eclipse
restaurant | lounge

TABLE *of* CONTENTS

HAPPY HOUR
BAR BITES
GREENS & CHOWDER
HANDHELDS
CENTER OF THE PLATE
SWEET ENDINGS
COCKTAILS
ALTERNATIVE SIPS
BEER & SELTZERS
WINE



PEACH MULE

VODKA | PEACH LIQUEUR | LIME JUICE
FEVER - TREE GINGER BEER

HAPPY HOUR

4:00PM – 5:00PM: BAR OPEN
5:00PM – 6:00PM: HAPPY HOUR EATS

COCKTAILS
$16

LYCHEE SPRITZER
CONCIERE GIN | LYCHEE LIQUEUR | CANE SYRUP
LIME JUICE | SPARKLING ROSÉ

PEACH MULE
CONCIERE VODKA | PEACH LIQUEUR | LIME JUICE
FEVER - TREE GINGER BEER

HYATT EXCLUSIVE WINES
$10

CANVAS CHARDONNAY
CANVAS PINOT GRIGIO
CANVAS SPARKLING BRUT
CANVAS PINOT NOIR
CANVAS CABERNET SAUVIGNON

HAPPY HOUR

BEER ON TAP

$8

805	*Blonde Ale, 4.7% ABV, Paso Robles, CA*
MODELO	*Pilsner Style-Lager, 4.4% ABV, Mexico*
SIERRA NEVADA	*Pale Ale, 5.6% ABV, Chico, CA*
DRAKE'S	*IPA, 7.0% ABV, San Leandro, CA*
BLUE MOON	*Belgian-Style Wheat Ale, 5.4% ABV, Denver, CO*
LAGUNITAS	*IPA, 6.2% ABV, Petaluma, CA*
STELLA ARTOIS	*Lager, 5.0% ABV, Leuven Belgium*
KARL THE FOG	*Hazy IPA, 7.2% ABV, Walnut Creek CA*
ELYSIAN SPACE DUST	*IPA, 8.2% ABV, West Coast IPA Seattle, WA*
FIELDWORK BREWING CO	*Rotating Draft, Berkeley, CA* *Ask your server for today's selection*

FOOD SAMPLINGS

5:00PM – 6:00PM

WARM HOUSEMADE POTATO CHIPS $13 *VEG, D, SOY*

SEA SALT | BLACK PEPPER | SWEET ONION DIP

CHICKEN POTSTICKERS $15 *SOY, W*

SWEET SHOYU GLAZE | HERB CREAM

FLATBREADS $19 *SOY, W*

PEPPERONI & SAUSAGE

CARAMELIZED ONIONS | ROASTED PEPPERS

"OR"

MARGHERITA *VEG*

***V** = VEGAN | **VEG** = VEGETARIAN | **GF** = GLUTEN FREE*

***D** = CONTAINS DAIRY/MILK | **SOY** = CONTAINS SOYBEAN | **W** = CONTAINS WHEAT*

***SE** = CONTAINS SESAME | **TN** = CONTAINS TREE NUTS | **F** = CONTAINS FISH*

***E** = CONTAINS EGGS | **CF** = CONTAINS CRUSTACEAN SHELLFISH*



CUISINE

BAR BITES

CHICKEN POPPERS $19 *W, D, E, SOY*
CHOICE OF SAUCE:
BUFFALO + RANCH | BBQ | THAI SWEET CHILI *(W, D, E, SOY, F, SE)*
ONION RINGS

KALBI RIBS $27 *SOY, SE, W, DF*
CHAR - GRILLED | CUCUMBER ROUNDS | KOREAN BBQ GLAZE

CRAB CAKES $29 *DF, E, W, CF, SOY*
CORN SUCCOTASH | SPICY REMOULADE

AHI POKE $27 *SOY, SE, F, W, DF, **
SHOYU | SESAME OIL | TOBIKO | OGO
SWEET ONION | GREEN ONION | AVOCADO

CHICKEN POTSTICKERS $19 *SOY, W, D*
SWEET SHOYU GLAZE | HERB CREAM

WARM HOUSEMADE POTATO CHIPS $15 *VEG, D, SOY, E*
SEA SALT | PEPPER | SWEET ONION DIP

***V** = VEGAN | **VEG** = VEGETARIAN | **GF** = GLUTEN FREE | **DF** = DAIRY FREE*
***D** = CONTAINS DAIRY/MILK | **SOY** = CONTAINS SOYBEAN | **W** = CONTAINS WHEAT*
***SE** = CONTAINS SESAME | **TN** = CONTAINS TREE NUTS | **F** = CONTAINS FISH*
***E** = CONTAINS EGGS | **CF** = CONTAINS CRUSTACEAN SHELLFISH*

