



IN ROOM DELIVERY MENU

DIAL "0" TO PLACE AN ORDER

20% SERVICE CHARGE AND APPLICABLE TAXES APPLIED AT TIME OF ORDER

*BREAKFAST AND DINNER MENU ITEMS MAY CONTAIN INGREDIENTS THAT ARE UNDERCOOKED. CONSUMING THESE ITEMS RAW OR UNDERCOOKED MAY INCREASE YOUR RISK OF FOODBOARNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS

PLEASE MAKE THE FRONT DESK HOST AWARE OF ANY FOOD ALLERGIES OR PREFERENCES

BREAKFAST MENU

AVAILABLE EVERYDAY 6:30AM-11AM

*(SCHEDULE MAY CHANGE)

HEALTHY START

Fresh Baked Muffin banana nut or wild blueberry	\$6
Toasted Bagel plain, blueberry, everything. served with cream cheese	\$6
Daily Scone rotating selection of flavors	\$6
Fresh Fruit Bowl local selection of sliced seasonal fruit	\$9
Forest Berries Parfait select fresh berries, vanilla yogurt, house jam, and almond muesli made with honey	\$12

HOUSE FAVORITES

Avocado Toast caramelized tomato jam, mozzarella bocconcini and fresh hand torn basil	\$12
Golden Malt Belgian Waffles maple syrup, powder sugar, butter (add chocolate chips or blueberries \$2)	\$14
*Eggs Benedict toasted English Muffin, poached cage free egg, country ham, hollandaise, seasonal fresh fruit	\$16
*Eggs Florentine a vegetarian take on the classic made with spinach sauteed in a garlic white wine sauce	\$16
*Minneapolis Hearty Plate eggs your way, breakfast potatoes, protein of your choice, wheat or rye toast	\$16
Morning Wrap andouille sausage, seasoned black beans, cheddar, scrambled eggs, bell peppers, onions, and avocado	\$15
Breakfast Sandwich weekly breakfast sandwich served with house chips	\$15

ADDITIONS

*Single Egg Your Way	\$2
Toast Selection white, wheat, rye	\$2
Breakfast Potatoes	\$4
Andouille sausage, Bacon, Country ham or Chicken sausage	\$5

BEVERAGES

Milk	\$2
Orange, Apple, Grapefruit or Cranberry juice	\$4
Coffee Service	\$4
Gatorade or Red Bull	\$4

BEVERAGE

Beverages are Available All Day

Liquor purchase only available through In Room Delivery during bar hours

Must be 21 years and older with valid ID

WATER SODA JUICE SPORTS DRINK	\$3.00
LOCAL BEER CRAFT BEER	\$7.50
SPIRITS (mini bottles of Vodka, Tequila, Whiskey, Rum, Scotch & includes 1 mixer)	\$12.00
WHITE WINE (375ML)	\$24.00



DINNER MENU

SUNDAY THRU THURSDAY 5PM-10PM | FRIDAY AND SATURDAYS 5PM - 12AM* (Schedule May Change)

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TO START

Cornerstone Fries Smoked Tomato Ketchup	Sm \$6 Lg \$10
Cornerstone Chicken Wings Island Jerk, Southwest Dry Rub, Buffalo or Garlic Parmesan	\$15
Water's Edge Cheese Curds Smoked Tomato Ketchup	\$15
Baked Spinach Artichoke Dip Warm Tortilla Chips	\$12
Smokehouse Rib Tips House Made Molasses BBQ	\$18
Charred Brussels Sprouts Grainy Mustard Vinaigrette, Candied Walnuts	\$12

SOUPS + SALADS

Spinach Salad Candied Walnuts, Feta Cheese, Dried Cranberries, Balsamic	Side \$8 Entree \$15
Caesar Salad House-Grilled Croutons, Parmesan Shards	(add chicken: \$8) \$15
Weston's Walking Bowl Baby Spinach, Local Grains, Seasonal Roasted Veggies, Dressing of Choice	\$17
<i>Dressings: Ranch, Blue Cheese, Balsamic, Golden Italian, Asian Sesame</i>	
Creamy Chicken Wild Rice Soup Grilled Toast Points	Cup \$9 Bowl \$12

SANDWICHES + BURGERS

All Sandwiches and Burgers Are Served With a Choice of Cornerstone Fries or Small Salad

Marco's Flank Steak Philly , Sautéed Peppers, Onion, Jalapeno Peppers and Mushrooms, Three Cheese Sauce	\$16
The Club's Club , Smoked Turkey, Ham, Bacon, Cheddar, Lettuce, Tomato, and Garlic Aioli on Toasted Wheat	\$16
Minnesota Walleye Sandwich Lightly Crusted, Lettuce, Tomato, House-Made Malted Tartar	\$18
Grilled Chicken , Bacon, Ranch, Cheddar, Baby Spinach, Red Pepper Mayo	\$16
SIX15 Burger Hand Formed Brisket Patty, Crisp Onion Strings, Lettuce, Tomato, Choice of Cheddar, Swiss, or American Cheese	\$16

ENTREES

(Add Bacon: \$3, Fried Egg: \$2)

Beer Battered Walleye Taco Flour Tortilla, Chili Lime Slaw, Pico de Gallo, Fire Roasted Tomato Salsa	\$18
Pizzas (Margarita - Tomato, Basil, Mozzarella) (Meat Lovers - Ham, Pepperoni, House Made Italian Sausage) (Spicy Hawaiian - Ham, Chunk Pineapple, Fresh Jalapeno)	\$18
Build Your Own (Includes Two Toppings):	

