



Madame Tussauds
HOLLYWOOD
ROOFTOP
RESTAURANT & BAR

EGGS BENEDICT

LOX

Smoked salmon, pao de queijo, poached egg, Hollandaise, arugula, tomato, capers \$23

SOUTHWESTERN

Chorizo, pao de queijo, poached egg, Hollandaise, arugula, tomato, capers \$18

SOYRIZO

Soyrizo, pao de queijo, poached egg, garlic veganaise, arugula, tomato, capers \$24

SPECIALTIES

All specialties have a choice of added protein: soyrizo (\$5), chicken (\$10), grilled steak (\$15). Add avocado (\$2).

SHAKSHUKA

House marinated tomatoes, fried egg, breakfast potatoes, avocado, crostini \$18

CALIFORNIA BREAKFAST BURRITO

Chorizo, scrambled eggs, black beans, salsa, cheese, breakfast potatoes \$16

RAJAS CHILAQUILES

Choice of red or green salsa, roasted corn and pepper, fried egg, red onion, cilantro, cotija cheese, cream \$16

BLTE FLATBREAD

Bacon, lettuce, tomato, egg, mozzarella, salsa verde \$18


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SAVORIES

AVOCADO TOAST

Herbed feta, cherry tomato, red onion, avocado, balsamic, Dutch crunch toast \$16

BREAKFAST BURGER

Double patty, gouda, bacon jam, hashbrown patty, fried egg, brioche bun, breakfast potatoes \$20

Impossible patty available (\$4).

AMERICAN CLASSIC

Two eggs any style, toast, bacon, breakfast potatoes \$16

SWEETS

PARFAIT

Vanilla chia yogurt, mixed berries, caramel-stuffed wafer granola \$14

STUFFED FRENCH TOAST

Banana, peanut butter, candied bacon, whipped cream \$16

S'MORES FLATBREAD

Toasted marshmallow, chocolate strawberries, caramel cookies \$16

SIDES

CHIPS & DIP

Tortilla chips, red salsa, and guacamole \$16

BREAKFAST POTATOES

Roasted peppers and onions, cubed potatoes \$6

RICE

Cilantro jasmine rice \$6

BEANS

Garlic, onions, black beans \$6

EGGS

Two eggs any style \$6

BACON

Applewood smoked \$6

TOAST

Dutch crunch, sour dough, wheat, or gluten free \$4

BOTTOMLESS MIMOSAS

ALL-YOU-CAN-DRINK

Add a little booze to your rooftop brunch!

Enjoy **bottomless mimosas** with purchase of any entrée from 10AM - 3PM \$27

COCKTAILS

MIMOSA FLIGHT

Cranberry, pineapple, orange, strawberry \$25

PEACHY QUEEN

Peach schnapps, Teremana tequila, honey, lemon \$15

NUTTY BUZZ

Peanut butter whiskey, Irish cream, crème de cacao, vanilla foam, chocolate shavings \$16

BLOODY MARIE

Teremana tequila, ancho reyes, bloody mary mix, olive, Worcestershire \$18

BERRYLICIOUS MOJITO

Rum, crème de cassis, citrus raspberry lemon, soda \$15

BEVERAGES

COFFEE

Coffee Bean, regular or decaf \$5

JUICE

Cranberry, orange, apple, pineapple \$6

TEA

Black iced tea or hot tea \$5

MILK

Whole \$6

SUPPORT OUR CAST

An automatic service charge of 19.5% will be applied to all dine-in transactions. 100% of collected service charges are distributed to our team of servers.

Thank you for supporting our commitment to secure living wages for our staff.

Written information regarding the safety of these foods is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Ask your server for vegan, gluten-free, and dairy-free options.