

A decorative graphic on the right side of the page consisting of several vertical lines of varying thickness and color (light beige and dark beige) that appear to be slightly curved or overlapping.

IN-ROOM DINING

GRAND | HYATT[®]
SAN FRANCISCO

OUTLETS HOURS

IN-ROOM DINING

BREAKFAST

Daily 6:00 AM - 10:30 AM

ALL DAY DINING

Daily 11:30 AM - Midnight

DINNER

Daily 5:30 PM - 10:30 PM

ONEUP RESTAURANT

BREAKFAST BUFFET

Monday to Friday 6:30 AM - 11:00 AM
Saturday & Sunday 6:30 AM - 11:30 AM

BREAKFAST A LA CARTE MENU

Monday to Friday 6:30 AM - 10:30 AM
Saturday & Sunday 6:30 AM - 11:00 AM

LUNCH

Monday to Friday 11:30 AM - 2:30 PM
Saturday & Sunday NOON - 2:30 PM

DINNER

Daily 5:30 PM - 10:00 PM

ONEUP LOUNGE

Sunday to Thursday NOON - Midnight
Friday & Saturday NOON - 1:00 AM

LOBBY COFFEE BAR

Daily 5:30 AM - 11:30 AM

BREAKFAST MENU

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available daily from 6:00 AM - 10:30 AM for breakfast. We only serve cage-free eggs, hormone-free milk and naturally cured bacon.

BEVERAGES

FRESHLY BREWED STARBUCKS® COFFEE | 8.00/12.00

Small or large pot

HOT TEA | 8.00/12.00

Small or large pot

CAPPUCCINO | 6.00

LATTES | 6.00

ESPRESSO | 5.50

HOT CHOCOLATE | 5.50

FRESH JUICE | 6.00

Orange, grapefruit

CLASSIC JUICE | 5.50

Apple, cranberry, tomato and pineapple

CALIFORNIA SMOOTHIE (8OZ.) | 9.00

Low-fat yogurt, strawberry, banana, clover honey

MILK | 6.00

Whole, 2%, non-fat, soy

SOFT DRINKS | 5.00

Pepsi®, Diet Pepsi®, Sierra Mist®, ginger ale, iced tea, lemonade

BOTTLED WATER | 4.00 / 9.00

Evian®, Perrier®, Aqua Panna®, Pelligrino®

Small or Large

MIMOSA | 10.00

BLOODY MARY | 11.00

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us if you have any food allergies.*

BREAKFAST MENU

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available daily from 6:00 AM - 10:30 AM for breakfast. We only serve cage-free eggs, hormone-free milk and naturally cured bacon.

REGIONAL

MISSION STREET BREAKFAST BURRITO | 18.00

Local chorizo, black beans, potatoes, scrambled eggs, jack cheese, tomatillo and chipotle sauces

TRADITIONAL EGGS BENEDICT | 20.00

Toasted English muffin, poached cage-free eggs, Canadian bacon, heirloom tomato and hollandaise sauce

JOE'S SCRAMBLE | 19.00

Cage-free eggs, grass fed ground beef, baby spinach, green onion, sourdough toast

COMFORT

FRIED EGG SANDWICH ON BRIOCHE | 15.00

Cage-free eggs, cheddar cheese, shaved ham, petite tomato salad

TWO CAGE FREE EGGS ANY STYLE | 19.00

Breakfast potatoes, choice of meat: smoked bacon, grilled ham, chicken sausage and toast

BUILD YOUR OWN OMELET | 21.00

Choice of four items: bacon, ham, chicken sausage, spinach, tomatoes, peppers, onions, mushrooms, jalapeños, cheddar, Swiss or feta. Served with breakfast potatoes and toast

All room service orders are subject to state and local taxes, a delivery charge of \$5.00 and a service charge of 22%. Only the service charge is given to the service personnel.

BAGEL & SMOKED SALMON | 20.00

Cambridge house premium smoked salmon, toasted bagel built for you with cream cheese, tomatoes, onions and capers

CORNED BEEF HASH | 18.00

Poached cage-free eggs and sourdough toast

BELGIAN WAFFLE | 17.50

Fresh berries, maple syrup, powdered sugar

BUTTERMILK PANCAKES | 17.50

Sweet butter and pure maple syrup

HEALTHY CHOICES

EGG WHITE FRITATTA | 17.00

Spinach, asparagus, soft herbs (parsley, dill, chives) and roasted tomatoes avocado salad, wheat toast

ORGANIC COTTAGE CHEESE | 15.00

Seasonal fruit salad, fig jam, wheat toast

McCANN'S STEEL CUT OATMEAL | 11.00

Choice of three: fresh berries, local honey, sliced banana, California almonds, organic granola, brown sugar, raisins, milk

