
LOBBY BAR

AT MCO - EST. 1992

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FOR A
TOUCHLESS MENU OPTION,
PLEASE SCAN QR CODE



ENERGIZE YOUR DAY

GINGER GREEN JUICE | 9.95

CUCUMBER, KALE, SPINACH,
APPLE, LEMON & GINGER **GFA, SF, V**

STRAWBERRY BANANA SMOOTHIE | 9.95

GREEK YOGURT, FRESH FRUIT, HONEY
GFA, SF, VEG

RED BULL | 6.00

REGULAR, SUGAR FREE,
WATERMELON, TROPICAL,
COCONUT, BLUEBERRY

**LOBBY
BAR**

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COCKTAILS

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!

Tito's Hand Made Vodka Gimlet

Tito's, Fresh Squeezed Lime Juice

19

Ketel One Lemon Drop Martini

Ketel One Citron, Fresh Lemon Juice, Cane Sugar

20

Grey Goose Dirty Martini

Grey Goose Vodka, Blue Cheese Olives, Olive Brine

21

Beefeater Gin Negroni

Beefeater Dry Gin, Campari, Sweet Vermouth

18

Patron Paloma

Patron Silver Tequila, Agave Nectar,

Fever Tree Pink Grapefruit Soda, Tajin Seasoned Rim

18

Maker's Mark Old Fashion

Makers Mark Bourbon, Angostura Bitters,

Cane Sugar, Luxardo Cherries, Orange Peel

19

Woodford Kentucky Mule

Woodford Reserve Bourbon, Fresh Lime,

Fever Tree Ginger Beer

20

Russell's Black Manhattan

Russell's Reserve 10yr Bourbon, Amaro Nonino, Black

Walnut Bitters, Ginger Washed Glass, No Substitutions

22

Hendricks Gin and Tonic

Hendricks Gin and

Choice of Fever Tree Tonic Water

(Traditional, Lemon, Cucumber, Mediterranean)

20

Paper Plane

Buffalo Trace Bourbon, Aperol, Amaro Nonino,

Fresh Lemon

19

Burnt Peach

High West Double Rye Whiskey, Crème de Peche,

Lemon Juice, Orgeat Syrup

19

PREMIUM SPIRITS

Vodka

Smirnoff
Tito's Handmade
Ketel 1
Grey Goose
Belvedere

Gin

Beefeater
Tanqueray
Bombay Sapphire
Hendricks
Monkey 47

Rum

Bacardi
Soggy Dollar Spiced Rum
Captain Morgan
Malibu
Myers
Diplomatico Reserva
Ron Zacapa 23

Mezcal/Tequila

Montelobos Mezcal
Del Maguey Vida Mezcal
Dos Hombres Mezcal
Don Julio Blanco
Don Julio Reposado
Corazon Reposado
Patron Silver
Maestro Dobel Añejo
Casa Noble Blanco
Casamigos Reposado
Casa Dragones Blanco



Be sure to check out Hemisphere Restaurant, located here at the Hyatt Regency on the 9th floor.

Hemisphere offers an active, upbeat environment that engages guests' senses. Seasonal menus feature handcrafted dishes that infuse fresh, local ingredients with modern world flavors. Led by Executive Chef Jeffery Powell, Hemisphere's culinary team has designed a menu that infuses robust international flavors and seasonal local ingredients.

Upcoming Events

Valentine's Day
February 14, 2026

Spring Wine Dinner
Date: TBD

Ask your server for details!

DESSERTS

KEY LIME PIE **VEG**

CLASSIC, HOUSEMADE SLICE OF KEY LIME PIE,
WHIPPED CREAM TOPPING

11.95

APPLE PEAR COBBLER **GF, VEG**

SPICED APPLE AND PEAR COMPOTE TOPPED
WITH A GLUTEN FREE STREUSEL

11.95

PUMPKIN CHEESECAKE

PUMPKIN SPICED CHEESECAKE AND SPICED
BOURBON CARAMEL SAUCE OVER A BUTTERY
PECAN COOKIE BASE, WITH WHIPPED CREAM
AND CANDIED PUMPKIN SEEDS

