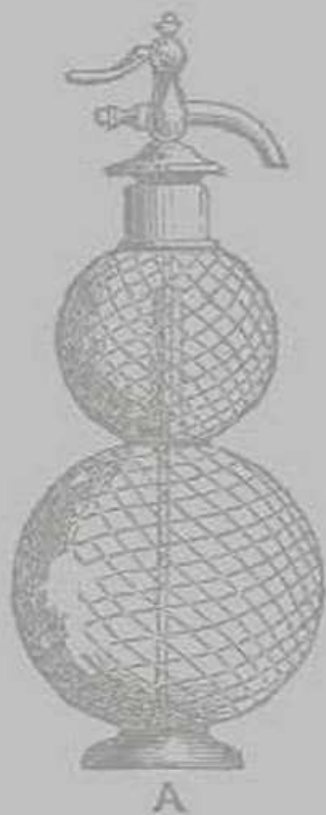




Gazogène.



LIBATIONS





HAPPY HOUR

Monday-Friday 3pm-6pm

HAPPY HOUR LIBATIONS

Monday-Friday 3pm-6pm

\$7 CONCIERE SPIRITS

Vodka, Rum, Spiced Rum, Gin, Whiskey,
Bourbon, Scotch, Tequila

\$7 WINES BY THE GLASS

CANVAS WINES

Sparkling, Chardonnay, Pinot Grigio,
Pinot Noir, Cabernet Sauvignon

\$6 DRAFT BEERS

ABV

Beer of the Month	
Blue Moon	5.4%
Bold City Duke's Brown Ale	6.0%
Bud Light	4.3%
Jai Alai IPA	7.5%
Modelo Especial	6.7%
Sam Adams (Seasonal)	4.4%
Veterans United (Local)	5.4%

\$6 CRAFT BEERS

Bold City Killer Whale Cream Ale	5.5%
Bold City Mad Manatee IPA	6.5%
Terrapin Hopsecutioner	7.2%
Bold City Duke's Brown Ale	6.0%
Jai Alai IPA	7.5%
Buzzin Bee Wheat Ale	6.3%

HAPPY HOUR SNACKS

Monday-Friday 3pm-6pm

SMOKED TROUT DIP 11

Smoked Rainbow Trout, Boursin Cheese, BBQ Lavash Crackers

LOADED WAFFLE FRIES 13

Crispy Waffle Fries, Pulled Chicken, House-made Cheese Sauce, Sour Cream, Chives, Cheddar Cheese

HAM AND CHEESE DIP 12

Swiss Fondue, Benton's County Ham, Buttered Sourdough Bread

CRISPY BRUSSELS SPROUTS 9 GF

Crispy Pork Belly, Shaved Parmesan, Garlic Aioli

FRIED GREEN TOMATOES 9 V

Whipped Boursin Cheese, Heirloom Tomato, Arugula, Meyer Lemon Olive Oil, Pepper Jelly

CHEF'S ROTATING FLAVORED DEVILED EGGS 8 GF, V

Daily Rotation

WARM PRETZELS AND CHEESE 8

Salted Bavarian Pretzel Sticks,
Cheese Sauce, Beer Mustard

ONION RINGS 7 V

Jumbo Beer Battered Onions, Avocado Ranch



SPIRIT-FREE & COCKTAILS

SPIRIT-FREE

MANGO SPRITZER

9

Mango, Lime Juice, Fresh Mint, Simple Syrup, Club Soda, Lime Wedge

SPICY PALOMA

9

Lime Juice, Muddled Jalapeño, Simple Syrup, Grapefruit Juice, Soda Water

FLORIDA SUNSET

9

Muddled Raspberries & Strawberries, Lemonade, Red Bull

CLEAR SKIES

9

Coconut Cream, Fever Tree Ginger Beer, Grenadine



COCKTAILS

THE BEST SMOKED OLD FASHIONED 26

Woodford Reserve Double Oaked, Angostura Bitters, Muddled Orange & Bordeaux Cherries, Smoked Cherry Wood

ESPRESSO MARTINI 21

Ketel One, Mr. Black Coffee Liqueur, Fever Tree Espresso Mix, Simple Syrup

Enhance the Espresso Martini with Available Seasonal Flavors
Additional Charges Applied