Pepperoni, Italian Sausage, Ham, Ground Beef, Pineapple, Bell Peppers, Onion, Mushroom, Fire Roasted Tomato (Additional Toppings: \$2 each)

SOMETHING SWEET

Flourless Chocolate Torte , Sprinkled with Powdered Sugar and a Hot Pepper Peach Bourbon Sauce	\$11
Cinnamon Apple Sunday , Vanilla Bean Ice Cream, Chocolate and Caramel Drizzle, Candied Walnuts, Warm Belgian waffle	\$10

KIDS MENU \$7

Grilled Cheese and Tator Tots
Cheese Quesadilla, Sour Cream and Salsa
Chicken Tenders and Tator Tots

SIX 15

BAR & LOUNGE

Hyatt Centric Downtown Minneapolis

SIGNATURES 12

615 MARTINI

GIN, MINT, CUCUMBER

SMOKEY ROBINSON

*MEZCAL MARGARITA WITH
STRAWBERRY AND JALAPEÑO*

GREENE'S APPLE

*CROWN ROYAL APPLE AND OUR HOMEMADE
LEMONADE*

MIKE DROP

*VOKDA, FRESH LEMON JUICE, SIMPLE SYRUP,
RASPBERRY LIQUEUR*

Zzz's NIGHTCAP

*VODKA, GODIVA CHOCOLATE, KAHLUA,
BAILEYS AND ESPRESSO LIQUOR*

Wine

BY THE GLASS

RED

JOSH CELLARS, MENDOCINO 9 | 13
MURPHY GOODE, GEYSERVILLE 10 | 15

WHITE

JOSH CELLARS, MENDOCINO 9 | 13
DA VINCI, DELLE VENEZIE 9 | 13

ROSÉ

ALEXANDER VALLEY, SONOMA 8 | 12
LA JOLIE FLEUR, CÔTES DE PROVENCE 10 | 15

PROSECCO

LA MARCA PROSECCO, VENETO 9

LOCAL TAP

CASTLE DANGER – CREAM ALE
SUMMIT – EPA

SURLY – FURIOUS, GRAPEFRUIT
BAUHAUS-WONDERSTUFF
GRAIN BELT - PREMIUM
BENT PADLE- VENTURE PILS

MILLER LITE
DOS EQUIS

SIX 15

BAR & LOUNGE

Hyatt Centric Downtown Minneapolis

WHITE ROSÉ

ALEXANDER VALLEY Sonoma, California

8 | 12 | 32

LA JOLIE FLEUR Côtes De Provence, France

10 | 15 | 40

DIORA Côtes De Provence, France 10 | 15 | 40

CAPE MENTELLE Margaret River, Australia

12 | 18 | 46

REISLING

CUPCAKE VINEYARD Pfalz, Germany 8 | 12 | 32

PINOT GRIGIO

DAVINCI Delle Venezie, California 10 | 15 | 40

SAUVIGNON BLANC

IMAGERY Sonoma, California 10 | 15 | 40

WHITEHAVEN

Marlborough, New Zealand 12 | 18 | 48

SOAVE

PIEROPAN Veneto, Italy

10 | 15 | 40

CHARDONNAY

JOSH CELLARS

Mendocino, California 9 | 13 | 36

LAGUNA Russian River, California 12 | 18 | 48

MANNEQUIN by Orin Swift Napa Valley,

California 15 | 22 | 60

Talbott "Logan"

Santa Lucia Highlands, California 64

Newton "Unfiltered"

Napa Valley, California 100

RED

PINOT NOIR Murphy Goode

SANTA BARBARA, CALIFORNIA 10 | 15 | 40

MALBEC Colome SALTA, ARGENTINA 14 | 21 | 42

RED BLEND Newton "Skyside"

NAPPA VALLEY, CALIFORNIA 12 | 18 | 48

RED BLEND Double T "Trefethen"

NAPA VALLEY, CALIFORNIA 14 | 21 | 56

RED BLEND Orin Swift "8 Years in the Desert"

NAPA VALLEY, CALIFORNIA 15 | 22 | 60

ZINFANDEL Redemption ALEXANDER VALLEY,

CALIFORNIA 12 | 18 | 48

CABERNET SAUVIGNON Josh Cellars

NAPA VALLEY, CALIFORNIA 9 | 13 | 36

CABERNET SAUVIGNON Louis Martini

SONOMA, CALIFORNIA 10 | 15 | 40

CABERNET SAUVIGNON Hess "Allomi"

NAPA VALLEY, CALIFORNIA 70

CABERNET SAUVIGNON La Massa TOSCANA, ITALY

70

MERLOT Murphey Goode, SONOMA, CALIFORNIA

10 | 15 | 40

MERLOT, Duckhorn NAPA VALLEY, CALIFORNIA 60

BLEND, Hess "Lion Tamer" NAPA VALLEY, CALIFORNIA

88

SYRAH, Dusted Valley "Stained Tooth" WALLA WALLA,

WASHINGTON 92

AMARONE, "Allegrini" DELLA VALPOLICELLA, ITALY 200

BLEND, Opus One 2015 NAPA VALLEY, CALIFORNIA 500

BLEND, Opus One 2010 NAPA VALLEY, CALIFORNIA 700