

Madame Tussauds
HOLLYWOOD
ROOFTOP
RESTAURANT & BAR

APPETIZERS

AHI TUNA NACHOS*

Spicy tuna, crispy taro chips, gochujang aioli, edamame, spicy cucumber, jalapeño, avocado, furikake \$23

PRETZEL BITES

Cheese sauce, spicy mustard \$16

GARLIC CHEESE PUFFS

Gruyere, smoked gouda, cheddar cheese stuffed garlic puff pastry, served with tomato bisque \$18

CHIPS AND DIP

Tortilla chips with salsa and guacamole \$16

SANDWICHES

All sandwiches served with potato wedges and can be made with Impossible beef (\$4).

STEAK SANDWICH*

Grilled skirt steak on a Dutch roll, pickled onion, truffle aioli, parmesan cheese, mixed greens \$28

ROASTED CHICKEN DIP

Chicken on a Dutch roll, pickled slaw, tomato, cucumber, watercress, garlic aioli, served with roasted tomato au jus \$24

FLATBREADS

BUFFALO CHICKEN

Creamy ranch, blue cheese crumbles, green onion slivers, cheese crust, edible flowers \$22

SMOKED SALMON*

Crème fraiche, beet relish, arugula, shaved onion and cucumber, fresh herbs \$23

GRILLED STEAK*

Cilantro pesto, marinated tomatoes, radish, green onion, avocado, manchego cheese \$28

BRUSCHETTA

Heirloom tomato, pickled onion, fresh mozzarella, basil oil, crispy prosciutto, balsamic reduction, 24-karat gold flakes \$21

SALADS

All salads have a choice of added protein: chicken (\$10), salmon (\$12), steak (\$15).

GREENS

Mixed greens, grilled peppers, balsamic onions, tomato, blue cheese, toasted almonds, pomegranate vinaigrette \$16

GRILLED CAESAR SALAD

Grilled romaine, parmesan-crust croutons, shaved parmesan cheese \$17

MEDITERRANEAN QUINOA SALAD

Spring mix, crispy red quinoa, cherry tomato, red onion, cucumber, kalamata olives, herbed feta, turmeric lemon vinaigrette \$21

BURGERS

All burgers served with potato wedges and pickle spear and can be made with Impossible beef (\$4).

BOX OFFICE BURGER*

Cajun-spiced patty, balsamic onions, melted blue cheese poured tableside, bacon jam, arugula, garlic aioli, pretzel bun \$24

LA CLASSIC*

Double patty, American cheese, red onion, lettuce, tomato, spread, brioche bun \$22

SPICY CHICKEN

Grilled chicken patty, avocado, caramelized onion, pickled jalapeño, spicy aioli, Gruyere, brioche bun \$22

DESSERTS

Vegan vanilla ice cream available (\$3).

HOLLYWOOD FLOATS

Root beer, orange or strawberry soda with vanilla ice cream \$12

“DIAMONDS ARE A GIRL’S BEST FRIEND” CHEESECAKE

NY-style cheesecake topped with berry compote, whipped cream and edible diamonds \$14

STANDING OVATION

Caramel-stuffed wafers filled with caramel-swirl ice cream, dipped in chocolate and peanuts, topped with 24-karat gold flakes \$12

ENTRÉES

ROASTED CHICKEN

Airline chicken breast, roasted potato medley, charred broccolini, herb cream \$26

SALMON*

Grilled salmon, corn and edamame succotash, garlic Peewee potatoes, charred lemon \$28

SKIRT STEAK*

Sweet soy-marinated skirt steak, edamame and cucumber salad, charred scallion, jasmine rice \$30

WILD MUSHROOM GNOCCHI

Pan-roasted wild mushrooms, truffle cream, parmesan, arugula, gnocchi \$24

STREET TACO TRIO*

Taco trio with choice of asada or chicken, grilled jalapeño, salsa, cilantro rice \$26

SIDES

POTATOES

Regular or sweet potato \$8

MAC AND CHEESE

Topped with Ritz crackers \$8
Add bacon (\$2).

GRILLED BROCCOLINI

Lemon zest, toasted almonds \$8

VEGETABLE MEDLEY

Roasted mushrooms, onions, peppers, and tomatoes \$8

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.

