



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.

== MCCOY'S ==

Upcoming Events

Magical Dining - \$60 Three Course Dinner
August 14th – September 30th

Fall Wine Dinner
Date: October 9, 2026

Winter Wine Dinner
Date: December 11, 2026

Ask your server for more details!

FOR A
TOUCHLESS MENU OPTION,
PLEASE SCAN QR CODE



DESSERTS

KEY LIME PIE **VEG**

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

11.95

CINNAMON APPLE BREAD PUDDING **VEG**

WARM CINNAMON BREAD PUDDING,
SPICED APPLE COMPOTE, BRANDY CARAMEL

11.95

ORANGE CARDAMOM CHEESECAKE **VEG**

ORANGE AND CARDAMOM CHEESECAKE
TOPPED WITH FRESH WHIPPED CREAM, SERVED
OVER WHITE CHOCOLATE SAUCE

11.95

VEGAN SKILLET BROWNIE **V**

SKILLET FILLED WITH A WARM, DECADENT
VEGAN CHOCOLATE BROWNIE

11.95

ADD A SCOOP OF VEGAN ICE CREAM | 4.50
COCONUT VANILLA BEAN

FLOURLESS CHOCOLATE TORTE **GF**

11.95

ICE CREAM

VANILLA, CHOCOLATE, OR STRAWBERRY

ONE SCOOP | 4.50

TWO SCOOPS | 7.00

DESSERT FLIGHT \$14

CARAMEL BANANA VERRINE **VEG**

LAYERS OF BANANA CARAMEL, VANILLA CUSTARD,
AND VANILLA CAKE, TOPPED WITH FRESH WHIPPED
CREAM

DUBAI CHOCOLATE VERRINE **VEG**

CHOCOLATE MOUSSE BETWEEN LAYERS OF
CRUNCHY PISTACHIO, TOPPED WITH CHOCOLATE
WHIPPED CREAM

UBE CHEESECAKE VERRINE **VEG, GF**

UBE CHEESECAKE LAYERED WITH GLUTEN FREE OAT
STREUSEL AND MANGO COMPOTE, TOPPED WITH
FRESH WHIPPED CREAM

MOCKTAILS

McCoy's Sunrise

Orange, Pineapple, Grenadine

8

Baby Bellini

Peach Puree, Splash of Orange Juice, Sparkling Apple Cider

8

Blueberry Mint Smash

Muddled Blueberry, Lime, and Mint, Cane Sugar,

Topped with Fever-Tree Club Soda

8

ALCOHOL FREE COCKTAILS (21+)

Smoky Paloma N/A

Ritual Agave Non Alcoholic Spirit Alternative, Lime Agave,

Fever-Tree Pink Grapefruit Soda

13

Blissful Bellini N/A

Maschio Zero Alcohol Free Prosecco, Peach Puree,

Splash of Orange Juice

13

ENERGIZE YOUR DAY

GINGER GREEN JUICE | 9.95

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

STRAWBERRY BANANA SMOOTHIE | 9.95

GREEK YOGURT, FRESH FRUIT, HONEY

GFA, SF, VEG

RED BULL | 6.00

REGULAR, SUGAR FREE,
TROPICAL, COCONUT, BLUEBERRY

COCKTAILS

Tito's Hand Made Vodka Gimlet

Tito's, Fresh Squeezed Lime Juice

19

Grey Goose Dirty Martini

Grey Goose Vodka, Blue Cheese Olives, Olive Brine

24

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

Berry Smoky Situation

Dos Hombres Mezcal, Aperol, Cranberry, Lime, Tajin Rim

20

Maker's Mark Old Fashion

Makers Mark Bourbon, Angostura Bitters,

Cane Sugar, Luxardo Cherries, Orange Peel

19

Diplomatico Ensemble

Diplomatico Reserva Exclusiva Rum, Campari,

Orange and Lemon, Brown Sugar, Ginger Ale

20

Russell's Black Manhattan

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

Bitters, Ginger Washed Glass, No Substitutions

22

T N T – Tanqueray and Tonic

Tanqueray Gin and

Choice of Fever-Tree Tonic Water

(Traditional, Cucumber, Mediterranean)

19

Burnt Peach

High West Double Rye Whiskey, Crème de Peche,

Lemon Juice, Orgeat Syrup

19

Repo Espresso Martini

Maestro Dobel Reposado, Coffee Liqueur, Espresso

21

WINE

ROSE

Avaline, France

14.00 68.00

RED

Canvas Cabernet Sauvignon, California

12.00 54.00

Bonanza by Caymus Cabernet, California

14.00 68.00

Daou Cabernet Sauvignon, California

15.00 73.00

Smith & Hook Cabernet Sauvignon, California

15.00 73.00

Martin Ray 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

JUSTIN Cabernet Sauvignon, California

17.00 83.00

Concha Y Toro Frontera Malbec, Argentina

13.00 63.00

Canvas Pinot Noir, California

12.00 54.00

Nielson Pinot Noir, California

15.00 73.00

Joseph Wagner Böen Pinot Noir, California

16.00 78.00

Meiomi Pinot Noir, California

78.00

Trinity Oaks Merlot, California

13.00 63.00

DECOY by DUCKHORN Red Blend, California

16.00 78.00

Prisoner Red Blend, California

118.00

PREMIUM SPIRITS

Bourbon

Bulleit

Buffalo Trace

Maker's Mark

Russell's Reserve 10yr

Elijah Craig 12yr

Basil Hayden

Knob Creek

Four Roses

Michter's

Woodford Reserve

Angel's Envy

Whiskey

Teeling Irish Whiskey

Old Overholt Rye

High West Double Rye

Jack Daniels

Bulleit Rye

Knob Creek Rye

Michter's 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 12yr

Macallan 15yr

PREMIUM SPIRITS

Vodka

Smirnoff
Tito's Handmade
Ketel 1
Grey Goose
Belvedere

Gin

Beefeater
Tanqueray
The Botanist
Bombay Sapphire
Hendricks

Rum

Bacardi
Captain Morgan
Malibu
Plantery Original Dark
Diplomatico Reserva
Ron Zacapa 23

