

breakfast
available 6 am - 11 am

ENTREES

- GREEK YOGURT PARFAIT (VG) \$11.5
Granola, seasonal berries, raspberry coulis
- SEASONAL FRUIT PLATE (V) (GF) \$11.5
- STEEL-CUT OATMEAL (VG) \$11.5
Brown sugar, granola, milk
- TWO CAGE-FREE EGGS ANY STYLE \$18.5
House potatoes, choice of meat, toast
- EGG WHITE OMELET (VG) \$16.5
Marinated tomatoes, spinach, feta, potatoes, toast
- BURRITO \$18.5
Scrambled eggs, bacon, white cheddar, refried beans, pico de gallo, green onions hash browns, flour tortilla, salsa
- CALI SCRAMBLE BOWL (VG) \$19.5
House potatoes, spinach, red onion, avocado, burrata cheese
- SMOKED SALMON \$18.5
Toasted bagel, onions, capers, cream cheese, heirloom tomatoes, arugula, lemon



FOR KIDS BY CHEFS

- Your breakfast comes with fruit and choice of low-fat milk, chocolate milk or fresh juice.
- RISE AND SHINE QUESADILLA \$8
Cage-free scrambled eggs with melted cheddar cheese in a whole wheat tortilla
- NUTELLA FRENCH TOAST \$8
- CEREAL \$6
Your choice of cereal served with dried fruit and nuts, whole milk
- FRUIT STICKS AND HONEY YOGURT \$7
Pineapple, cantaloupe, watermelon, banana and strawberries served with honey-yogurt dip
- ONE CAGE-FREE EGG \$8
Any style, hash brown, choice of meat
- PANCAKES \$7
Plain or chocolate chip, syrup, powder sugar

TO ORDER, PLEASE TOUCH 54

All meal orders are served in convenient eco-friendly boxes, enjoy a perfectly prepared meal quickly, in 100% disposable containers.
All room service orders are subject to state and local taxes, a delivery charge of \$3.00 and a service charge of 24%.
The service charge includes gratuity.



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

(GF) Gluten-Free Selection
(V) Vegan
(VG) Vegetarian
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify your server of any food allergies.

all day menu
available 11 am - 12 am

SOUP & APPETIZER

- POTATO LEEK SOUP (VG) (GF) \$10.50 bowl 12.50
cup \$10.50
- TORTILLA SOUP (V) (GF) \$10.50 bowl 12.50
cup \$10.50
- TORTILLA CHIPS (V) \$11.5
Roasted salsa, guacamole
- CRISPY BRUSSELS SPROUTS (VG) \$10.5
Honey-herb vinaigrette, blue cheese crumbles
- ONION RINGS (VG) \$11.5
Sriracha aioli and BBQ sauce
- STEAK BITES \$12.5
Marinated steak, jalapeño, sesame seeds, green onion, sriracha aioli
- HUMMUS (V) \$13.5
Grilled pita, cucumbers, carrots, celery, heirloom cherry tomatoes
- SHRIMP COCKTAIL \$18.5
Bloody Mary cocktail sauce, pickled celery, pickled lemon

SALADS

- SHOR SALAD (VG) (GF) \$14.5
Local organic baby greens, shaved heirloom carrots, pickled grapes, redwood hill feta goat cheese, candied pecans, balsamic dressing
- CAESAR \$14.5
Romaine, parmesan, sun-dried tomatoes, focaccia croutons, anchovies, caesar dressing
- COBB SALAD \$16.5
Romaine, cherry tomatoes, all-natural free range chicken, crumbled hard boiled eggs, nueski lardon, avocado, ranch dressing
- ADD ON TO YOUR SALAD
Chicken \$6, Salmon \$8, Shrimp \$10



ENTREES

- CHICKEN WINGS \$15.5
Buffalo or BBQ sauce, carrots, celery, ranch dressing
- CHIRASHI BOWL \$25.75
Sushi-grade ahi tuna, crabmeat, sushi rice, cucumber, avocado, tempura, sweet soy, kimchi aioli
- RIGATONI BOLOGNESE \$25.75
(Gluten-free pasta available upon request) Braised shot rib bolognese, parmesan cheese
- 12" PIZZA \$18.5
House tomato sauce and mozzarella
Additional Toppings: \$1.50 each
Pepperoni, italian sausage, canadian bacon, mushrooms, roasted red peppers, tomatoes, black olives, pineapple, ricotta, parmesan
- 12OZ ALL-NATURAL AIRLINE CHICKEN BREAST (GF) \$27
Whipped yukon gold potatoes, crispy brussels sprouts, roasted baby heirloom carrots, chimichurri
- CHICKEN QUESADILLA \$16.5
Flour tortilla, oaxaca cheese, pico de gallo, tortilla chips, salsa, sour cream, cilantro
- WILD ISLES SALMON \$30
Sweet shallot purée, roasted cauliflower, pomegranate seeds, saba

