

BEVERAGE. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources.

We offer beverage options that are created with fresh local ingredients that reflect the season and have been thoughtfully sourced from our communities. Our drinks are carefully prepared and served, always striving to honor our guests' individual preferences.

We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.

HYATT[®]



LITE LIBATIONS

LITE MOJITO 161 CALORIES

Bacardi Superior rum, agave nectar, mint leaves and fresh lime topped with soda water. 9.00

LITE COSMOPOLITAN 145 CALORIES

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices. 12.00

LITE MARGARITA 155 CALORIES

Patrón Reposado tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 12.00

ZERO PROOF™ LITE WATERMELON BASIL 53 CALORIES

Fresh watermelon, agave nectar, basil and fresh lime juice with a splash of soda water. 7.00

ZERO PROOF™ LITE STRAWBERRY FIZZ 54 CALORIES

Strawberry purée with fresh lemon and lime juices and a splash of soda water. 7.00

CLASSICS

CLASSIC MOJITO

Bacardi Superior rum, agave nectar, mint leaves and fresh lime topped with soda water. Available in classic, mango, raspberry or strawberry. 9.00

BLOODY MARY

Absolut vodka and Bloody Mary mix. Served with a celery stalk and your choice of garnishes. 9.00

GREY GOOSE ACADEMY GIMLET

Grey Goose vodka, fresh lime, agave nectar and fresh basil. 12.00

SVEDKA CLEMENTINE BLOSSOM

Svedka Clementine vodka, pineapple juice, sweet & sour, agave nectar and soda water. 11.00

CAPTAIN'S MADRAS

Captain Morgan Original Spiced rum with cranberry and orange juices. 9.00

PEAR MARTINI

Absolut Pears vodka, triple sec, St-Germain liqueur, lime juice and a splash of soda water. 11.00

FAVORITES

COSMOPOLITAN

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices. 12.00

MARGARITA

Tres Generaciones Plata Organic tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 12.00

TWISTED COSMO

Suedka Clementine vodka, vanilla vodka, triple sec and pineapple and cranberry juices with a splash of Sierra Mist. 11.00

ABSOLUT PARADISE SUNSET

Absolut Citron vodka, orange and pineapple juices, grenadine and Sierra Mist. 9.00

JACK DANIEL'S APPLEJACK

Jack Daniel's Tennessee Whiskey, apple juice and soda water. 9.00

SCARLET SANGRIA

Fresh fruit and juices. 11.00

SPECIALTIES

HENDRICK'S LEMONADE

Hendrick's gin, fresh strawberry and cucumber with fresh lemon juice and agave nectar. 10.00

MANHATTAN

Woodford Reserve bourbon and sweet vermouth, fittingly garnished with a cherry. 12.00

IRISH GREEN-TINI

Jameson Irish whiskey, peach schnapps and sweet & sour. 11.00

SKYY APPLETINI

Skyy vodka, DeKuyper Pucker Sour Apple schnapps and Sierra Mist. 11.00

VICTORIA'S SECRET

Stoli Strasberi vodka, peach schnapps and orange and cranberry juices. 12.00

ZERO PROOF™

STRAWBERRY FIZZ

Strawberry and sweet & sour topped with Sierra Mist. 7.00

RASPBERRY MINT LEMONADE

Fresh lemon juice, agave nectar, raspberry and mint leaves topped with Sierra Mist. 7.00

CLASSIC ARNOLD PALMER

Iced tea and lemonade. 5.00

SIERRA SUNRISE

Sierra Mist, pineapple juice and grenadine. 7.00

TROPICAL POP

Tropical pineapple juices and a splash of Sierra Mist. 7.00

BEER

DRAFT BEER

GUINNESS	6.00
SAMUEL ADAMS SEASONAL	6.00
STELLA ARTOIS	6.00
NEGRA MODELO	6.00
MILLER LITE	5.00
YUENGLING	6.00
LOCAL CRAFT SELECTIONS	7.00

BOTTLED BEER

CORONA EXTRA	6.00
CORONA LIGHT	6.00
BUD LIGHT	5.00
BUDWEISER	5.00
MILLER LITE	5.00
COORS LIGHT	5.00
HEINEKEN	6.00
AMSTEL LIGHT	6.00
GUINNESS	6.00
BLUE MOON BELGIAN WHITE ALE	6.00
STELLA ARTOIS	6.00
O'DOUL'S	5.00

