

White Wine	6 oz	9 oz	bottle
UNDURRAGA, CHARDONNAY valle central, chile	12	16	46
PELLEHAUT HARMONIE, BLEND côtes de gascogne, france	12	16	46
VILLA MARIA, SAUVIGNON BLANC marlborough, new zealand	13	17	53
SARTORI, PINOT GRIGIO verona, italy	13	17	53
KENDALL JACKSON, VINTNERS RESERVE CHARDONNAY lake county, california	17	22	66

Sparkling Wine

BIUTIFUL, CAVA BRUT utiel-requena, spain	13		60
CONO SUR, SPARKLING ROSÉ valle del bio, chile	12		48
TAITTINGER, CUVÉE PRESTIGE champagne, france	18		100

Rosé Wine

LUGI BOSCA, LA LINDA ROSÉ mendoza, argentina	12	16	48
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Beer

LOCAL, DOMESTIC AND IMPORTED			7.25
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COFFEE & TEA

FRESHLY BREWED COFFEE	SMALL POT	6
	LARGE POT	8.50
ESPRESSO OR AMERICANO		4
LATTE OR CAPPUCINO		5
SELECTION OF TAZO TEAS	PER POT	5

Red Wine	6 oz	9 oz	bottle
UNDURRAGA, CABERNET SAUVIGNON valle central, chile	12	16	46
CASA SILVA, CARMÉNÈRE san fernando, chile	12	16	46
TRENTHAM ESTATE, SHIRAZ new south wales, australia	13	17	60
WENTE, SANDSTONE MERLOT california, usa	13	17	60
PASCUAL TOSO, MALBEC RESERVA mendoza, argentina	16	20	63
UNDERWOOD, PINOT NOIR oregon, usa	16	20	63
ALTENSINO, ROSSO montalcino, italy	17	21	68
CHÂTEAU TRILLOL, BLEND corbières, france	17	21	68
RAVENSWOOD, ZINFANDEL california, usa	17	21	68

Non-Alcoholic Beverage

STILL / SPARKLING BOTTLED WATER (750 ML)	8
SOFT DRINKS pepsi, diet pepsi, 7-up, diet 7-up, ginger ale, root beer, brisk iced tea	4
FRESHLY SQUEEZED JUICE orange or red grapefruit	9
GREEN SMOOTHIE kale, spinach, avocado, greek yogurt, almond milk, local honey, hemp hearts	10
BERRY SMOOTHIE mixed berries, banana, almond milk, fatso peanut butter, chia seeds	10
FRUIT JUICE orange, red grapefruit, apple, cranberry, tomato	4
2% OR SKIM MILK	4

ROOM SERVICE MENU



HYATT
REGENCY®
CALGARY

BREAKFAST

6:00 AM - 11:00 AM

Grains & Fruit

STEEL CUT OATS fatso peanut butter, banana, coconut flakes, toasted pumpkin seeds, hemp hearts	11
HOMEMADE BIRCHER MUESLI highwood crossing oats, greek yogurt, chia, granola, berries	13
HEALTHY TRAVELER quinoa, chef's farmer spinach, poached eggs, sliced avocado, hemp hearts, pumpkin seeds, smoked salmon	20
SLICED FRUIT AND BERRIES	16

Cage-Free Eggs

THOMSONS CLASSIC BREAKFAST two eggs any style, choice of two breakfast meats, crispy brussels sprout hash, nine grain toast	19
MUSHROOM OMELET dancing goat feta, chef's farmer spinach, button and maitake mushrooms, crispy brussels sprout hash	20
CLASSIC EGGS BENEDICT valbella back bacon, poached eggs, hollandaise sauce, toasted english muffin, crispy brussels sprout hash	18

Specialties

ALBERTA STEAK AND EGGS sterling silver striploin 6 oz, two eggs any style, sautéed broccolini, hollandaise, calabrian chilis	24
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BUTTERMILK PANCAKES birch butter, toasted pecans, fresh berries, maple syrup	18
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AVOCADO TOAST slow-cooked eggs, smashed avocado, buttered rye bread, tomato jam, fine herbs	19
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ALL-DAY DINING

