



WINE

	btl	2oz	5oz	8oz
SPARKLING				
Canvas Brut Blanc de Blanc <i>Italy</i>	54		12	19
La Marca Prosecco <i>Italy</i>	63		13	21
Taittinger "La Francaise" Brut <i>Champagne, France</i>	155			
Veuve Cliquot Brut <i>Champagne, France</i>	195			
Dom Perignon <i>Champagne, France</i>	395			

	btl	2oz	5oz	8oz
WHITE WINES				
Chateau St. Michelle Riesling <i>Columbia Valley, Washington</i>	63		13	21
Canvas Pinot Grigio <i>Veneto, Italy</i>	54		12	19
Santa Margherita Pinot Grigio <i>Veneto, Italy</i>	83	7	17	27
Kim Crawford Sauvignon Blanc <i>Marlborough, New Zealand</i>	69			
Loveblock Sauvignon Blanc <i>Marlborough, New Zealand</i>	73		15	24
Groth Sauvignon Blanc <i>Napa Valley, California</i>	83	7	17	27
Rongopai Sauvignon Blanc <i>Marlborough, New Zealand</i>	78		16	26
La Val Albariño <i>Rías Baixas, Spain</i>	73		15	24
Canvas Chardonnay <i>Central Coast, California</i>	54		12	19
Kendall Jackson Chardonnay <i>California</i>	68		14	23
Mer Soleil 'Reserve' Chardonnay <i>Monterey County, California</i>	73		15	24
Hess Collection Chardonnay <i>Napa Valley, California</i>	78	6	16	26
Frank Family Chardonnay <i>Marlborough, New Zealand</i>	98	8	20	32
Rombauer Carneros Chardonnay <i>California</i>	125	10	26	42
Cakebread Cellar Chardonnay <i>Napa Valley, California</i>	148	12	30	48
Caposaldo Moscato <i>Pavia, Italy</i>	68		14	23

It is never too late to make
special dining plans.

At Hemisphere Restaurant, our
talented staff will make sure yours
is truly memorable.

For reservations or information on
upcoming special events, please
contact Rich Lenkiewicz at
rich.lenkiewicz@hyatt.com

UPCOMING Events

Valentine's Day
Date: February 14, 2026

Spring Wine Dinner
Date: TBD

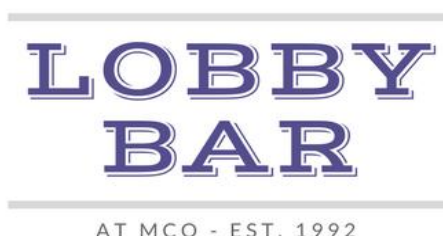
Ask your server for more details!

During your stay, please be sure to check out our other dining options!



Conveniently located on the lobby level, McCoy's Bar & Grill offers a full service, three meal a day option.

Open Daily
7am-Midnight



Lobby Bar is located directly across from McCoy's Bar & Grill on the lobby level. Offering comfortable, open seating and featuring 7 large screen televisions, Lobby Bar is a great place to grab a drink or have a meal.

