

A graphic design featuring several long, thin, golden-yellow blades of grass or reeds that fan out from a central point at the bottom. The blades are rendered with a slight gradient and soft shadows, giving them a three-dimensional appearance. The text 'Lobby Lounge' is centered over the blades.

Lobby
Lounge

BITES

Duck Fat Garlic Fries mustard herb dip		5.
Mini Brie Cheese Bites hazelnut and butternut squash soup		6.
Housemade Hummus grilled pita, vegetables and olives	small	5. large 9.
Free Range Chicken Wings spicy or bourbon honey bbq	small	5. large 9.
Bluemoon Shrimp scampi style, grilled ciabatta	small	5. large 10.
Grilled Filet Mignon Lollipops spicy citrus dip	small	5. large 10.
Baked Spinach Artichoke Dip Crusty bread, roasted tomatoes		8.
Vegetable Dumplings Nappa slaw ,ginger , green onions and Sweet chili dip	small	5. large 10.
Spice Dusted Fried Calamari Smoked Jalapeno and marinara dipping sauce	small	5. large 10.
Lobster Mac'n Cheese red pepper sauce, avocado relish and rosemary	small	8. large 14.
Deconstructed Jumbo Crab Cake red pepper sauce, avocado relish and rosemary shrimp	small	8. large 14.
Fennel Pollen Seared Scallops on avocado cup, mango papaya relish	small	8. large 14.
Steamed Mussels Leek and parsley broth,sundried tomato and crouton	small	8. large 14.
California Cheese Board chipotle cheddar, laura chenel goat chese and Point Reyes blue, dark fruit chutney	small	8. large 14.

SALADS

Butter Leaf Salad orange supremes, chive, candied walnuts raspberry vinaigrette	small	5. large 8.
Green Goddess Jumbo Crab Salad 'Little gem' lettuce and avocado	small	8. large 14.
Chop Chop Salad grilled chicken, iceberg, egg, avocado, blue cheese blue cheese and tomatoes tossed with whole bacon buttermilk dressing	small	8. large 14.

PLATES

Vegetable Sandwich asparagus, squash, tomato, fresh mozzarella and pesto spread	small	8. large 12.
Chicken Prosciutto Sandwich roasted tomatoes and gruyere cheese	small	8. large 12.
Lamb Patties On Pita baby greens, lemon and cucumber yogurt sauce	small	8. large 12.
BLTT Sandwich shaved turkey, smoked bacon, lettuce,tomato and dijon spread on toasted white bread	small	8. large 14.
Fish'n Chips Beer battered halibut and Tartar sauce	small	8. large 12.
Ale Braised Pastrami Beef Sliders beavers mustard	small	8. large 12.
Atlantic Salmon Slider Beer mustard sauce and organic sprouts	small	8. large 12.
Handmade Fresh Sirloin Burger point Reyes blue cheese, caramelized onions, arugula and bacon		14.
Steak Frites Grilled Hangar steak, Single barrel JD sauce watercress salad, garlic butter and pommes frites		14.

FLAT BREADS

Cilantro Beef Tenderloin oaxaca cheese, al pastor sauce and onion		10.
Prosciutto And Goat Cheese arugula, oven dried tomato		10.
Pear And Brie Mushrooms and feta		10.

SWEET ENDING

Individual Dessert Sampler true to the season passed by our bar staff	each 3.
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BEERS AND WINES

SPARKLING WINES AND CHAMPAGNE

	Glass	Bottle
Domaine Chandon, Rosé, California, NV	9.	
Gloria Ferrer, Brut, Sonoma County, California, NV	9.	43.
Segura Viudas, Brut, Cava, Reserva, Catalonia, Spain, NV	8.	36.

WHITE WINES

(Sweet and Off-Dry)

Clean Slate, Riesling, Mosel, Germany, 2008	8.	34.
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(Light Intensity)

Canvas, Pinot Grigio, Veneto, Italy, 2009	9.	36.
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2007	9.5	38.
Silver Birch, Sauvignon Blanc, Marlborough, New Zealand, 2008	8.	33.
Murphy-Goode, Sauvignon Blanc, "The Fumé", North Coast, California, 2009	9.	42.

(Medium Intensity)

Canvas, Chardonnay, California, 2007	8.	32.
I'M, Chardonnay, Sonoma County, California, 2007	11.	44.
Sonoma Cutrer, Chardonnay, "Russian River Ranches", Sonoma Coast, California, 2007	12.	48.
Kendall-Jackson, Chardonnay, "Vintner's Reserve", California, 2007	9.5	37.
Franciscan, Chardonnay, Napa Valley, California, 2007	10.	43.

RED WINES

(Light Intensity)

De Loach, Pinot Noir, "Winemaker's Blend", California, 2007	9.5.	38.
La Crema, Pinot Noir, Sonoma Coast, California, 2007	11.5	45.
MacMurray Ranch, Pinot Noir, Sonoma Coast, California, 2007	11.	44.

