

FAVORITES

Full American Buffet \$24.00

Scrambled eggs, breakfast potato, bacon, sausage, pancakes, waffles, cereals, oatmeal, pastries, breads, bagels, seasonal fruit, yogurt, cheese, nuts, dried fruit, juices and coffee.

Build Your Own Omelet \$17.00

Served with hash browns and your choice of 4 of the following ingredients: ham, bacon, sausage, peppers, spinach, mushroom, tomato, onion, cheddar, mozzarella

10 OZ Brandt Beef NY Steak and Eggs \$26.00

Two cage-free eggs any style, oven roasted tomato, grilled asparagus, hash browns, basil-hollandaise

REGIONAL

Vegan Breakfast Scramble \$16.00

Quinoa, tofu, spinach, roasted corn, black bean, roasted bell pepper, caramelized onion, avocado

OC Breakfast Skillet \$17.00

Baked egg beaters, avocado, goat cheese, tomato, ciabatta parmesan crust

Huevos Rancheros \$17.00

Corn tortillas, black bean, ranchero sauce, queso fresco, avocado, cilantro

Smoked Salmon \$17.00

Sliced tomato, red onion, capers, cream cheese, toasted bagel

Salmon Flatbread \$18.00

Smoked salmon, cream cheese, fried capers, heirloom cherry tomato, red onion, parsley, dill

Breakfast Burger \$18.00

Strauss grass fed burger, American cheese, bacon, fried egg, avocado, arugula, brioche bun, tomato jam, served with fries

Cali Benedict \$18.00

Poached cage-free eggs, sliced avocado, seasoned arugula,

COMFORT

Buttermilk Pancakes \$14.00

Fresh berries

Cinnamon French Toast \$14.00

Nutella, bananas, strawberries

Belgium Waffle \$14.00

Fresh berries, butter, maple syrup

Chicken & Waffle \$18.00

Chicken fried chicken, bacon-cheddar-chive waffle, country sausage gravy, maple butter

Two Cage-free Eggs Any Style \$18.00

Hash browns, toast and choice of meat: bacon, pork sausage, chicken sausage, or ham

The Benedict \$18.00

Traditional Canadian bacon, toasted English muffin and Hollandaise and hash browns

QUENCH

Starbucks Coffee \$4.00

Selection of Tazo Teas \$4.00

Assorted Juices \$4.50

Espresso, Latte and Cappuccino \$7.00

Strawberry-Banana Smoothie, Organic Yogurt \$8.00

Bloody Mary or Mimosa \$9.00

ALTERNATIVES

Steel Cut Oatmeal \$9.00

Organic milk, house made granola, raisin, brown sugar

Breakfast Meats \$5.00

Choose one of the following: (3 pieces each): natural uncured bacon, chicken sausage, smoked ham, or country pork sausage

Off the Griddle \$6.00

Choose one of the following:

two pancakes, french toast, or two eggs any style

Cereal with Berries \$7.00

Greek Yogurt Parfait \$8.00

Seasonal Fruit & Berries \$10.00

Gluten Free • Vegetarian • Vegan



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% Gratuity will be added to Parties of 6 or More.

A 2% surcharge will be added automatically to help offset the cost of state and city minimum wage increases. The surcharge is not a tip or gratuity. A price does not include tax & gratuity and is subject to change.

TusCA Chef de Cuisine, Matt Brady, has crafted a menu that focuses on Hyatt's philosophy, "Food Thoughtfully Sourced, Carefully Served."

His team takes pride in the relationships formed with local farmers and responsibly sourced seafood and organic meats to construct farm-to-table meals

Our Partners