11.95

VEGAN SKILLET BROWNIE **V**

SKILLET FILLED WITH A WARM, DECADENT
VEGAN CHOCOLATE BROWNIE

11.95

FLOURLESS CHOCOLATE TORTE **GF**

11.95

ICE CREAM

VANILLA, CHOCOLATE, OR STRAWBERRY

ONE SCOOP | 4.50

TWO SCOOPS | 7.00

DESSERT FLIGHT \$14

DUTCH APPLE PIE VERRINE **GF, VEG**

APPLE COMPOTE WITH GLUTEN FREE STREUSEL,
WHIPPED CREAM

SWEET POTATO CAKE VERRINE **VEG**

SWEET POTATO CAKE, CREAM CHEESE FILLING,
TOPPED WITH WHIPPED CREAM

MEXICAN HOT CHOCOLATE **VEG**

SPICED DARK CHOCOLATE MOUSSE,
CRUNCHY CHOCOLATE STREUSEL, TOPPED WITH
WHIPPED CREAM

PREMIUM SPIRITS

Bourbon

Bulleit

Buffalo Trace

Maker's Mark

Russell's Reserve 10yr

Elijah Craig 12yr

Basil Hayden

Knob Creek

Woodford Reserve

Angel's Envy

Whiskey

Teeling Irish Whiskey

Old Overholt Rye

High West Double Rye

Jack Daniels

Bulleit Rye

Knob Creek Rye

High West double Rye

Uncle Nearest 1884

Crown Royal

Jameson

Gentleman Jack

Whistlepig Rye 10yr

Scotch

Dewars White Label

Glenfiddich 12yr

Johnnie Walker Black

Glenlivet 12yr

Dalmore 12yr

Glenmorangie

Lagavulin 16yr

Macallan 12

Macallan 18

FEATURED ROLLS

WINE

SPARKLING

Canvas Brut Blanc de Blanc, Italy

12.00 54.00

La Marca Prosecco, Italy 750 mL

13.00 63.00

WHITE

Canvas Pinot Grigio, Italy

12.00 54.00

Loveblock Sauvignon Blanc, New Zealand

15.00 73.00

Rongopai Sauvignon Blanc, New Zealand

16.00 78.00

Canvas Chardonnay, California

12.00 54.00

Alexis George Chardonnay, California

12.00 58.00

Kendall Jackson, Chardonnay, California

14.00 68.00

Mer Soleil 'Reserve' Chardonnay, California

15.00 73.00

Hess Collection Chardonnay, California

16.00 78.00

Chateau St. Michelle Riesling, Washington

13.00 63.00

Caposaldo Moscato, Italy

14.00 68.00

(5PM-11PM)

RAINBOW DRAGON*

KRAB SALAD, TEMPURA SHRIMP, TOPPED WITH TUNA, SALMON, YELLOWTAIL 24

SPICY KAGOSHIMA *

SPICY TUNA ROLL, TOPPED WITH YELLOWTAIL, SLICED JALAPENOS 24

SPICY SHRIMP TEMPURA

AVOCADO, SPICY MAYO, JALAPENOS 20

ISOMAKI*

SALMON, TUNA, YELLOWTAIL, AVOCADO, TOBIKO, TAKUAN, WHITE SEAWEED 24

DUELING DRAGON*

TUNA, ASPARAGUS, AVOCADO, TEMPURA EEL, SCALLION, EEL SAUCE, SPICY MAYO 21

CRUNCHY DRAGON*

KRAB SALAD AND CRUNCHY TEMPURA, TOPPED WITH TEMPURA SHRIMP 22

RAINBOW*

KRAB SALAD, AVOCADO, CUCUMBER, TUNA, YELLOW TAIL, SALMON 22

GODZILLA*

TUNA, SALMON, CREAM CHEESE, AVOCADO, TEMPURA FRIED, EEL SAUCE 20

FANTASTIC*

YELLOWTAIL, AVACADO, CILANTRO, TOPPED WITH SALMON, SPICY PONZO 22

DREAM*

SHRIMP TEMPURA, CREAM CHEESE, AVOCADO, TOPPED WITH KRAB SALAD, SERVED WITH EEL SAUCE 22

SPIDER

FRIED SOFT SHELL CRAB, ASPARAGUS, CUCUMBER, AVOCADO, SPICY MAYO 19

TEMPURA SHRIMP

CRISPY FRIED SHRIMP, AVOCADO 18

PHILADELPHIA ROLL

SALMON, CREAM CHEESE, SCALLION 18

SPICY TUNA* OR SPICY SALMON*

MARINATED TUNA/SALMON, HOUSE SPICY SAUCE, CUCUMBER, SCALLION 18

CALIFORNIA

KRAB SALAD, AVOCADO, TOBIKO 18

VEGGIE VEG

CUCUMBER, AVOCADO, ASPARGUS, CARROT 13

VOLCANO

CALIFORNIA ROLL TOPPED WITH SPICY KRAB, TOBIKO, THEN BAKED 24

GFA: Gluten Free Available | V: Vegan | VEG: Vegetarian

* The Department of Public Health Advises: 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 food allergies or require special food preparation