THE RIVER DECK PUNCH 20

Bacardi Silver Rum, Malibu Coconut Rum, DeKuyper Banana Liqueur, Pineapple Juice, Orange Juice, Topped with Fever Tree Ginger Beer

JALAPEÑO MARGARITA 19

Patrón Silver, Muddled Jalapeño, Simple Syrup, Fresh Lime Juice, Agave

COWBOY TEA 19

Maker's Mark, Fresh Lemon Juice, Peach Syrup, Topped with Sweet Tea

ROCK & RYE CHERRY BOMB 19

High West Double Rye, Fresh Lemon Juice, Cherry Syrup, Aromatic Bitters

COCKTAILS

- JAXSON STRAWBERRY** 21
Hennessy, Muddled Strawberries, Fresh Lemon Juice, Topped with Canvas Sparkling Brut
- BOURBON SMASH** 21
Buffalo Trace, Muddled Blueberries, Lemon, Mint & Simple Syrup
- THE MANDARIN KISS** 20
Woodford Reserve, Grand Marnier, Sweet Vermouth, Angostura, Mandarin Orange
- REGENCY BRAMBLE** 18
Hendrick's, Creme de Cassis, Fresh Lemon Juice, Simple Syrup, Blackberries
- THE DIVISION BELL** 18
Del Maguey Mezcal, Aperol, Lime Juice, Maraschino Cherry
- DUVAL LEMON DROP** 17
Tito's, Fresh Lemon Juice, Cointreau, Blackberry Mint Simple Syrup

FEATURING OUR LOCAL PARTNERS

DUBLASÉ DREAMS

20

Dublasé Vanilla Whiskey (Local), Walnut Bitters, Fresh Espresso, Kahlua, Topped with Baileys

MANIFEST CUCUMBER LEMONADE

20

Manifest Gin (Local), Fresh Lemon Juice, Simple Syrup, Fresh Cucumbers, Fresh Lemons, Topped with Soda

ST. JOHNS SUNSET

19

Brackish Tangerine Vodka (Local), Orange Juice, Grenadine

JACKSONVILLE LOCAL LEMONADE

19

Brackish Original Vodka (Local), Fresh Lemon Juice, Simple Syrup, Soda Water



SPIRITS

SPIRITS

VODKA

Absolut, Absolut Citron, Belvedere,
Brackish (Local), Brackish Tangerine (Local),
Conciere, Deep Eddy Peach, Grey Goose,
Ketel One, Smirnoff Red, Tito's

GIN

Beefeater, Bombay Sapphire, Conciere,
Hendrick's, Manifest (Local), Tanqueray,
The Botanist

RUM

Bacardi Superior, Captain Morgan Spiced,
Conciere, Diplomatico, Malibu,
Planteray Original Dark

AMERICAN WHISKEY

Conciere, Dublasé Vanilla (Local),
Jack Daniels, Uncle Nearest 1886,
Very Old St. Nick

CANADIAN WHISKEY

Crown Royal, Crown Royal Apple,
Crown Royal Peach

IRISH WHISKEY

Jameson, Teeling Small Batch

JAPANESE WHISKEY

Hibiki Whiskey, Suntory Toki

RYE WHISKEY

Bulleit, High West Double Rye, Knob Creek,
Sazerac Rye, Whistle Pig 10 Year

SPIRITS

BOURBON

Angel's Envy, Basil Hayden, Buffalo Trace, Bulleit, Bulleit 10 Year, Dublasé No. 9(Local), Conciere, Four Roses, High West Bourbon, Knob Creek, Maker's Mark, Woodford Reserve, Woodford Double Oaked

BLENDED SCOTCH

Johnnie Walker Black, Johnnie Walker Blue

SINGLE MALT SCOTCH

Conciere, Dalmore 12 Year, Glenlivet 12 Year, Macallan 12 Year, Macallan 15

TEQUILA- BLANCO

Cazadores Blanco, Casamigos, Clase Azul, El Tequileno Blanco, Flecha Azul Blanco, Patrón Silver

Tequila- Reposado

Casamigos, Clase Azul,
Don Julio Barrel Pick, Don Julio 1942,
Gran Centenario, Maestro Dobel Reposado,
Ritual Non-Alcohol Agave Spirit
Alternative, Tequila Ocho Reposado

