

ONYX

SMALL BITES

SPICED BUTTERNUT SQUASH HUMMUS (VE) \$13
Assorted Crudités | Spiced Fry Bread

SPICED CAJUN HOT CRAB DIP \$18
Spiced Fry Bread

JUMBO LUMP CRAB CAKE \$21
Citrus Aioli | Arugula

***AHI TUNA POKE TACOS \$18**
Shredded Cabbage | Avocado | Jalapeno | Pineapple | Wasabi Aioli | Sesame Ginger Ponzu

PIMENTO CHEESE \$13
Fry Bread | Bacon and Red Onion Jam

FLATBREADS

CARNIVORE \$16
Pepperoni | Crumbled Chorizo | Ham | Mozzarella | House Pizza Sauce

ROASTED MUSHROOM AND SPINACH \$16
Garlic Spinach | Sautéed Foraged Mushrooms | Basil Pesto | Mozzarella | Aged Balsamic

PESTO CHICKEN \$16
Basil Pesto | Herb Marinated Chicken | Fire Roasted Artichoke | Mozzarella | Roasted Red Pepper

FOUR CHEESE \$14
House Pizza Sauce | Mozzarella | Sharp Cheddar | Aged Parmesan | Pecorino Romano

SOUPS

SOUP OF THE DAY (V) \$6/\$9

NEW ENGLAND CLAM CHOWDER \$7/\$10
*Contains pork

BOWLS & SALADS

(Add: grilled chicken \$6, fried chicken tenders \$7, blackened shrimp \$7, pan seared salmon \$9)

MIXED GARDEN SALAD (V, GF.) \$14
Assorted Baby Lettuces | Shredded Carrot | Heirloom Tomato | Cucumber | White Balsamic

CLASSIC CAESAR SALAD (V) \$13
Crisp Romaine Hearts | Garlic Crouton | Shaved Aged Parmesan | Caesar Dressing

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

MEDITERRANEAN SALAD (V) \$15
Mixed Greens | Marinated Chickpeas | Heirloom Tomato | Pickled Onion | English Cucumber | Sheep's Milk Feta | Kalamata Olive | Avocado | Fire Roasted Artichoke | Red Wine and Oregano Vinaigrette

***AHI TUNA POKE BOWL \$21**
Sashimi Grade Tuna | Golden Pineapple | Red Cabbage | Cucumbers | Edamame | Radish | Seaweed Salad | Wasabi Aioli | Sesame Ginger Ponzu | Crispy Onions | Cilantro-Lime Rice

ROASTED CAULIFLOWER BOWL \$13
Gochujang Roasted Cauliflower | Toasted Farro | Steamed Soybeans | Shredded Purple Cabbage | Togaroshi Avocado | Sesame Seeds | Scallion | Koji Vinaigrette

SHAREABLES AND HANDHELDS

JERK SPICED SHRIMP TACOS \$17
Cabbage Slaw | Cilantro Lime Vinaigrette | Tortilla Chips

SOUTHERN BREADED CHICKEN TENDERS \$16
3 pc Jumbo Tenders | French Fries | Honey Mustard

STRAUSS FARMS GRASS-FED BURGER \$19
Double Smash Patty | Brioche Bun | Bibb Lettuce | Hot House Tomato | Red Onion | Applewood Smoked Bacon | Choice of: Cheddar, American, Swiss, Pimento, Vegan | French Fries, Side Salad or House Fried Chips
SUBSTITUTE BLACKENED CHICKEN \$22
SUBSTITUTE BEYOND BURGER \$22

SPICY BUFFALO CHICKEN WRAP \$18
Fried Chicken Tenders | Mixed Baby Lettuce | Tomato | Red Onion | Jack Cheese | Applewood Smoked Bacon | Buttermilk Dill Dressing | French Fries

CRISPY CHEESE QUESADILLA \$13
Jack Cheese Blend | Pico de Gallo | Roasted Tomato Salsa | Chipotle Cream
Add: Herb Grilled Chicken-\$5, Blackened Shrimp-\$7

GRIDDLED PASTRAMI SANDWICH \$17
Thin-Sliced Pastrami | Doux South Pickles | Swiss Cheese | Deli Mustard | Marble Rye | French Fries

***MAINE LOBSTER BANH MI \$26**
Maine Lobster Salad | French Baguette | Carrot and Cilantro Slaw | Rice Wine Vinaigrette | House Fried Potato Chips

JUMBO FRIED CHICKEN WINGS \$18
10 wings served with celery and your choice of Blue Cheese or Ranch, tossed in your choice: Buffalo | Honey Lemon Pepper | Mango Habanero | Nashville Hot

ENTREES (available 4pm to close)

STUFFED PORTOBELLO MUSHROOM \$21
Balsamic Roasted Portobello | Summer Squash | Sweet Peppers | Garlic Kale | Farro | Parsley Chimichurri

