

CHEFS SPOTLIGHT

SALSA & GUACAMOLE \$ 15

roasted tomato and tomatillo salsa,
tortilla chips (v) (gf)

BEEF BARBACOA TACOS \$ 15

pickled onion, avocado, cotija,
lime (gf)

DRY RUBBED CHICKEN DRUMMIES \$ 15

avocado ranch dip (gf)

FRIED BRUSSELS SPROUTS \$ 15

lardons, parmigiano-reggiano,
aged balsamic (gf)

BROCCOLI & SMOKED CHEDDAR CHOWDER \$ 12

green onions, hickory-veg)

CHEESE BREAD \$ 12

noble breadsticks, mozzarella,
garlic confit, marinara

PROSCIUTTO FLATBREAD \$ 14

fontina, roasted tomatoes, shallots,
white truffle, sicilian oregano

HOUSE CHOPPED SALAD \$ 12

romaine, watermelon radish, cotija,
tomato, black beans, sweet peppers,
tortilla strips, roasted garlic-chile
dressing (gf)

add grilled chicken \$6

add chile-lime shrimp \$10

THE JAMMIN' PAT BURGER \$ 19

grass fed beef, spiced heirloom tomato
jam, arugula, applewood bacon, muenster,
basil-roasted garlic aioli, brioche

SHORT RIB GRILLED CHEESE \$ 19

manchego, mozzarella and muenster cheeses,
pickled onions, radish sprouts, chipotle
aioli, country sourdough

BEER

BOTTLES & CANS

FOUR PEAKS HOP KNOT IPA	\$ 8
SANTAN DEVIL'S ALE	\$ 8
SANTAN HOPSHOCK	\$ 8
WHITE CLAW (MANGO, BLACKCHERRY)	\$ 8
THE LONG DRINK	\$ 8
GRAND CANYON AMERICAN	\$ 8
PILSNER	\$ 7
BUDWEISER	\$ 7
BUD LIGHT	\$ 8
HEINEKEN	\$ 8
MILLER LITE	\$ 7
COORS LIGHT	\$ 8
CORONA PREMIER	\$ 8
MODELO ESPECIAL	\$ 8
MODELO NEGRA	\$ 8
GUINNESS STOUT CAN	\$ 8
SAMUEL ADAMS LAGER	\$ 8
STELLA ARTOIS	\$ 8
ESTRELLA DAMM GF	\$ 8
BECKS N/A	\$ 8

DRAFTS

FOUR PEAKS KILT LIFTER	\$ 9
TOWER STATION IPA	\$ 9
PHOENIX BEER CO AZ GOLD PILSNER	\$ 9
HUSS PAPAGO ORANGE BLOSSOM	\$ 9
SANTAN JUICY JACK IPA	\$ 9
HUSS SCOTTSDALE BLONDE	\$ 9
SAM ADAMS SEASONAL	\$ 9
STELLA ARTOIS	\$ 9

BARTENDER'S APOTHECARY

CUCUMBER MARTINI \$ 16

effen cucumber vodka, lime juice, simple syrup

GRAPEFRUIT BASIL MARTINI \$ 17

wheatley vodka, grapefruit juice, citrus, fresh basil

PEAR-FECT \$ 17

absolut pear vodka, ginger liqueur, citrus, simple syrup

HRS LADY LIBERTY OLD FASHIONED \$ 20

maker's mark HRS lady liberty, muddled sugar, luxardo cherries, bitters, orange peel

OLD MAJOR MANHATTAN \$ 22

whistlepig HRS old major, carpano antica vermouth, bitters, luxardo cherry

COOL AND SPICY MARGARITA \$ 17

cucumber & jalapeño infused blanco tequila, orange liqueur, citrus

PRICKLY PEAR MARGARITA \$ 16

patron silver tequila, orange liqueur, citrus, prickly pear juice

MESA MAI TAI* \$ 17

aged rum, orgeat, simple syrup, citrus, cointreau foam

MEZCAL MELON \$ 17

mezcal, cold pressed watermelon juice, citrus, cucumber, organic agave

SUN VALLEY SUNSET \$ 16

gin, organic agave, citrus, draft IPA

*These items contain raw or uncooked ingredients. Consuming raw or undercooked eggs may increase your risk of foodborne illness