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*
PARTIES OF SIX OR MORE WILL BE SUBJECT TO A 20% SERVICE CHARGE.
LARGE PARTY CHECKS, SPLIT PAYMENTS ARE LIMITED TO A MAXIMUM OF FOUR CARDS.
SPLIT PLATE FEE: $4.00. CORKAGE FEE: $24.00.
DINNER IS SERVED UNTIL 10:30 PM.

BAR BITES

BRUSSELS SPROUTS $17 *VEG, D, SOY, SE*
SPICY HUMMUS | BALSAMIC GLAZE
MICRO PARMESAN

MEXICAN QUESADILLA $15 *VEG, D, W*
CHIHUAHUA CHEESE | ROASTED HATCH CHILES
CILANTRO SPICY YOGURT | SALSA QUEMADA
ADD CHICKEN + $7

FLATBREADS $23 *W, SOY, D*
PEPPERONI & SAUSAGE
CARAMELIZED ONION | ROASTED PEPPERS
"OR"
MARGHERITA *VEG*

TOTCHOS $17 *SOY, D*
CRISPY TATOR TOTS | CHEESE SAUCE | BACON | GREEN ONIONS
GRATED CHEDDAR CHEESE | HERB CREAM

LOCAL CHEESES & CHARCUTERIE

GRAND TASTING BOARD $39 *D, TN, W*
CHEF SELECTION OF LOCAL CHEESES | COPPA
SOPPRESSATA | SALAMI | GRAPES | APPLES | STRAWBERRIES
DRIED FIGS & APRICOTS | ALMONDS | BAGUETTE

__V__ = VEGAN | __VEG__ = VEGETARIAN | __GF__ = GLUTEN FREE | __DF__ = DAIRY FREE
__D__ = CONTAINS DAIRY/MILK | __SOY__ = CONTAINS SOYBEAN | __W__ = CONTAINS WHEAT
__SE__ = CONTAINS SESAME | __TN__ = CONTAINS TREE NUTS | __F__ = CONTAINS FISH
__E__ = CONTAINS EGGS | __CF__ = CONTAINS CRUSTACEAN SHELLFISH

GREENS & CHOWDER

ADD TO ANY SALAD

CHICKEN +$13 | SALMON +$17 | SHRIMP +$17 | STEAK $19

CAESAR SALAD $21 *W, D, E, F, SOY*
BABY LETTUCE | SOFT CROUTONS
PARMESAN | GARLIC PARMESAN DRESSING

CRAB LOUIS SALAD $29 *GF, SOY, E, CF*
DUNGENESS CRAB | ROMAINE LETTUCE | BLACK OLIVES
TOMATO | CUCUMBER | EGG | CAPERS | ASPARAGUS
THOUSAND ISLAND DRESSING

THE WEDGE $25 *D, SOY, E*
MINI ICEBERG LETTUCE | BLUE CHEESE | BACON
CHERRY TOMATO | GREEN ONION | BUTTERMILK DRESSING

ARUGULA, SPINACH & FRISÉE $25 *VEG, D, GF*
SWEET ONION | DRIED CHERRIES & APRICOTS | BRIE
FENNEL | YOGURT - SHERRY VINAIGRETTE

SAN FRANCISCO CLAM CHOWDER $15 *D, W, SOY*
SMALL CROCK | CHIVES | MINI TABASCO
GRILLED LEMON | GRILLED BREAD

__V__ = VEGAN | __VEG__ = VEGETARIAN | __GF__ = GLUTEN FREE | __DF__ = DAIRY FREE
__D__ = CONTAINS DAIRY/MILK | __SOY__ = CONTAINS SOYBEAN | __W__ = CONTAINS WHEAT
__SE__ = CONTAINS SESAME | __TN__ = CONTAINS TREE NUTS | __F__ = CONTAINS FISH
__E__ = CONTAINS EGGS | __CF__ = CONTAINS CRUSTACEAN SHELLFISH

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*
PARTIES OF SIX OR MORE WILL BE SUBJECT TO A 20% SERVICE CHARGE.
LARGE PARTY CHECKS, SPLIT PAYMENTS ARE LIMITED TO A MAXIMUM OF FOUR CARDS. SPLIT PLATE FEE: $4.00. CORKAGE FEE: $24.00.
DINNER IS SERVED UNTIL 10:30 PM.