Open Daily
5pm-Midnight

WINE

ROSE

	btl	2oz	5oz	8oz
Studio Miraval <i>Côtes de Provence, France</i>	73	6	15	24

REDS

	btl	2oz	5oz	8oz
Canvas Pinot Noir <i>Central Coast, California</i>	54		12	19
Joseph Wagner's Böen Pinot Noir <i>California</i>	78	6	16	26
Willamette Kenzie Pinot Noir <i>Willamette Valley, Oregon</i>	71			
Elouan Pinot Noir <i>Oregon</i>	73		15	24
Meiomi Pinot Noir <i>Santa Barbara, California</i>	78			
Belle Glos Clark & Telephone <i>Santa Barbara, California</i>	130	11	27	42
Trinity Oaks Merlot <i>Central Coast, California</i>	63		13	21
Oberon Merlot <i>Napa Valley, California</i>	73	6	15	24
Freemark Abbey Merlot <i>Napa Valley, California</i>	94			
Catena Vista Flores <i>Mendoza, Argentina</i>	68		14	23
Decoy by Duckhorn Red Blend <i>Sonoma County, California</i>	78	7	16	25
Canvas Cabernet Sauvignon <i>Central Coast, California</i>	54		12	19
Daou Cabernet Sauvignon <i>Paso Robles, California</i>	73	6	15	24
Simi Cabernet Sauvignon <i>Alexander Valley, California</i>	78		16	26
Cline 'Seven Ranchlands' Cabernet <i>Alexander Valley, California</i>	73		15	24
Paso d'Oro Cabernet Sauvignon <i>Alexander Valley, California</i>	83		17	27
Rodney Strong Cabernet Sauvignon <i>California</i>	78			
Coppola Directors Cut Cabernet <i>California</i>	88			
Rombauer Zinfandel <i>California</i>	125	10	26	42
Penfold's Bin 389 Cabernet-Shiraz <i>Australia</i>	135	11	28	45
Freemark Abbey Cabernet Sauvignon <i>Napa Valley, California</i>	130	11	27	43
Silver Oak Cabernet Sauvignon <i>Alexander Valley, California</i>	218	18	44	70
Caymus Cabernet Sauvignon <i>Napa Valley, California</i>	218	18	44	70
Quintessa Cabernet Sauvignon <i>Rutherford, California</i>	325			

SPECIALTY COCKTAILS

'83 SPECIAL

Hendricks Gin, St. Germain Elderflower Liqueur,
Muddled Cucumber, Simple Syrup
20

CACTUS FLOWER

Del Maguey Vida Mezcal infused with watermelon,
ginger liqueur, lime juice, prickly pear syrup
20

PURPLE SKY

Bombay Sapphire Gin, Cointreau, lavender syrup,
fresh lemon
18

THYME TO GO

Grey Goose, elderflower, grapefruit and thyme infused
simple syrup, lime juice
18

OAXACA OLD FASHIONED

Doe Hombres Mezcal, Don Julio Reposado, Bittermans
Mole Bitters, Agave Syrup, Flamed Orange Peel
22

BLACK MANHATTAN

Bulleit Rye Whiskey, Amaro
Nonino, pimento bitters
18

TITO'S PALOMITA

Tito's Handmade Vodka, Housemade Fresno Chili Syrup,
Fresh Lime, Grapefruit Juice
18

PINEAPPLE CAIPIRINHA

Cachaça rum, simple syrup, lime, pineapple
17

JALAPENO MARGARITA

Don Julio Blanco Tequila, Magdala orange liqueur, lime
juice, jalapeno agave nectar
20

SMOKE BOX OLD FASHIONED

Uncle Nearest 1884, simple syrup, pimento bitters.
Presented in an enclosed smoke box
22

SEASONAL SPECIALS

CINNAMON BLACKBERRY SANGRIA

Red wine blend, Jack Daniels Blackberry, cinnamon
spiced simple syrup, fruit juice
16

SPICED APPLE CIDER SANGRIA

White wine blend, apple brandy, apple cider, seasonal
spiced simple syrup, fruit juice
16

DID YOU KNOW?

MCCOY'S TO GO

IS AVAILABLE 24 HOURS A DAY!



During your stay you can receive food
delivered at any time to just about
anywhere. Dial 54 from any house phone
and place your order with one of our team
members.

Dinner to your room?

Drinks to the pool?

It is no problem at all!

Breakfast 7am-11am

Lunch 11am-5pm

Dinner 5pm-10pm

Late Night 10pm-12am

Overnight 12am-7am

Scan the QR code in your room for the
menu and dial 54 to speak with one of our
friendly team members. We will take care
of the rest!

DESSERTS

APPLE TARTE TATIN

CARAMEL APPLES OVER FRENCH VANILLA
MOUSSE AND A CRISP SABLÉ BRETON. SERVED
WITH A RICH BROWN SUGAR CARAMEL CREAM,
BROWN SUGAR STREUSEL, AND ADORNED
WITH A VANILLA TUILLE

\$14

PISTACHIO, BLACKBERRY, PLUM MILLE-FEUILLE

FLAKY PUFF PASTRY LAYERS WITH A CREAMY
PISTACHIO CREMEUX AND A BLACKBERRY &
PLUM COMPOTE. SERVED WITH ROASTED
VANILLA ICE CREAM

