

SIP + SNACK



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BAR

BAR BITES + SHAREABLES

Taste of Tuscany Board

13.75

624 Cal

Fresh Mozzarella, Prosciutto, Roasted Red Peppers, Stuffed Cherry Peppers, Cornichons, Tomato Bruschetta, served with a Sliced Warm Baguette

Quesadilla

11.75

1090–1236 Cal

Your choice of Grilled Chicken Breast or Pulled Pork with Flame-roasted Onions + Peppers, Monterey Jack Cheese, served with Roasted Corn + Black Beans, Lime Crema and Avocado Salsa

Four Cheese Pizza

11.00

410–480 Cal

Eight-inch, thick-crust topped with Provolone, Mozzarella, Cheddar and Parmesan Cheese

Add Pepperoni 0.75

Korean Street Tacos (3)

11.50

1102–1322 Cal

Your choice of Grilled Chicken Breast or Pulled Pork tossed in a Sweet + Spicy Sauce, topped with Diced Red Onions, Shredded Monterey Jack Cheese and Crushed Peanuts, served on Flour Tortillas

Fajita Flatbread

11.75

956–978 Cal

Your choice of Grilled Chicken Breast or Pulled Pork with Fire-roasted Peppers, Caramelized Onions, Monterey Jack Cheese, Avocado Salsa, baked on Fresh Naan

BBQ Pulled Pork Sliders (3)

11.75

1121 Cal

Pulled Pork tossed with BBQ Sauce, topped with Chipotle Aioli Vegetable Slaw and Pickle Chips

We're proud to serve antibiotic-free chicken & grass-fed beef.

SOUPS + SALADS

Tomato Basil Bisque 7.00

373 Cal

Tomatoes, Sweet Onions, Basil in Chicken Broth with a touch of Cream, topped with Garlic Croutons

Chicken Tortilla Soup 7.25

195 Cal

All-natural, Shredded Chicken, Roasted Corn, Poblano Peppers in a rich Tomato Broth, topped with Roasted Corn + Black Beans

Mediterranean Bowl 12.50

793 Cal

Ancient Grain + Kale Blend, Grilled Chicken, Roasted Red Peppers, Baby Spinach Leaves, Kalamata Olives, Tomato Bruschetta, Toasted Pumpkin Seeds, Zesty Italian Herb Vinaigrette

Grilled Chicken Caesar Salad 11.75

402 Cal

Romaine Lettuce, Grilled Chicken, Garlic Croutons, Parmesan Caesar Dressing

Grilled Chicken Spinach Salad 12.00

497 Cal

Baby Spinach, Grilled Chicken, Hard-boiled Egg, Fresh Berries, Red Onion, Sliced Almonds, Golden Raisins, Balsamic Vinaigrette

MAKE IT TWO 11.75

341–726 Cal

Bowl of Soup + Half Salad

SANDWICHES

Served with Pickle Chips and your choice of Ancient Grain + Kale Salad (320 Cal), Garden Salad (146 Cal), Chipotle Aioli Slaw (210 Cal), Kettle Chips (210 Cal) or Fresh Fruit (69 Cal)

All-American Cheeseburger 13.75

808–875 Cal

Grass-fed Beef Burger, topped with Hardwood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato and Caramelized Red Onions on a Brioche Bun

Add Guacamole for 0.50

Add Grilled Mushrooms for 0.50

Add Jalapeños for 0.50

Turkey Club Sandwich 11.75

942 Cal

All-natural, Sliced Turkey Breast, topped with Roasted Red Peppers, Baby Spinach, Tomato, Bacon and Basil Pesto Aioli, served on Toasted Multi-grain Bread

The Perfect Grilled Cheese 10.00

562–852 Cal

Melted Cheddar, Mozzarella and Monterey Jack Cheese between two slices of Grilled Multi-grain Bread

Add Hardwood Smoked Bacon for 1.75

Add Grilled Chicken for 2.50

SPIRITS, BEER + WINE

COCKTAILS

Old Fashioned **11.50**

Maker's Mark Bourbon, Honey Syrup, Chocolate Bitters, served over Ice

White Sangria **10.50**

Cruzan Rum, Orange Liqueur, Pineapple Syrup, Sauvignon Blanc, served with Fresh Fruit

Red Sangria **11.50**

Courvoisier, Orange Liqueur, Orange Juice, Mango Syrup, Cabernet Sauvignon, served with Fresh Fruit + a Cinnamon Stick

Classic Margarita **11.50**

Hornitos Plata, Fresh Lime Juice, Orange Liqueur

Classic Martini **10.50**

Pinnacle Vodka, Dry Vermouth, served with an Olive or a Twist

Bloody Mary **10.50**

Pinnacle vodka, spicy Bloody Mary mix, lime juice, Old Bay Seasoning on the rim, served with a jalapeño, olive + pepperoni

Whiskey Sour **11.50**

Maker's Mark Bourbon, Disaronno Amaretto, Fresh Lime Juice, Pineapple, Bitters

Featured Spirits **9.50**

Pinnacle Vodka, Beefeater Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Cutty Sark Whisky

Call Spirits **10.50**

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Maker's Mark Bourbon, Dewar's White Label Whisky

Premium Spirits **11.50**

Top-Shelf Spirits **12.50**

BEER + WINE

Craft Beer **7.25**

Imported Beer **7.25**

Domestic Beer **7.00**

Featured Wine

Glass **8.50**

Bottle **34.00**

Michael Mondavi's Canvas Wines, developed exclusively for Hyatt

Specialty Wine

Glass **11.00**

Bottle **44.00**

Premium Wine

Glass **12.00**

Bottle **48.00**

Before placing your order, please inform your server if a person in your party has a food allergy.

Prices do not include applicable taxes.

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