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**LOBBY  
BAR**

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AT MCO - EST. 1992

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FOR A  
TOUCHLESS MENU OPTION,  
PLEASE SCAN QR CODE



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## 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

## 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!

## COCKTAILS

### Tito's Hand Made Vodka Gimlet

Tito's, Fresh Squeezed Lime Juice

19

### Ketel One Lemon Drop Martini

Ketel One Citreon, 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 9<sup>th</sup> 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

## 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

## FEATURED ROLLS

(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 PONZU 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 APETIZER

SHRIMP (4PCS) 19

## FRIED GYOZA

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

## SASHIMI APPETIZER **GFA** \*

TUNA, SALMON, YELLOWTAIL SASHIMI 7PCS 24

## TRUFFLE TUNA TATAKI \*

SEARED TUNA THINLY SLICED WITH TRUFFLE PONZU 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

GFA: Gluten Free Available | V: Vegan

VEG: Vegetarian | SF: Stay Fit

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or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

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require special food preparation.



## 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" DEVEILED 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, ARTICHOKEES,  
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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