

# 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.....	5.5
café latte.....	6
café	
mocha.....	6.5
caramel macchiato.....	5.5
americano.....	6
matcha latte.....	7
chai latte.....	7
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
<i>orange, pineapple, cranberry, apple, grapefruit</i>	
milk.....	5
<i>whole, skim, 2%, almond, soy, coconut</i>	
freshly brewed iced tea.....	7
soda.....	7
<i>pepsi, diet pepsi, starry, dr.pepper</i>	
lemonade.....	7
arnold palmer.....	7
red bull.....	8
mocktail club capri spritz.....	8
mocktail club bali breeze.....	8
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% service charge, which includes gratuity. Menu items are subject to change. Please scan/click the QR code for current offerings.

(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

featuring On The Rocks, ready-to-drink 200mL cocktails

Margarita.....	16
<i>hornitos blanco tequila, triple sec, lime</i>	
Aviation.....	16
<i>larios london dry gin, dry cherry, violet, lemon</i>	
Old Fashioned.....	16
<i>knob creek bourbon whiskey, bitters, cane sugar, orange, cherry</i>	
Espresso Martini.....	16
<i>effen vodka, coffee liqueur</i>	
Strawberry Daiquiri.....	16
<i>cruzan rum, strawberry</i>	

## WINE

Canvas Blanc de Blancs Spumante Brut.....	15		60
<i>veneto, italy</i>			
Canvas Chardonnay.....	15		60
<i>napa, california</i>			
Kendall-Jackson Chardonnay.....	16		64
<i>santa rosa, california</i>			
Rombauer Chardonnay Carneros.....	29		119
<i>napa valley, california</i>			
Canvas Pinot Grigio.....	15		60
<i>veneto, italy</i>			
Château Ste. Michelle Riesling.....	16		64
<i>columbia valley, washington</i>			
Benziger Sauvignon Blanc.....	16		64
<i>north coast, california</i>			
Avaline Rosé.....	16		64
<i>côtes de provence, france</i>			
Canvas Cabernet Sauvignon.....	15		60
<i>napa, california</i>			
Paso D'Oro Cabernet Sauvignon.....	17		68
<i>paso robles, california</i>			
Concha Y Toro Malbec.....	16		64
<i>colchagua valley, chile</i>			
Canvas Pinot Noir.....	15		60
<i>napa, california</i>			
Nielson Pinot Noir.....	16		64
<i>santa barbara, california</i>			

## BEER & CANNED COCKTAILS

Guinness Stout.....	8
Blue Moon.....	8
Miller Lite.....	8
Revision IPA.....	8
Revision Blonde Ale.....	8
Bud Light.....	8
Corona Extra.....	8
Stella Artois.....	8
Sierra Nevada Pale Ale.....	8
High Noon Hard Seltzer.....	8
Owl's Brew Half Tea & Half Lemonade.....	8
Owl's Brew Black Tea & Raspberry.....	8
Owl's Brew Green Tea & Passionfruit.....	8
Heineken.....	8
Heineken 0.0.....	8

# HYATT REGENCY LAKE TAHOE RESORT, SPA AND CASINO



## IN-ROOM DINING

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# BREAKFAST

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

## HEALTHY START

McCann's Steel Cut Oatmeal (VEG).....	14
brown sugar, raisins, side of honey <i>choice of milk: whole, nonfat, 2%, oat, almond, soy, coconut</i>	
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).....	18
fresh, local, seasonal fruit	
Avocado Toast (VEG, DF).....	18
cage-free hard-boiled eggs, tomatoes, micro greens, extra-virgin olive oil, 9-grain toast	
Smoked Atlantic Salmon*.....	22
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 our current offering	
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).....	19
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 (VEG).....	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* (DF, GF).....	9
Pork Sausage* (DF, GF).....	9
Chicken Sausage* (GF).....	9