SUSHI APPETIZERS (5PM-11PM)

EDAMAME GFA

SEA SALT OR CAJUN SPICY 8

MISO SOUP GFA

TOFU, WAKAME SEAWEED, SCALLION 8

SUNOMONO- JAPANESE CUCUMBER SALAD GFA

WAKAME SEAWEED, THIN SLICED CUCUMBER,
SUNOMONO VINEGAR 8
WITH SHRIMP 15

VEGGIE SPRING ROLL VEG

DEEP FRIED (3 PCS) 10

TEMPURA APPETIZER

SHRIMP (4PCS) 19

FRIED GYOZA

DEEP FRIED PORK DUMPLINGS (5PCS),
SPICY PONZO SAUCE 10

SASHIMI APPETIZER GFA *

TUNA, SALMON, YELLOWTAIL SASHIMI 7PCS 24

TRUFFLE TUNA TATAKI *

SEARED TUNA THINLY SLICED WITH TRUFFLE PONZO SAUCE 23

SPECIALTIES

SPICY POKE BOWL* GFA

CHOICE OF SPICY CUBED TUNA OR SALMON, ASIAN SLAW,
AVOCADO, POKE SAUCE WITH SEASONED RICE 28

MCCOY'S CLASSIC BENTO BOX*

MISO SOUP, TOFU TEMPURA, SUNOMONO, SHRIMP
TEMPURA ROLL, TUNA SASHIMI 30

MCCOY'S BENTO BOX W/ SALMON*

MISO SOUP, TERIYAKI SALMON, SUNOMONO, CALIFORNIA
ROLL, TUNA SASHIMI 35

NIGIRI & SASHIMI COMBO*

7 PCS SASHIMI & 5 PCS SUSHI (CHEF'S CHOICE) 50

CHAR SIU DON (RICE BOWL)

JAPANESE BRAISED PORK BELLY TOPPED ON SEASONED
RICE WITH PICKLED CUCUMBER AND HOUSE SPECIAL
SAUCE 20

UNAGI DON (RICE BOWL)

COOKED EEL TOPPED ON SEASONED RICE WITH EEL SAUCE
AND PICKLED DAIKON 20

WINE

ROSE

Studio Miraval, France

15.00 73.00

RED

Canvas Cabernet Sauvignon, California

12.00 54.00

Alexis George Cabernet Sauvignon, California

12.00 58.00

Cline 'Seven Ranchlands' Cabernet Sauvignon

15.00 73.00

Daou Cabernet Sauvignon, California

15.00 73.00

Smith & Hook Cabernet Sauvignon, California

15.00 73.00

Simi Cabernet Sauvignon, California

16.00 78.00

Paso d'Oro Cabernet Sauvignon, California

17.00 83.00

Rodney Strong Cabernet Sauvignon, California

78.00

Catena Vista Flores Malbec, Argentina

14.00 68.00

Canvas Pinot Noir, California

12.00 54.00

Alexis George Pinot Noir, California

12.00 58.00

Joseph Wagner Böen Pinot Noir, California

16.00 78.00

Elouan Pinot Noir, Oregon

15.00 73.00

Meiomi Pinot Noir, California

78.00

Trinity Oaks Merlot, California

13.00 63.00

DECoy by DUCKHORN Red Blend, California

16.00 78.00

BEER

8.00 DOMESTICS

BUDWEISER, BUD LIGHT

MILLER LITE

COORS LIGHT

MICHELOB ULTRA

YUENGLING

9.00 IMPORTS & PREMIUM DOMESTICS

MODELO ESPECIAL, PERONI

BLUE MOON BELGIAN WHITE, GUINNESS

STELLA ARTOIS

HEINEKEN

CORONA EXTRA, CORONA LIGHT

SAM ADAMS BOSTON LAGER

NEW BELGIUM FAT TIRE

SIERRA NEVADA PALE ALE

GOOSE ISLAND 312 URBAN WHEAT

CIGAR CITY MADURO

CIGAR CITY JAI ALAI

LAGUNITAS IPA

IVANHOE PARK JOYLAND IPA

IVANHOE PARK TOBOGGAN BLONDE ALE

NON ALCOHOLIC

HEINEKEN 0.0 – 8.00

ATHLETIC BREWING FREE WAVE HAZY IPA – 9.00

8.00 HIGH NOON HARD SELTZER

PINEAPPLE, WATERMELON, BLACK CHERRY,
GRAPEFRUIT

MAIN PLATES

(5PM-10PM)