EGG WHITE OMELET | 18.00

Tomato, avocado, mozzarella, chives with wheat toast

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BREAKFAST MENU

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SIDES

BAGEL WITH CREAM CHEESE | 7.00

Choose between plain or whole wheat bagel with cream cheese

BREAKFAST MEAT | 6.00

Your choice of bacon, ham, chicken sausage

TWO CAGES FREE EGG ANY STYLE | 7.00

PASTRIES | 5.50

Assortment of baked pastries (2)

PANCAKE SINGLE | 5.00

Sweet butter and pure maple syrup

FRESH FRUIT, MELON, BERRIES | 12.00

A seasonal collection

TOAST / ENGLISH MUFFIN | 6.00

Your choice of toast or English muffin

YOGURT PARFAIT | 11.00

*Strauss family creamery yogurt, granola and fresh berries
Yogurt only 5.50*

ASSORTED KASHI® CEREALS & SELECTED COLD CEREAL | 6.50

Choice of whole, 2%, almond milk

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ALL DAY DINING MENU

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available from 11:30 AM - Midnight for all day dining

SOUPS AND APPETIZERS

CLAM CHOWDER | 15.00

Onion, celery, clams, potatoes in a creamy clam broth served with grilled sourdough bread

SAN MARZANO TOMATO SOUP | 12.00

Tomato pesto, basil oil

GRILLED CHICKEN QUESADILLA | 16.00

Citric adobo marinated chicken, oaxaca cheese, sauté onion, fire roasted salsa, sour cream, flour tortillas (corn tortillas available upon request)

CHICKEN DRUMMIES | 16.00

Carrot, celery sticks, blue cheese dressing, house made bourbon bar-b-que glaze

SELECTION OF THREE SAN FRANCISCO CURED MEATS - CHARCUTERIE BOARD | 18.00

Grilled bread, cornichons, olives, grain mustard

SELECTION OF THREE NORTHERN CALIFORNIA CHEESES | 16.00

Grilled bread, seasonal jam

COMBINATION OF CURED MEAT AND CHEESES | 24.00

Grilled bread, cornichons, olives, seasonal jams, grain mustard

TPIA MEZE OF DIPS | 16.00

Baba Ganoush, hummus, olive tapanade, warm pita bread

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ALL DAY DINING MENU

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available from 11:30 AM - Midnight for all day dining

SANDWICHES

With choice of one side

STRAUSS ALL NATURAL GRASS FED

ANGUS BURGER | 18.00

Butter lettuce, sliced hot house tomatoes, dill pickle wedge, cheddar, swiss, or american cheese, toasted brioche bun

CHICKEN CLUB SANDWICH | 18.00

Grilled chicken, bacon, lettuce, tomato, avocado, and roasted garlic aioli, on sourdough bread

CLASSIC REUBEN | 19.00

House made corned beef, stout sauerkraut, spicy mustard, Swiss cheese on Russian rye

TURKEY MELT | 17.00

House roasted turkey breast, hot house tomato, fontina cheese, shredded lettuce, celery seed aioli on pumpnickel

GRILLED BRIE SANDWICH (VEGETARIAN) | 17.00

Brie, fig jam and sliced granny smith apple on sourdough

CAPRESE MELT (VEGETARIAN) | 15.00

Pesto, grilled eggplant, tomato, mozzarella on focaccia

SIDES

HOUSE MADE SEA SALT AND VINEGAR OR

BBQ CHIPS | 6.00

FRENCH FRIES | 6.00

TATER TOTS | 6.00

CHEF'S GREENS SIDE SALAD | 6.00

CAESAR SALAD | 6.00

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PIZZAS

MARGHERITA | 18.00

Fresh mozzarella, roma tomatoes, fresh basil

NORTH BEACH | 20.00

Pepperoni, Italian sausage, mushrooms and cheese

SALADS

CAESAR SALAD | 15.00

*Romaine lettuce, shaved parmesan, grilled sourdough bread,
lemon anchovy dressing*

Add grilled chicken 5.00

Add chilled shrimp 7.00

Add grilled salmon 6.00

TRADITIONAL COBB SALAD | 19.00

*Grilled chicken, bacon, egg, avocado, blue cheese and
tomatoes, tossed with lemon Dijon dressing*

MEDITERRANEAN SALAD | 15.00

*Romaine hearts, cucumber, sweet peppers, tomatoes, red onion,
kalamata olives, feta, basil vinaigrette*

Add grilled chicken 5.00

Add chilled shrimp 7.00

Add grilled salmon 6.00

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HEALTHY BALANCE MENU

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available from 11:30 AM - Midnight for healthy balance

CREATE YOUR OWN

Find the perfect balance with a meal that is made just for you. Choose your main dish, then select one of our sauces plus two sides of your choice.

