

In Room Dining Ext. 6920

Breakfast 600am-1100am

House Squeezed Orange Juice 8

Stohly Farms Organic Oranges

Aviara Green Juice 16

celery, kale, cucumber, wheatgrass, green apple

Market Fruit Plate 17

local honey, greek yogurt



Steel Cut Oats 14

brown sugar, seasonal fruit compote, flax seed



Park Continental 29

two breakfast pastries or toast, preserves, butter seasonal market fruit, greek yogurt, orange juice illy coffee or loose leaf tea

Aviara Breakfast 36 *

two organic eggs any style, herb roasted potatoes, choice of pork sausage, chicken sausage or bacon, toast or breakfast pastry, orange juice, illy coffee or loose leaf tea

Two Chino Valley Organic Eggs

Any Style 23 *

breakfast potatoes, choice of pork sausage chicken sausage or bacon

House Buttermilk Pancakes 19

grilled peaches, granola, maple syrup
*can be prepared gluten free

Brioche French Toast 18

mix 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

Lunch & Dinner 1100am-1000pm

Starters

Chef's Daily Soup 12

Organic Lettuces (V)(G) 15

miso-yuzu, shaved spring harvest Sesame ginger dressing with dungeness crab meat 28



Local Assorted Cured Meat 16

grilled bread, house pickles, red wine mustard

California Crafted Cheese 16

grilled bread

Baja Seafood Cocktail 22

Shrimp, octopus, avocado, tostada

Entrees

Kale & Torn Chicken (G) 18

broccolini, seasonal fruit, feta, cashews pomegranate

Catch of the Day 42 *

chintexle rubbed, avocado tomatillo salsa

Wagyu Burger or *

Plant Based Burger 22

choice of cheese, fries

20oz Prime Bone In Rib Eye 78*

asparagus, roasted potatoes, red wine sauce

Half Rotisserie Organic Chicken 45 *

roasted potatoes, seasonal sautéed greens, lemon chicken jus

Desserts

Chocolate Tanzanie Cake 14

zephir chocolate cremeux, chocolate shortbread cookie

Tahitian Vanilla Crème Brulee 12

assorted berries



Selection of House made Gelato and Sorbet 9

Gelato: vanilla, chocolate, strawberry Sorbet: mango, pineapple, coconut

Younger Diners Breakfast 600am-1100am

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, roasted potatoes, bacon or chicken sausage

Younger Diners All Day 1100am-1000pm

Baby Greens Salad 8

cherry tomato, cucumber, ranch dressing add chicken 3

Seasonal Market Fruit 7

greek yogurt

PB&J 7

choice of fruit or fries

Grilled Cheese 8

choice of fruit or fries

Roasted Turkey Sandwich 7

choice of fruit or fries

Grass Fed Organic Beef Hot Dog 9

choice of fruit or fries

Macaroni and Cheese or Marinara 12

with turkey meatballs 14

Overnight 10:00pm- 6:00am

Artisanal Salami and Cheese 18

grapes, crackers

Roasted Turkey Wrap 18

shoots mix, red pepper, avocado, aji amarillo

Natural Roast Beef 19

confit onions, portobello, roasted pepper, arugula, tarragon mayo, pretzel roll

Chicken Caesar Salad 18

red romaine, kale, dried currants, wheat crisp

Organic Mixed Greens 16

shaved vegetables, sesame ginger dressing



Greek Yogurt Parfait 14

blueberries, granola

Chocolate Tanzanie Cake 14

zephir chocolate cremeux, chocolate shortbread cookie

Overnight Gelato 14

vanilla, chocolate, or strawberry

PARK HYATT AVIARA®
RESORT, GOLF CLUB & SPA

All orders subject to a 18% Gratuity Charge, 4% Administration Fee & \$7 Delivery Fee

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.

Updated 09.16.21

In Room Dining Beverages *Ext. 6920*

600am- 200am (Alcohol)

Wine Cellar

Sparkling

Avissi Prosecco 50

Italy

Moët & Chandon Imperial Brut

187ml 20

Champagne, France

White and Rose

Sabine, Rose 66

Provence, France

Mount Beautiful

Sauvignon Blanc 50

Canterbury, New Zealand

Lei Roi Pierres, Sancerre 74

Loire, France

Colome, Torrontes 46

Salta, Argentina

Alois Lageder, Pinot Grigio 50

Alto Adige, Italy

ZD, Chardonnay 74

Napa Valley, California

Duckhorn Chardonnay 62

Napa Valley, California

Dr. Loosen, Riesling 62

Mosel, Germany

Red

Charcra, Pinot Noir 82

Patagonia, Argentina

Argiano Rosso di Montalcino

Sangiovese 74

Tuscany, Italy

Frank Family Zinfandel 82

Napa Valley, California

Colome, Malbec Authentico 62

Salta, Argentina

Whitehall Lane Merlot 62

Napa Valley, California

Scattered Peaks Cabernet Sauvignon

70

Napa, California

Brown Estate, Chaos Theory 78

Petite Syrah/Merlot/Zinfandel

Napa Valley, California

Bodega Catena Zapata

Cabernet Franc 54

Paso Robles, California

Newton Unfiltered

Cabernet Sauvignon 98

Napa Valley, California

Wine by the Glass

Prosecco 13

Italy

Moët & Chandon Imperial

Brut 187ml 20

Champagne, France

Mount Beautiful

Sauvignon Blanc 13

Canterbury, New Zealand

ZD, Chardonnay 19

Napa Valley, California

Scattered Peaks Cabernet

Sauvignon 18

Napa, California

Frank Family Zinfandel 21

Napa, California

Charcra Pinot Noir 21

Patagonia, Argentina

Beer Selection

Stella Artois 8

Belgium 5% Abv 24 Ibu

Michelob Ultra 8

St. Louis 4.2% Abv 10 Ibu

Bud Light 8

St. Louis 4.2% Abv 27Ibu

Coors Light 8

Golden 4.2% Abv 10Ibu

Corona 8

Mexico 4.2% Abv 19 Ibu

Ballast Point Sculpin IPA 10

San Diego 7% Abv 70 Ibu

Belching Beaver

Peanut Butter Stout 10

San Diego 5.3% Abv 18 Ibu

Mission Brewing Hefeweizen 10

San Diego 5% Abv 20 Ibu

Hot & Cold

Assorted Soft Drinks 6

Ice Tea 5

Juice 6

Orange, Grapefruit, Apple, Cranberry

Pineapple, Tomato, V8

Illy Coffee Regular or Decaffeinated

Small Pot 9, Large Pot 12

Espresso Beverages 6

Cappuccino, Latte, Macchiato, Americano, Espresso

Add an extra shot 3

Selection of Tea

Small Pot 9, Large Pot 12

Hot Chocolate

Small Pot 9, Large Pot 12

San Benedetto Sparkling Water

Small 9, Large 12

San Benedetto Artesian Water

Small 9, Large 12