



# BAYLAND

LOUNGE

# BEVERAGE

## SPECIALTY COCKTAILS

Explore our cocktail collection, meticulously handcrafted by us, your Bayland Lounge bar team

### **The Smokey Bay | 18**

don julio reposado | del maguey vida mezcal | honey | lime | grapefruit | orange | smoke bubble

### **Bay Breeze | 18**

patron | cointreau | salt foam | lemon | lime | agave

### **Verdè Blanc | 18**

hendricks | aloe | lime | simple | pinot grigio

### **Pear and Ember | 17**

diplomatico | pear | dry vermouth | bitters

### **Niore on 5<sup>th</sup> | 16**

highwest rye | sweet vermouth | lemon | simple

### **Chai'd & True | 18**

buffalo trace | chai | lemon | ginger beer

### **Tigers Milk | 16**

tito's | thai tea | vanilla | cinnamon

### **Shade #7 | 18**

grey goose | kolola | matcha | pineapple | coconut cream

## SMOKED OLD FASHIONED

### **Pina Old Fashioned | 19**

makers mark | spiced grilled pineapple syrup | bitters

### **Classic | 18**

woodford reserve | simple | bitters

## ZERO PROOF

### **Prickly Pear Limeade | 8**

prickly pear | lime | simple | fever tree club soda

### **Pear Ginger Fizz | 9**

pear | ginger | lime | agave | fever tree ginger beer

### **Winter Warmer | 9**

apple cider | orange | spices

# BEER

## DRAFT | 16OZ

Ask your bartender about our rotating draft selection!

### DOMESTIC & CRAFT

**Austin EastCider | 8** – Cider, 5% ABV, TX

**Art Car | 8** – *Saint Arnold Brewing*, American IPA, 7.1% ABV, TX

**Coors Light | 6** - American-Style Light Lager, 4.2% ABV, CO

**Hopadillo | 8** - *Karbach Brewery*, Hazy IPA, 6% ABV, TX

**Michelob Ultra | 6** - American-Style Light Lager, 4.2% ABV, USA

**Miller Lite | 6** - American-Style Light Lager, 4.2% ABV, USA

**Shiner Bock | 6** – American-Style Amber Lager, 4.4% ABV, TX

### IMPORT

**Corona | 7** – Mexican Lager, 4.6% ABV, MEX

**Guinness | 8** – Irish Dry Stout, 5.6% ABV, IRE

**Heineken | 7** - Dutch Pale Lager, 5% ABV, NLD

**Dos Equis | 7** – Golden-Pilsner, 4.2% ABV, MEX

**Stella Artois | 7** - European Pale Ale, 5.2% ABV, BEL

### HARD SELTZER

**High Noon | 8**

**White Claw | 7**

### ZERO PROOF

**Red Bull | 5** – *Regular, Sugar-Free & Tropical*

**Heineken 0.0 | 6** - N/A Style Beer, NLD

**Run Wild | 7** – *Athletic Brewing, IPA, 0.0% ABV, USA*

\* Parties of 6 or more will have automatic gratuity of 20%

# SOMMELIER WINE FLIGHT

## 23

Dry Creek, Chenin Blanc, CA | 15

Ceechi, Chianti Classico , IT | 16

Studio Miraval, Rosè , Provence, FRA | 14

### WINE

#### BUBBLES

		
Canvas, Blanc de Blanc, ITA	12	44
Mionetto Avantgarde Prosecco	12	44
Moët & Chandon "Brut Imperial" NV, FRA		140
Veuve Clicquot, Champagne, FRA		220

#### ROSÉ

Studio Miraval, Rosé, Provence, FRA	14	54
La Ville Ferme, Rosé, FRA	13	54
Gruet, Sparkling Rose, NM	13	54

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# WINE

## WHITE

			
Canvas, Pinot Grigio, CA	12		44
Chateau Ste. Michelle, Riesling, WA	12		46
Rongopai, Sauvignon Blanc, NZD	16		62
Dry Creek , Chenin Blanc, CA	15		58
Canvas, Chardonnay, CA	12		44
Kendall-Jackson, Chardonnay, CA	13		55
Mer Soleil "Reserve" Chardonnay, CA	19		72
Rutherford Hill, Sauvignon Blanc, CA			72

## RED

			
Decoy by Duckhorn, Red Blend, CA	15		62
Becker Vineyards, Tempranillo, TX	14		52
Cecchi, Chianti Classico, IT	16		62
Canvas, Cabernet Sauvignon, CA	12		44
Caymus Bonanza, Cabernet Sauv., CA	14		50
Paso d'Oro, Cabernet, Paso Robles CA	15		54
Cline "Seven Ranchlands" Cabernet CA	14		52
Daou, Cabernet Sauvignon, CA	18		68
Canvas, Pinot Noir, CA	12		44
Elouan, Pinot Noir, CA	16		67
Catena Vista Flores, Malbec, ARG	14		48
Winert, Malbec, ARG			82

# SPIRITS

## Bourbon

Angel's Envy  
Basil Hayden's  
Buffalo Trace  
Bulleit  
Elijah Craig  
Garrison Brothers - TX  
Jim Beam  
Knob Creek  
Maker's Mark  
Woodford Reserve  
Yellow Rose Outlaw - TX