HAND HELDS

FRESH POTATO CHIPS or FRENCH FRIES

GLUTEN FREE BUN UPON REQUEST

SMASH BURGER $27 *D, W, E, SOY*

LETTUCE | TOMATO SWEET ONION JAM | AMERICAN CHEESE
SWEET PICKLE CHIPS | SPECIAL SAUCE

BLACK BEAN & CORN BURGER AVAILABLE UPON REQUEST

CHICKEN SANDWICH $25 *D, W, E, SOY*

SRIRACHA MAYO | PEPPER JACK CHEESE | BACON
JALAPEÑOS | SHAVED LETTUCE

FRENCH DIP $25 *D, W, E, SOY*

ROAST BEEF | PROVOLONE | HORSERADISH CREAM
CARAMELIZED ONIONS | JUS LIE

FISH SANDWICH $25 *D, W, E, SOY, F*

BLACK BATTERED FRIED FISH | BLACK CHARCOAL BUN | MALT VINEGAR
ROASTED TOMATO SLAW | CAPER REMOULADE

CENTER OF THE PLATE

SALMON $45 *GF, F, D*

SEARED SUSTAINABLE SALMON | ROASTED PEEWEE POTATOES
GRILLED ASPARAGUS | LEMON CAPER DILL CUCUMBER SAUCE

BLACK ANGUS FLAT IRON STEAK $45 *SOY, D, **

GRILLED | GARLIC TRUFFLE FRITES
HOUSEMADE STEAK SAUCE | TINONO

LINGUINE $45 *W, CF, D*

SHRIMP | SCALLOPS | ASPARAGUS TIPS
BURNT CHERRY TOMATOES | PINK & RED SAUCE

GREEN CURRY $35 *V, GF, SOY, DF*

SWEET POTATO | PEARL ONION | CELERY | SWEET PEPPERS
PINEAPPLE | JALAPEÑOS | CILANTRO | BASIL
GARLIC | ASPARAGUS | BROCCOLI | JASMINE RICE

ADD CHICKEN +$13 | SALMON +$17 | SHRIMP +$17 | STEAK +$19



SWEET ENDINGS

SWEET ENDINGS

APPLE TART $15 *VEG, W, D, E*
CARAMEL | CINNAMON | WHIPPED CREAM

CHEESECAKE $15 *VEG, W, D, E, SOY, TN*
GRAHAM CRACKER COOKIE | PRALINE PINE NUTS | HONEY

TRIPLE CHOCOLATE CAKE $15 *W, D, E, SOY*
CHOCOLATE CAKE | CHOCOLATE FROSTING

DESSERT COCKTAILS

PETITE SERVE

PISTACHIO COQUITO $11 *TN*
BACARDI COCONUT | COCONUT CREAM | MILK | PISTACHIO
SPICED WITH CINNAMON & NUTMEG

NUTTY CHOCOLATE OLD FASHIONED $11 *TN*
BOURBON | CRÈME DE CACAO | FRANGELICO | BAILEYS
CHOCOLATE BITTERS

***V** = VEGAN | **VEG** = VEGETARIAN | **GF** = GLUTEN FREE | **DF** = DAIRY FREE*
***D** = CONTAINS DAIRY/MILK | **SOY** = CONTAINS SOYBEAN | **W** = CONTAINS WHEAT*
***SE** = CONTAINS SESAME | **TN** = CONTAINS TREE NUTS | **F** = CONTAINS FISH*
***E** = CONTAINS EGGS | **CF** = CONTAINS CRUSTACEAN SHELLFISH*

PLEASE ENJOY RESPONSIBLY. ALCOHOLIC BEVERAGES ARE AVAILABLE ONLY TO GUESTS 21 AND OLDER WITH A VALID, PHYSICAL GOVERNMENT-ISSUED ID. CONSUMPTION OF ALCOHOL DURING PREGNANCY MAY INCREASE THE RISK OF BIRTH DEFECTS.