\$14

CHOCOLATE CARAMEL COFFEE MOUSSE

MILK CHOCOLATE MOUSSE CUBES FILLED WITH
STAR ANISE CARAMEL, MELTING CHOLATE
BISCUIT, COVERED IN A RICH, CRUNCHY
CHOCOLATE SHELL. SERVED WITH COCOA
COFFEE STREUSEL, CARAMEL, CHANTILLY
CREAM, AND COFFEE CREMEUX

\$14

BEER

DOMESTIC

Coors Light
Miller Light
Bud Light
Budweiser
Michelob Ultra
Yuengling Traditional Lager
Sam Adams Boston Lager
Blue Moon Belgian White
Sierra Nevada Pale Ale
New Belgium Fat Tire
Lagunitas IPA
Angry Orchard Crisp Apple

IMPORTS

Corona Light
Corona Extra
Modelo Especial
Heineken
Stella Artois
Guinness Draught Stout

LOCAL

Orange Blossom Pilsner
Pilsner - 5.5% ABV | Orlando, FL

Crooked Can High Stepper
IPA - 7.0% ABV | Winter Garden, FL

Cigar City Jai Alai
IPA - 7.5% ABV | Tampa, FL

Cigar City Maduro
Brown Ale - 5.5% ABV | Tampa, FL

NON-ALCOHOLIC

Heineken 0.0

SPECIALTY COFFEES

AFTER DINNER SELECTION

LIMONCELLO | 16
ITALIAN LEMON LIQUEUR
PRODUCED IN SOUTHERN ITALY

BOURBON | SCOTCH | WHISKEY

BULLEIT RYE	19.20
BUFFALO TRACE BOURBON	21.60
ELIJAH CRAIG BOURBON	18.40
KNOB CREEK RYE	20.80
KNOB CREEK BOURBON	20.00
BASIL HAYDEN	21.60
MAKERS MARK	18.40
WOODFORD RESERVE BOURBON	19.20
TEELING IRISH WHISKEY	16.80
UNCLE NEAREST 1884	17.60
MACALLAN 12YR	33.60
MACALLAN 18YR	56.00
MACALLAN RARE CASK	59.20
LAGAVULIN 16YR	36.40
LAPHROAIG 10YR	23.60
GLENMORANGIE SINGLE MALT	24.80
GLENFIDDICH 14YR	24.00
GLENFIDDICH 18YR	43.20
GLENLIVET 12YR	24.80
DALMORE 12YR	24.80

COGNAC | PORT

COURVOISIER VS	22.40
COURVOISIER VSOP	25.60
HENNESSY VS	26.40
HENNESSY VSOP	31.20
REMY MARTIN VSOP	27.20
REMY MARTIN XO	64.80
PENFOLD'S RARE TAWNY 20YR	31.20
SANDMAN RESERVA	16.00
DOWS TAWNY 10YR	16.00

DIPLOMÁTICO CAFÉ

Dipolomático Reserva Rum, Mr. Black Coffee Liqueur,
Hazelnut Syrup, topped with whipped cream
16

CAFÉ LS

LS Cream Liqueur, Absolut Vanilia Vodka, topped with
whipped cream and sprinkle of cocoa powder
16

IRISH COFFEE

Jameson Irish Whiskey, Bailey's Irish Cream,
topped with whipped cream and green crème de menthe
16

MEXICAN COFFEE

Corazon Reposado Tequila, Kahlua, vanilla syrup,
topped with whipped cream and cinnamon
16

CAFÉ COCOA

Stoli Vanilla Vodka, Chocolate Liqueur, topped with
whipped cream and chocolate drizzle
16

DESSERT COCKTAILS

ALL A DREAM

LS Cream Liqueur, Chambord, Dark Cherry,
Almond Dust
19

CHOCOLATE CAKE POP

Frangelico, Stoli Vanilla, Fresh Lemon, Sugar Rim
19

PISTACHIO MARTINI

Stoli Vanilla, Amaretto, Blue Curacao, Bailey's Irish
Cream, Hazelnut, Crumbled Pistachios
19

MI AMOR

Don Julio Resposado Tequila, Carpano Antica Formula,
Amaro Nonino, St. Germain Elderflower, Fresh Lemon
19

ABUELITA'S SHAKE

Corazon Reposado, Kahlua, Abuelita Chocolate Syrup,
Half & Half, Cinnamon
19

RESPBERRY YUM YUM

Limoncello, Lemon Juice, Raspberry Syrup, Egg White
19