DRINKS

SIGNATURE COCKTAILS

BAKER STREET BAZAAR

Gin, creme de fleur, citrus, raspberry | *sweet, floral* \$18
Celebrate Marie Tussaud's first permanent exhibit launching in 1835 with our signature, London-inspired cocktail.

PRESCOTT OLD FASHIONED

Rye whiskey, espresso, bitters, molasses | *spirit-forward, hints of coffee* \$18
See "How the West Was Won" in 1962 with this Hollywood take on the classic old fashioned.

BIG MISTAKE

Butterfly pea vodka, citrus, elderflower liqueur, passion fruit | *sweet, floral* \$16
Experience a HUGE glow-up in true 1990s "Pretty Woman" fashion with this color-changing cocktail.

LA PALOMA

Tequila, grapefruit, hot honey, Squirt | *smoky, sweet* \$17
Teremana Tequila, founded by Dwayne "The Rock" Johnson in 2020, co-stars with hot honey in this refreshing bubbly beverage.

THE SIX SHOOTER

Tequila, espresso cold brew, chocolate, vanilla foam | *coffee, mocha, chile* \$18
Go for a wild ride "From Dusk Till Dawn" with this Mexican-hot-chocolate-espresso-martini fusion inspired by Tarentino's 1996 hit.

BROWN DERBY

Bourbon, grapefruit, honey, spices | *citrus, baking spices, hint of sweet* \$17
Experience the Golden Age with this Hollywood staple founded in 1930s Los Angeles.

LIGHTS, KERNEL, ACTION!

Rum, Amaretto, chocolate liqueur | *sweet, hint of chocolate* \$16
Embrace movie night vibes with this sweet rum cocktail served with freshly-popped popcorn.

TUSSAUDS TIKIS

The story of the "tiki" cocktail began right here in Hollywood when Don the Beachcomber, America's original tiki bar, opened in 1934 and captivated the hearts of A-list celebs looking for a tropical oasis and delicious drinks.

ZOMBIE

Rum, citrus, stawberry, coconut West Indies spices, tiki bitters | *sweet, spirit-forward* \$16
Taste the first-ever, world-famous tiki drink founded right here in the heart of Hollywood in the 1930s.

MAI TAI

Rum, orange liquor, orgeat, citrus, tiki bitters | *fresh, citrus* \$16
Think of this as the Polynesian cousin of the margarita.

COLADA

Toasted coconut aquavit, coconut rum, coconut water, citrus | *fresh* \$16
Sip on paradise with our take on the classic Piña Colada.

BLUE HAWAIIAN

Rum, pineapple, Blue Hawaiian | *tangy, sweet* \$15
Enjoy the softer side of tiki with this fruit-forward cocktail.

TSUNAMI

Rum, citrus, West Indies spices, melon | *light, citrus, melon* \$16
Ride the California waves of flavor with this melon-ball inspired tiki drink.

FLIGHT OF TUSSAUDS' TIKIS

Enjoy a flight of cocktails that includes the world-famous Zombie, Colada, Blue Hawaiian, and Tsunami \$35

BEER

North Coast Brewing Co.

ACME BEER

American Lager, 4.4% \$9

OLD RASPUTIN

Russian Imperial Stout, 9% \$13

PACIFIC MAGIC

West Coast Style IPA, 6.8% \$10

SCRIMSHAW

American Pilsner, 4.5% \$8

WINE

CHAMPAGNE

Moët & Chandon, Brut Imperial \$22

CHARDONNAY

Josh Cellars, California \$15

SAUVIGNON BLANC

Kim Crawford, New Zealand \$18

ROSÉ

Josh Cellars, California \$16

CABERNET SAUVIGNON

Josh Cellars, California \$15

CABERNET SAUVIGNON

Justin, Paso Robles \$19

PINOT NOIR

Josh Cellars, California \$16

MOCKTAILS

LA PALOMA

Fresh grapefruit, hot honey, Squirt \$14

ZOMBIE

Grapefruit, lime juice, black iced tea, tiger's blood \$14

BLUE HAWAIIAN

Coconut water, grapefruit, lime, Blue Hawaiian \$14

HAPPY HOUR

Everyday from 4PM to 6PM starting Wednesday, September 25, 2024.

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