(Medium Intensity)

Canvas, Merlot, California, 2007	8.	32.
Rosenblum Cellars, Zinfandel, "Vintners Cuvée", California, XXX	8.	33.

Glass Bottle

(Medium Intensity, continued)

Canvas, Cabernet Sauvignon, California, 2007	8.	32.
Razor's Edge, Shiraz, South Australia, 2006	9.	36.
Napa Cellars, Merlot, Napa Valley, California, 2005	12.	48.
Murphy-Goode, Cabernet Sauvignon, Alexander Valley, California, 2005	10.	42.
Ravenswood, Syrah, Sonoma County, California, 2004	11.5.	46.
Marchesi di Frescobaldi, Chianti Rufina, "Castello di Nipozzano", Riserva, Tuscany, Italy, 2005	12.5.	46.
Beaulieu Vineyard, Cabernet Sauvignon, Napa Valley, California, 2006	11.5.	45.

(Full Intensity)

Rodney Strong, Cabernet Sauvignon, Sonoma County, California, 2006	12.5.	51.
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BEERS

Draft

BUD LIGHT Anheuser Busch Brewery, St.Louis, MO	6.
BLUE MOON Blue Moon Brewing Co., Golden, CO	7.
FAT TIRE New Belgium Brewery Fort Collins, CO	7.
WEST COAST IPA Green Flash Brewing Company, Vista, CA	8.

Bottles (domestic)

Miller Lite, Budweiser, Coors Light, Sam Adams, Sierra Nevada Widmer Hefeweizen, Sharps Non-Alcoholic	6.
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Bottles (imported)

Corona Extra, Corona Light, Pacifico, Amstel Light, Heineken, Heineken Light, Pilsner Urquell, Guinness, Stella Artois, Bass Ale	7.
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COCKTAILS

DIAMOND COCKTAILS

Bloody Mary

Absolut vodka & Spicy Bloody Mary Mix served with a celery stalk & your choice of garnish 12.

Margarita

Parton Reposado tequila and Grand Marnier with fresh lemon and lime juices 12.

Cosmopolitan

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices 12.

Black Cherry Pomegranate

Effen Black Cherry vodka, Dekuyper Pomegranate and cranberry juice 12.

Ambrosia Apple

Skyy vodka, DeKuyper Sour Apple Pucker and Midori Melon liqueur with apple juice 12.

Raspberry Lemon Drop

Stolichnaya vodka, Chambord Black Raspberry liqueur and fresh lemon juice 12.

Paradise Sunset

Absolut Mango vodka with fresh orange and pineapple juices, grenadine and a splash of Sierra Mist 12.

Coconut Lime Cooler

Smirnoff vodka, Pina colada mix, fresh lime juice, simple syrup and topped off with Soda 11.

Red Sangria

Canvas Merlot & Effen Black Cherry vodka with cranberry and orange juices with Raspberry mix and splash of Sierra Mist 12.

Strawberry Collins

Tanqueray gin, strawberry mix, fresh lemon juice, simple syrup and Sierra Mist 12.

Spicy Mango

Svedka Clementine vodka, Mango mix, orange juice and sweet and sour with Grenadine and sprinkled 12.

NEWPORT SIGNATURE COCKTAILS

Crisp Pear Martini

Absolut Pear vodka, fresh lemon and lime juices & midori sour 12.

Cilantro Mango Martini

Bacardi rum, mango puree & fresh lemon and lime juices with muddled cilantro 12.

Newport Eclipse

Ketel One Citroen vodka, Chambord Black Raspberry liqueur and fresh lemon & lime juices 12.

OC Martini

Grey Goose L'Orange vodka, Cointreau and orange juice 13.

NEWPORT SIGNATURE COCKTAILS, continued

Classic Mojito

Bacardi Superior rum muddled with mint & fresh lime & topped with soda water 11.

Strawberry Lemonade

Stoli Strasberi vodka, strawberry, lemonade & soda water 13.

The PCH

Effen Black Cherry vodka, pomegranate juice, fresh lemon juice & sierra Mist 12.

Dark'n Stormy

Golsling's Black Seal rum and ginger beer 12.

Ocean Pacifica Margarita

Patron Silver Tequila, fresh lemon and lime juices, orange juice & blue curacao 13.

Coastal Cooler

Grey Goose vodka, grapefruit juice, fresh lime juice & Sierra Mist 13.

ZERO PROOF

Raspberry Mint Lemonade

Fresh lemon juice, raspberry mix, Sierra Mist & mint leaves 6.

Strawberry Fizz

Sweet & sour & strawberry mix with Sierra Mist 6.

Jamboree Juice

Lemonade, cranberry and lime juices & soda water 6.

HAPPY HOUR

HAPPY HOUR SUNDAY THRU THURSDAY 4 PM-6PM

\$1 off All Beers & Cocktails

Lobby
Lounge

Hyatt Regency Newport Beach
1107 Jamboree Road, Newport Beach, CA 92660
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