

DINING TO GO MENU

Breakfast available 6am to 1030am

Avocado Toast (VGN)

sourdough toast, baby heirloom tomato, arugula, everything seasoning | 15 +add one cage free egg* 3

Seasonal Fruit Plate (V)

fruit, citrus, mixed berries, greek yogurt, house granola | 14

Steel Cut Oatmeal (V)

eggs any style, spiced shrimp, Andouille sausage, fennel butter sauce, chipotle-truffle cheddar grits, shaved truffle | 22

Buttermilk Pancakes (v)

brulee banana, candied walnuts, salted butter, warm maple syrup | 15

Challah French Toast (V)

strawberry compote, lemon mascarpone, warm maple syrup | 17

Cage Free Eggs* (GF)

two eggs, choice of applewood bacon, pork or chicken sausage, crispy potatoes | 17

Cage Free Egg Omelet* (GF)

chicken sausage, sweet peppers, green onion, avocado, cheddar & jack cheese, crispy potatoes | 18

Eggs Benedict*

poached eggs, pecan wood smoked shoulder bacon, hollandaise, sourdough crostini, crispy potatoes | 18

Grains and Greens Bowl (VGN)

red quinoa, farro, black beans, roasted sweet potato, chef's mix mushrooms, baby kale, salsa verde | 22
+add one cage free egg* 3

Breakfast Sides

two egg any style* | 7
applewood smoked bacon | 7
chicken sausage | 7
pork sausage | 7
pork sausage | 7.25
mixed berries | 8.5
toast (multi grain, sourdough, gluten free) | 4
english muffin or bagel | 4
crispy potatoes | 6

Lunch available 1130am to 2pm

Chips and Dip (V)

house fried tri-colored tortilla chips, smoked salsa, poblano queso | 15

Pub Platter

warm bavarian pretzel, beer braised brawurst, poblano queso, pub mustard | 16
*sub Beyond brat available

Garden Salad (VGN)(GF)

mixed kale & baby greens, shredded carrot, baby tomatoes, shaved radish, green onion, lemon vinaigrette | 14

TexMex Caesar Salad (V)

romaine, radicchio, fiesta mix, tortilla strips, cherry tomato, parmesan cheese, chipotle ranch dressing | 16
+chicken | 9
+steak | 10
+salmon | 10

Turkey Reuben

anchiote tequila-lime house smoked turkey breast, sauerkraut, remoulade, swiss cheese, rye bread | 16

Cauliflower Po Boy

cajun fried cauliflower, remoulade, creole slaw, tomato, pickle chips, french hoagie | 17

Pulled Pork Sandwich

12 hour braised pork, local farmers market salsa verde, sweet horseradish pickles, swiss cheese, warm potato bun | 19

Reunion Burger

8oz special blend beef patty, cheddar, leaf lettuce, heirloom tomato, red onion, pickles, garlic aoli, chips | 19

Beyond Burger (V)

6 oz Beyond meatless patty, swiss cheese, grilled onions, sauteed mushrooms, lettuce, tomato, 1000 island dressing, chips | 19

Chicken Tenders

french fries, honey mustard sauce | 14

Dinner available 2pm to 10pm

Chips and Dip (V)

house fried tri-colored tortilla chips, smoked salsa, poblano queso | 15

Pub Platter

warm bavarian pretzel, beer braised brawurst, poblano queso, pub mustard | 16
*sub Beyond brat available

Mushroom Ceviche (VGN)

exotic mushrooms, onion, jalapeno, tomato, cucumber, avocado, seasoned lime broth, tortilla chips | 11

Garden Salad (VGN)(GF)

mixed kale & baby greens, shredded carrot, baby tomatoes, shaved radish, green onion, lemon vinaigrette | 14

TexMex Caesar Salad (V)

romaine, radicchio, fiesta mix, tortilla strips, cherry tomato, parmesan cheese, chipotle ranch dressing | 16
+chicken | 9
+steak | 10
+salmon | 10

Reunion Burger

8oz special blend beef patty, cheddar, leaf lettuce, heirloom tomato, red onion, pickles, garlic aoli, chips | 19

Beyond Burger (V)

6 oz Beyond meatless patty, swiss cheese, grilled onions, sauteed mushrooms, lettuce, tomato, 1000 island dressing, chips | 19

Chicken Tenders

french fries, honey mustard sauce | 14

Chicken Tinga Quesadilla

cheddar and jack cheeses, marinated chicken, sour cream, salsa | 18

Chicken Wings

house brined chicken wings, buffalo sauce, celery, carrot sticks | 18

Crab Cake Sandwich

seasoned lump crab meat, remoulade, green leaf lettuce, heirloom tomato, onion, potato bun | 20

Baja Fish Tacos (GF)

grilled white fish, cabbage slaw, pico de gallo, cilantro sauce, corn tortillas | 19

