

# DINNER MENU

4pm – 10pm



## STARTER

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**SOUP DU JOUR 14**

*Soup of the Day*

**HUMMUS PLATE 13**

*Crudités & Pita Bread*

**FRIED CALAMARI 17**

*House-Made Batter with Jalapeno, Sweet Chili*

**SMOKED SALMON CAKES 15**

*Smoked Salmon, Potato Pancakes, Capers, Red Onion, Caper Aioli*

**BEET & GOAT CHEESE 14**

*Goat Cheese, Arugula, Pine Nuts, Golden Balsamic Dressing*

**AHI TUNA TARTARE 18**

*Cucumber, Avocado, Mango, Wonton Crisps*

**CARMELIZED ONION FLATBREAD 14**

*Goat Cheese, Fresh Basil*

**PROSCIUTTO FLATBREAD 16**

*Honey, Gorgonzola, Caramelized Onions, Arugula*

**CHINESE CHICKEN SALAD 17**

*Red Cabbage, Cilantro, Radish, Crispy Wonton Strips, White Sesame Seeds, Sweet Chili Sauce*

**RUSTIC CAESAR SALAD 14**

*Romaine Lettuce, Grilled Bread, Parmesan Salmon 12 / Chicken 8 / Shrimp 12 / Avocado 5*

## MAIN COURSE

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**THE MOSAIC BURGER 20**

*Spring Greens, Tomato, Charred Red Onion, Butter Pickle, Swiss or Cheddar Cheese, Fries  
Add Bacon, Avocado, or Bleu Cheese +2*

**BOLOGNESE 22**

*Penne Pasta, Sausage, Asparagus, Parmesan Cheese*

**LINGUINI WITH SHRIMP 24**

*Linguini, Garlic Aioli, Shrimp, Chili Flakes*

**GRILLED SALMON SALAD 26**

*Baby Spinach, Strawberries, Pine Nuts, Goat Cheese, Balsamic Glaze*

**GRILLED SALMON 35**

*Almond & Walnut Crusted Salmon, Mushroom, Asparagus Risotto*

**THE NEW YORK STRIP 38**

*Frites, Pommes Puree or Seasonal Vegetables*

**HALF ROASTED CHICKEN 28**

*Mashed Potatoes, Sautéed Spinach*

125 S. Spalding Drive

310.278.0303

@MosaicHotel #MosaicHotelBH

# BAR MENU



## COCKTAILS 14

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### SPICY MARGARITA

Tequila, Lime, Agave, Spicy bitters

### MOSAIC GIMLET

Vodka, Lime, Cranberry

### DARK & STORMY

Santa Teresa 1796 & Dark Rum, Lime, Ginger Beer

### GOLD RUSH

Bourbon, Lemon, Honey

### LAVENDER MULE

Vodka, Lime, Cassis, Ginger Beer

### OLD FASHIONED

Bourbon, Sugar, Bitters, Orange Oils

## BEER 8

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### LIGHT LAGER

Abita Light, Louisiana

### LAGER

Corona Extra, Mexico

### BLOND ALE

Fire Stone 805, California

### AMERICAN IPA

Lagunitas, California

### AMERICA IPA

Uinta Hop Nosh, Utah

### AMERICAN PORTER

Black Butte Porter, Oregon

## SPARKLING

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### CHAMPAGNE

19/75

Eidsiek Monipole, Côte de Provence, France

## WHITE

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### PINOT GRIGIO

13/52

Lagaria, Delle Venezie, Italy

### SAUVIGNON BLANC

15/45

Edna Valley, Central Coast, California

### CHARDONNAY

16/61

Charles Krug, Los Carneros, United States

## PINK

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### ROSÉ

15/55

Whispering Angel, Chateau d'Esclans

## RED

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### PINOT NOIR

14/56

Kali Hart, Monterey, United States

### SYRAH

15/56

Eberle Paso Robles, California

### MALBEC

17/70

Don Rodolfo, Mendoza, Argentina

### CABERNET SAUVIGNON

16/53

Louis M Martini, Sonoma County, United States

## NON-ALCOHOLIC

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### MOCKTAILS 8

### GINGER BEER

Lime, Ginger Beer

### LEMON-LIME SODA

Lemon, Lime, Agave, Club

### GRAPEFRUIT SODA

Grapefruit, Lime, Agave, Club

Evian & Badoit Water 1 L

7

Coke, Diet Coke, Sprite

5

Ice Tea/Arnold Palmer/Ice Coffee

5

Orange, Grapefruit, Pineapple

7

Coffee

5

Espresso/Americano/Latte

5

Tea, Rishi Tea Selection

5