MAIN DISH

SALMON

• 3oz | **17.00** • 6oz | **34.00**

CHICKEN BREAST

• 3oz | **14.00** • 6oz | **22.00**

PETIT FILET

• 3oz | **20.00** • 6oz | **38.00**

TOFU

• 3oz | **12.00** • 6oz | **20.00**

SIDES

HERICOT VERTS

ROASTED POTATOES

BABY HEIRLOOM CARROTS

LOCAL GREENS

SAUCES

HERB CHICKEN JUS

DEMI GLACE

BALSAMIC REDUCTION

TOMATO PESTO

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FOR KIDS BY KIDS

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available from 11:30 AM - Midnight for kids

STARTERS

**SCRAMBLED EGGS AND CHICKEN SAUSAGE WITH
TOAST AND SEASONAL FRUIT | 8.00**

**GLUTEN FREE BLUEBERRY CINNAMON
FRENCH TOAST | 8.00**

Seasonal fruit, honey

PANCAKE | 7.00

Choice of whole wheat or plain

Bacon or sausage, maple syrup or fruit compote

FUN FARE

GARDEN SALAD | 6.00

CHICKEN TENDERS | 8.00

GLUTEN FREE TENDERS | 8.00

Choice of fresh fruit, carrots or tater tots

**WHOLE WHEAT PENNE PASTA WITH TURKEY
MEATBALLS | 9.00**

Marinara, parmesan cheese and garden salad

GRILLED STEAK, CHICKEN, OR MARKET FISH | 10.00

Mashed potatoes, steamed vegetables and garden salad

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DINNER MENU

TO ORDER PLEASE DIAL EXTENSION 54

Room Service is available from 5:30 PM - 10:30 PM for dinner

ENTREES

PAN ROASTED VERLASSO SALMON | **34.00**

Sauté of swiss chard, pancetta, fingerling potatoes, lemon butter cream sauce

OVEN ROASTED MARY'S ORGANIC HALF CHICKEN | **28.00**

Haricot verts, roasted fingerling potatoes, herb chicken jus

GRILLED BRANDT NEW YORK | **38.00**

Roasted baby heirloom carrots, butter mash potatoes, mushroom ragout

PAPPARDELLE PASTA | **24.00**

Wild mushrooms, crushed tomato ragout, tome cheese, fresh basil

Add chicken 5.00

Add shrimp 7.00

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DESSERTS

NEW YORK CHEESE CAKE | 10.00

Creamy and rich, fresh berries

THREE TWINS 1/2 PINT ICE CREAM | 6.00

Madagascar vanilla, sea salt caramel, bitter sweet chocolate

CRÈME BRULEE | 11.50

Fresh berries

MOLTEN CHOCOLATE CAKE | 11.50

Warm cake with melted chocolate filling, vanilla ice cream

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WINE MENU

TO ORDER PLEASE DIAL EXTENSION 54

SPARKLING WINE

SEGURA VIUDAS, CAVA BRUT

Spain

• Glass | **10.00** • Bottle | **40.00**

GLORIA FERRER, BRUT

Sonoma County, California

• Glass | **12.00** • Bottle | **44.00**

LIGHT INTENSITY WHITE

THE SEEKER, RIESLING

Mosel-Saar-Ruwer, Germany

• Glass | **10.00** • Bottle | **40.00**

CANVAS, PINOT GRIGIO

Veneto, Italy

• Glass | **10.00** • Bottle | **40.00**

CANVAS, CHARDONNAY

California

• Glass | **10.00** • Bottle | **40.00**

MEDIUM INTENSITY WHITE

WILLIAM HILL, CHARDONNAY

Napa, California

• Glass | **12.00** • Bottle | **44.00**

FRANCISCAN, CHARDONNAY

Napa, California

• Glass | **12.00** • Bottle | **44.00**

CHATEAU STE. MICHELLE, SAUVIGNON BLANC

Columbia Valley, Washington

• Glass | **11.00** • Bottle | **42.00**

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LIGHT INTENSITY RED WINE

CANVAS, PINOT NOIR

California

• Glass | **10.00** • Bottle | **40.00**

NIELSON BY BYRON, PINOT NOIR

Santa Maria Valley, California

• Glass | **12.00** • Bottle | **44.00**

MEDIUM INTENSITY RED WINE

CANVAS, MERLOT

California

• Glass | **10.00** • Bottle | **40.00**

CANVAS, CABERNET SAUVIGNON

California

• Glass | **10.00** • Bottle | **40.00**

FULL INTENSITY RED WINE

HESS, TREO, RED BLEND

Northern California

• Glass | **11.00** • Bottle | **44.00**

RODNEY STRONG, CABERNET SAUVIGNON

Sonoma County, California

• Glass | **12.00** • Bottle | **48.00**

PASCUAL TOSO, MALBEC

Maipú, Argentina

• Glass | **10.00** • Bottle | **40.00**

**For a more extensive list of wines, please dial extension 54*

