

## COCKTAILS

|   |       |
|---|-------|
| <b>OLD FASHIONED</b>  | 9.25  |
| Maker's Mark® Bourbon, honey syrup, chocolate bitters   |       |
| <b>MEZCAL MARGARITA</b>   | 11.25 |
| Mezcal, fresh lime juice, orange liqueur, with a Mexican spiced rim   |       |
| <b>COOL AS A CUCUMBER</b>   | 9.25  |
| Tanqueray® Gin, fresh cucumber, simple syrup, fresh lemon & lime juice  |       |
| <b>PALOMA FIZZ</b>  | 10.25 |
| Hornitos® Plata Tequila, fresh lemon and grapefruit juice, topped with club soda and a lemon (make it with Mezcal!) |       |
| <b>STRAWBERRY MULE</b>  | 10.25 |
| Effen® blood orange vodka, honey, fresh lime juice, Campari®, ginger beer, muddled strawberries                     |       |
| <b>WHISKEY SOUR</b>   | 9.25  |
| Maker's Mark® Bourbon, Disaronno® Amaretto, fresh lime juice, pineapple juice, bitters                              |       |
| <b>SEPTEMBER ROSE</b>   | 10.25 |
| Courvoisier® VS Cognac, fresh lemon juice, dry vermouth, apricot liqueur, cranberry juice, blueberries              |       |
| <b>THE THIRD MAN</b>  | 9.25  |
| Maker's Mark® Bourbon, fresh grapefruit juice, Campari®   |       |

## BEER & WINE

|                      |      |
|----------------------|------|
| <b>Craft Beer</b>    | 5.75 |
| <b>Domestic Beer</b> | 5.50 |
| <b>Imported Beer</b> | 5.75 |

### FEATURED WINE

|   |       |
|---|-------|
| <b>Glass</b>  | 6.25  |
| <b>Bottle</b>   | 25.00 |
| Michael Mondavi Canvas Wines, developed exclusively for Hyatt |       |

### SPECIALTY WINE

|               |       |
|---------------|-------|
| <b>Glass</b>  | 8.75  |
| <b>Bottle</b> | 35.00 |

## SPIRITS

|  |       |
|--|-------|
| <b>FEATURED SPIRITS</b>  | 7.25  |
| Pinnacle® Vodka, Beefeater® Gin, Cruzan® Rum, Sauza® Tequila, Jim Beam® Bourbon  |       |
| <b>CALL SPIRITS</b>  | 8.25  |
| Absolut Vodka®, Tanqueray® Gin, Bacardi® Superior Rum, Hornitos® Plata Tequila, Maker's Mark® Bourbon, Dewar's® White Label Whisky |       |
| <b>PREMIUM SPIRITS</b>   | 9.25  |
| <b>TOP-SHELF SPIRITS</b>   | 10.25 |

# 9<sup>D</sup> | BAR & BITES





## APPETIZERS & STARTERS

**CITRUS CHILE POPCORN (gf) (v)** 4.50  
freshly popped popcorn, citrus-chile spice, chives

**CRISPY BRUSSELS SPROUTS (gf) (v)** 7.50  
brussels sprout halves, whole grain- honey mustard sauce, all natural bacon, bleu cheese

**BONE-IN CHICKEN WINGS (gf)** 9.50  
8pc traditional style wings hand-tossed in your choice of sauce – buffalo, mild, spicy BBQ, honey BBQ, garlic parmesan

**AVOCADO TOAST (v)** 9.00  
artisan bread, oven roasted tomato, parmesan cheese, avocado, hot sauce  
+ put an egg on it \$1

**MEDITERRANEAN PLATTER (v)** 15.00  
roasted garlic hummus, celery, cucumber, carrots, Kalamata olives, feta cheese toasted pita.

**HOUSE NACHOS (gf)** 10.50  
tortilla chips double stacked with your choice of meat (chicken or beef) marinated in salsa, nacho cheese sauce, melted cheddar and monterey jack cheese, pico de gallo, refried beans, black olives, pickled jalapenos, sour cream

**TRUFFLE FRIES (gf) (v)** 8.50  
truffle oil, parmesan cheese, parsley, garlic

**MARGHERITA FLATBREAD (v)** 10.00  
roasted tomatoes, fresh basil, fresh and shredded mozzarella cheese  
+ add chicken for \$2.00  
+ add sausage or pepperoni for \$0.75

**GRILLED CHICKEN AND ROASTED PEPPER FLATBREAD** 10.50  
alfredo sauce, grilled chicken, roasted sweet peppers, red onion, chives, balsamic glaze

