



THREE ARCHES

MENU

WELLNESS START

Greek Yogurt Bowl 14

greek yogurt, house made granola, berries, bee pollen, wildflower honey

Sunrise Blend 15

overnight oats, chia pudding, fruit compote, fresh berries, granola

Seasonal Fruit Plate & Berries 14

seasonal fruit, berries, honey yogurt

Avocado Toast 18

artisan sourdough, avocado spread, sunny side eggs, feta cheese, marinated tomato, pickled onion, petite salad

Bagel & Lox 22

choice of bagel, signature smoked salmon, traditional accompaniments

Steel Cut Oatmeal 14

brown sugar, raisins

EGGS

Two Eggs 20

cooked your way, crispy potatoes, toast, choice of bacon, turkey bacon, pork or chicken sausage

Hyatt Centric Poulard Omelette 22

bacon, asparagus, onions, mushroom, parmesan, truffle crema, crispy potatoes

Wholesomeness Frittata 22

egg white, onion, tomato, spinach, goat cheese, petite salad, crispy potatoes

Southern Egg Benedict 24

ham, biscuit, sausage gravy, poached egg

INDULGE

Steak & Eggs 32

two eggs cooked your way, grilled peppers and onions, garlic toum, crispy potatoes

Spiced Maple Ham Melt 22

ham, sunny side eggs, american cheese, spiced maple emulsion, crispy potatoes

Breakfast Tacos 17

two tacos, scrambled eggs, pepper, onion, cheese, crispy potatoes, choice of bacon, turkey bacon, pork or chicken sausage

TBE & C 22

croissant, folded egg, gruyere cheese, turkey bacon, house aioli, crispy potatoes

French Toast 22

cinnamon brioche, blueberry compote, maple syrup

Three Arches Waffle Stack 12

three waffles, maple syrup, berries

SIDES

Two Eggs Any Style 7

Bacon 7

Turkey Bacon 7

Pork Sausages 7

Chicken Sausages 7

Crispy Potatoes 7

Fruit Cup 7

Avocado 5

Toast 5

white, multigrain, sourdough, gluten free

Bagels 5

plain, everything

Please alert us of any allergies before ordering, as not all ingredients are listed on the menu.

A 20% service charge will be automatically added to all parties of 6 or more guests

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS



THREE ARCHES

BEVERAGES

COFFEE

choice of regular and decaf coffee
hot or over ice

Drip Coffee 4

Espresso 4

Americano 4
espresso with hot water

Cappuccino 5
equal parts of espresso, steamed milk and
milk foam

Latte 6
espresso with steamed milk

Chai Latte 6
chai concentrate with steamed milk

Matcha Latte 8
finely ground green tea leaves with
steamed milk

Macchiato 5
espresso with a splash of steamed milk

Mocha Latte 7
espresso with choice of dark or white
chocolate steamed milk

Kilogram Tea 4
choice of jasmine, english breakfast, earl
grey, organic blend 333, chamomile

Hot Chocolate 6
chocolate with steamed milk

COFFEE EXTRAS

Milk 1
choice of oat or almond milk

Syrup 1
choice of vanilla or caramel

Chocolate 1
choice of dark or white

BRUNCH

available Saturday & Sunday 11am-2pm

Brunch Burger 24

CBS patty, fried egg, lettuce, tomato,
onion, bacon, harissa ketchup

Shrimp & Grits 28

cheese grits, shrimp, andouille étouffée

The B & B Donut 12

crème brûlée donut, spiced bacon

Chicken & Waffles 24

fried chicken, waffles, spiced honey

Biscuits & Gravy 20

biscuits, sausage gravy, scrambled eggs

LIBATIONS

all liquors available by shot

Mimosa 12

sparkling wine & orange juice

Bottomless Mimosa 28

sparkling wine & orange juice

Aperol Spritz 14

aperol, sparkling wine & sparkling water

Espresso Martini 17

vodka, espresso, coffee liqueur

Bloody Mary 14

vodka, bloody mary mix

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