PARTIES OF SIX OR MORE WILL BE SUBJECT TO A 20% SERVICE CHARGE. FOR LARGE PARTY CHECKS, SPLIT PAYMENTS ARE LIMITED TO A MAXIMUM OF FOUR CARDS.

SPLIT PLATE FEE: $4.00. CORKAGE FEE: $24.00.



ECLIPSE SIGNATURE
OLD FASHIONED

KNOB CREEK | ORANGE & ANGOSTURA BITTERS
BROWN SUGAR | MAPLE SYRUP

COCKTAILS

JALAPEÑO MOSCOW MULE $19
TITO'S VODKA | JALAPEÑO | LIME JUICE | AGAVE
FEVER - TREE GINGER BEER

VELVET DRAGON $21
GREY GOOSE VODKA | PEACH LIQUEUR | DRAGON FRUIT SYRUP
LEMON JUICE | EGG WHITE OR FEE FOAM ALTERNATIVE

CUCUMBER MARTINI $19
TANQUERAY GIN | CUCUMBER SYRUP | DRY VERMOUTH
LIME JUICE

FIG & FLORA $19
BEEFEATER GIN | FIG PRESERVES | LEMON | HONEY SYRUP

MO-BAY CHERRY SMASH $19
APPLETON ESTATE 8 YR RUM | FILTHY BLACK CHERRY SYRUP
MINT | LIME JUICE

SAVOY DAISY $19
DIPLOMATICO RESERVA EXCLUSIVA RUM | RUBY PORT 10 YR
LEMON JUICE | BROWN SUGAR | GRENADINE

SILVER WATERFRONT $19
PATRON SILVER | GRAPEFRUIT JUICE | LIME JUICE
MARASCHINO LIQUEUR | GINGER LIQUEUR

MAESTRO ESPRESSO MARTINI $21
MAESTRO DOBEL REPOSADO | MR. BLACK COFFEE LIQUEUR
ESPRESSO | ORANGE BITTERS | AGAVE SYRUP

OAXACAN BLOOM $19
DOS HOMBRES MEZCAL | LIME & PINEAPPLE JUICE
JAMAICA SYRUP | TAJÍN RIM

LOMBARD SOUR $19
MAKER'S MARK BOURBON | HONEY SYRUP | LEMON JUICE
FILTHY BLACK CHERRY

MR. 415 $21
HIGH WEST DOUBLE RYE WHISKEY BARREL MIX | OAK SMOKE

EXCLUSIVE COCKTAILS

ECLIPSE SIGNATURE OLD FASHIONED $21
KNOB CREEK BOURBON | ORANGE & ANGOSTURA BITTERS
BROWN SUGAR | MAPLE SYRUP

12 YEAR BREW $21
APPLETON ESTATE 12-YEAR-OLD RARE CASKS
COFFEE BEANS | CANE SYRUP

THE SMOKEY BRIDGE $24
UNCLE NEAREST WHISKEY | DOS HOMBRES MEZCAL
GRAND MARNIER | CITRUS GINGER SYRUP

LYCHEE SPRITZER $21
MONKEY 47 GIN | LYCHEE LIQUEUR | CANE SYRUP
LIME JUICE | SPARKLING ROSÉ

PASSION FRUIT MARTINI $23
BELVEDERE VODKA | CHINOLA PASSION FRUIT LIQUEUR
VANILLA SYRUP | LIME JUICE | FILTHY BLACK CHERRY

