE JUICE
YOUR CHOICE OF SPECIALTY LEMONADE

Lunch

Starters

HUMMUS & CUCUMBERS* ♦ 19 (V)

grilled cucumbers, hummus, harris, feta, fried garbanzo beans, pickled onions, serrano peppers

BOUGIE CHIPS & DIP 29 (GF)

smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

HOUSE SALAD 12 (VE) (GF)

cucumber, cherry tomato, radish, champagne vinaigrette

LITTLE GEM CAESAR* 18

grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga
spinach wrap available upon request (contains gluten)

DINOSAUR KALE 18 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette
spinach wrap available upon request (contains gluten)

HOLLYWOOD CHOPPED 18 (V) (GF)

romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing
spinach wrap available upon request (contains gluten)

AVOCADO TOAST ♦ 16 (V)

ciabatta, avocado, wild mushrooms, yuzu marmalade, serrano, cilantro blossom

MARKET FISH HAND ROLL* ♦ 22

sushi grade steamed rice, avocado, shiso, cucumber, soy paper, spicy sesame

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27

assorted domestic cheese and salami, fruits, nuts, table bread, dijon mustard

BURNT RAINBOW CARROTS ♦ 14 (V) (GF)

herbed labneh, pumpkin seed

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)

pickled peppers and preserved lemon

GRILLED BROCCOLINI ♦ 14 (V)

romesco sauce, chili crisp, black garlic

Plates

THE MEMBER'S CLUB WRAP ♦ 19

grilled chicken, country bacon, pickled peppers, beefsteak tomato, pepper jack, gem lettuce, red onion, avocado, aioli, spinach tortilla

THE LEMON PASTA* 30 (VE)

fresh guitar pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

ROASTED MISO SALMON 39 (GF)

roasted chili aioli, broccolini, burnt lemon

SMASH BURGER ♦ 18

two angus beef patties, louie sauce, pickles, onions, cheese
add side salad or fries (+5)

CHERMOULA ♦ 25 (GF)

choice of chicken, shrimp, or cauliflower, garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

SOUTHERN STYLE BUTTERMILK FRIED CHICKEN SANDWICH 20

pimiento cheese, cabbage, pickles, hot sauce
add side salad or fries (+5)

ROASTED CAULIFLOWER ♦ 26 (VE) (GF)

salsa matcha, salsa verde, pomegranate gastrique, pumpkin seeds, shaved fennel, coconut

Sides

BACON 9 (GF)

SWEET POTATO FRIES 11 (VE) (GF)

FRIES 11 (VE) (GF)

AVOCADO 5 (VE) (GF)

EGGS 5 (V) (GF)

CIABATTA TOAST ♦ 9 (V)

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available
♦ vegan option available

Chef Marcel Vigneron
Executive Chef Jack Hotchkin
Executive Sous Chef Oscar Maravilla

LEMON
GROVE

— Dinner —

Starters

HUMMUS & CUCUMBERS* 19 (V) (GF)

grilled cucumbers, hummus, harris, feta, fried garbanzo beans, pickled onions, serrano peppers

CIABATTA TOAST 9 (V)

salted butter, fleur de sel

ROASTED MAITAKE MUSHROOMS 12 (VE) (GF)

chili aioli, dukkah spice, basil oil

BURNT RAINBOW CARROTS 14 (V) (GF)

herbed labneh, pumpkin seed

CRISPY BRUSSELS SPROUTS 14 (VE) (GF)

pickled peppers and preserved lemon

GRILLED BROCCOLINI 14 (V)

romesco sauce, chili crisp, black garlic

BOUGIE CHIPS & DIP 29 (GF)

smoked trout, creme fraiche, cornichons, chives, egg yolk jam, roe

SHRIMP SPRING ROLL* 35

pickled veggies, cucumbers, chilis, thai basil, mint, cilantro, nuac cham

SCALLOP CRUDO 22 (GF)

passion fruit agua chili, kumquat, asian per, thai basil

MARKET FISH HAND ROLL* 22

sushi grade steamed rice, avocado, shiso, cucumber, soy paper, spicy sesame

BURRATA CAPRESE 17 (V)

balsamico modena, pignole and petite basil pesto, tomato confit, grilled ciabatta

RETURN OF THE MAC N CHEESE GRATIN 12 (V)

serrano chili, cheddar, mozzarella, accolades

THE ASTER MEATBALLS 19

arrabiata, parmigiano gremolata, petite basil, bruschetta

CALIFORNIA CHARCUTERIE & CHEESE BOARD 27

assorted domestic cheese and salami, fruits, nuts, table bread, dijon mustard

OCTOPUS CARPACCIO 22

gochujang, yuzu aioli, chili oil, furikake

Salads

HOUSE SALAD 12 (VE) (GF)

cucumber, cherry tomato, radish, champagne vinaigrette

LITTLE GEM CAESAR* 18

grilled romaine, puffed wild rice, crispy onions, parmesan, caesar dressing, grated bottarga

HOLLYWOOD CHOPPED 18 (V) (GF)

romaine lettuce, beets, quinoa, purple yam, cherry tomatoes, cucumbers, garbanzo beans, dill dressing

