

BREAKFAST

Available 7:00 A.M. – 11:30 A.M. Daily

HEALTHY START

McCann's Steel Cut Oatmeal (V)	14
brown sugar, raisins, side of honey choice of milk: whole, nonfat, 2%, oat, almond, soy, coconut	
Vanilla Overnight Oats (V, GF, N)	15
almond milk, blueberries, sunflower seeds, dried wild cherries, bananas, agave syrup	
Greek Yogurt and Seasonal Fruit (VEG, N)	17
house-made granola, wildflower honey	
Season's Best (V, GF, DF)	18
local seasonal fresh fruits	
Avocado Toast (VEG, DF)	18
cage-free hard-boiled eggs, tomatoes, micro greens, extra-virgin olive oil, 9-grain toast	
Smoked Atlantic Salmon*	22
smoked Atlantic salmon, fried capers, pickled onion, tomatoes, herb cream cheese, house-made everything bagel	

SWEET

Seasonal Pancakes	21
Our rotating feature, crafted with peak-season ingredients. Ask your server for more detail.	
French Toast (VEG)	21
Texas toast, blueberry compote, vanilla whipped cream	
S’mores Waffle (VEG)	21
chocolate chips, marshmallow fluff, graham cracker crumble, chocolate-maple syrup	
Buttermilk Pancakes (VEG)	18
fresh strawberries, vanilla whipped cream	
Gluten-Free Pancakes (VEG, GF)	20
fresh strawberries, vanilla whipped cream	

SIDES

Toast (VEG)	7
white, wheat, sourdough, rye, English muffin or gluten-free toast	
Bagel	7
plain, everything, cinnamon raisin, jalapeño cheddar	
Butter Croissant (VEG)	7
Hazelnut Chocolate Croissant (VEG, N)	7
Seasonal Fruit Cup (V)	7
Naturally Uncured Bacon* (GF, DF)	9
Pork Sausage* (GF, DF)	9
Chicken Sausage* (GF)	9

KIDS

menu available for children 12 & under only

Cereal	7
choice of cereal and choice of milk: whole, nonfat, 2%, oat, almond, soy, coconut	
Kid’s Mountain Breakfast*	11
two cage-free scrambled eggs and two chicken sausages	
Pancakes	11
buttermilk short stack, maple syrup, fresh seasonal berries, whipped cream	
Waffles	11
half Belgian waffle, maple syrup, fresh seasonal berries, whipped cream	

EGGS

served with signature herb-parmesan smashed potatoes or sliced tomatoes, and choice of toast

Two Eggs Any Style*	22
two cage-free eggs, choice of: natural uncured bacon, chicken sausage, pork sausage	
The Omelet*	23
three cage-free eggs, onions, peppers, ham, tomatoes, cheddar cheese	
Steak and Eggs*	32
New York striploin, two cage-free eggs, any style, hollandaise sauce	

REGIONAL

Soyrizo Scramble (V, GF)	24
marinated tofu, black beans, onions, peppers, pico de gallo, avocado, tortilla chips	
Corned Beef Hash* (DF)	24
two cage-free eggs, any style, potatoes, onions, peppers, green chili sauce	

LUNCH & DINNER

Available 11:30 A.M. – 10:00 P.M. Daily

APPETIZER

Quesadilla*	21
pepper jack cheese, pico de gallo, guacamole, caramelized onion choice of: braised chipotle chicken or slow cooked beef machaca	
Soyrizo Quesadilla (V)	21
vegan mozzarella cheese, soyrizo, caramelized onions, black beans, charred corn, vegan cilantro lime crema, pico de gallo, guacamole	
Chicken Wings*	23
celery, ranch, blue cheese choice of: spicy buffalo, bbq dry rub or sweet & spicy gochujang sauce	

PIZZA 9"

Margherita (VEG)	23
tomato & garlic sauce, roasted tomatoes, basil, four-cheese blend, glazed balsamic	
Meat Lover’s*	27
tomato & garlic sauce, natural uncured bacon, prosciutto, chorizo sausage, pepperoni, four-cheese blend	
Chicken Wild Mushroom*	25
garlic white sauce, grilled chicken, wild mushrooms, oregano, Italian seasoning	
Smoked Salmon*	25
dill white sauce, house-smoked salmon, capers, red onion, four-cheese blend, arugula	

KIDS

Kid’s menu for children 12 & under only.

Crispy Chicken Tenders*	17
french fries	
Cheeseburger*	14
dill pickles, french fries	
Macaroni & Cheese (VEG)	12.5
elbow pasta, white cheddar sauce, parmesan crumbs	

SOUP & SALAD

Roasted Red Pepper & Tomato Bisque (VEG, GF)	14
Asiago cheese, parsley	
Caesar Salad	19
romaine lettuce, marinated tomato, focaccia crouton, Caesar dressing, shaved Asiago cheese	
Wedge Salad (GF)	19
baby iceberg, cherry tomato, pickled red onion, candied bacon, blue cheese dressing, blue cheese crumbles	
Corn & Farro Salad (V, N)	19
baby greens, charred fresh corn, ancient grain farro, cucumber, cherry tomato, shaved red onion, blueberries, toasted almond, fresh mint, lemon & tahini dressing	
add: grilled chicken* 10 blackened shrimp* 12 grilled salmon* 15 grilled filet mignon* 25	