TEQUILA- ANEJO

Casa Dragones, Don Fulano Anejo,
Gran Centenario, Maestro Dobel Anejo

MEZCAL

400 Conejos Joven, Clase Azul, Del Maguey, Dos Hombres, Ilegal Joven Mezcal

COGNAC

Courvoisier VS, Hennessy VS

HAND SELECTED PRIVATE CASK DON JULIO REPOSADO

*This exclusive Barrel Pick Reposado is specially
barreled by Don Julio distillery for the Hyatt Regency
Jacksonville Riverfront*

Riverfront Rendezvous 22

Don Julio Reposado Barrel Pick, Campari, Blood
Orange Liqueur, Fresh Lemon Juice, Simple Syrup,
Sparkling Wine, Soda Water

Crossing Latitudes 22

Don Julio Reposado Barrel Pick, Mr. Black Coffee
Liqueur, Grand Marnier, Pineapple Juice, Fresh
Lime Juice, Black Cherry Syrup, Orange Bitters

HAND SELECTED SINGLE BARREL BULLEIT BOURBON

*This exclusive one-of-a-kind Bourbon is never blended, never
duplicated, and specially barreled for the Hyatt Regency
Jacksonville Riverfront*

Golden Hour 22

Bulleit Bourbon Barrel Pick, Aperol, St. Germaine
Elderflower, Pineapple Juice, Fresh Lemon Juice,
Agave Syrup

Raspberry Lime Barrel Buck 22

Bulleit Bourbon Barrel Pick, Raspberry Puree,
Fresh Lime Juice, Fever Tree Ginger Beer



BEER

BEER

DOMESTIC - 7

Budweiser, Bud Light, Coors Light, Coors
Banquet, Miller Lite, Michelob Ultra, Yuengling

IMPORTED - 8

Corona Extra, Corona Premier,
Guinness, Heineken, Heineken Silver, Pacifico,
Peroni, Stella

LOCAL CRAFT - 8

Buzzin' Bee Wheat Ale, Duke's Brown Ale, Jai
Alai IPA, Killer Whale Cream Ale, Mad Manatee
IPA

SELTZERS - 8

Hyatt Owl's Brew, White Claw, High Noon

NON-ALCOHOLIC - 7

Athletic Brewing, Heineken 0.0,
Mocktail Club

HEMP-DERIVED THC BEVERAGES - 8

High Rise - Mixed Flavors

SEASONAL CRAFT BOTTLES & CANS - 9

Ask about our Seasonal Rotation

DRAFT

	<u>16oz / 20oz</u>		
Bud Light	7	/	9
Beer of the Month	7	/	9
Bold City (Seasonal)	7	/	9
Jai Alai IPA	8	/	10
Veterans United (Local)	8	/	10
Blue Moon	8	/	10
Modelo Especial	8	/	10
Sam Adams (Seasonal)	8	/	10



WINE

WINE

	5oz	7oz	9oz	Btl
SPARKLING				
Canvas Brut S	10			40
La Marca Prosecco	17	22	25	68
Chandon Brut Rosé	17	22	25	68
Blanc de Blancs	9			35
Piper Heidsieck 1785 S				130
Veuve Clicquot Yellow Label				120
Moët & Chandon Reserve Imperial S				110
CHARDONNAY				
Canvas S	10	13	16	40
Mer Soleil Reserve S	17	21	24	70
Kendall Jackson S	16	20	23	68
Hess Collection S,W	15	20	23	65
Black Stallion	15	20	23	65
PINOT GRIGIO				
Canvas S	10	13	16	40
Terlato Vineyards	19	26	29	77
Santa Margherita	16	20	23	68
Banfi Le Rime	11	14	17	46
ROSÉ				
Avaline	15	19	22	60
Fleur de Mer	14	19	22	56
Miraval	14	19	22	56
La Vieille Ferme	9	12	15	37
SAUVIGNON BLANC				
Loveblock S,W	18	24	27	72
Craggy Range Te Muna	17	23	26	69
Kim Crawford	15	19	22	62
Squealing Pig	12	16	19	50
Benzinger Family Winery	13	17	20	52
INTERESTING WHITES				
Raimund Prum Essence	19	25	28	77
Ch. Ste. Michelle Riesling	13	17	20	52
Cupcake Moscato	11	15	18	49