STEAK AND FRITES

7OZ FILET WITH BOURSIN-HORSERADISH BUTTER, WITH
CRISPY FRENCH FRIES | 59.95

STEAK CHIMICHURRI* GFA

14OZ PRIME CUT NY STRIP STEAK, HOMEMADE
CHIMICHURRI SAUCE, RED SKIN WEDGE POTATOES,
GARLIC BROCCOLINI | 62.95

SHRIMP SCAMPI WITH ORZOTTO

BUTTERED GARLIC SHRIMP SERVED WITH ORZO PASTA IN
ALFREDO SAUCE, PINE NUTS, RED PEPPER FLAKES
33.95

PAN SEARED SALMON* GF

8 OZ ATLANTIC SALMON W/ A CREAMY MISO SAKE
SAUCE, CARROT, ONION, BROCCOLI, STEAMED WHITE
RICE | 39.95

FISH AND CHIPS

FUNKY BUDDHA'S "FLORIDIAN" BEER BATTERED
ATLANTIC COD, FRIES, LEMON, TARTAR SAUCE | 27.95

GARLIC HONEY GLAZED AIRLINE CHICKEN GF

MARINATED AIRLINE CHICKEN BREAST,
MASHED POTATOES, GRILLED ASPARAGUS
AND HONEY GARLIC GLAZE | 33.95

PASTA ROSSO PRIMAVERA V, SF

PENNE PASTA TOSSED WITH RED PEPPER COULIS SAUCE,
BROCCOLI, ROASTED MUSHROOMS, RED ONION,
ASAPARAGUS, PINENUTS | 26.95

TUSCAN CHICKEN PASTA

TUSCAN RUBBED CHICKEN, PENNE PASTA, RED PEPPER
COULIS SAUCE, PESTO DRIZZLE, PINENUTS | 33.95

FLAME BROILED CHICKEN PARMESAN* GFA

HOUSE BREADED CHICKEN BREAST, RED SAUCE,
MOZZARELLA, AND GARLIC CONFIT WITH SPAGHETTI,
WHIPPED RICOTTA | 24.95

KOREAN BBQ SHORT RIBS

GRILLED GALBI BEEF SHORT RIBS, HOUSE-PICKLED
VEGGIES, GARLIC FRIED RICE, SESAME SCALLION FINISH
39.95

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DINNER HANDHELDS

(5PM – 10PM)

THE FOLLOWING ENTREES COME WITH CHOICE OF SIDE:

FRENCH FRIES, SALAD

UPGRADE TO FRUIT, \$3 UPCHARGE

UPGRADE TO SOUP, \$4 UPCHARGE

MCCOY'S CLASSIC BURGER **GFA**

TWO SLICES OF AMERICAN CHEESE, PICKLES, LETTUCE, TOMATO, AND ONION | 21.95

MUSHROOM SWISS BURGER **GFA**

TWO SLICES OF SWISS CHEESE AND MARINATED MUSHROOMS | 22.95

MCCOY'S BEYOND BURGER **VEG, GFA**

6 OZ. REVOLUTIONARY PLANT-BASED BURGER, LETTUCE, TOMATO, ONION, ON Brioche BUN, WITH PICKLE SPEAR & CHOICE OF SIDE | 21.95

HOT HONEY CHICKEN

HOT HONEY AIOLI GLAZED NASHVILLE HOT FRIED CHICKEN BREAST, LETTUCE, TOMATO, PICKLES, AND TOASTED BUN WITH CHOICE OF SIDE | 20.95

SHRIMP TACOS **GFA**

CHILI LIME RUB, MANGO PINEAPPLE SALSA, RED CABBAGE, CILANTRO LIME CREMA | 20.95

BLT SANDWICH

JAMES BEARD AWARD WINNING SULLIVAN STREET BAKERY WHOLE GRAIN BREAD, UNCURED CRISPY BACON, HEIRLOOM TOMATOES, WHOLE LEAF ROMAINE, GARLIC AIOLI CHOICE OF SIDE | 18.95

CLASSIC PRESSED CUBAN

PULLED PORK, SLICED HAM, PICKLES, SWISS CHEESE, YELLOW MUSTARD ON CUBAN BREAD WITH A SIDE OF MOJO SAUCE, CHOICE OF SIDE | 20.95

