



IN-ROOM DINING MENU

TO ORDER, PLEASE TOUCH 6011

All Room Service Orders are Subject to State and Local Taxes, a Delivery Charge of \$3.00 and a Service Charge of 22%. Only the Service Charge is given to Service Personnel.

wine & beer
daily 11 am - 11 pm

WINES

SPARKLING

| | Glass/Bottle |
|---------------------------------------|--------------|
| Canvas, Brut, California | 9/36 |
| J. Roget, Brut, California | 7/28 |
| La Marca, Prosecco, Veneto, Italy | 10/40 |
| Segura Viudas, Brut, Catalonia, Spain | 35 |
| Piper Sonoma, Brut, California | 60 |

WHITES

| | Glass/Bottle |
|--|--------------|
| The Seeker, Riesling, Germany | 9/36 |
| Bella Sera, Moscato, Italy | 8/32 |
| Black Stallion, Chardonnay, California | 11/44 |
| Rodney Strong, Chardonnay, California | 9/36 |
| Canvas, Chardonnay, California | 8/32 |
| Canyon Road, Chardonnay, California | 7/28 |
| Kim Crawford, Sauvignon Blanc, New Zealand | 15/60 |
| Chateau Ste. Michelle, Sauvignon Blanc, Washington | 10/40 |
| Murphy-Goode, Sauvignon Blanc, California | 10/40 |
| Canvas, Pinot Grigio, Italy | 8/32 |
| Canyon Road, Pinot Grigio, California | 7/28 |
| Belleruche M. Chapoutier, Rosé, France | 11/44 |

REDS

| | Glass/Bottle |
|---|--------------|
| Rodney Strong, Cabernet Sauvignon, California | 11/44 |
| Canvas, Cabernet Sauvignon, California | 8/32 |
| Drumheller, Cabernet Sauvignon, Washington | 12/48 |
| Canyon Road, Cabernet Sauvignon, California | 7/28 |
| Canvas, Merlot, California | 8/32 |
| Canyon Road, Merlot, California | 7/28 |
| Canvas, Pinot Noir, California | 8/32 |
| Canyon Road, Pinot Noir, California | 7/28 |
| MacMurray, Pinot Noir, California | 12/48 |
| Alamos, Malbec, Argentina | 11/44 |
| Boneshaker, Red Zinfandel, California | 14/56 |
| Charles & Charles, Red Blend, Washington | 9/36 |



BEER

DOMESTIC

| | |
|---------------------------|---|
| Budweiser, Bud Light | 6 |
| MGD, Miller Lite | 6 |
| Michelob Ultra | 6 |
| Coors Light | 6 |
| Blue Moon | 7 |
| Samuel Adams Boston Lager | 7 |
| O'Doul's (non-alcoholic) | 6 |

IMPORT BOTTLES

| | |
|----------------------------|---|
| Corona Extra, Corona Light | 7 |
| Heineken | 7 |
| Amstel Light | 7 |
| Guinness (nitro can) | 7 |

CIDER

| | |
|---|---|
| Angry Orchard | 7 |
| Ciderboys - Peach County or Raspberry Smash | 7 |

CRAFT BOTTLES

| | |
|------------------------|---|
| Two Brothers Seasonal | 7 |
| Sierra Nevada Pale Ale | 7 |
| Lagunitas IPA | 7 |
| New Belgium Fat Tire | 7 |

indulge
monday-saturday 11 am - 11 pm; sunday 11 am - 10 pm

INDULGE

| | |
|--|----|
| ICE CREAM / SORBET ^{GF/V} | 7 |
| Two scoops of vanilla, chocolate or sorbet | |
| CHOCOLATE S'MORES LAVA CAKE ^V | 10 |
| Graham cracker cake, smoked chocolate, torched marshmallow | |
| SEASONAL CHEESECAKE ^V | 9 |
| Creamy cheesecake, berry coulis, Chantilly cream | |
| APPLE PIE ^V | 10 |
| Granny Smith apples, caramel, custard, shortbread crust | |



QUENCH

| | |
|---|-----|
| SOFT DRINKS | 3.5 |
| Pepsi, Diet Pepsi, Mtn Dew, Sierra Mist, Dr Pepper, Fruit Punch, Lemonade, Iced Tea | |
| PERRIER SPARKLING WATER | 4.5 |
| STARBUCKS COFFEE | 4 |
| SELECTION OF TAZO TEAS | 4 |
| CAPPUCCINO | 4 |
| ESPRESSO | 3 |
| DOUBLE ESPRESSO | 5 |
| SELECTION OF FRESH JUICES | 4 |
| Orange, cranberry, apple, grapefruit or tomato | |

We do Room Service a little differently here. Forget the fussy carts with tablecloths, and say hello to tasty, healthy options in eco-friendly packaging brought right to your door.

