

WINE

<u>CALIFORNIA SPARKLING WINE</u>	<u>GLASS</u>	<u>BOTTLE</u>
LOUIS POMMERY CALIFORNIA 2017	13	65
GLORIA FERRER BRUT 375ML SPILT <u>ROSE</u>		29
SOFIA DRY ROSE, SONOMA COUNTY 2016	12	44
<u>SAUV BLANC</u>		
MATANZAS CREEK, SONOMA COUNTY 2017	12	44
<u>CHARDONNAY</u>		
LAGUNA, RUSSIAN RIVER VALLEY 2015	13	52
<u>PINOT NOIR</u>		
MACMURRAY, RUSSIAN RIVER VALLEY 2015	13	53
<u>CABERNET</u>		
KENWOOD SIX RIDGES, SONOMA 2016	15	65
<u>MERLOT</u>		
ST FRANCIS, SONOMA 2015	12	48
<u>ZINFANDEL</u>		
COPPOLA DIRECTORS, DRY CREEK 2015	13	48
<u>SYRAH</u>		
CLINE CELLARS, SONOMA 2015	13	48
<u>RED BLEND</u>		
BUENA VISTA "THE COUNT" FOUNDERS RED 2015	13	52

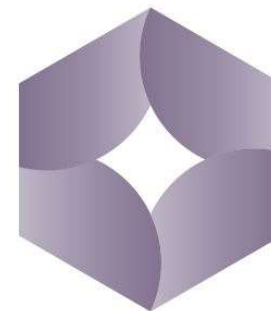
LOCAL CRAFT BEER

NORTH COAST SCRIMSHAW	7
LAGUNITAS, IPA	7
LAGUNITAS, LITTLE SUMPIN'	8
ANCHOR BREWING, STEAM BEER	7
BEAR REPUBLIC, RACER 5 IPA	8
GOLDEN STATE, DRY CIDER	8
RUSSIAN RIVER, PLINY THE ELDER	13

Non-Alcoholic Beverages

PEPSI, DIET PEPSI, SIERRA MIST, ROOT BEER, GINGER ALE, DR. PEPPER	4
FRESH SQUEEZED OJ OR FRESH SQUEEZED APPLE JUICE	6
GRAPEFRUIT JUICE, CRANBERRY JUICE	5
MILK REG/SKIM/2%/ SOY/ALMOND	4
COFFEE or DECAF	Sm 9/Lg 12
FRESH BREWED ICED TEA	4
ASSORTED TEA	3.50
FIJI WATER	Sm 5/Lg 9
ESPRESSO	3.25
PELLIGRINO SPARKLING REG/FLAVORS	5
LATTE	5
RED BULL	5
CAPPUCCINO	5
FRESHLY BLENDED CARROT JUICE	5
AQUA PANNA LG	10

IN-ROOM DINING MENU



HYATT
REGENCY®

SONOMA
WINE COUNTRY

BREAKFAST 6:00AM – 11:00AM

LUNCH 11:00AM – 4:00PM

DINNER 4:00PM – 11:00PM

19% service charge / \$3.50 delivery fee

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

PLEASE CALL 7518 TO ORDER

BREAKFAST

Trans-Continental Breakfast Plate	15
pastry, Greek yoghurt, Marin triple cream brie, fresh fruit, Napa Nuts granola	
GF Steel Cut Oatmeal	9
Fruit compote, macadamia nuts, raisins, brown sugar, agave syrup	
Bagel and Smoked Salmon	16
Smoked salmon, bagel, cream cheese, onion, tomatoes, capers, lemon	
GF Local Clover Yogurt Parfait	9
Clover yogurt, Napa Nuts granola and fresh berries	
Golden Belgium Waffle & Berries	14
Two strips of bacon or sausage, whipped butter, maple syrup	
Old Fashioned Buttermilk Pancakes	14
Two strips bacon or sausage, choice blueberry, banana or chocolate chip	
GF Train Stop Pastrami Hash & Eggs	14
Yukon potato, onion, pastrami hash w/ poached egg & sriracha ketchup	
GF Two Local Petaluma Eggs Any Style	14
Breakfast potatoes, choice of bacon, sausage, or ham	
GF Build Your Own Omelets	15
Choice of three items, breakfast potatoes (Egg whites upon request)	
GF Egg White Veggie Scramble w/ Pesto	13
Zucchini, spinach, tomatoes, peppers, feta, sunflower seeds, side of fruit	
GF Green Goddess Smoothie	8
Spinach, honeydew, avocado, mint, lemon, honey, apple juice	
GF Blueberry Almond Smoothie	8
Banana, almond, blueberry, honey	
P.B. Power Smoothie	8
Peanut butter, banana, honey, soy	

Sides

Naturally Cured Bacon	6
Chicken Sausage	6
Breads: sourdough, wheat, rye, white, gluten free white, English muffin	3
Assorted Pastries (gluten free or vegan available upon request)	6
Side Salad	

Desserts

New York Cheese Cake	8
Flourless Chocolate Cake	8
French Apple Galette	8
Ice Cream OR GF/VG Sorbet	8

Lunch or Dinner

Homemade Pizza	13
Choose from margherita, pepperoni, or garden vegetable	
Basket of Sweet Potato Fries	8
Smoked chili aioli	
GF Railroad Stop Cobb Salad (MADE VEGAN UPON REQUEST)	16
Smoked bacon, avocado, eggs, scallions, tomato, blue cheese, herb-citrus vinaigrette	
GF Hearts of Romaine Salad (Add Grilled Chicken or Bay Shrimp 6)	13
Artichoke hearts, parmesan crisp, cherry tomatoes, creamy garlic-lemon dressing	
Pastrami Reuben Panini	14
Toasted ciabatta bread, sauerkraut, Swiss, house-made remoulade, fries	
Sonoma County Turkey Club Sandwich	14
Costeaux bakery whole wheat, turkey, bacon, lettuce, tomato, avocado, fries	
The "Conductors" Burger	16
Pepper jack cheese, onion jam, avocado, bacon, lettuce, tomato, dill pickle, fries	

Dinner

CUP/BOWL

Soup Du Jour	6/8
GF Butternut squash-apple cider crème fresh & roasted pistachios	
GF/VG County Line Farms Organic Mixed Greens Salad	8
Almonds, cucumber, red onions, cherry tomatoes, white balsamic dressing	
Add Grilled Chicken or Bay Shrimp	6
Third St. Sliders	9
Costeaux bakery mini buns w/ pulled pork, ham, Swiss, & Dijon	
Artisan Cheese Board	15
Pt Reyes bleu cheese, Humbolt fog, Manchego cheese, port poached figs, quince paste, toasted almonds, grilled bread	
GF Pan Seared Bodega Bay Petrale Sustainable Sole Fillet	29
Forbidden black rice, garden vegetables, grilled lemon, white wine beurre blanc	
GF Mary's Natural Free Range Chicken Breast	29
Parmesan polenta cake, garden vegetables, avocado, balsamic drizzle, pan jus	
Grilled New York Strip Loin	36
Purple Peruvian potatoes, grilled spring onions, garden veggies, red wine reduction	
Bellwether Farms Veggie "Adult" Mac & Cheese	24
Elbow pasta with oven roasted tomatoes, broccolini, & caramelized onions in a San Andreas, pepato, and carmody cheese sauce, crispy panko-parmesan crust	
Add Bacon, Grilled Chicken, or Bay Shrimp	6

GF – Gluten Free, VG - Vegan