

## BREAKFAST 6:00am – 11:00am

### WELLNESS

**HOUSE SQUEEZED ORANGE JUICE 8**  
Stehly Farms organic oranges

**ALKALIZE GREEN JUICE 16**  
celery, kale, cucumber, apple, spinach, romaine, lemon, parsley, ginger

**MARKET FRUIT PLATE 17**  
local honey, greek yogurt

**OLD FASHIONED OATS 14**   
brown sugar, seasonal fruit, compote, flax seed



### YOUNGER DINERS

**SILVER DOLLAR PANCAKES 12**

**FRENCH TOAST 12**

**BREAKFAST SANDWICH 14\***  
scrambled egg, bacon, cheese, english muffin

**FARMER'S ORGANIC EGG 16\***  
one egg any style, toast, breakfast potatoes, choice of pork sausage, chicken sausage or applewood smoked bacon

### KITCHEN

**PARK CONTINENTAL 29**  
two breakfast pastries or toast | preserves, butter | seasonal market fruit, greek yogurt | orange juice, illy coffee or Dammann Frères tea sachets

**AVIARA BREAKFAST 36\***  
two organic eggs any style | breakfast potatoes | choice of pork sausage, chicken sausage or applewood smoked bacon | toast or breakfast pastry | orange juice | illy coffee or Dammann Frères tea sachets

**TWO ORGANIC EGGS ANY STYLE 23\***  
breakfast potatoes | choice of pork sausage, chicken sausage or applewood smoked bacon

**BUTTERMILK PANCAKES 19**  
prickly pear-hibiscus preserves, coconut curd, macadamia nut  
\*can be prepared gluten free

**BRIOCHE FRENCH TOAST 19**  
mixed berries, strawberry sauce



**HUEVOS RANCHEROS 22\***  
eggs any style, avocado, queso fresco, corn tortilla, ayocote beans, salsa roja

**PONTO OMELET 23\***  
house chistora sausage, kale mushrooms, red bell peppers, oaxaca cheese

## DINING AT THE PARK 11:00am – 10:00pm

### STARTERS

**CHEF'S DAILY SOUP 12**

**LOCAL ASSORTED CURED MEAT 19**  
grilled bread, house pickled vegetables, red wine mustard

**CALIFORNIA CRAFTED CHEESE 18**  
grilled bread, berries, seasonal fruit compote, honeycomb

**FALL GREENS SALAD 15**  
apple, cranberry, spiced sunflower seeds, chayote and mint-cumin vinaigrette



**BAJA SEAFOOD COCKTAIL 22**  
shrimp, octopus, avocado, blue corn tostadas

**PONTO LAGO GUACAMOLE 16**  
salsa verde, tomatoes, blue corn tostadas

### YOUNGER DINERS

**BABY GREENS SALAD 8**  
cherry tomato, cucumber, ranch dressing, add chicken 16

**SEASONAL MARKET FRUIT 7**  
greek yogurt

**MACARONI & CHEESE 12**

**SPAGHETTI MARINARA 12**  
with turkey meatballs 14

**PB&J 7**

**GRILLED CHEESE 10**

**ROASTED TURKEY SANDWICH 10**

**CHICKEN BREAST FRITTERS 12**

**GRASS FED ORGANIC BEEF**

**HOT DOG 12**

**CHEESEBURGER 13**

### ENTREES

**ORGANIC MIXED GREENS 16**  
watermelon, cucumber & radish with yuzu crème vinaigrette  
with shrimp 28 | with chicken 24

**CATCH OF THE DAY 43\***  
pineapple-manzana chile salsa, grilled avocado, mexican onion, sesame

**WAGYU BURGER\* OR PLANT BASED BURGER 22**  
choice of cheese, fries

**WOOD FIRED 18 OZ BONE-IN RIB EYE 77\***  
carrots, smashed potatoes, red wine reduction

**WOOD GRILLED ORGANIC CHICKEN 45\***  
marinated half chicken, carrots, smashed potatoes

### SIDES

**HOUSE CUT FRENCH FRIES 6**

**CAESAR SALAD 6**

**GREEN SIDE SALAD 6**  
mixed greens, seasonal vegetables, choice of dressing

**SEASONAL SAUTÉED VEGGIES 6**

**FRESH FRUIT 5**

**MIXED BERRIES 5**

### DESSERTS

**CITRUS POLENTA CAKE 13**   
hibiscus coulis, seasonal berries

**VANILLA CRÈME BRULÉE 12**  
assorted berries

**HOUSE-MADE GELATO OR SORBET 9**  
vanilla, chocolate or strawberry gelato, seasonal sorbet

**S'MORES KIT**  
Small (serves 2) 18 | Large (serves 4) 30

AVAILABLE 10PM – 11PM  
**WAGYU\* OR PLANT BASED BURGER 22**  
choice of cheese, fries  
**MACARONI & CHEESE 12**  
**CHICKEN BREAST FRITTERS 21**  
*Served with fries*  
**ORGANIC LETTUCE WITH CHICKEN 24**