**P&S FLATBREAD** 10.50  
Applegate® prosciutto, genoa salami, mozzarella and parmesan cheeses, basil pesto, oven-roasted tomato, lemon-dressed arugula, drizzled with honey

**THE CLASSIC CHEESE PIZZA (v)** 9.50  
8-inch cheese pizza, marinara, mozzarella and parmesan cheeses  
+ add sausage or pepperoni for \$0.75 each

## SOUPS + SALADS

**TOMATO BASIL BISQUE** 7.50  
tomatoes, sweet onions and basil with a touch of cream, topped with garlic croutons

**CHICKEN TORTILLA SOUP (gf)** 7.50  
all natural shredded chicken, roasted corn, poblano peppers in a rich tomato broth. topped with roasted corn and black beans

**BABY KALE CHICKEN CAESAR** 10.00  
baby kale salad mix, grated parmesan, classic caesar dressing, garlic croutons  
+ put bacon on it for \$0.75

**SPINACH & KALE SALAD (gf)** 8.00  
toasted pine nuts, dried cranberries and a mustard vinaigrette  
+ put chicken on it for \$2.00  
+ put bacon on it for \$0.75

**CHICKEN CAESAR SALAD** 10.00  
romaine lettuce, grilled chicken, garlic croutons, parmesan cheese, caesar dressing

**CHICKEN SPINACH SALAD (gf)** 10.00  
baby spinach, grilled chicken, hard-boiled egg, fresh berries, red onion, sliced almonds, golden raisins, balsamic vinaigrette

**GARDEN SALAD (gf) (v)** 7.00  
mixed greens, tomatoes, cucumber, banana peppers, red onion, garlic croutons, your choice of dressing

## BURGERS & SANDWICHES

All sandwiches and burgers come with a side of french fries, fresh fruit, or chips

**THE BURGER** 12.25  
two 3 oz. grass-fed Strauss® beef patties, cheddar cheese, arugula, tomato, boom boom sauce, served on a toasted bun  
+ add an egg for \$1.00  
+ add bacon for \$0.75  
+ add guacamole for \$0.50

**BEYOND MEAT™ BURGER (v)** 12.25  
vegan burger patty, arugula, oven-roasted tomato, smashed avocado, red onion, served on a toasted bun (v)

**CHICKEN AND BRIE CLUB** 11.25  
grilled chicken breast, brie cheese, baby kale, tomato, all natural bacon, honey mustard dressing  
+ add guacamole for \$0.50

**THE PERFECT GRILLED CHEESE** 11.00  
melted cheddar, smoked gouda, and Monterey jack cheeses between two slices of grilled multigrain bread

**GRILLED STEAK SANDWICH** 13.00  
open face sandwich made with beef tenderloin, bleu cheese, caramelized onion, baby arugula, roasted pepper vinaigrette on garlic ciabatta bread

**BUFFALO CHICKEN SANDWICH** 11.50  
crispy chicken breast, buffalo sauce, lettuce, tomato, red onion, provolone cheese, brioche bun

**HEARTLAND B.L.T.** 10.50  
arugula, tomato, shoulder bacon, all natural bacon, citrus aioli, artisan bread

## ENTREES

**MIDWEST MAC & CHEESE** 11.00  
mac and cheese made with cheddar, gruyere, and Colby jack cheese  
+ add chicken, sausage, beef, bacon for \$1 each

**FILET MIGNON (gf)** 28.00  
8oz grilled filet served with garlic butter with a side of mashed potatoes and sautéed kale

**NY STRIP STEAK (gf)** 27.00  
14oz New York Strip Steak served with garlic butter and a side of mashed potatoes and sautéed kale

**GRILLED SALMON (gf)** 17.00  
grilled filet of salmon with lemon butter sauce on a bed of sautéed spinach and grilled asparagus

**CATFISH NUGGETS** 13.00  
½ pound basket of breaded and deep fried catfish nuggets served with a side of fries

**GRILLED CHICKEN CAPRESE** 15.00  
grilled chicken breast (2) served with heirloom tomato relish, fresh mozzarella, balsamic reduction and a side of grilled asparagus

**CHICKEN PARMESAN** 15.00  
breaded chicken breast (2) served on a bed of marinara sauce with melted provolone cheese and a side of spaghetti

**FETTUCCINE ALFREDO** 14.00  
fettuccine pasta with garlic cream sauce and parmesan cheese  
+ add grilled chicken for \$2

**BAKED ZITI (v)** 14.00  
ziti pasta in marinara sauce baked with mozzarella and parmesan cheese  
+ add grilled chicken or sausage for \$2