

## – hand crafted cocktails –

### Grand Cypress Old Fashioned \$18

Featuring a Single Barrel Kentucky Straight Bourbon made specifically for Hyatt Regency Grand Cypress. The intense caramel and vanilla note are layered with two dashes of bitters and rounded out with citrus notes to create this time-honored classic.

### Hemingway's Classic Daiquiri \$13

Hemingway's rum-soaked, raucous life-story from his days living in Key West, Florida have served as the inspiration for our potable nod to the literary legend. Bacardi White Rum is mixed with Lime Juice and sweetened just right.

### Spicy Mezcal Paloma \$13

This is the sensory-experience cocktail that travel adventures are made from. The smoky mescal mixed with lime juice and topped with sparkling grapefruit is served in a rocks glass rimmed with Red Chili Salt and garnished with a slice of grapefruit.

### Boozy Booch \$14

To anyone who has ever raised a glass and toasted "to your health," this is the drink you should have been holding. Peach & Pineapple Kombucha paired with Ketel One Peach & Orange Blossom Botanicals.

### Hibiscus Gin Fizz \$13

Vibrant Islamorada Hibiscus Gin, that is proudly made right here in Florida, is mixed with lemon juice and egg white—shaken to create a luscious foam head to crown this lavender libation and garnished with tropical flowers.

### Birthday Cake Martini \$15

Tito's Vodka mixed with Amaretto and Godiva White Chocolate Liqueur served in a sprinkle-rimmed martini glass that is garnished with a small cupcake so you can have your cake and drink it too.

## – draft beer –

### Coming Soon

## – canned beer –

### Domestic \$7

Budweiser, Bud Light Coors Light  
Michelob Ultra, Miller Light, Yuengling

### Imported \$8

Corona, Heineken, Heineken 0.0  
(N/A) Stella 6.00

### Speciality Beer \$8

Blue Moon Hakuna Matata Tropical IPA,  
Coppertail Night Swim Porter, Florida Swamp Ape IPA  
Terrapin Hopsecutioner IPA, Lagunitas IPA, Fat Tire

## – sparkling –

Moet & Chandon Rose Imperial, France Split \$17  
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## – white wine –

Chateau St. Michelle, Chardonnay, Washington \$11  
Erath, Pinot Gris, Oregon \$11  
Nobilo, Sauvignon Blanc, New Zealand \$12

## – red wine –

L'ecole, Syrah, Washington \$12  
Drumheller, Cabernet Sauvignon, Washington \$12  
Bonanza, Red Blend, California \$13  
McBride Sisters, Red Blend, California \$14



the lobby bar

## - towers -

**Chicken Tender Tower \$20**

Fresh Crispy Fried Chicken Tenders, French Fries, Cole Slaw. Paired with Honey Mustard, Ranch and Honey Sriracha Dipping Sauces

**Chip And Dip Tower \$15**

*Filled with Your Choice of 1 Chip Selection*

House Made Potato Chips, Tortilla Chips or Plantain Chips

*Choice of Four Sauces or Spreads*

Honey Sriracha, Umami Mojo, Chipotle Aioli, Green Peppa BBQ, Horseradish Cheddar, Hummus, Pimento Cheese, Red Pepper Hummus

**Nacho Tower \$12.50**

Piled High with Tortilla Chips, Con Queso, Pinto Beans and Fresh Cilantro. Paired with Pico de Gallo, Cilantro Crema and Guacamole

*Enhancements: Chicken Pastore \$7 | Skirt Steak \$8*

## - main plates -

**Smoked Cheddar Mac & Cheese \$15**

Cavatappi, Marinated Tomatoes, Garlic, Herbs, Peas, Smoked Cheddar Cheese Sauce, Buttered Breadcrumbs, Baked to Golden Brown

**The Atrium Wedge \$9**

Baby Iceberg, Heirloom Tomato, Cucumber, Bacon Jam, Blue Cheese, Ranch

**Green Salad \$9**

Fresh Greens, Tomato, Cucumber, Shaved Watermelon Radish, Carrots, Choice of Dressing

*Enhancements: Chicken Breast \$7 | Skirt Steak \$8 | Tofu \$4*

## - handhelds -

**The Burger \$16**

Grass-fed Beef Patty, Pretzel Bun, Tomato, Arugula, Horseradish Cheddar Spread

**Short Rib Sandwich \$17**

Red Wine Braised Short Rib, Roasted Mushrooms, Provolone, Spicy Mustard Aioli, Fried Onions, Frisée, Ciabatta

**The Ultimate B.A.T. Grilled Cheese \$15**

Grilled Parmesan Crust Sourdough, Bacon, Avocado, Tomato, Smoked Cheddar, Provolone, Gruyere

*All Handhelds served with Fries, Potato Chips or Mixed Salad*

## - dessert jars -

**Spring Time Dream \$9**

Fresh Strawberries and Blueberries Layered with Vanilla Cheesecake, Lemon Curd, Berry Sauce, Whipped Cream

**Oreo Blast \$9**

Stack of Creamy Cheesecake and All things Oreo: Cookie, Crumbles and Bar, finished with Whipped Cream

**Reese's Peanut Butter Parfait \$9**

Cheesecake, Reese's Cups, Whipped Cream, Peanut Butter Sauce, Reese's Pieces

**Turtle Brownie \$9**

Decadent Chocolate Brownie with Pecans and Caramel, warm, with Vanilla Pecan Ball

**Bag of Bones \$2**

Pup Cup Complimentary with Purchase



the lobby bar