PALATE PLEASERS

PORTS

TAYLOR FLADGATE 10 YR \$ 10

TAYLOR FLADGATE 20 YR \$ 14

SANDERMAN'S FOUNDERS RSV PORT \$ 9

SANDERMAN 10 YR \$ 10

SANDERMAN 20 YR \$ 16

SANDERMAN 30 YR \$ 20

SHERRY

HARVEY'S BRISTOL CREAM \$ 9

WILLIAMS & HUMBERT DRY SACK \$ 8

SANDERMAN SHERRY FINO \$ 9

DESERT DIGESTIFS

ESPRESSO MARTINI \$ 19

wheatley vodka, espresso coffee, coffee liquor, sugar

ALEXANDRIA'S FIRE \$ 16

cognac, dark creme de cacao, fireball, cream

DESSERT

HRS CHEESECAKE \$ 10

salted caramel, roasted peanuts, chocolate ganache

CRÈME BRÛLÉE \$ 10

tahitian vanilla, fresh berries (gf)

DECADENCE CHOCOLATE CAKE \$ 12

raspberries, toasted meringue, almond butter crunch ice cream

WINE

WHITE

CANDONI \$ 12/55
Moscato, Italy

THE SEEKER \$ 13/60
Riesling, Germany

FROG'S LEAP \$ 15/75
Sauvignon Blanc, Napa, WA

WALNUT BLOCK \$ 14/65
Sauvignon Blanc, New Zealand

MILBRANDT VINEYARDS \$ 11/50
Pinot Grigio, Columbia Valley, WA

ESPERTO \$ 13/60
Pinot Grigio, Sonoma, CA

CHALK HILL \$ 14/65
Chardonnay,
Russian River Valley, CA

QUILT \$ 18/95
Chardonnay, Napa, CA

PATZ & HALL \$ 19/90
Chardonnay, Sonoma Coast, CA

ROMBAUER \$ 21/100
Chardonnay, Napa, CA

SPARKLING

MUMM \$ 13/60
Brut, Napa, CA

ZONIN \$ 12/55
Brut, Italy

**LE GRÂND COURTAGÉ
GRANDE CUVÉE** \$ 12/55
Rosé, France

LOUIS ROEDERER \$ 90 B
Champagne, France

VEUVE CLICQUOT \$ 180 B
Champagne, France

CANVAS WINES

Available exclusively to Hyatt guests.
Offered in the following varietals:
Chardonnay | Pinot Grigio | Sparkling

\$ 13/60

WINE

RED

UNSHAKLED BY PRISONER \$ 13/60
Rosé, CA

MARTIN RAY \$ 14/65
Pinot Noir, Santa Barbara, CA

PLANET OREGON \$ 16/75
Pinot Noir, Willamette Valley, CA

TRUCHARD \$ 16/75
Pinot Noir, Napa, CA

BELLE GLOS LAS ALTURAS \$ 23/110
Pinot Noir, Monterey, CA

TAHUAN \$ 13/60
Malbec, Argentina

TABLAS CREEK VINEYARD \$ 15/65
Red Blend, Paso Robles, CA

MCBRIDE SISTERS \$ 14/65
Red Blend, Central Coast, CA

BLACKBIRD VINEYARDS \$ 14/65
Red Blend, Napa Valley, CA

EMMOLO BY CAYMUS \$ 20/90
Merlot, Napa, CA

MADDALENA \$ 14/65
Zinfandel, Paso Robles, CA

JUGGERNAUT \$ 15/70
Cabernet Sauvignon, Napa, CA

NINER \$ 20/90
Cabernet Sauvignon, Paso Robles, CA

PEJU \$ 25/110
Cabernet Sauvignon, Napa, CA

CANVAS WINES

Available exclusively to Hyatt guests.
Offered in the following varietals:
Cabernet Sauvignon | Pinot Noir

\$ 13/60