DINOSAUR KALE 18 (V) (GF)

pomegranate, pear, goat cheese, candied pecans, cranberry balsamic vinaigrette

Plates

THE LEMON PASTA* 30 (VE)

fresh guitar pasta, tom kha, makrut lime essence, melted leeks, cherry tomatoes

SHORT RIB RIGATONI PASTA* 34

al pastor braised short ribs, fresh rigatoni pasta, lime cream, cotija cheese, micro cilantro

ROASTED SCALLOPS * 45

cream corn, salami xo

GRILLED CEDAR PLANK MISO SALMON 39 (GF)

mautake mushroom, dukkah spice, chimichurri, roasted chili aioli

CHERMOULA 25 (GF)

choice of chicken, shrimp, or cauliflower
garbanzo beans, harissa, fennel, preserved lemon, cilantro, coconut milk

STEAK FRITES 64 (GF)

10z pure black ny strip, fries, bearnaise sauce

DUCK CONFIT 34

roasted carrots, crispy onions, grilled kale, salsa matcha

ROASTED CAULIFLOWER 26 (VE) (GF)

salsa matcha, salsa verde, pomegranate gastrique, pumpkin seeds, shaved fennel, coconut

PLAT DU JOUR MP

ask us about it...

(V) VEGETARIAN

(VE) VEGAN

(GF) GLUTEN FREE

*gluten free option available
♦vegan option available

Chef Marcel Vigneron
Executive Chef Jack Hotchkin
Executive Sous Chef Oscar Maravilla

LEMON
GROVE

— Beverage —

Cocktails 18

GINTONICO lavender gin, elderflower, tonic

THOUSAND DOLLAR KISS blanco tequila, sherry, watermelon, habanero

THE ASTER SPRITZ strawberry aperol, rosato, sparkling wine

OAXACAN MANHATTAN mezcal, cynar, vermouth, maraschino

VINE STREET PALOMA hibiscus tequila, ancho chile, bruleed grapefruit, jalapeno, grapefruit soda

Zero Proof 16

CASABLANCA dry london spirit, citrus, classico grande sparkling

OLD HOLLYWOOD spirit of bourbon, allspice, clove, orange

SOME LIKE IT HOT agave reserva, jalapeno, lime, alderwood smoked salt

LYRE'S CLASSICO GRANDE SPARKLING BRUT united kingdom

GIESEN SAUVIGNON BLANC marlborough, nz

GIESEN ROSE marlborough, nz

SURELY PINOT NOIR sonoma, ca

Lemonades 8/16

sparkling or flat water/spirit of choice

LEMON GROVE lemon, rosemary

SUNSET passion fruit, habanero, agave

PRETTY IN PINK hibiscus, rosemary

SHOW THYME pomegranate, thyme, honey

PALMER iced black tea, lemon

Beer 9

PERONI LAGER rome, it

ALLAGASH WHITE ALE portland, me

BOONT AMBER ALE anderson valley, ca

BOOMTOWN LIMELIGHT IPA los angeles, ca

CALI SQUEEZE BLOOD ORANGE HEFEWEIZEN san luis obispo, ca

GUINNESS STOUT dublin, ie

Wine By The Glass

RED

OMEN CABERNET SAUVIGNON	18/72
sierra foothills, ca	
LITTLE BOAT PINOT NOIR	20/80
russian river valley, ca	
MARQUES DE VALDUEZA CABERNET BLEND	16/64
extremadura, es	
RODNEY STRONG UPSHOT RED BLEND	14/56
sonoma county, ca	
TORCALVANO VINO NOBILE DI MONTEPULCIANO	18/72
tuscany, it	
MELVILLE SYRAH	20/80
santa rita hills, ca	

WHITE

LITTLE BOAT CHARDONNAY	18/72
russian river valley, ca	
SANTA SOFIA PINOT GRIGIO	14/56
veneto, it	
DOMAINE AUCHERE SANCERRE	19/76
loire valley, fr	
MAR DE FRADES ALBARINO	16/64
rias baixas, es	
MAISON D'AMIS CHENIN BLANC	15/60
clarksburg, ca	
J. J. PRUM WEHLENER SONNENUHR SPATLESE RIESLING	22/88
mosel, de	

ROSE

LITTLE BOAT ROSE	16/64
sonoma county, ca	
CALAFURIA ROSE	14/56
puglia, it	

SPARKLING

RUFFINO PROSECCO	16/64
veneto, it	
LOUIS MORETTE CHAMPAGNE	28/112
epernay, fr	

— Notorious Cocktail Hour —

WEDNESDAY - SUNDAY 5PM - 7PM

COCKTAILS 12

WHISKEY SOUR

bourbon, lemon, sugar, egg white

SAZERAC

rye, angostura bitters, sugar, absinthe spray

DIRTY MARTINI

vodka or gin, blue cheese olive

NEGRONI

gin, sweet vermouth, campari

KNICKERBOCKER

rum, chambord, cointreau, lime

WINE 10

HOUSE WHITE

HOUSE RED

HOUSE SPARKLING

BEER 8

T H E A S T E R