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available 11 am - 12 am

BURGERS

- ALL-AMERICAN BURGER \$19.5
(Gluten-free bun available upon request) Strauss grass-fed beef, lettuce, tomato, red onion, pickle, american cheese, secret sauce, on a brioche bun, fries
- CALIFORNIA BURGER \$19.5
(Gluten-free bun available upon request) Strauss grass-fed beef, lettuce, tomato, avocado spread, white cheddar, chipotle aioli, on a brioche bun, fries
- WILD SALMON BURGER \$18.5
(Gluten-free bun available upon request) 4oz. salmon patty, lettuce, tomato, red onion, fennel and apple slaw, remoulade sauce on a brioche bun, fries
- BEYOND BURGER (V) \$19.5
(Gluten-free bun available upon request) 6oz. plant-based burger patties, lettuce, tomato, red onion, american cheese, avocado spread on a brioche bun, fries

FOR KIDS BY CHEFS

- *All items come with a side of fries, caesar salad or fruit
- CAESAR SALAD \$5
Romaine lettuce, croutons, tomatoes, parmesan cheese
- *STRAUSS FREE-RAISED GRASS-FED BEEF \$7
- *APPLGATE ORGANIC UNCURED BEEF HOT DOG \$9
- *APPLGATE ORGANIC CHICKEN STRIPS \$9
(Gluten-free option is available upon request)
- *GRILLED CHEESE SANDWICH AND TOMATO SOUP \$9
- *CHEESEBURGER \$8
Strauss free-raised grass-fed beef, American cheese
- *SPAGHETTI AND MEATBALLS \$8
Wheat spaghetti, turkey meatballs, marinara sauce

DESSERT

- LEMON MERINGUE TART \$11.5
Shortbread, lemon curd, italian meringue
- NY CHEESECAKE \$11.5
- DULCE DE LECHE (GF) \$11.5
Walnut brownie cake, dulce de leche chocolate mousse
- VEGAN CHOCOLATE CAKE (V) (GF) \$11.5
Vegan chocolate mousse, cocoa cake
- CHEF'S DAILY HOUSE ICE CREAM \$4 a scoop

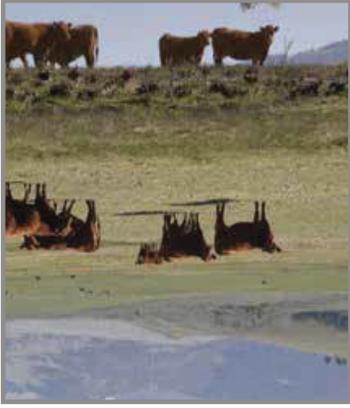
Food. Thoughtfully Sourced. Carefully Served.

We are on a journey to deliver food that is good for your health, good for the community and good for the planet. Our offerings are locally sourced, seasonally fresh and are treated with integrity from preparation to plate.

We have already taken many steps on this journey and are committed to going further to fulfill your individual preferences, healthy or indulgent. Learn more about our journey at hyattfood.com.



Short To Go



beverages
6 am - 12 midnight

WINES

DRY SPARKLING WINE & CHAMPAGNE

	glass	bottle
Canvas, Brut Italy	\$10	\$45
Sofia Coppola, Can Sparkling Blanc de Blancs, Rosé	\$10	

WHITE WINE

Canvas, Pinot Grigio Veneto, Italy	\$9.5	\$40
Monte Xanic Calixa, Chardonnay Baja, California	\$12	\$55
Kendall-Jackson, Chardonnay, Vintner's Reserve California	\$12	\$55
Canvas, Chardonnay, 375ml		\$20
Murphy-Goode, The Fumé, Sauvignon Blanc North Coast, California	\$12	\$55
Giesen, Sauvignon Blanc Marlborough, New Zealand	\$10	\$45
The Seeker, Riesling Mosel, Germany	\$10	\$42

RED WINE

	glass	bottle
Belleruche, M. Chapoutier, Rosé Rhone, France	\$10.5	\$45
Canvas, Pinot Noir California	\$9.5	\$40
Vina Zaco, Tempranillo Rioja, Spain	\$10	\$45
Canvas, Merlot California	\$9.5	\$40
Canvas, Cabernet Sauvignon California	\$10.5	\$45
Alexander Valley, Cabernet Sauvignon Sonoma, California	\$13	\$60
Canvas, Cabernet Sauvignon, 375ml		\$21
Hall, Cabernet Sauvignon Napa, California	\$24	\$115
Trinitas, Zinfandel, 2015 Mendocino County, California	\$13	\$60

Full bar available on request.

DOMESTIC BEER \$7.25

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE

IMPORT & CRAFT BEER \$8.25

LAGUNITAS IPA
SIERRA NEVADA PALE ALE
SAMUEL ADAMS BOSTON LAGER
CORONA EXTRA
AMSTEL LIGHT
STELLA ARTOIS

THE DUDES' IPA, Torrance, California
LATITUDE 33 IPA, San Diego, California
THE PATSY COCONUT RYE STOUT,
Costa Mesa, California

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