## OVERNIGHT

10:00pm – 6:00am

### SNACKS

**ARTISANAL SALAMI AND CHEESE 18**  
grapes, crackers

**DRY SNACK ASSORTMENT 12**  
chips, granola bar, nuts

### KITCHEN

**ORGANIC MIXED GREENS SALAD 16**  
shaved vegetables, sesame ginger dressing

**CHICKEN CAESAR SALAD 18**  
romaine, kale, dried currants, wheat crisp

**ROASTED TURKEY WRAP 18**  
shoots mix, red pepper, avocado-aji amarillo  
*Served with chips*

**NATURAL ROAST BEEF SANDWICH 19**  
confit onions, portobello, roasted pepper, arugula, tarragon mayo, rosemary, focaccia bread  
*Served with chips*

### DESSERTS

**CITRUS POLENTA CAKE 13**   
hibiscus coulis, seasonal berries

**HOUSE-MADE GELATO 14**  
vanilla, chocolate, or strawberry

## OVERNIGHT WINES

10:00pm – 1:00am  
**UNDERWOOD CELLARS PINOT GRIS 18**  
**UNDERWOOD CELLARS PINOT NOIR 18**  
**MOET & CHANDON**  
**IMPERIAL BRUT 187ML 27**

Service charge of 25% and delivery fee of \$7.00 will be added to your order.  
WARNING: Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available upon request.  
\*The consumption of raw or undercooked eggs, meat, poultry, seafood, shellfish, may increase your risk of foodborne illness.

## IN ROOM DINING BEVERAGES 6:00am – 10:00pm

### WINE LIST

#### SPARKLING

**CAPOSALDO 14|65**  
Prosecco, Italy

**MOET & CHANDON  
IMPERIAL BRUT 187ML 27**  
Champagne, France

**VEUVE CLICQUOT  
BRUT 28|135**  
Champagne, France

#### WHITE & ROSE

**MOUNT BEAUTIFUL 15|56**  
Sauvignon Blanc, Canterbury,  
New Zealand

**ZD 24|92**  
Chardonnay, Napa, CA

**LA FÊTE DU ROSÉ 16|60**  
Rosé, Provence, France

#### RED

**TOLOSA 20|76**  
Heritage Pinot Noir  
San Luis Obispo CA

**CHAOS THEORY 18|68**  
Red Blend, Napa, CA

**CLINE 18|68**  
Rock Carved Cabernet Sauvignon  
Sonoma, CA

**TREANA 20|76**  
Cabernet Sauvignon, Paso Robles, CA



### BOTTLED BEER

**STELLA ARTOIS 10**  
Belgium 5% ABV • 24 IBU

**MICHELOB ULTRA 8**  
St. Louis 4.2% ABV • 10 IBU

**BUD LIGHT 8**  
St. Louis 4.2% ABV • 27 IBU

**COORS LIGHT 8**  
Golden, Colorado 4.2% ABV • 10 IBU

**CORONA 8**  
Mexico 4.2% ABV • 19 IBU

**BALLAST POINT SCULPIN IPA 10**  
San Diego 7% ABV • 70 IBU

**DELIRIUM TREMENS 14**  
Belgium 8.5% ABV • 24 IBU

**CROWN & HOPS THE DOPEST HAZY IPA 14**  
Inglewood 6.8% ABV • 35 IBU

### HOT & COLD BEVERAGES

**SELECTION OF TEA**  
Small Pot 9 | Large Pot 12

**HOT CHOCOLATE**  
Small Pot 9 | Large Pot 12

**SAN BENEDETTO WATER**  
Sparkling | Still | Canned 330ml 6 | Large 750ml 12

**ASSORTED SOFT DRINKS 6**

**ICED TEA 5**  
tropical black tea

**JUICE 6**  
Orange | Grapefruit | Apple | Cranberry | Pineapple |  
Tomato | V8

**WELLNESS JUICE 16**  
Alkalize Cold Press Green | Stimulate Cold Press | Acai Bliss

**ILLY COFFEE REGULAR OR DECAFFEINATED**  
Small Pot 9 | Large Pot 12

**ESPRESSO BEVERAGES 8**  
Cappuccino | Latte | Macchiato | Americano | Espresso  
extra shot 3

Service charge of 25% and delivery fee of \$7.00 will be added to your order.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol)

Updated 07/24/2024

## PETS AT THE PARK

Available at 11:00 AM

### PUP CUP 5

Pet friendly whipped cream cup

### BACON STRIPS YAPPETIZER 5

Four strips of smoked bacon

### PAWSOME MEAL 12

Pet friendly brown rice, mixed vegetables,  
choice of chicken or beef

12pm-11pm

Last Reservation at 9:30pm



**SUNDAY - THURSDAY**  
\$30/person per hour

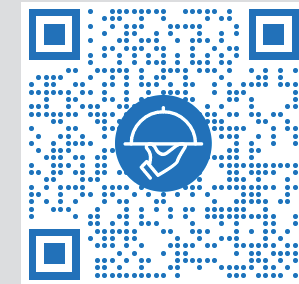
**FRIDAY - SATURDAY**  
\$40/person per hour

Swing with style as you hit the virtual links at the Topgolf Swing Suite. This interactive entertainment venue provides the perfect location for families, friends and businesses to enjoy a variety of golf & multisport games with extraordinary cocktails, local beers and signature bites!

Two simulator bays are available to be rented out together or separately and are able to accommodate up to 8 guests per bay.



## PARK HYATT AVIARA -IN ROOM DINING-



Mobile Ordering is available from 6am to 9pm

PLACE YOUR ROOM SERVICE ORDER THROUGH  
MOBILE ORDERING OR CALL EXT. 6920