

ONLYX

SMALL BITES

ARTICHOKE AND SPINACH HUMMUS (VE) \$ 12

Assorted Crudites | Spiced Fry Bread

AHI TUNA POKE WONTON \$ 18

Avocado | Serrano | Wasabi Aioli | Sesame Ginger Ponzu

PIMENTO CHEESE \$ 13

Fry Bread | Bacon and Red Onion Jam

SPICY BATTERED CAULIFLOWER BITES \$ 14

Buttermilk Dip

PEACH BRUSCHETTA \$ 14

House Crostini | Grilled Peaches | Goat Cheese Spread

BOWLS & SALADS

(Add: grilled chicken \$6, fried chicken tenders \$7, blackened shrimp \$7, pan seared salmon \$7)

MIXED GARDEN SALAD \$ 14

Assorted Lettuces | Shredded Carrot | Heirloom Tomato | Cucumber | White Balsamic

CLASSIC CAESAR SALAD \$ 13

Crisp Romaine Hearts | Garlic Crouton | Shaved aged Parmesan | Caesar Dressing

ROAST KALE BOWL \$ 18

Wilted Lacinato Kale | Tumeric Chickpeas | Summer Squash
Red Cabbage | Shaved Fennel | Pine Nuts | Goat Cheese
Lime Vinaigrette

FLATBREADS

CARNIVORE \$ 16

Pepperoni | Italian Sausage | Ham | Mozzarella | House Pizza Sauce

GRILLED PEACH AND BURRATA \$ 16

Grilled Peach | Burrata | Prosciutto | Arugula | Aged Balsamic

PESTO SHRIMP \$ 16

Basil Pesto | Gulf Shrimp | Mozzarella | Arugula | Roasted Red Pepper

FOUR CHEESE \$ 13

House Pizza Sauce | Mozzarella | Sharp Cheddar
Aged Parmesan | Pecorino Romano | Fine Herbs

SOUTHWESTERN FRIED CHICKEN COBB \$ 16

Crispy Chicken Tenders | Hard Boiled Egg
Heirloom Tomato | Applewood Smoked Bacon
Black Bean and Corn Relish | Blue Cheese Crumbles
Avocado | Chipotle Ranch Dressing
Tortilla Strips

SOUTHWESTERN CHICKEN BOWL \$ 16

Cilantro Lime Cauliflower Rice | Adobo Grilled
Chicken | Pickled Red Onion | Avocado
Heirloom Tomato | Black Olives | Cheddar and
Jack Cheese | Chipotle Buttermilk Dressing

AHI TUNA POKE BOWL \$ 21

Sashimi Grade Tuna | Fresh Mango | Red Cabbage
Cucumbers | Edamame | Radish | Seaweed Salad
Wasabi Aioli | Sesame Ginger Ponzu | Crispy Onions
Cilantro Lime Rice

BIG BITES

JUMBO FRIED CHICKEN WINGS \$ 18

10 wings served with celery & your choice of:
Blue Cheese or Ranch, tossed in your choice:
Buffalo | Lemon Pepper | Honey Chipotle BBQ |
Nashville Hot Dry Rub

STRAUSS FARMS GRASS FED BURGER \$ 19

Double Smash Patty | Brioche Bun | Bibb
Lettuce | Hot House Tomato | Fried Onion |
Applewood Smoked Bacon | Choice of Cheese:
Cheddar, American, Swiss, Pimiento | French
Fries or Side Salad

CRISPY CHEESE QUESADILLA \$ 13

Jack Cheese Blend | Pico de Gallo | Roasted
Tomato Salsa | Chipotle Cream
Add : Grilled Chicken \$6, Blackened Shrimp \$7

SOUTHERN BREADED CHICKEN TENDERS \$ 15

3 pc Jumbo Tenders | French Fries | Honey
Mustard

GRILLED BALSAMIC VEGETABLE WRAP \$ 16

Mixed Greens | Bell Peppers | Summer Squash |
Zucchini | Mushrooms | Pesto | Shaved Parmesan

REUBEN SANDWICH \$ 16

Thin-Sliced Corned Beef | Sauerkraut | Swiss
Cheese | Thousand Island | Marble Rye

ENTREES

GAINESVILLE AIRLINE CHICKEN

Marinated Heirloom Tomato Bruschetta | Roasted Broccolini | Garlic Fingerling Potato

\$23

SPRING VEGETABLE PAPPARDELLE

Herb Roasted Mushrooms | Summer Squash | Zucchini | Heirloom Tomato | Crema | Fine Herbs

\$22

BLACKENED MAHI MAHI

Cilantro Lime Rice | Grilled Asparagus | Mango Salsa

\$28

SEAFOOD PAPPARDELLE

Seared 60 South Salmon | Sautéed Shrimp | Scallop | Heirloom Tomato | Spinach | Lemon Caper Buerre Blanc