WHITE WINE

	GLASS	BOTTLE
PASCUAL TOSO, SPARKLING BRUT, MENDOZA, ARGENTINA Soft, fresh-smelling floral notes with light citrus fruit.	9.00	34.00
THE SEEKER, RIESLING, MOSEL, GERMANY Citrus, stone fruits and pineapple with a mineral-infused finish.	11.00	42.00
CANVAS, PINOT GRIGIO, VENETO, ITALY Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.	9.00	34.00
MURPHY-GOODE, "THE FUMÉ," NORTH COAST, CALIFORNIA Bright citrus and lush tropical fruit aromas. Flavors of white peach and honeydew.	10.00	38.00
CANVAS, CHARDONNAY, CALIFORNIA Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.	9.00	34.00
ROBERT MONDAVI PRIVATE SELECTION, CHARDONNAY, CENTRAL COAST, CALIFORNIA Fresh and juicy, bright golden apple and pineapple.	11.00	42.00

RED WINE

	GLASS	BOTTLE
CANVAS, PINOT NOIR, CALIFORNIA Aromas of vivid red fruit with hints of spice that complement the lithe texture.	9.00	34.00
ESTANCIA, PINOT NOIR, MONTEREY COUNTY, CALIFORNIA Ripe blueberry, black cherry and plum balanced by rich, creamy vanilla.	13.00	50.00
CANVAS, MERLOT, CALIFORNIA Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins.	9.00	34.00
PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA Aromas of plum and quince with a slight touch of elegant oak.	9.00	34.00
CANVAS, CABERNET SAUVIGNON, CALIFORNIA Subtle hints of oak and spice married with lively tannins.	9.00	36.00
RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA Bold fruit flavors centered on red plum and boysenberry.	12.00	46.00

RECOMMENDED WINES

	GLASS	BOTTLE
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand	9.00	34.00
Pighin, Pinot Grigio, Friuli, Italy	11.00	42.00
Laurenz V., Gruner Veltliner, Austria		40.00
Franciscan Estate, Chardonnay, Napa Valley, California	13.00	50.00
Taittinger, Cuvée Prestige, France		89.00
Lyric by Etude, Pinot Noir, Santa Barbara, California		62.00
MacMurray Ranch, Pinot Noir, Russian River Valley, California		50.00
Marchesi De' Frescobaldi, Nipozzano Riserva Chianti, Italy		60.00
Napa Cellars, Merlot, Napa Valley, California	11.00	42.00
Decoy, Cabernet Sauvignon, Sonoma County, California		62.00
Oberon, Cabernet Sauvignon, Napa Valley, California	15.00	58.00
Shatter, Grenache, Maury, France		68.00
Medusa, Lover's Lane, Zinfandel, Mendocino, California	13.00	50.00

FOOD

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CHICKEN LOLLIPOPS

Buffalo or pretzel-honey mustard. 12.00

FLIGHT OF FRIES

Old Bay with mustard aioli, Asian with sambal sweet & sour and yam waffles with maple hollandaise. 9.00

RED PEPPER HUMMUS

Served with grilled naan. 8.00

VEGETABLE FLATBREAD

Tomatoes, mushrooms, Italian table cheese, wilted arugula and balsamic drizzle. 12.00

SMOKED BRISKET CHILI

Aged Cheddar cheese and chipotle sour cream. 9.00

NACHOS

Smoked chicken, queso fresco, salsa and sour cream. 12.00

PLEASE NOTIFY YOUR SERVER IF YOU HAVE FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS. 18% GRATUITY APPLIED TO PARTIES OF SIX OR MORE.

FOOD

MUNCH

THE BOARD

Aged cheeses, cured meats, grain mustard and fruit chutney. 16.00

BUFFALO CHICKEN & WAFFLES

Fried peppers, Maytag bleu cheese and cayenne maple syrup. 14.00

CRAB CAKE SANDWICH

Lettuce, tomato and pommery remoulade. 16.00

SHORT RIB QUESADILLA

Blackened peppers, poblano salsa and avocado. 12.00

THE DOG

100% wagyu beef, Cooper American cheese, bacon and grilled peppers and onions. 15.00

STRAUSS GRASS FED BURGER

Aged white Cheddar, horseradish sauce and onion jam. 14.00

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