Food. Thoughtfully Sourced.
Carefully Served.

We only serve cage-free eggs, hormone-free milk and naturally cured bacon

TO ORDER, PLEASE TOUCH 6011

Before placing your order, please inform us if a person in your party has a food allergy.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HYATT
REGENCY®

MAINSTAYS

- STEEL-CUT OATMEAL ^{VN} 9
Irish cut oats, berries, dried fruits
- FARM-FRESH EGGS YOUR WAY* ^{GF} 13
Two cage-free eggs your way, potatoes, choice of naturally cured bacon or pork sausage links
- AMERICAN SKILLET* ^{GF} 13
Scrambled eggs, potatoes, bacon, ham, sausage, cheddar cheese
- COLD-SMOKED SUSTAINABLE SALMON 13
Thinly sliced salmon, beefsteak tomato, red onion, capers, toasted bagel
- FIT OMELETTE ^{GF/V} 13
Spinach, mushroom, tomato, egg whites, Swiss cheese, petite greens
- SEASONAL CRAFTED OMELETTE* ^{GF} 13
Three cage-free eggs and Chef's selection of market-picked vegetables, side of potatoes
- CHORIZO & EGG BURRITO* 12
Mexican pork chorizo, scrambled eggs, potatoes, wheat tortilla, salsa

- HAM, EGG & CHEESE SANDWICH* 12
Smoked ham, fried egg, cheddar cheese, butter croissant, side of potatoes
- CLASSIC EGGS BENEDICT* 13
Toasted English muffin, Canadian bacon, two poached eggs, topped with hollandaise sauce, side of potatoes
Substitute tomato & spinach ^V 13
Substitute smoked salmon 15

SWEET SIDE OF THE MORNING

- FRENCH TOAST ^V 11
Thick-sliced Texas toast, cinnamon-battered, fresh-picked berries
- BELGIAN WAFFLE ^V 11
Made-to-order waffle, berry sauce
- BUTTERMILK PANCAKES ^V 11
Three fluffy pancakes, with choice of plain, blueberry +1, banana +1 or chocolate chip +1

GF Gluten-Free V Vegetarian VN Vegan

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SIDES

- YOGURT PARFAIT 6
- BACON OR SAUSAGE 5
- CHICKEN SAUSAGE 5
- POTATOES 4
- FRUIT CUP 5
- TWO CAGE-FREE EGGS* 4
- CEREAL 4
- BREAKFAST DANISH 3
- WHITE, WHEAT, RYE, VEGAN OR GLUTEN-FREE TOAST 2

BEVERAGES

- ORANGE, APPLE, CRANBERRY, TOMATO OR GRAPEFRUIT JUICE 4
- STARBUCKS REGULAR OR DECAF COFFEE 4
- TAZO TEA SELECTION 4
- HOT CHOCOLATE 4
- BERRY-BANANA SMOOTHIE 6
- CAPPUCCINO 4
- ESPRESSO 3
- WHOLE, 2%, SKIM, SOY OR ALMOND MILK 2
- BOTTLED AQUAFINA WATER 4

SHAREABLES

- SALSA & CHIPS ^{GF/V} 8
Fire-roasted vegetables, chipotle, corn chips
- GUACAMOLE & CHIPS ^{GF/V} 9
Creamy Hass avocados with onion, cilantro, jalapeño, tomato, corn chips
- BAVARIAN PRETZEL ^V 10
Soft pretzel sticks, coarse salt, spicy white cheddar, Dijon mustard
- CHEESE CURDS ^V 11
Beer-battered cheese curds, chipotle ketchup
- QUESADILLA 12
Wheat tortilla, Mexican cheese blend, house-smoked pork, salsa, sour cream, guacamole
- CHEESE TASTING ^V 12
Selection of local artisanal cheeses with fresh fruit, mixed nuts and crackers
- FISH & CHIPS 15
Beer-battered cod, French fries, tartar sauce, lemon
- WINGS ^{GF} 12
Eight bone-in jumbo wings tossed with choice of Buffalo, bbq or basil pesto, served with celery, carrots and choice of blue cheese or ranch