Roasted Chicken and Brie Sandwich

shredded roasted chicken, brie cheese, apple chutney, crispy prosciutto, potato bun | 17

Butcher's Cut Steak

Grilled and sliced cut of the day, roasted tomato chimichurri, garlic mashed potatoes, chef's choice vegetable | 26

DESSERT

Triple Chocolate Explosion Cake

fresh whipped cream, seasonal berries | 10

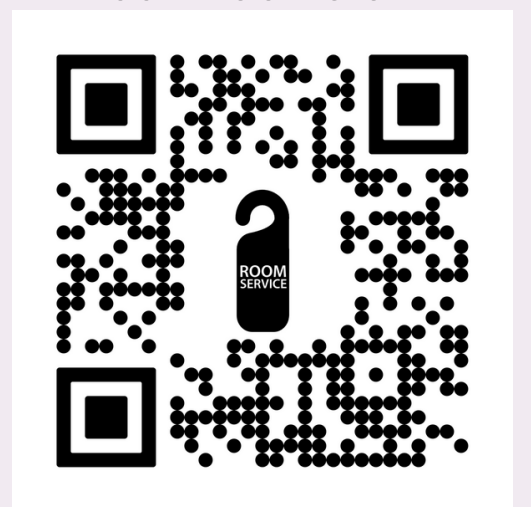
Pineapple Carrot Upside Down Cake

cream cheese mousse, caramel sauce | 10

Coconut Pot de Creme

whipped coconut fluff, fresh berries | 10

TO ORDER SCAN USING SMARTPHONE



Delivery fee of \$4.50, plus 18% service charge and sales tax will be added to your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate you.



HYATT
REGENCY
DALLAS

7.19.23

WINE BOTTLES 375 ML available 10am to 12am

Villa Sandi III Fresco
Prosecco | **25**

Matanzas Creek
Sauvignon Blanc | **35**

Carmel Road
Pinot Noir | **25**

La Vieille Ferme
Rose | **20**

Daou
Chardonnay | **30**

Alexander Viley
Cabernet Sauvignon | **35**

SPARKLING WINE BOTTLES 750 ML available 10am to 12am

Canvas by Michael Mondavi
Sparkling | **48**

Veuve Cliquot , Yellow Label
Champagne | **140**

Dom Perignon, Moet Chandon
Champagne | **350**

CANNED COCKTAILS available 10am to 12am

Margarita
Jose Cuervo | **13**

Vodka Soda Lime
Deep Eddy | **13**

Jack & Coke
Jack Daniels | **13**

Paloma
Jose Cuervo | **13**

Vodka Soda Grapefruit
Deep Eddy | **13**

Jameson Ginger
Jameson | **13**

CANNED BEERS & SELTZER available 10am to 12am

Bud Light 16oz | 8

Texas Lager | 8

Dos Equis | 8

Michelob Ultra 16oz | 8

Pineapple Imperial | 8.5

Heineken | 8

Crackberry Cider | 8

Texas Blood IPA | 8.5

White Claw | 8

Honey Citrus Blonde | 8

Medical Grade Haze IPA | 8.5 **High Noon Mango | 8**

BOTTLE SERVICE 375 ML available 10am to 12am

Makers Mark
Bourbon | **75**

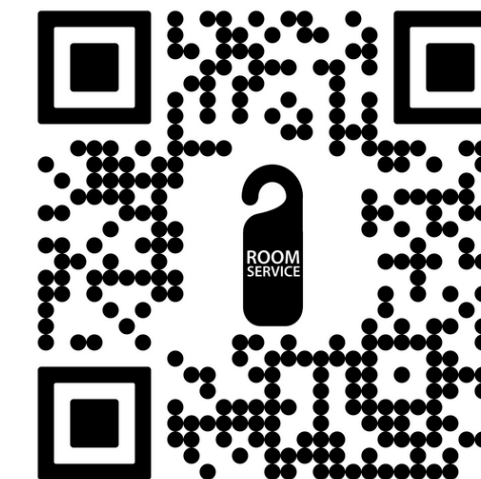
Titos includes selection of 2 mixers:
soda water
tonic
Vodka | **65**

Johnny Walker Black Label
Scotch | **90**

Don Julio ginger ale
soda
juices
Tequila | **80**

DINING TO GO MENU

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SCAN HERE

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NA BEVERAGES

Aquafina | 4

Evian | 6

Perrier | 5

Milk | 4

Bottled Soda | 4

Coffee 16 oz | 5

Juice | 5

Orange

Apple

Cranberry

Grapefruit

Pineapple

Tomato

Red Bull | 6

SF Red Bull | 6

Gatorade | 5

Iced Tea | 5

Sweet & Unsweetened

A Delivery fee of \$4.50, plus 18% service charge and sales tax will be added to your bill.
The presence of an adult 21+ is required in order to deliver alcoholic beverages. Please have a valid ID with you.