MAIN

Grilled Angus Burger*	26
½ lb. angus, butter lettuce, tomato, red onion, natural uncured bacon, cheddar cheese, pickles, secret burger sauce, brioche bun with choice of: french fries or side salad substitute plant-based impossible patty (v)	
Fried Chicken Sandwich*	24
spicy breaded chicken, corn & poblano relish, tomato, avocado ranch, pickles, brioche bun with choice of: french fries or side salad	
Mediterranean Chicken Pasta* (N)	29
herb-infused natural chicken breast, mushrooms, artichokes, dried tomatoes, Kalamata olives, toasted pine nuts, Asiago cheese, pesto	
Primavera Pasta (V, DF)	29
penne pasta, Pomodoro sauce, mushroom, artichoke, dried tomato, kalamata olive, vegan mozzarella, crisp capers	
Simply Grilled Salmon* (GF, DF)	32
organic brown calrose rice, broccolini, charred lemon, pickled peppers	
Steak Frites*	43
filet mignon, Manchego & garlic fries, arugula, balsamic vinaigrette, pickled peppers, demi-glaze, fine herb compound butter	

SIDES

Broccolini (VEG)	7
French Fries (VEG)	7
House Side Salad (VEG)	8.5
romaine lettuce, Roma tomato, cucumber, pepperoni, cheddar, focaccia crouton choice of: ranch, blue cheese, balsamic, or Italian dressing	
Macaroni & Cheese (VEG)	12.5
Seasonal Fruit Cup (V)	7

DESSERT

Classic New York Cheesecake (VEG)	15
strawberry sauce	
Fried Banana Bread Pudding (VEG)	15
vanilla bean ice cream, banana foster sauce	
Meyer Lemon Pie (VEG)	16
graham cracker crust, raspberry coulis, white chocolate	



Menu items are subject to change.
Please scan/click the QR code for
current offerings.

BEVERAGES

Available 7:00 A.M. - 10:00 P.M. Daily

HOT

small pot of coffee (1-2ppl)	12
large pot of coffee (3-4ppl)	20
cappuccino	6.5
café latte	6.5
mocha	6.5
caramel macchiato	6.5
americano	6.5
matcha latte	6
chai latte	6
single espresso	3.5
double espresso	4.5
premium tea	5.5
hot chocolate	5
apple cider	5

COLD

fresh squeezed orange juice	10
fresh squeezed carrot juice	10
juice	7
orange, pineapple, cranberry, apple, grapefruit	
milk	4
whole, nonfat, 2%, oat, almond, soy, coconut	
freshly brewed iced tea	7
soda	7
Pepsi, Diet Pepsi, Starry, Dr.Pepper	
lemonade	6
Arnold Palmer	6
Red Bull	7
San Pellegrino 250mL	5
San Pellegrino 750mL	9
Acqua Panna 750mL	8



To Order, Dial 54
or scan/click the QR
code

All in-room dining orders are subject to applicable state
and local taxes, a \$10 delivery fee, and a 22%
administrative/service charge, which includes gratuity.

(V) vegan | (VEG) vegetarian | (GF) gluten free
(N) contains nuts | (DF) dairy free

Please notify us if you have any food allergies. House-made pastries are not made in a
nut-free environment. *Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

COCKTAIL

Bloody Mary	19
Tito's Handmade Vodka, bloody mary mix	
Mimosa	16
sparkling wine, orange juice	
Old Fashioned	20
Frey Ranch Bourbon, rosemary syrup, bitters	
Espresso Martini	25
Tito's Handmade Vodka, simple syrup, Kahlua, espresso	

WINE

Canvas Blanc de Blancs Spumante Brut	15	60
Veneto, Italy		
Canvas Chardonnay	15	60
Napa, CA		
Kendall Jackson Chardonnay	15	60
Santa Rosa, CA		
Rombauer Chardonnay Carneros	29	119
Napa Valley, CA		
Canvas Pinot Grigio	15	60
Veneto, Italy		
Chateau Ste. Michelle Riesling	16	65
Columbia Valley, WA		
Banshee Sauvignon Blanc	17	68
Sonoma County, CA		
Studio by Miraval Rosé	16	65
Côtes de Provence, France		
Canvas Cabernet Sauvignon	15	60
Napa, CA		
Paso D'Oro Cabernet Sauvignon	17	68
Paso Robles, CA		
Catena Vista Flores Malbec	17	68
Mendoza, Argentina		
Canvas Pinot Noir	15	60
Napa, CA		
Elouan Pinot Noir	17	68
Willamette Valley, OR		

DRAFT BEER

Guinness Stout 4.2% ABV	10
805 Blonde Ale 4.7% ABV	10
Fresh Squeezed IPA 6.4% ABV	10
Modelo Especial 4.4% ABV	10

CAN & BOTTLE

Revision Blonde Ale	8
Bud Light	8
Corona Extra	8
Stella Artois	8
Sierra Nevada Pale Ale	8
High Noon Hard Seltzer	8
Heineken	8
Heineken 0.0	8

HYATT REGENCY LAKE TAHOE
RESORT, SPA AND CASINO



IN-ROOM
DINING

To Order,
Dial 54 or scan/click
the QR code