BAYCATION $22
ILEGAL MEZCAL | CHINOLA PASSION FRUIT LIQUEUR
LIME | AGAVE | SALT RIM

GOLDEN SIPS
FEATURING THE ORIGINAL GOLD BAR WHISKEY

THE ROSE GOLD $19
GOLD BAR WHISKEY | COINTREAU | LEMON JUICE
BLOOD ORANGE BITTERS | FEE FOAM

RICH & SOUR $19
GOLD BAR BOURBON | LEMON JUICE
RICH BAR SYRUP | MINT

SEASIDE LEMONADE $19
PACIFIC HOUSE GIN | LEMON JUICE | LAVENDER SYRUP
FIZZ | CUCUMBER



MAESTRO ESPRESSO MARTINI

MAESTRO DOBEL REPOSADO | MR. BLACK COFFEE LIQUEUR | ESPRESSO | ORANGE BITTERS | AGAVE SYRUP

BEER & SELTZER

ON TAP $12

805	*Blonde Ale, 4.7% ABV, Paso Robles, CA*
ELYSIAN SPACE DUST	*IPA, 8.2% ABV, West Coast IPA Seattle, WA*
MODELO	*Pilsner Style-Lager, 4.4% ABV, Mexico*
SIERRA NEVADA	*Pale Ale, 5.6% ABV, Chico, CA*
DRAKE'S	*IPA, 7.0% ABV, San Leandro, CA*
BLUE MOON	*Belgian-Style Wheat Ale, 5.4% ABV, Denver, CO*
LAGUNITAS	*IPA, 6.2% ABV, Petaluma, CA*
STELLA ARTOIS	*Lager, 5.0% ABV, Leuven Belgium*
KARL THE FOG	*Hazy IPA, 7.2% ABV, Walnut Creek, CA*
FIELDWORK BREWING CO	*Rotating Draft, Berkeley, CA* *Ask your server for today's selection*

BOTTLES & CANS $10

BUDLIGHT	*Light American Lager, 4.2% ABV, St. Louis, MO*
MILLER LITE	*Light American Lager, 4.2% ABV, Milwaukee, WI*
MICHELOB ULTRA	*Sup. Lt American Lager, 4.2% ABV, St Louis, MO*
CORONA	*Lt. Mexican lager, 4.6% ABV, Mexico City*
HEINEKEN	*Pale Lager, 5% ABV, Amsterdam, The Netherlands*
BIG DADDY	*Westcoast American IPA, 6.5% ABV, SF, CA*
SAMUEL ADAMS	*Boston Amber Lager, 5% ABV, Boston MA*
ANGRY ORCHARD	*Crisp Apple Hard Cider, 4.3% ABV, Walden, NY*

N/A BEERS $9

HEINEKEN 0.0	
ATHLETIC BREWING	*Less Than 0.5% ABV*

CANNED COCKTAILS & MOCKTAILS $10

HIGH NOON	*Vodka Seltzer, 4.5% ABV, Modesto, CA*
WHITE CLAW GF	*Hard Seltzer, 5.0% ABV, United States*
OWL'S BREW ***Iced Tea & Vodka Cocktail*** *5% ABV, New York City*	**BLACK TEA & RASPBERRY** **GREEN TEA & PASSIONFRUIT** **HALF TEA & LEMONADE**
MOCKTAIL CLUB *Zero Alcohol, Washington, D.C.* GF, V, NON-GMO	**BALI BREEZE** **HAVANA TWIST**

ALTERNATIVE SIPS

ZERO-RITA $15
RITUAL AGAVE SPIRIT ALTERNATIVE (LESS THAN 0.5%ABV)
LIME JUICE | AGAVE | SALT RIM

GRAPEFRUIT SPRITZ $15
LYRE'S PINK LONDON NON-ALCOHOLIC SPIRIT (LESS THAN 0.5%ABV)
FEVER - TREE SPARKLING GRAPEFRUIT | LIME JUICE | CANE SYRUP

N/A ESPRESSO MARTINI $15
LYRE'S NON-ALCOHOLIC COFFEE ORIGINALE (LESS THAN 0.5%ABV)
LYRE'S WHITE CANE RUM ALTERNATIVE (LESS THAN 0.5%ABV)
ESPRESSO | VANILLA SYRUP

NO-JITO $15
LYRE'S NON - ALCOHOLIC CANE SPIRIT (LESS THAN 0.5%ABV)
LIME | MINT | FIZZ

OTHER BEVERAGES

SAN BENEDETTO, 1 LT *(STILL OR SPARKLING)* **$15**
SPARKLING WATER $6
ARNOLD PALMER $6
ICED TEA $5
SOFT DRINKS $6
RED BULL $7
SELECTION OF JUICES $6
COFFEE OR ESPRESSO $7
CAPPUCCINO OR LATTE $7.50
TEA SELECTIONS $5