Mezcal/Tequila

Ritual Agave Spirit Alternative N/A
400 Conejos Mezcal
Del Maguey Vida Mezcal
Illegal Jove Mezcal
Dos Hombres Mezcal
El Tequileño Blanco
Cazadores Blanco
Flecha Azul Blanco
Patron Silver
Maestro Dobel Reposado
Don Julio Reposado
Tequila Ocho Reposado
Casamigos Reposado
Gran Centario Cristalino
Don Fulano Añejo

WINE

SPARKLING

Canvas Brut Blanc de Blanc, Italy
12.00 54.00
La Marca Prosecco, Italy
13.00 63.00
Chandon Brut Rose, California
17.00 83.00
Maschio Zero Sparkling N/A
15.00 73.00
Moet & Chandon Imperial, France
148.00
Veuve Cliquot Yellow Label, France
215.00

WHITE

Canvas Pinot Grigio, Italy
12.00 54.00
Santa Margherita Pinot Grigio, Italy
83.00
Benzinger Sauvignon Blanc, California
14.00 68.00
Kim Crawford Sauvignon Blanc, New Zealand
16.00 78.00
Canvas Chardonnay, California
12.00 54.00
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

BEER

8.00 DOMESTICS

BUDWEISER, BUD LIGHT, MILLER LITE, COORS LIGHT
MICHELOB ULTRA, YUENGLING LAGER

9.00 IMPORTS & PREMIUM DOMESTICS

MODELO ESPECIAL, PERONI, HEINEKEN
STELLA ARTOIS, CORONA EXTRA
CORONA LIGHT, LAGUNITAS IPA, BLUE MOON
SAM ADAMS BOSTON LAGER, GUINNESS
NEW BELGIUM FAT TIRE, SAPPORO
SIERRA NEVADA PALE ALE
GOOSE ISLAND 312 URBAN WHEAT
CIGAR CITY MADURO, CIGAR CITY JAI ALAI
IVANHOE PARK JOYLAND IPA
IVANHOE PARK TOBAGGAN BLONDE ALE
CROOKED CAN HIGHSTEPPER IPA
ORANGE BLOSSOM PILSNER

NON ALCOHOLIC

HEINEKEN 0.0 – 8.00
ATHLETIC BREWING FREE WAVE HAZY IPA – 9.00

10.00 DRAFTS

BUD LIGHT, STELLA ARTOIS, PACIFICO
YUENGLING LAGER, BLUE MOON
CIGAR CITY JAI ALAI
FUNKY BUDDHA FLORIDIAN
WICKED WEED SEASONAL SOUR

8.00 HIGH NOON HARD SELTZER

BLACK CHERRY, MANGO, PINEAPPLE

8.00 WHITE CLAW HARD SELTZER

ASSORTED FLAVORS

8.00 OWL'S BREW COCKTAILS

RASPBERRY, PASSION FRUIT, HALF & HALF

9.00 MOCKTAIL CLUB – NON ALCOHOLIC

BALI BREEZE, MANHATTAN BERRY

SAKE

DASSAI BLUE TYPE 50, 720ML BTL

3 OZ POUR

LICORICE AND CANTALOUPE GIVE WAY TO
PINEAPPLE CANDY, LEMON CURD AND VANILLA
WITH A HINT OF BRINE ON THE FINISH. HIGHEST
GRADE, JUNMAI-DAIGINJO SAKE

12 GLASS, 90 BOTTLE

SUIGEI DRUNKEN WHALE, 720ML BTL

3 OZ POUR

SOFT AROMAS OF TART FRUITS AND WILD
FLOWERS. CLEAN AND CRISP TEXTURE WITH A
BRIGHT AND DRY FLAVOR. LINGERING UMAMI
FINISH, WHICH ENHANCES A WIDE VARIETY OF
DISHES.

13 GLASS, 98 BOTTLE

DASSAI TYPE 45, 720ML BTL

3 OZ POUR

EXCEPTIONAL AROMA, DELICATE MOUTHFEEL WITH
NOTES OF FLOWER, MELON, AND APPLE
HIGHEST GRADE, JUNMAI-DAIGINJO SAKE

18 GLASS, 134 BOTTLE

TENSEI INFINITE SUMMER, 720ML BTL

3 OZ POUR

BRIGHT AND FRESH SAKE WITH A SALTED MELON
FINISH. ENJOY THE FEEL OF A PERFECT ENDLESS
SUMMER WITH THIS TASTE OF KANAGAWA'S SURFER
CULTURE.

16 GLASS, 120 BOTTLE

GEKKEIKAN TRADITIONAL

6 OZ POUR, SERVED WARM

AN HERBACEOUS JUNMAI SAKE WITH HINTS OF
GRAPEFRUIT AND A CLEAN, MEDIUM FINISH

10