GAINESVILLE ROASTED CHICKEN \$24
Smoked Gouda Potato Gratin | Grilled Broccoli | Fire Roasted Corn Crema

MAINE LOBSTER AND SMOKED GOUDA MAC AND CHEESE \$26
Smoked Gouda Mornet | Spinach | Roasted Tomato | Cavatappi | Butter Cracker | Mixed Green Salad

***PAN SEARED SUSTAINABLE SALMON \$27**
Seared 60 South Salmon | Citrus Soul Brothers BBQ | Grana Padano Farro Risoto | Okra, Roasted Corn, Heirloom Tomato Relish

ROSEMARY BRAISED LAMB SHANK \$32
Parmesan Herb Polenta | Crispy Brussel Sprout | Braising Liquor | Fine Herbs

***CENTER CUT 12 oz. NY STRIP \$41**
Seasonal Vegetables | Bacon and Chive Potato Puree | Mesquite Smoked Demi-Glace

DESSERT

SWEET POTATO MAPLE CHEESECAKE \$9
Vanilla Whipped Cream | Candied Pecan

FALL SPICED CARROT CAKE \$9
Caramel | Candied Walnuts

RED VELVET BREAD PUDDING \$9
Vanilla Bean Ice Cream | Cream Cheese Icing

FLOURLESS CHOCOLATE TORTE \$9
Fresh Berries | Chantilly | Chocolate Shavings

ONLYX

CRAFT COCKTAILS - \$17

Peachtree Punch

TITO'S 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

BLUE MOON - Wheat
CORONA - Mexican Lager
HIPPIN' HOPS - Rotating IPA
HIPPIN' HOPS - Seasonal
STELLA ARTOIS- Pilsner
TROPICALIA - IPA

DOMESTIC

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB
ULTRA
MILER LITE
YUENGLING

IMPORTED

AMSETL LIGHT
MODLEO
GUINNESS
HEINEKEN
HEINEKEN 0.0

CRAFT

NIGHT ON PONCE IPA
SIERRA NEVADA PALE ALE
SWEETWATER 420
HIGH NOON HARD SELTZER
WHITE CLAW HARD SELTZER

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

REDMONT DISTILLING CO.
"New" Grand Fusion

ALEXIS GEORGE WINES
"The Reach" Red Blend
Cabernet Sauvignon

LS CREAM LIQUER
Forbidden Fruit

WINE

CHARDONNAY

	5 OZ 8 OZ BTL
CANVAS - California	\$ 12 \$ 15 \$ 45
KENDALL JACKSON - California	\$ 12 \$ 15 \$ 50
HESS COLLECTION - Napa Valley, CA	\$ 16 \$ 19 \$ 70
SONOMA CUTRER - Russian River, CA	\$ 19 \$ 22 \$ 85

BUBBLES

	GLS BTL
CANVAS - Italy	\$ 12 \$ 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	\$ 12 \$ 15 \$ 45
SKYFALL - Napa Valley, CA	\$ 13 \$ 16 \$ 60
NICKLE & NICKLE - Napa Valley, CA	\$ 120

CABERNET SAUVIGNON

CANVAS - California	\$ 12 \$ 15 \$ 45
SIMI - Sonoma County, CA	\$ 15 \$ 19 \$ 75
CAYMUS BONANZA - California	\$ 17 \$ 20 \$ 75
DAOU - Paso Robles, CA	\$ 18 \$ 21 \$ 80
ALEXIS GEORGE - Napa Valley, CA	\$ 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	\$ 13 \$ 16 \$ 45
KIM CRAWFORD - Marlborough, New Zealand	\$ 14 \$ 17 \$ 60

PINOT GRIGIO

CANVAS - California	\$ 12 \$ 15 \$ 45
BANFI - Toscana, Italy	\$ 14 \$ 17 \$ 60

OTHER WHITE WINES

CHATEAU ST. MICHELLE - RIESLING, WA	\$ 12 \$ 15 \$ 55
FLEUR de MER - ROSE, FRANCE	\$ 15 \$ 18 \$ 70
BARTENURA - MOSCATO, IT	\$ 14 \$ 17 \$ 65

PINOT NOIR

BOEN - California	\$ 13 \$ 16 \$ 55
MEIOMI - Sonoma County, CA	\$ 16 \$ 19 \$ 70
ARGYLE - Willamette Valley, OR	\$ 19 \$ 22 \$ 85

OTHER RED WINES

KAIKEN MALBEC - Mendoza, Argentina	\$ 12 \$ 15 \$ 50
DECOY RED BLEND - Sonoma County, CA	\$ 14 \$ 17 \$ 65
ORIN SWIFT PAPILLON - Napa Valley, CA	\$ 175