WINE

CRAFTED TO PAIR WITH YOUR BEST MOMENTS

WINES

SPARKLING & CHAMPAGNE

	GLS	BTL
GIULIANA PROSECCO, TREVISO, ITALY	14	67
MASCHIO ZERO (NON - ALCOHOLIC), VENETO, ITALY	14	67
TREVERI BLANC DE BLANCS, WASHINGTON	16	75
MCBRIDE SISTERS BRUT ROSÉ, NEW ZEALAND	16	75
DOMAINE CARNEROS BRUT, CARNEROS, NAPA	18	85
CHANDON BRUT ROSÉ, CALIFORNIA	23	113
MOËT & CHANDON RÉSERVE IMPÉRIAL, FRANCE		195
VEUVE CLICQUOT BRUT, FRANCE		220

WHITE

PINOT GRIGIO, SANTA MARGHERITA, ITALY	16	75
RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY	15	70
SAUVIGNON BLANC, BENZIGER, NORTH COAST	15	70
SAUVIGNON BLANC, KIM CRAWFORD, NEW ZEALAND	18	85
CHARDONNAY, KENDALL - JACKSON, SONOMA	15	70
CHARDONNAY, HESS, NAPA VALLEY	16	75
CHARDONNAY, MER SOLEIL, CALIFORNIA	16	75
CHARDONNAY, BEZEL BY CAKEBREAD, CALIFORNIA	18	85
CHARDONNAY, STAGS' LEAP, NAPA VALLEY	21	97
CHARDONNAY, CRU WINERY UNOAKED, MONTEREY	16	75
ALBARIÑO, CRU WINERY UNOAKED, EDNA VALLEY	18	85

PLEASE ENJOY RESPONSIBLY. ALCOHOLIC BEVERAGES ARE AVAILABLE ONLY TO GUESTS 21 AND OLDER WITH A VALID, PHYSICAL GOVERNMENT-ISSUED ID. CONSUMPTION OF ALCOHOL DURING PREGNANCY MAY INCREASE THE RISK OF BIRTH DEFECTS.

PARTIES OF SIX OR MORE WILL BE SUBJECT TO A 20% SERVICE CHARGE. FOR LARGE PARTY CHECKS, SPLIT PAYMENTS ARE LIMITED TO A MAXIMUM OF 4 CARDS.

SPLIT PLATE FEE: $4.00. CORKAGE FEE: $24.00.

WINES

ROSÉ

	GLS	BTL
STUDIO BY MIRAVAL, PROVENCE	17	82
AVALINE ROSÉ, ORGANIC, PROVENCE	15	70
DAOU PASO ROBLES ROSÉ, CALIFORNIA	16	75

RED

PINOT NOIR, NIELSON, CALIFORNIA	14	70
PINOT NOIR, LOUIS JADOT, FRANCE	16	75
PINOT NOIR, BÖEN, SONOMA	19	95
RED BLEND, DECOY, NAPA VALLEY	18	85
RED BLEND, THE PRISONER, CALIFORNIA	33	167
MALBEC, CONCHA Y TORO, CHILE	16	75
CABERNET, PASO D'ORO, CALIFORNIA	18	85
CABERNET, MARTIN RAY, PASO ROBLES	19	95
CABERNET, JUSTIN, PASO ROBLES	21	97
CABERNET, MT. VEEDER, NAPA VALLEY	22	100
CABERNET, BONANZA, CALIFORNIA	25	103
CABERNET FRANC, GALANTAS, CHILE	19	95
MERLOT, DUCKHORN, NAPA VALLEY	26	104
SYRAH, MELVILLE ESTATE, STA. RITA HILLS	19	95

Hyatt Exclusive

CANVAS WINES

	GL	BTL
BLANC DE BLANC	12	55
CABERNET SAUVIGNON	12	55
CHARDONNAY	12	55
PINOT GRIGIO	12	55
PINOT NOIR	12	55



THE ART OF WINE

INSPIRED BY A LOVE OF FINE ART, CANVAS WINES ARE MADE USING A HANDCRAFTED, ARTISAN APPROACH RESULTING IN WINES WITH A DEPTH AND RICHNESS OF CHARACTER THAT ONLY GROWS WITH AGE. DEVELOPED EXCLUSIVELY FOR HYATT BY MICHAEL MONDAVI AND HIS SON ROB, CANVAS WINES SET A NEW STANDARD OF EXCELLENCE IN DINING.