FAVORITES

ULTIMATE MARGARITA
Patron Silver tequila, Grand Marnier, sweet and sour, lime juice

PEACHSIDE
St. Pete Banyan Reserve vodka, peach schnapps, cranberry, pineapple, orange and lime juices, peach puree served over ice

MAI TAI
Bacardi Superior rum, Disaronno amaretto, pineapple and orange juices topped with Myers’s Dark rum

HURRICANE
Cruzan Light and Myers’s Dark rum, orange and pineapple juices with a splash of grenadine

RUM RUNNER
Cruzan Dark rum, blackberry brandy, crème de banana, with a splash of orange and pineapple juices topped with Bacardi

CORKSCREW
BLOODY MARY
St. George Green Chile vodka, tabasco, cranberry and orange juices, sweet and sour, lime juice

LAZY RIVER
LEMONADE
Western Son Piney Woods Blueberry vodka, sour mix, agave nectar

COSMOPOLITAN
Grey Goose L’Orange vodka, Cointreau, cranberry juice, lime

BANYAN DELIGHT
St. Pete Banyan Reserve vodka, peach schnapps, Chambord, cranberry and orange juices, sweet and sour

COCONUT POINT SUNSET
St. George Green Chile vodka, Thatcher’s Prickly Pear liqueur, sour mix, agave

MOSCOW MULE
St. George Green Chile vodka, Thatcher’s Blood Orange Organic liqueur, lime juice, ginger beer
KIDS CORNER*

Designed for kids up to 12 years old.
All entrees served with fruit and yogurt.

CHEESEBURGER AGF
American cheese, lettuce, tomato, onion, fries 12

CHEESE QUESADILLA
Cheese blend and flour tortilla, sour cream and pico de gallo 8

GRILLED CHEESE AGF
On wheat served with American cheese, apple slices, fries 11

FRESH FRUIT BOWL 10 GF

GRILLED CHICKEN BREAST GF
Buttered broccoli, bbq sauce 10

CHICKEN TENDERS
BBQ, ranch or honey mustard, fries 9

KID’S PIZZA AGF
Cheese or pepperoni 9

KID’S DRINKS
Soft drinks, Horizon Organic milk, juices, Shirley temple 3

BENTO HOSPITALITY TRAY
Vegetable crudité and ranch dip
Classic hummus and pita chips
Fruit sticks and yogurt dip
Ham and Swiss, turkey, and cheddar roll-ups 24

FRUIT SMOOTHIES

JOHNNY’S SUNSET 8

UNLOADED MUDSLIDE 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have any allergies or require special food preparation and we will be happy to accommodate your needs.
WINES

CANVAS SIGNATURE
wines by Michael Mondavi
PINOT GRIGIO, CHARDONNAY, PINOT NOIR,
MERLOT, CABERNET SAUVIGNON
15

MIONETTO, PROSECCO, BRUT
Veneto, Italy (split)
14

MUMM, NAPA, BRUT, “PRESTIGE”
Napa Valley, California (split)
22

SAUVIGNON BLANC
Murphy-Goode, “The Fumé”, North Coast, California
15

CHARDONNAY
Rodney Strong, Sonoma Coast, California
16

RIESLING
Chateau St. Michelle, Columbia Valley, Washington
15

RED WINE
Decoy by Duckhorn, Sonoma County, California
20

BEER

DOMESTIC
BUD LIGHT
MILLER LITE
MICHELOB ULTRA
COORS LIGHT

LOCAL CRAFT BEER
HEILICITY™- LAGER- PILSNER
WAVE MAKER — AMBER ALE
CLEARWATER HONEY CREAM ALE
REEF DONKEY - AMERICAN PALE ALE
BEACH BLONDE ALE — BLONDE ALE
JAI ALAI - IPA

IMPORT
HEINEKEN
CORONA
CORONA LIGHT
HEINEKEN ZERO

SPECIAL BEER BUCKET
PICK TWO CRAFTED BEERS,
TWO IMPORT AND ONE DOMESTIC
32

LOCAL DRAFT BEER
ASK ABOUT OUR MONTHLY
FEATURED LOCAL BEER
FOOD. THOUGHTFULLY SOURCED.
CAREFULLY SERVED.

STARTERS*

**CONCH CHOWDER**
A Caribbean favorite. We use local tomatoes served with saltine crackers 9

**COCONUT SHRIMP**
7 crisp fried shrimp with spiced orange marmalade 15

**HUMMUS AGF**
Chickpea puree with extra virgin olive oil, fresh veggies and baked pita bread 12

**LOADED NACHOS AGF**
Chili con carne, diced tomatoes, scallions, jalapenos, cheddar cheese, sour cream, salsa 16
add guacamole 4

**CHILI CHEESE FRIES**
Homemade chili con carne over fries, blended cheese and baked 12

**QUESADILLA**
Chicken, beef or vegetarian with pico de gallo and sour cream 16
add guacamole 4

**BUFFALO CHICKEN TENDERS**
Chicken tenders tossed in hot wing sauce with blue cheese, carrots and celery 1/2 doz. 15 1 doz. 27 2 doz. 40