- HUMMUS ^V 12
Creamy hummus dip, assorted vegetables, warmed pita
- VEGGIE FLATBREAD ^V 11
Crispy crust, mozzarella, red sauce, bell peppers, onions, mushrooms
Add sausage +1
- HAWAIIAN FLATBREAD 12
Mozzarella cheese, bbq sauce, onions, cilantro, choice of pulled pork or chicken
- PULLED PORK NACHOS ^{GF} 13
House-smoked pork butt, corn tortilla chips, queso blanco, jalapeños, roasted corn, sour cream, shredded lettuce, salsa roja

WARM UP

- LOADED BEEF CHILI CUP 4 / BOWL 7
Slowly cooked beef, three beans, tomatoes, topped with sour cream, cheese, scallions
- SOUP OF THE DAY CUP 4 / BOWL 7
Chef's daily selection of regional ingredients

GREENS

- ADD PROTEIN TO ANY SALAD
- 7 oz. Chicken 4 6 oz. Salmon* 10
- 4 pc. Shrimp 6
- HOUSE ^V 8
Iceberg, carrots, cucumber, cherry tomato, crouton, cheddar cheese, choice of ranch or French dressing
- CAESAR 10
Crisp romaine, creamy dressing, parmesan, multigrain crouton
- KNIFE & FORK WEDGE ^{GF} 10
Iceberg lettuce, diced tomato, bacon, red onion, blue cheese dressing

- COBB ^{GF} 13
Romaine, grilled chicken, blue cheese, diced tomato, bacon, red onion, avocado, boiled egg, red wine vinaigrette

- SALAD CREATION 12

Greens – choose one: Romaine, Iceberg

Toppings – choose up to four: Cherry tomato, blue cheese, cheddar cheese, red onion, crouton, cucumber, carrot, parmesan, bacon, avocado, egg

Dressing - choose one: Ranch, red wine vinaigrette, French, blue cheese dressing

Half portions of select adult menu items available to children at 50% off listed price

BETWEEN BREAD

- All served with sweet & spicy pickles, choice of fries, side house salad | *Substitute a cup of soup 2*
Add fried egg to any sandwich 1*
- TRADITIONAL BLT 12
Naturally-cured bacon, shredded lettuce, thick-cut tomato, mayonnaise, sourdough bread
- CHICAGO-STYLE ITALIAN BEEF 13
Sliced roast beef, jus, French roll, mozzarella, giardiniera
- GRILLED CHEESE 11
Four cheeses, sourdough bread
Add bacon 1
- BUFFALO CHICKEN WRAP 12
Crispy chicken breast, Buffalo sauce, lettuce, tomato, ranch dressing, whole wheat wrap
- TURKEY REUBEN 12
Smoked turkey, marble rye bread, sauerkraut, thousand island, Swiss cheese
- BEYOND MEAT VEGETARIAN BURGER ^V 13
Plant-based vegetable patty, pepper-jack cheese, lettuce, tomato, red onion, avocado, buttery bun
- CUBAN PORK SANDWICH 13
House-smoked pork, cured ham, crusty bread, Swiss cheese, Dijon mustard, mojo mayonnaise, caramelized onion, Pickles

- GRASS-FED BURGER* 15
Strauss grass-fed beef, cheddar cheese, red onion, lettuce, tomato, tangy remoulade, brioche bun
Add bacon 1, fried egg 1, pulled pork 2
GF buns and bread are available upon request

PASTA

- THE MAC 14
Cavatappi, cheddar, monterey jack, bacon, herb-panko topping
Add chicken 4, shrimp 6
- BLACKENED CHICKEN ALFREDO 16
- BLACKENED SHRIMP ALFREDO 18
Fettuccini, mushrooms, broccoli, creamy parmesan sauce
- MUSHROOM & PORK RAGU 16
Cheese tortelloni, roasted mushrooms, smoked pork, bacon, onions, veal jus
- VEGGIE PRIMAVERA PASTA ^{GF/VN} 14
Vegetable medley, red lentil pasta, garlic, olive oil
- ITALIAN SAUSAGE 16
Spicy Italian sausage, bell peppers, spinach, onions, creamy tomato sauce, penne, parmesan
GF pasta available upon request

BUILD AN ENTRÉE

- All entrées are gluten-free and served with seasonal grilled vegetables
- Select a Protein:**
- HERB-CRUSTED HALF CHICKEN 20
- SIXTY SOUTH SUSTAINABLE SALMON* 26
- RIBEYE*, 12 OZ. 34
- BEEF MEDALLIONS* (2), 4 OZ. 32

- Select a Protein:**
- Mushroom Risotto French Fries
- Whipped Idaho Potatoes

- Select a Topping:**
- Demi-Glaze Chimichurri
- Blue Cheese Crust Parmesan-Herb Butter
- Balsamic Glaze Mustard Jus
- Roasted Garlic

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