11:00 AM - 12:00 MIDNIGHT

Starters & Salad

PRAIRIE PHO rare beef, farmhouse noodles, micro cilantro, basil, bone broth	10
CARROT HARISSA rosemary garlic potato chips	7
THOMSONS SALAD urban farm greens, carrot, beet curls, radish, sunflower seeds, ginger kombucha vinaigrette	12
CAESAR SALAD crispy skin chicken, charred baby gem lettuce, brioche crumb, grizzly gouda, garlic anchovy dressing, bacon jam, slow cooked egg	19
SMOKED POPLAR BLUFF POTATOES grass-fed beef tallow, pickled shallot, urfa biber chili, sour cream	11
BEAR AND THE FLOWER PORK BELLY achiote marinated, cumin salt, cilantro, ancho cream	12
SMOKED VADOUVAN WINGS cracked black pepper, orange crème fraiche, chive	15
SOBA NOODLE roasted maitake mushroom, shaved daikon, edamame, pickled carrot, crunchy shitake, shichimi dressing	12
CHICKEN BAHN MI cucumber, quick pickled carrots, chili, mint, demi baguettes, pho broth	16
B.C. SPOT PRAWN PASTA green olive pesto, calabrian chile, cured egg yolk, orecchiette	22

Mains

CAULIFLOWER HARIRA chic pea, turmeric pumpkin seeds, chermoula	23	
ROASTED CHICKEN rhubarb matbucha, lebanese cous cous, basil	26	
ORA KING SALMON collard greens, almond tahini, crispy shallots	32	
TOP GRASS SIRLOIN grass-fed alberta beef, charred broccolini, summer squash, steak sauce	32	
FISH AND CHIPS beer battered haddock, coleslaw, tartar sauce, grilled lemon	21	
THOMSONS BURGER CHOICE OF MIXED GREENS OR FRIES two alberta chuck patties, beefsteak tomato, american cheddar, butter lettuce, dill pickles, red onion, burger sauce, yellow mustard, sesame bun	19	
	ADD THICK BACON	3
	ADD EGG	2
	ADD AVOCADO	2
	SUBSTITUTE CAESAR SALAD	3

KIDS JUMP STARTERS

6:00 AM - 11:00 AM

FRUIT AND YOGURT PARFAIT greek yogurt, homemade granola, seasonal berries, saskatoon berry compote	5
RISE AND SHINE fried or scrambled eggs, choice of bacon, pork or chicken sausage, fresh fruit, toast	7
BUTTERMILK PANCAKES maple syrup, blueberries	6
HIGHWOOD CROSSING ORGANIC STEEL-CUT OATS fatso mct oil peanut butter, strawberries	6

KIDS ALL-DAY DINING

11:00 AM - 12:00 MIDNIGHT

CHOPPED SALAD romaine, cucumber, tomato, carrot, ranch dressing	7	
CRISPY CHICKEN TENDERS CHOICE OF CHOPPED SALAD OR FRIES gluten-free breaded chicken breast, ranch dip	7	
BROWN RICE PENNE classic tomato pasta or butter and cheese	7	
FISH AND CHIPS battered sustainably sourced haddock, fries, tartar sauce	8	
GRILLED ALBERTA CHICKEN baby carrots, cauliflower "rice"	9	
KID'S BURGER CHOICE OF CHOPPED SALAD, SLICED FRUIT OR FRIES alberta beef, lettuce, tomato, ketchup	8	
	ADD CHEESE	2
	ADD NATURAL BACON	2

Desserts

CAKE OF THE WEEK big slice best shared	12
VALHRONA CHOCOLATE TART caramelia, urfa biber chili ganache, salted oat crust, sorbet	10
SWEET CORN BRÛLÉE blackberry preserves, honey whipped dancing goats waltz, toasted corn cake	10

LATE-NIGHT DINING

12:00 MIDNIGHT - 6:00 AM

THOMSONS SALAD urban farm greens, carrot, beet curls, radish, sunflower seeds, ginger kombucha vinaigrette	12
GRILLED CHICKEN CAESAR chopped romaine lettuce, bacon, parmesan, croutons, creamy garlic anchovy dressing	15
VEGETABLE CRUDITE assorted vegetables, carrot harissa dip, ranch	11
HAM AND CHEESE SANDWICH shaved valbella maple pepper ham, gruyere, romaine lettuce, beefsteak tomato, pickled pepper aioli	12
BUTTER CHICKEN yogurt marinated chicken breast, steamed basmati rice, cilantro	19
BAKED BROWN RICE PENNE marinara sauce, basil, creamy ricotta, mozzarella, old grizzly gouda	16