



Weekend Brunch Over 42nd Street

Saturday & Sunday

12 pm – 2 pm

Lobster Newburg Benedict*

*Lobster Chunks, Poached Egg,
English Muffin, Sherry Hollandaise,
Garden Greens*

28

Pierogi

Cream Potato Sauce, Crispy Onions

23

Chicken & Waffles

*Belgium Waffle, Crisp Chicken Tenders,
Sriracha Ranch Sauce, Apple Mustard Chutney*

25

Grilled Spanish Octopus

Rojo Chili Sauce, Fresh Arugula, Salsa Verde

24

Steak and Eggs*

*8 oz. Marinated Skirt Steak, Two Eggs Any Style,
Roasted Cipollini Onions, Green Peppercorn Sauce,
Garden Greens*

34

The Central Brunch Burger*

*6 oz. Grass Fed Strauss Beef, Fried Egg, Raclette Cheese,
Caramelized Shallots, Lettuce, Tomato, Brioche Bun,
Ginger BBQ, French Fries*

26

Kale Quinoa Salad *

*Red Quinoa, Baby Kale, Shallot, Candied Pecans,
Crisp Apple, Aged New York Cheddar,
Cider Vinegar, Extra Virgin Olive Oil*

17

Caesar Salad*

*Baby Romaine Wedges, Parmesan,
White Anchovies, Garlic Country Croutons*

18

New York Central Cobb*

*Grilled Chicken Breast, Bacon, Romaine, Cherry Tomato,
Avocado, Feta Cheese, Eggs, Green Herb Dressing*

24

Tuna Wrap

*Imported Tuna, Peppadew Peppers, Mayonnaise,
Red Onion, Celery, Tomato, Lettuce, Whole Wheat Tortilla,
Mixed Greens or French Fries*

20

Hot Pastrami Reuben

*White Cheddar, Russian Dressing, Pickle,
Marble Rye, Cole Slam, Mixed Greens or French Fries*

21

Food. Thoughtfully Sourced. Carefully Served.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any allergies or dietary restrictions. A gratuity of 18% will be automatically applied to parties of 6 or more. Menu items are subject to change without notice due to seasonality or availability.*

Kosta Tihonov, Chef de Cuisine

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NEW YORK



Weekend Brunch Cocktails

\$12

The “Bacon & Bleu” Mary

A traditional Bloody Mary garnished with bleu cheese olives and a slice of cured bacon

Weekend Escape

A refreshing blend of Gin, Elderflower Liqueur, Mint, & Cucumber

Honey Julep

Fresh mint, Kentucky Bourbon, and Honey Syrup served chilled over ice

Ginger Paloma

Anejo tequila, grapefruit juice, and Campari finished with Ginger Beer

French 75

A sparkling mix of Hendrick’s Gin, fresh lemon, and Prosecco with a hint of agave

Grand Mimosa

Our signature mimosa cocktail served with Sparkling Rosé, Grand Marnier, & Blood Orange

Whiskey Lemonade

Barrel-aged Bourbon Whiskey infused with fresh lemon juice and honey syrup

Pink Gin Fizz

Hendrick’s Gin mixed with grapefruit & OJ and a splash of soda

Michelada

Mexican Cerveza complemented by our Bloody Mary mix with fresh celery and olives served in chilled, salted glass

White Peach Sangria

A fruity blend of white wine, fresh juices, and ripe peaches

Red Sangria

Traditional Spanish-Style Sangria with red wine and assorted fresh fruits