S = Sustainable M = Minority Owned
W = Women-owned/Female Winemaker

WINE

	5oz	7oz	9oz	Btl
MERLOT				
Canoe Ridge	12	16	19	46
Frog's Leap				120

PINOT NOIR				
Canvas S	10	13	16	40
Outlier Wine Company	17	22	25	68
Boen by Belle Glos Tri-Countya	21	26	29	80
Neilson Wines	14	19	22	56
Portlandia	13	18	21	52

CABERNET SAUVIGNON				
Canvas S	10	13	16	40
Justin Vineyards	21	27	30	80
Paso d'Oro S,M,W	18	24	27	72
Daou S	21	26	29	80
Martin Ray Vineyards	17	22	25	65
Bonanza	18	24	27	72

MALBEC				
Bodegas Caro Aruma	14	19	22	56
Concha Y Toro	12	17	20	48

INTERESTING REDS				
Black Girl Magic Red Blend S,M,W	16	21	24	64
Quilt Threadcount Red Blend	17	22	25	65
Decoy Red Blend S,W	13	18	21	52
The Prisoner Red Blend S				110

ALCOHOL-FREE WINES				
Sea Monster Tidal Wave White	16	20	23	62
Maschio Zero, White, Sparkling	13	16	19	49

S = Sustainable M = Minority Owned
W = Women-owned/Female Winemaker



TAVERN FOOD

SOUPS AND SALADS

SOUP OF THE DAY

6 cup / 9 bowl

SPICY SEAFOOD GUMBO

Fresh Fish and Shrimp

7 cup / 10 bowl

Rice +3

ST. JOHNS CHOPPED COBB 22 ^{GF}

Chicken, Pork Belly, Blue Cheese Crumbles Tossed in Romaine Lettuce and Dijon Vinaigrette. Topped with Heirloom Tomato, Sliced Avocado, Chives, and Hard Boiled Egg

ARTISAN SALAD 15 ^{GF}

Dried Cranberry, Feta Cheese, Heirloom Tomato, Chives, Green Apples, Arugula and Romaine Mix, Pork Belly, Poppy Seed Dressing

SHOR GREENS 15 ^{GF, V}

Mixed Greens, Grilled Peach, Heirloom Tomato, Torn Burrata, Pickled Red Onions, Toffee Pecans, Blueberry Vinaigrette

CAESAR SALAD 14

Romaine Lettuce, Shaved Parmesan, Heirloom Tomato, Sourdough Croutons, Caesar Dressing

ADD TO ANY SALAD:

Tofu 8 / Grilled Chicken Breast 8 / Shrimp 8
Mahi-Mahi 11 / *6oz Salmon 11 / Smoked Trout Dip 8 /
Pickled Shrimp 8

SHAREABLES

FISHERMAN'S BOARD 27

Gator Bites, Shrimp Cocktail, Pickled Shrimp, Smoked Trout Dip, Datil Aioli, Cocktail Sauce, BBQ Lavash Crackers, Chow Chow

SMOKED TROUT DIP 13

Smoked Rainbow Trout, Boursin Cheese, BBQ Lavash Crackers

CHICKEN WINGS 17

Deep Fried and Tossed in Your Choice of: Mild, Medium, Hot, Jerk Rub, Cajun Rub, Lemon Pepper Rub, BBQ, Garlic Parmesan, Nashville Hot Oil, or Korean BBQ.
Celery, Carrots, and Blue Cheese or Ranch

LOADED WAFFLE FRIES 15

Crispy Waffle Fries, Pulled Chicken, House-made Cheese Sauce, Sour Cream, Chives

HAM AND CHEESE DIP 15

Swiss Fondue, Benton's Country Ham, Buttered Sourdough Bread

CRISPY BRUSSELS SPROUTS 11 ^{GF}

Crispy Pork Belly, Shaved Parmesan, Tossed in Garlic Aioli

FRIED GREEN TOMATOES 11 ^V

Whipped Boursin Cheese, Heirloom Tomato, Arugula, Meyer Lemon Olive Oil, Pepper Jelly