## Rye Whiskey

Angle's Envy Rye  
Bulleit Rye  
High West Double Rye  
Knob Creek Rye  
Whistlepig 10 yr

## Tennessee Whiskey

Jack Daniels Old No. 7

## Blended Whiskey

Uncle Nearest  
Yellow Rose Blended - TX

## Canadian Whiskey

Crown Royal  
Irish Whisky  
Jameson  
Teeling Single Malt  
Japanese Whisky  
Suntory Toki

## Scotch Whisky

Dalmore 12 yr  
Glenlivet 12yr  
Glenfiddich 14yr  
Monkey Shoulder  
Blended Scotch Whisky  
Dewars White Label  
Johnnie Walker Black  
Johnnie Walker Blue

## Single Malt Scotch Whisky

Laphroaig 10-Year Islay  
Macallan 12-Year

## Brandy/Cognac

Hennessy VS  
Remy Martin VSOP  
Remy Martin XO

# SPIRITS

## Vodka

Absolut  
Belvedere  
Deep Eddy Lemon - TX  
Grey Goose  
Ketel One  
Smirnoff  
Titos - TX

## Gin

Beefeater  
Bombay Sapphire  
Hendricks  
Monkey 47  
Tanqueray

## Rum

Bacardi  
Captain Morgan Spiced  
Diplomatico  
Goslings Black Seal  
Island Getaway Coconut - TX  
Koloa Coconut Rum  
Myers Dark  
Ron Zacapa 23yr  
Soggy Dollar Spiced

## Tequila

Casamigos Blanco  
Casamigos Reposado  
Casa Dragones Blanco  
Casa Dragones Añejo  
Casa Noble Blanco  
Casa Noble Reposado  
Clase Azul Reposado  
Corazón Resposado

## Don Julio Reposado

Don Julio 1942 Añejo  
Patron Silver  
Patron Añejo  
Pura Vida Blanco

## Mezcal

Casamigos  
Del Maguey  
Dos Hombres  
Montelobos  
Wahaka

## Notable Liqueurs

Aperol  
Bailey's Irish Cream  
Campari  
Cointreau  
Desert Door - TX  
Fernet Branca  
Grand Mariner  
Licor 43  
Mr. Black Coffee  
Paula's TX Orange - TX  
St. Germain

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# FOOD

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Add Grilled Herb Chicken 8 | Cajun-Lime Shrimp 10  
Chill Rubbed Steak\* 12

## **Smothered Greens** | 14

Romaine, Reggiano, Lardon, Tomato, Red Onion, Avocado,  
Focaccia Crumble, Chili Dressing

## **Brûléed Butternut Cream Soup** veg | 10

Thyme, Chive Oil

## **Channel Board** | 20

Broken Arrow Ranch Smoked Sausage, Houston Dairymaid's Cheese,  
Spiced Ground Mustard, Candied Pecans, Seeded Loaf

## **Salsa & Guacamole** veg, gf | 14

Roasted Tomato & Tomatillo Salsa, Tortilla Chips

## **Cajun Fries** veg | 9

Seasoned with Spices and Paired with House Aioli

## **Fried Calamari** | 18

Harissa Aioli, Pepperoncini

v = vegan, veg= vegetarian, gf=gluten free

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\* Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw items.

# FOOD

**Add Grilled Herb Chicken 8 | Cajun-Lime Shrimp 10  
Chill Rubbed Steak\* 12**

## **Bayland Burger\* | 18**

Grass Fed Beef, Lettuce, Ale Onions, Smoked Tomatoes, Candied Bacon, Smoked Gouda, Brioche

## **House Wings gf | 14**

Hamigos Mangonero-Garlic Glaze or Cajun Rubbed  
choice of: Buttermilk or Blue Cheese Dressing

## **Smoked Brisket Tacos gf | 15**

Avocado, Picked Onion, Jalapeño, Salsa Verde

## **Smoked Chicken Quesadilla | 16**

Curtido, Asadero, Jack and Cheddar Cheese, Roasted Tomato Salsa, Lime

## **Tejano Flatbread | 18**

R.Cs Award Winning Dough, Smoked Brisket, Red Onion, Jalapeño, Chimichurri, Jack Cheese

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# FOOD

## ONLY AVAILABLE ON SUNDAY AND MONDAY

### Fried Calamari | 18

Harissa Aioli, Pepperoncini

### Short Rib Grilled Cheese | 19

Mozzarella and Jack Cheeses, Pickled Onions, Arugula, Chimichurri

### Country Fried Chicken | 24

Rosemary Gravy, Asparagus, Smashed Potatoes

### Grass Fed New York\* gf | 40

Potatas Bravas, Mexican Bulb Onions, Jumbo Asparagus, Poblano Crème

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# NIGHT CAP

## DESSERT

**Pumpkin Spice Tiramisu | 15**

Mascarpone, Savoiardi, Cocoa

**Matcha Cheesecake | 14**

Sugar Glaze, Texas Vanilla, Almond

**Emotional Support Brownie® | 12**

Vanilla Ice Cream, Sea Salt Caramel

## NIGHT CAP

*The perfect way to finish your evening, but nothing wrong with starting an evening with dessert!*

**Pumpkin Spice Espresso Martini | 15**

ketel one | kahlua | pumpkin spice | espresso

**Carajillo | 16**

licor 43 | espresso

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**HYATT REGENCY – BAYTOWN**

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