

GASTROPUB FARE

GARRISON BROTHERS 20
BARREL-AGED OLD FASHIONED

Fun twists and riffs on your all-time classic Old Fashioned, blended and batched in charred oak barrels

What We're Known For

Penicillin 15

Jack Daniels Whiskey, lemon juice, honey, fresh ginger, single malt scotch mist

Cafe De Olla 15

Casa Noble Crystal Tequila, coffee liquor, cinnamon syrup, creamer

Southern Spice 14

Makers Mark Bourbon, chili liquor, cinnamon syrup, orange bitters

Jamaica Juniper 14

Beefeater Gin, elderflower, fresh lime, hibiscus syrup, edible orchid

Downtown Sunset 14

Grey Goose Vodka, Aperol, fresh lemon, honey, sparkling rosé

Negroni 16

Hendrick's Gin, antica carpano vermouth, campari

Tommy's Margarita 13

Conciere Tequila, agave nectar, fresh lime, sea salt

Moscow Mule 14

Tito's Vodka, fresh ginger syrup, fresh lime

Cosmopolitan 14

Ketel One Vodka, dry curacao, lime juice, cranberry juice

Mai Tai 15

Bacardi Superior Rum, Myer's Rum, pineapple juice, orange juice, fresh lime, orgeat, orange bitters

DD Approved (NA)

Dallas Sunset 8

Peach puree, lime juice, grenadine, club soda

Conga 8

Orange juice, pineapple juice, grapefruit soda, grenadine



Beverage Manager:

Robin Cruz

Chef De Cuisine:

Christina Simms

*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. Parties of 6 or more are subject to an 18% gratuity on consumption. Limit 3 credit cards per table.

 Gluten-Free  Vegan

Sharing Is Caring

Pub Platter 15

Warm Bavarian pretzel, beer braised bratwurst, poblano queso, pub mustard
 Sub beyond brat available

YumYum Brussels  12

Crispy fried Brussels sprouts, sweet spicy yangyeom sauce, furikake

Grazing Board 22

Local cured meats and cheeses, and Chef's choice of accompaniments

Centennial Onion Dip 10

House made french onion dip served with house potato chips

Chicken Wings 17

House brined chicken wings, buffalo sauce or bbq, celery and carrot sticks

The Usual Suspects

Chicken Tinga Quesadilla 17

Cheddar and jack cheeses, marinated chicken, sour cream, salsa, pico

The Wedge  16

Little gems lettuce, grilled radicchio, candied bacon, pickled onions, roasted tomatoes, gorgonzola, chunky bleu cheese dressing
 Add: Chicken 9 | Steak 10 | Salmon 10

Reunion Burger* 18

8oz special blend beef patty, cheddar, leaf lettuce, heirloom tomato, red onion, pickles, garlic aioli, fries

Butcher's Cut Steak* 24

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

Baja Fish Tacos 18

Grilled white fish, cabbage slaw, pico de gallo, cilantro sauce on corn tortillas

Sweet Talk

Chocolate Eruption Cake 9

Chocolate cake, chocolate mousse, white chocolate cheesecake chunks...an explosion of chocolate. Contains Nuts

Ice Cream Cookie Sandwich  9

Chocolate chip cookie, local vanilla bean ice cream, marshmallow, and toasted almonds
Contains Nuts

By The Bottle

Miller Lite	Light Lager, 4.1% ABV, WI	7
Coors Lite	Light Lager, 4.2% ABV, CO	7
Bud Light	Light Lager, 4.2% ABV, St. Louis MO	7
Dos Equis	Pale Lager, 4.2% ABV, Mexico	7
Corona	Pale Lager, 4.6% ABV, Mexico	7
Budweiser	American Lager, 5.0%, ABV, MO	7
Heineken	European Lager, 5.0% ABV, NL	7
Stella Artois	European Pale Lager, 5.0% ABV, BE	8
Mosaic IPA	Indian Pale Ale, 8.6% ABV, Dallas TX	9
Daura Damm	Gluten-Free Lager 5.4% ABV, Spain	8
Angry Orchard	Hard Cider, 5.0% ABV, NY	8
White Claw	Hard Seltzer, 5.0% ABV, Arizona	8
High Noon	Hard Seltzer, 4.7% ABV, California	7
Heineken 0.0	Alcohol Free Malt, MO	7

Reds & Sangria

	BTG	BTB
Canvas, Michael Mondavi	14	46
Cabernet Sauvignon, California 2018		
Caymus Bonanza	15	53
Cabernet Sauvignon, California NV		
Canvas, Michael Mondavi	15	46
Pinot Noir, California NV		
Meiomi	19.5	70
Pinot Noir, Santa Lucia Highlands, California		
Reach By Alexis George 	15	55
Red Blend, California NV		
Finca El Origen	15	55
Malbec, Mendoza, Argentina 2020		
Decoy	16.5	70
Merlot Blend, Sonoma County, 2019		
Summer Soiree 	14	46
Sangria, Berkshire Farms, Texas, NV		

From The Tap

	16oz	23oz
50 Ft. Jackrabbit	10	13
Texas Ale Project, IPA, 7.0% ABV Dallas TX		
Half-Life	10	13
Manhattan Project, Hazy IPA, 6.2% ABV, TX		
Shiner Bock	9	12
Bock, 4.4% ABV, Shiner, TX		
Local Buzz	9	12
Four Corners , Honey-Rye Golden Ale, 5.2% ABV, TX		
Yuengling	9	12
Traditional Lager, 4.5% ABV, Posttville, PA		
Michelob Ultra	8.5	11.5
Light Lager, 4.4% ABV, St. Louis, MO		
Modelo Especial	9	12
Pilsner-style Lager, 4.4% ABV, Mexico		
Honey Blonde Citrus*	9	12
Community, Blonde Ale w/Honey, 6.0%, TX		
*Seasonal Rotator		


Whites & Rose

	BTG	BTB
Canvas, Michael Mondavi	14	46
Chardonnay, California, 2020		
Hess Collection	18.5	58
Chardonnay, Napa Valley, California 2019		
Murphy-Goode	15	52
Sauvignon Blanc, North Coast, California NV		
Loveblock	18.5	65
Sauvignon Blanc, Marlborough, NZ 2019		
Fleur De Mer	16.5	60
Provence, France 2020		
Chateau Ste. Michelle	14.5	50
Riesling, Columbia Valley, Washington 2020		
Allegro	13.5	42
Moscato, California NV		
Canvas, Michael Mondavi	14	44
Pinot Grigio, Veneto, Italy 2019		

Sparkling & Fortified

	BTG	BTB
Canvas, Michael Mondavi	12	48
Villa Sandi Il Fresco	13	60
Lucien Albrecht	15	70
Veuve Clicquot, Yellow Label		140
Moet & Chandon Dom Perignon		350
Becker Vineyards	11	
Warre's Otima 20 Yr	22	
Port, Texas High Plains, 2017		
Tawny Port, Portugal, 20 YO		

Change Starts Here

Hyatt's "Change Starts Here" initiative extends our core values of diversity and inclusion. Hyatt Regency Dallas is committed to this mission by supporting local, small, and family-owned minority businesses. Look for this symbol  to identify items that support this program.

Please See Server For Full Wine & Spirit List

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