

IN ROOM DINING BEVERAGES

6:00am to 10:00pm

WINE LIST

SPARKLING

- CAPOSALDO 14 | 65
Prosecco, Italy
- MOET & CHANDON IMPERIAL
BRUT 187ML 27
Champagne, France
- PIPER HEIDSEICK 20 | 98
Champagne, France
- VEUVE CLICQUOT
BRUT 28 | 135
Champagne, France

WHITE & ROSE

- DUCKHORN 15 | 56
Sauvignon Blanc - North Coast, CA
- FRANK FAMILY 21 | 80
Chardonnay - Napa, CA
- ATTEMS 14 | 52
Pinot Grigio - Friuli-Venezia Giulia, Italy
- CHATEAU SAINTE
MARGUERITE SYMPHONIE 16 | 60
Rose - Provence, France

RED

- TOLOSA 20 | 76
Pinot Noir - San Luis Obispo, CA
- TREANA 20 | 76
Cabernet Sauvignon - Paso Robles, CA
- BODYGUARD BY DAOU 24 | 92
Red Blend - Paso Robles, CA
- BACA 16 | 60
Zinfandel - Sonoma, CA

BOTTLED BEER

- COORS LIGHT 8
Colorado - 4.2% ABV | 10 IBU
- BUD LIGHT 8
St. Louis - 4.2% ABV | 27 IBU
- MICHELOB ULTRA 8
St. Louis - 4.2% ABV | 10 IBU
- STELLA ARTOIS 10
Belgium - 5% ABV | 24 IBU
- CORONA 10
Mexico - 4.2% ABV | 19 IBU
- BALLAST POINT SCULPIN IPA 10
San Diego - 7% ABV | 70 IBU
- CROWNS & HOPS THE DOPEST
HAZY IPA 10
Inglewood - 6.8% ABV | 35 IBU
- DELIRIUM TREMENS 14
Belgium - 8.5% ABV | 24 IBU

HOT & COLD BEVERAGES

- SELECTION OF TEA
Small Pot 11 | Large Pot 14
- HOT CHOCOLATE
Small Pot 11 | Large Pot 14
- BOTTLED WATER 12
Sparkling 750ml | Still 750ml
- 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 11 | Large Pot 14
- ESPRESSO BEVERAGES 9
Cappuccino | Latte | Macchiato | Americano | Espresso | extra shot 4

PETS AT THE PARK

Available from 11:00am to 10:00pm

- 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

12:00pm - 11:00pm

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®

RESORT, GOLF CLUB & SPA

←IN ROOM DINING→



Mobile Ordering is available from 6:00am to 9:00pm

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

BREAKFAST		DINING AT THE PARK		Available 10:00pm - 11:00pm WAGYU BURGER* OR PLANT BASED BURGER 24 choice of cheese, fries MACARONI & CHEESE 12 CHICKEN BREAST FRITTERS 12 served with fries ORGANIC GREENS SALAD WITH CHICKEN 24 organic mixed greens, cucumber, cherry tomato choice of dressing
6:00am to 11:00am		11:00am to 10:00pm		
WELLNESS	KITCHEN	STARTERS	ENTREES	
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 GF NF local honey, greek yogurt OVERNIGHT OATS 18 V GF NF DF chia seed, mexican chocolate, goji berries, seasonal fruit YOUNGER DINERS SILVER DOLLAR PANCAKES 12 *can be prepared gluten free FRENCH TOAST 12 BREAKFAST SANDWICH 16* scrambled egg, bacon, cheese english muffin FARMER’S ORGANIC EGG 16* one egg any style toast breakfast potatoes chicken sausage, pork sausage, or applewood smoked bacon	PARK CONTINENTAL 29 two breakfast pastries or toast preserves butter seasonal market fruit, greek yogurt orange juice, illy coffee or Dammann Freres 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 Freres tea sachets OLD FASHIONED OATS 14 V NF brown sugar, seasonal fruit compote, flax seed TWO ORGANIC EGGS ANY STYLE 23* breakfast potatoes choice of pork sausage, chicken sausage or applewood smoked bacon BUTTERMILK PANCAKES 21 prickly pear-hibiscus preserves coconut curd, macadamia nuts *can be prepared gluten free BRIOCHE FRENCH TOAST 22 mixed berries, strawberry sauce HUEVOS RANCHEROS 24* eggs any style, avocado, queso fresco corn tortilla, ayocote beans, salsa roja PONTO OMELET 24* house chistora sausage, kale, mushrooms red bell peppers, oaxaca cheese	CHEF’S DAILY SOUP 12 ASSORTED CURED MEAT 20 grilled bread, house pickled vegetables red wine mustard, roasted nuts CRAFTED CHEESE 19 grilled bread, berries, seasonal fruit compote, honeycomb, candied hazelnuts VER JUS BRAISED BEETS 19 GF California citrus, pistachio, salsa macha, cotija cheese BAJA SEAFOOD COCKTAIL 22 GF DF NF shrimp, octopus, bay scallops, avocado blue corn tortilla chips PONTO LAGO GUACAMOLE 16 V GF DF NF green salsa, tomatoes, blue corn tortilla chips YOUNGER DINERS BABY GREENS SALAD 12 cherry tomato, cucumber, ranch dressing add chicken 8 SEASONAL MARKET FRUIT 7 greek yogurt MACARONI & CHEESE 12 SPAGHETTI MARINARA 12 add turkey meatballs 2 PB & J 7 choice of fries, fruit or side salad GRILLED CHEESE 10 choice of fries, fruit or side salad ROASTED TURKEY SANDWICH 10 choice of fries, fruit or side salad CHICKEN BREAST FRITTERS 12 choice of fries, fruit or side salad 100% BEEF HOT DOG 12 choice of fries, fruit or side salad CHEESEBURGER 13 choice of fries, fruit or side salad	ORGANIC GREENS SALAD 16 GF NF mixed greens, cucumber, cherry tomato choice of dressing with shrimp 28 with chicken 24 CATCH OF THE DAY 43* GF DF NF pineapple-manzana chile salsa, grilled avocado, mexican onion, sesame WAGYU BURGER* OR PLANT BASED BURGER 24 choice of cheese, fries WOOD FIRED 16 OZ RIBEYE 77* GF NF winter squash, smashed potatoes, red wine reduction WOOD GRILLED ORGANIC CHICKEN 45* GF NF marinated half chicken, winter squash smashed potatoes SIDES HOUSE CUT FRENCH FRIES 9 CAESAR SALAD 6 GREEN SIDE SALAD 6 mixed greens, seasonal vegetables choice of dressing SEASONAL SAUTEED VEGGIES 6 FRESH FRUIT 5 MIXED BERRIES 5 DESSERTS CITRUS POLENTA CAKE 13 V GF NF DF hibiscus coulis, seasonal berries HOUSE-MADE GELATO 14 seasonal selection of gelato OVERNIGHT WINES Available 10:00pm - 11:00pm UNDERWOOD CELLARS PINOT GRIS 18 UNDERWOOD CELLARS PINOT NOIR 18 MOET & CHANDON IMPERIAL BRUT 187 ML 27	

V - VEGAN | GF - GLUTEN FREE | NF - NUT FREE | DF - DAIRY FREE

Service charge of 26% 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.