SALADS*

**HOUSE SALAD ~ GF**
Mixed greens and leaf lettuce with carrot, cucumber, tomato and onion
Ranch, Blue Cheese, or Vinaigrette 12

**TOMATO & MOZARELLA SALAD ~ AGF**
Balsamic vinegar, extra virgin olive oil, basil, grilled focaccia bread 16

**COBB SALAD GF**
Iceberg lettuce, chicken, tomato, bacon, ham, egg, blue cheese, avocado 20

**SEALED AHI TUNA SALAD**
Greens with snow peas, bean sprouts, wasabi peas, napa cabbage, pepper seared ahi, sesame dressing 22

**TROPICAL CHICKEN SALAD GF**
Mixed greens, tossed with tropical fruits, and toasted coconut, jerk grilled chicken guava dressing 16

**CAESAR SALAD AGF**
Classic caesar salad with croutons, parmesan cheese 16
add chicken 8 add flat iron steak 10 add grouper 14

**FRUIT & BERRIES AGF**
Wedges of fresh fruit with berries and grapes, fresh baked coconut muffin with cottage cheese 14

~ Smaller portion available

GF Gluten Free  AGF Available Gluten Free
HYA-496 Hyatt Coconut Point Menu v4.indd   6HYA-496 Hyatt Coconut Point Menu v4.indd   6 12/20/19   10:40 AM12/20/19   10:40 AM

**Tropical salsa and greens with jicama in a wheat wrap**  18

**BLACKENED GROUPER SANDWICH AGF**
Thin shaved prime rib with sautéed onions, peppers

**Our signature burger grilled with Caribbean spices,** Strauss Farm grass-fed beef with Swiss, cheddar or

**AGF** Strauss Farm grass-fed beef with Swiss, cheddar or

**STRAUSS FARM BEEF BURGER AGF**
pressed sandwich of black forest ham and münster

**CORKSCREW BEEF BURGER AGF**
Sharp cheddar, lettuce, tomato, bacon and herb

**CORKSCREW BEEF BURGER AGF**
Vegan patty on a brioche bun with avocado and

**YOYO'S CARIBBEAN BURGER AGF**
Roasted pork and ham with Swiss cheese, pepperjack cheese, topped with mango

**JAMAICAN JERK CHICKEN WRAP** Tropical salsa and greens with jicama in a wheat wrap 18

**CUBAN PANINI** Roasted pork and ham with Swiss cheese, pickles and dijon mustard 16

**TUNA SALAD**
Classic albacore tuna salad with lettuce, tomato and onion 15

**BEYOND MEAT BURGER**
Vegan patty on a brioche bun with avocado and Swiss cheese 18

**BLACKENED GROUPER SANDWICH AGF**
Spiced lime and cilantro aioli, citrus tossed mixed greens and tomato on a toasted sweet roll 24

**PHILLY STYLE STEAK WRAP** Thin shaved prime rib with sautéed onions, peppers and mushrooms, provolone cheese 16

**OVEN ROASTED TURKEY SANDWICH** Sharp cheddar, lettuce, tomato, bacon and herb mayo, on a multi-grain roll 15

**HAM AND CHEESE PANINI**
Pressed sandwich of black forest ham and münster cheese, dijon-mayo on a ciabatta roll green leaf lettuce and beefsteak tomato 18

**FISH TACO** Fresh seared catch, chilled citrus tossed slaw, Old Bay aioli, flour tortillas 18

**FRUITS & DESERTS**

**FROZEN FLORIDA KEY LIME PIE ON A STICK**  6

**HÄAGEN-DAZS ICE CREAM BARS**  6

**DIPPIN' DOTS ICE CREAM**  7

**DESSERTS**
Tropical salsa and greens with jicama in a wheat wrap

BLACKENED GROUPER SANDWICH AGF
Thin shaved prime rib with sautéed onions, peppers

Straits Farm grass-fed beef with Swiss, cheddar or
Pressed sandwich of black forest ham and münster

With choice of fries, potato chips, plantain chips,

JAMAICAN JERK CHICKEN WRAP

YOYO'S CARIBBEAN BURGER AGF
Fresh seared catch, chilled citrus tossed slaw,

CORKSCREW BEEF BURGER AGF
Green leaf lettuce and beefsteak tomato

DESSERTS

HÄAGEN-DAZS ICE CREAM BARS

CUBAN PANINI

Beverages

MOJITOS

CLASSIC MOJITO
Bacardi Superior rum, agave nectar, mint leaves and fresh lime topped with soda water

COCONUT MOJITO
Captain Morgan Parrot Bay rum, Coco Lopez muddled with mint and lime with splash of soda

RASPBERRY LEMONADE MOJITO
Bacardi Razz, Chambord, mint muddled with agave nectar, topped with lemonade and a splash of soda

MANGO PEACH MOJITO
Bacardi Superior rum, peach schnapps, muddled lime, peach puree and mint with a splash of soda