## KIDS

Cereal.....	7
<i>choice of cereal: cherrios, frosted flakes, fruit loops, raisin bran, or rice crispies</i> <i>choice of milk: whole, nonfat, 2%, oat, almond, soy, or coconut</i>	
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 <i>choice of: natural uncured bacon, chicken sausage, or pork sausage</i>	
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).....	24
marinated tofu, black beans, onions, peppers, pico de gallo, avocado, tortilla chips	
Corned Beef Hash*.....	24
two cage-free eggs any style, potatoes, onions, peppers, white cheddar cheese 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 <i>choice of: braised chipotle chicken or slow-cooked beef machaca</i>	
Green Falafel (V).....	21
herbed chickpea croquette, charred lemon tahini, shaved red cabbage slaw, warm flatbread	
Chicken Wings*.....	23
served with celery, ranch, and blue cheese dressing <i>choice of: spicy buffalo, house dry rub, or sweet &amp; spicy gochujang sauce</i>	

## PIZZA

Margherita (VEG).....	26
tomato & garlic sauce, roasted tomatoes, basil, four-cheese blend, glazed balsamic	
Meat Lover's*.....	30
tomato & garlic sauce, natural uncured bacon, prosciutto, chorizo sausage, pepperoni, four-cheese blend	
Chicken Wild Mushroom*.....	28
garlic white sauce, grilled chicken, wild mushrooms, oregano, italian seasoning	
Shaved Ham & Artichoke*.....	28
shaved ham, artichoke hearts, tomato garlic sauce, cornichon, capers, four-cheese blend, oregano	

## KIDS

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

Charred Poblano, Zucchini & Corn Soup (V, GF).....	14
smoky poblano & zucchini, roasted corn, cilantro, vegan-lime crema	
Smoked Brisket Chili*.....	17
cheddar cheese, pico de gallo, jalapeño cornbread	
Caesar Salad.....	19
romaine lettuce, marinated tomato, focaccia croutons, caesar dressing, shaved asiago cheese	
Wedge Salad (GF).....	19
baby iceberg, cherry tomato, pickled red onion, candied bacon, blue cheese dressing, blue cheese crumbles	
Tahoe Chopped Salad (V).....	19
romaine, baby kale, cherry tomato, cucumber, pickle peppers, avocado, roasted corn, sunflower seeds, tortilla strips, avocado-lime vinaigrette	

*add: grilled chicken\* 10 | blackened shrimp\* 12  
grilled salmon\* 15 | grilled striploin\* 25*

## MAIN

Grilled Angus Burger*.....	26
½ lb. angus, shredded iceberg, tomato, red onion, natural uncured bacon, cheddar cheese, secret burger sauce, pickles, brioche bun <i>choice of: french fries or side salad</i> <i>substitute plant-based impossible burger (V)   add avocado +5</i>	
Fried Chicken Sandwich*.....	24
spicy breaded chicken, honey dijon sauce, shredded iceberg, tomato, sweet pickles, brioche bun <i>choice of: french fries, cup of soup or side salad</i>	
Mediterranean Chicken Pasta* (N).....	29
herb-infused natural chicken breast, mushrooms, artichokes, dried tomatoes, kalamata olives, toasted pine nuts, asiago cheese, pesto	
Spicy Penne Arrabbiata (V).....	29
house-made spicy tomato sauce, calabrian chili, marinated tomato, blistered shishito peppers, toasted focaccia crumbs	
Simply Grilled Salmon* (DF, GF).....	32
organic brown calrose rice, broccolini, charred lemon, pickled peppers	
Steak Frites*.....	43
grilled 10oz striploin, charcoal smoked chimichurri, lemon broccolini, sweet potato fries	

## SIDES

Broccolini (V).....	7
French Fries (VEG).....	7
Sweet Potato Fries (VEG).....	8
House Side Salad (VEG).....	8.5
romaine lettuce, cherry tomato, cucumber, pepperoncini, cheddar, focaccia crouton <i>choice of: ranch, blue cheese, balsamic, or italian dressing</i>	
Macaroni & Cheese (VEG).....	12.5
Seasonal Fruit Cup (V).....	7

## DESSERT

Chocolate Brownie Sundae (VEG).....	16
warm chocolate fudge brownie, house-made madagascar vanilla ice cream, hot fudge sauce	
Fried Banana Bread Pudding (VEG).....	15
house-made madagascar vanilla ice cream, bananas foster sauce	
Meyer Lemon Pie (VEG).....	16
graham cracker crust, raspberry coulis, white chocolate	