CHEF'S ROTATING FLAVORED DEVILED EGGS 10 ^{GF,V}

Daily Rotation

WARM PRETZELS AND CHEESE 10 ^V

Salted Bavarian Pretzel Sticks,
Cheese Sauce, Beer Mustard

ONION RINGS 9 ^V

Beer Battered Jumbo Onions, Avocado Ranch

FLATBREADS

SHORT RIB 16

Shredded Short Rib, Mozzarella, Parmesan Garlic
Sauce, Arugula, Pickled Red Onion

PEPPERONI 13

House Sauce, Mozzarella, Pepperoni

FOUR CHEESE 12^v

House Sauce, Mozzarella, Cheddar,
Monterey Jack, Boursin

ENTREÉS

FISH & CHIPS 26

Duke's Brown Ale Battered Cod, Coleslaw, Tartar
Sauce, Waffle Fries

JAMBALAYA 26^{GF, DF}

Sautéed Shrimp, Andouille Sausage, Chicken
Thigh, Spiced Rice, Bell Peppers

3 CHEESE MAC N' CHEESE 15^v

Gemelli Pasta, Heirloom Tomato, Cheddar
Cheese Sauce

ENHANCEMENTS

Tofu 8 / Grilled Chicken Breast 8 / Shrimp 8
Mahi-Mahi 11 / *6oz Salmon 11 /
Smoked Trout Dip 8 / Pickled Shrimp 8

HANDHELDS

All Items Below Served with Cajun Seasoned Kettle Chips

BURGER OF THE MONTH *MKT

Inquire with Server for Chef's Featured Burger

Plant-Based Beyond Meat® Available ^v

PICKLED SHRIMP ROLL 21

Citrus Aioli, Arugula, Brioche Roll

MAHI-MAHI TACOS 20

Blackened Mahi-Mahi, Flour Tortilla, Pico De Gallo, Cabbage Slaw, Island Sauce

GRILLED CHICKEN BLT 20

Grilled Chicken, Bacon, Arugula, Tomato, Provolone Cheese, Dijon Mayonnaise, Toasted Whole Wheat

*SHOR BURGER 20

Two Strauss Burger Patties, Cheddar Cheese, Lettuce, Tomato, Brioche Bun
Sub Pretzel Bun +\$2

Plant-Based Beyond Meat® Available ^v

CORNER BEEF REUBEN 20

Sliced Corned Beef on a Pretzel Bun, Sauerkraut, Russian Dressing, Emmental Swiss Cheese

BBQ PULLED PORK 19

Smoked Pulled Pork in Tangy BBQ Sauce, Coleslaw, Brioche Bun

ENHANCE YOUR HANDHELDS:

Upgrade from Chips to a Premium Side

Cole Slaw +2^v

House Salad +2^v

Caesar Salad +2^v

Seasonal Vegetables +3^{VG}

Cup of Soup +3

Waffle Fries +3^v

Yukon Mashed Potatoes +3^{GF,v}

Pork Belly Brussels Sprouts +3^{GF}

Onion Rings +4

Sweet Potato Fries +4

Fruit +4^{VG}

Loaded Waffle Fries +5

DESSERTS

CHOCOLATE TORTE 8 ^{VG}

With Biscoff Cookie Crust,
Bruleé Marshmallow Fluff
Vegan Option Available

BASQUE CHEESECAKE 8 ^V

Strawberry, Chocolate, or Caramel Sauce

KEY LIME PIE 8

Graham Cracker Crust

WARM APPLE GALETTE 8 ^V

Caramel Sauce, Whipped Cream

HYATT JAX SIGNATURE PEANUT BUTTER BALLS 6 ^{GF}

OUR PARTNERS

Lambeth Groves
McGregor's Greens
Village Bread
Congaree & Penn
Blue Buddha Exotic Foods
Mayport C&C Fishery
Cypress Point Creamery
Intuition Brewing
Bold City Brewing

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free

Parties of 6 or more include a 20% service charge.

Please notify your server should you have any allergies or dietary requirements.

The Consumption of raw or undercooked foods may increase your risk of foodborne illness.

We are happy to serve any cake, dessert, champagne, or wine brought in for your experience. A \$5.00 per person fee will apply.

We are happy to split entrées upon request. A split-plate fee of \$3 will apply.