\$33

CENTER CUT 16 oz. GRILLED RIBEYE

Charred Broccolini | Truffle Fries | Parsley Citrus Chimichurri

\$41

DESSERT

FLOURLESS CHOCOLATE TORTE

\$ 9

BANANA PUDDING CHEESECAKE

\$ 9

HOUSEMADE COOKIE ICE CREAM SANDWICH

\$ 9

Chocolate Chunk Cookie | Vanilla Bean Ice Cream

ONLYX

CRAFT COCKTAILS - \$15

Peachtree Punch

VODKA | PEACH NECTAR
ST. GERMAINE

Spring Fling

GIN | LEMONADE
GINGER BEER | MINT

Spicy Margarita

JALAPENO-INFUSED TEQUILA | LIME
TRIPLE SEC | AGAVE

Forbidden Fruit

LS CREAM LIQUER | COCONUT RUM
PINEAPPLE JUICE | MUDDLED PINEAPPLE

Mr. Brown's Old Fashioned

BOURBON | SIMPLE SYRUP
BROWN SUGER | BITTERS
LUXARDO CHERRY

"New" Grand Fusion

REDMONT VODKA | CUCUMBER
WATERMELON | GINGER BEER
LIME JUICE | MINT

DRAFT

HUGH HEFE - Hefeweizen
DROP THE HOPS - IPA
TROPICALIA - IPA
PRINCE OF PILSEN - Pils
SAM ADAMS - Amber
BLUE MOON - Wheat

DOMESTIC

MILER LITE
MICHELOB ULTRA
BUD LIGHT
COORS LIGHT
BUDWEISER
YUENGLING

IMPORTED

HEINEKEN
AMSTEL LIGHT
STELLA ARTOIS
GUINNESS
CORONA

CRAFT

NIGHT ON PONCE IPA
SIERRA NEVADA PALE ALE
SWEETWATER 420

CHANGE STARTS HERE

Here at Grand Hyatt Atlanta, we have partnered with minority-owned businesses below in order to provide authentic hospitality as part of Hyatt's overall purpose Diversity, Equity & Inclusion.

HIPPIN' HOPS BREWERY - Atlanta
Hugh Hefe
Drop The Hops IPA

THE VICE WINE
Chardonnay
"The House" Cabernet Sauvignon

REDMONT DISTILLING CO.
"New" Grand Fusion

LS CREAM LIQUER
Forbidden Fruit

WINE

CHARDONNAY

	5 OZ 8 OZ BTL
CANVAS - California	\$ 11 \$ 14 \$ 45
KENDALL JACKSON - California	\$ 12 \$ 15 \$ 50
MURPHY GOODE - California	\$ 13 \$ 16 \$ 55
SONOMA CUTRER - Russian River, CA	\$ 19 \$ 22 \$ 85
THE VICE - Los Carñeros, CA	\$ 20 \$ 23 \$ 90

BUBBLES

	GLS BTL
CANVAS BRUT - California	\$ 11 \$ 45
LA MARCA PROSECCO - Italy	\$ 13 \$ 55
MOET & CHANDON IMPERIAL - France	\$ 130
VEUVE CLICQUOT YELLOW LABEL - France	\$ 150

MERLOT

	5 OZ 8 OZ BTL
CANVAS - California	\$ 11 \$ 14 \$ 45
SKYFALL - Napa Valley, CA	\$ 13 \$ 16 \$ 55
NICKLE & NICKLE - Napa Valley, CA	\$ 120

CABERNET SAUVIGNON

CANVAS - California	\$ 11 \$ 14 \$ 45
SIMI - Sonoma County, CA	\$ 15 \$ 19 \$ 75
BONANZA - California	\$ 17 \$ 20 \$ 75
DAOU - Paso Robles, CA	\$ 18 \$ 21 \$ 80
THE VICE - California	\$ 19 \$ 22 \$ 85
JUSTIN - Paso Robles, CA	\$ 22 \$ 25 \$ 100
JORDAN - Alexander Valley, CA	\$ 165

SAUVIGNON BLANC

	5 OZ 8 OZ BTL
CHATEAU ST. MICHELLE - Columbia Valley, WA	\$ 11 \$ 14 \$ 45
KIM CRAWFORD - Marlborough, New Zealand	\$ 14 \$ 17 \$ 60

PINOT GRIGIO

CANVAS - California	\$ 11 \$ 14 \$ 45
BANFI - Toscana, Italy	\$ 14 \$ 17 \$ 60

OTHER WHITE WINES

CHATEAU ST. MICHELLE - RIESLING, WA	\$ 13 \$ 16 \$ 55
BELLERUCHE - ROSE, FRANCE	\$ 13 \$ 16 \$ 55
BARTENURA - MOSCATO, IT	\$ 14 \$ 17 \$ 60

PINOT NOIR

ESTAÑCIA - Monterrey, CA	\$ 11 \$ 14 \$ 45
LA CREMA - Sonoma Coast, CA	\$ 13 \$ 16 \$ 55
MEIOMI - Sonoma County, CA	\$ 16 \$ 19 \$ 70
ARGYLE - Willamette Valley, OR	\$ 19 \$ 22 \$ 85

OTHER RED WINES

DISEÑO - Mendoza, Argentina	\$ 12 \$ 15 \$ 50
ORIN SWIFT PAPIILLON - Napa Valley, CA	\$ 175