BUFFALO CHICKEN WINGS (10) **GF**

BLEU CHEESE DIP, CELERY AND CHOICE OF SIDE 22.95

SOUPS

CHICKEN NOODLE **SF**

NATURAL HOUSEMADE BROTH, EGG NOODLES, PULLED CHICKEN, SPINACH, CARROTS

VEGAN CUBAN BLACK BEAN SOUP **V**

VEGAN BLACK BEANS, CELERY, ONION, CARROTS, THYME, TOPPED WITH PICO DE GALLO

CRAWFISH CHOWDER **GFA**

MCCOY'S SPECIALTY FOR OVER 25 YEARS

BOWL 14.95 | CUP 10.95

LENTIL CHILI **SF, GFA, V**

WITH PICO DE GALLO & GLUTEN FREE MULTIGRAIN CHIPS | 15.95

PIZZA

ALL PIZZAS BRUSHED WITH GARLIC OLIVE OIL & HERBED PARMESAN
SUBSTITUTE FOR CAULIFLOWER CRUST + \$6

BBQ BRISKET PIZZA **GFA**

MCCOY'S BBQ SAUCE, CHEDDAR JACK CHEESE, FRESH JALAPEÑOS, PICKLED RED ONIONS, BACON 22.95

MARGHERITA **VEG, GFA**

CRUSHED TOMATO SAUCE, HEIRLOOM TOMATOES, PESTO SAUCE, FRESH AND SHREDDED MOZZARELLA 21.95

VEGGIE **VEG, GFA**

MUSHROOM, RED ONION, SPINACH, TOMATO, MOZZARELLA, BASIL PESTO SAUCE | 19.95

CHEESE **VEG, GFA**

CRUSHED TOMATO SAUCE, SHREDDED AND FRESH MOZZARELLA, PARMESAN | 19.95

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MCO TRAVELER'S TRIO

3 FOR 26.95 | 1 FOR 10.95

THAI CHICKEN TENDERS

LIGHTLY BREADED, DEEP FRIED,
SWEET CHILI CILANTRO SAUCE, FRESH LIME

CHICKEN QUESADILLA **GFA**

FLOUR TORTILLAS, PULLED CHICKEN, MONTEREY &
PEPPER JACK CHEESE, PICO DE GALLO,
AND SOUR CREAM

GARLIC HUMMUS **SF, GF, V**

MEDITERRANEAN SALSA, PINE NUTS
& GLUTEN FREE CHIPS

SMOKEY BBQ MEATBALLS

BEEF MEATBALLS, CRISPY ONIONS

BRISKET TACOS **GFA**

CORN SALAD, MONTEREY JACK, CHIPOLTE RANCH,
FRESH LIME, CILANTRO

BAVARIAN SOUR PRETZEL **V**

SERVED WITH A BREW PUB MUSTARD
ADD A SIDE OF BEER CHEESE FOR \$2

AVOCADO TOAST POINTS **VEG, GFA**

AVOCADO SMASH, PICKLED CRANBERRIES,
QUESO FRESCO, AND SPICED PEPITAS

"JET FUEL" DEVILED EGGS **VEG**

CANDIED JALAPENOS, CILANTRO, SMOKED PAPRIKA

ROASTED BRUSSEL SPROUTS **GF**

BACON AIOLI, PICKLED CRANBERRIES, FRESH CHIVES

SPINACH ARTICHOKE DIP **GF, VEG**

WARM, CREAMY BLEND OF SPINACH, ARTICHOKE,
CHEESE, AND LEMON. TOPPED WITH PICO DE GALLO

YUM YUM SHRIMP **GFA**

GOLDEN SHRIMP, DRIZZLED WITH HONEY-CITRUS
SAUCE, TOPPED WITH SESAME & SCALLION CRUNCH

BATTERED CAULIFLOWER BITES **VEG**

WITH HOT HONEY DIPPING SAUCE

PERFECTLY PORTIONED

CHOICE OF PROTEIN:

4OZ. CHICKEN \$9 | 4OZ. STEAK* \$13

6OZ. CHICKEN TENDERS \$9

8OZ. SALMON* \$17 | 5OZ. SHRIMP \$17

HOUSE SALAD **GFA, SF, V**

HEIRLOOM TOMATO, CUCUMBER, SHAVED
CARROT, RADISH, LEMON VINAIGRETTE 13.95

G.O.A.T BEET SALAD **GF**

CREAMY RASPBERRY BEET JUICE
VINAIGRETTE MIXED GREENS, SOUR APPLE,
CANDIED WALNUTS, CRUMBLED GOAT
CHEESE | 17.95

CAESAR SALAD **VEG, SF, GFA**

ROMAINE LETTUCE, RADICCHIO, PARMESAN,
SEASONED CROUTONS | 14.95
WITH GRILLED CHICKEN | 23.95
WITH SALMON | 31.95

GRILLED STEAK SALAD* **SF, GFA**

4OZ. STEAK, MIXED GREENS, BLEU CHEESE,
TOMATOES, HARD BOILED EGG,
SWEET ONION DRESSING,
SEASONED CROUTONS | 25.95

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