

SHARABLES

Carolina Gold Rice Arancini (V) Tomato confit, Ula farms micro salad, Peppadew	16	Spicy Crispy Cauliflower Bites(VG) Buttermilk dill dip	14
Jumbo Lump Crab Cake Frisee, Citrus mustard aioli, Chive oil	23	Crispy Kurobuta Pork Belly Bites Hot honey glaze, Popped sorghum	16
		Local Cheese and Charcuterie Board Assorted selections, Fruit chutney, Assorted crackers, Pickled vegetables	28

SOUPS, SALADS & BOWLS

Roasted Beetroot and Goat Cheese (V) Roasted beetroot and goat cheese Roasted golden and ruby beets Crumbled goat cheese Baby spinach and arugula Candied pecans Blood orange vinaigrette.	16
Butter Lettuce Wedge (GF) Local baby butter lettuce, Crumbled Thomasville Thomme cherry wood smoked bacon beet juice boiled eggs, Heirloom tomato, Buttermilk dill vinaigrette	16
Black and Blue (GF) Herb-grilled steak, Baby arugula, Asher blue cheese, Grape tomato, Pickled red onion, Tomato chive vinaigrette	23
Zen Garden Bowl (VG,GF) Coriander cauliflower rice, Roasted sweet potato shaved red onion, Toasted pepitas, Baby arugula, Seasonal herb vinaigrette	16
Superfoods Bowl (VG, GF) Steamed heirloom quinoa, Avocado, Heirloom carrot slaw, Roasted seasonal vegetable, Tomato confit, Turmeric vinaigrette	16
Wild Mushroom Soup (V) Roasted Elijay mushroom, Black truffle, Brioche crouton	11
Soup of the Day	8

Add Protein To Any Salad:
Chicken +\$7, Salmon +\$9, Tuna +\$12, Hanger Steak +\$14

BIG BITES

Strauss Farms Grass Fed Burger Double smash patty, Brioche bun, Bibb lettuce, Hot house tomato, Red onion, Applewood smoked bacon. <i>Your choice of:</i> Cheddar cheese, American, Swiss, Pepper jack <i>Your choice of:</i> French fries, Side salad, House fried chips.	20
Herb Grilled Chicken Sandwich Herb grilled chicken breast, Brioche bun, Bibb lettuce, Hot house tomato, Red onion, Applewood smoked bacon. <i>Your choice of:</i> Cheddar cheese, American, Swiss, Pepper jack <i>Your choice of:</i> French fries, Side salad, House fried chips.	21
Jumbo Fried Chicken Wings (GF) <i>10 wings tossed in your choice of:</i> Buffalo, Honey Lemon Pepper, or Umami Served with celery and <i>your choice of:</i> Blue Cheese or Ranch	18
Southern Breaded Chicken Tenders 3pc chicken tenders, french fries, honey mustard	17
Southern Fried Grouper Cheeks Southern fried Grouper, Battered frites, Caper dill aioli, Doux South chow chow	22

COFFEE & DESSERT

Brewed Coffee	5	Grand Mousse Bombe Boon boona espresso mousse, Chocolate ganache Salted raspberry sauce, Hazelnut crunch	12
Doppio Espresso	5		
Cappuccino	5.50	Georgia Peach Crème Brulee Seasonal fruit compote	12
Latte	6		
Metz Tea	5	Buckhead Beignets Confectioner’s sugar, Fruit compote, Dark chocolate	12

MYTHS AND EPIC JOURNEYS



Oracle’s Martini
Ketel One, St. Germain Elderflower, pear,
lemon, lime

19



The Alchemist’s Spark
Patron Silver, Domaine de Canton Ginger,
lemon, lime, Prosecco, edible glitter

21



Red Queen’s Elixir
Tito’s, McBride Sisters Brut Rose ▲,
mint, lemon, lime, raspberry

18



Midnight Hour Martini
Corazon Reposado, Mr. Black Cold Brew,
Boon Boona espresso ▲, vanilla

19



Zen Garden Whisper
Hendrick’s, cucumber, lime, honey,
Fever-Tree Sparkling Cucumber

18



Armour Old Fashioned
High West Double Rye, smoked honey, bitters

18



Dragon’s Breath
Bacardi Superior, dragon fruit, lemon, lime,
soda

16



Silent Knight
Knob Creek Rye, chamomile, peach

17



The Fabled Rising
Del Maguey Vida Mezcal, chili,
Fever-Tree Blood Orange Ginger Beer

19



Buckhead Boulevard
Woodford, Amaro Nonino, dry vermouth,
Angostura, orange

19

ZERO-PROOF TALES



Dreamcatcher 15
lavender, lemon, butterfly pea
tea, Fever-Tree Soda



Snow’s Apple 15
sparkling apple cider, lemon,
Sweet Ginger Browne ▲



Elysian Fields 15
coconut water, pineapple,
lime, vanilla, Fever-Tree Soda

Wine Selection

BUBBLES

	gls	btl
Canvas Italy	14	50
La Marca Prosecco Italy	15	60
Campo Viejo Cava Brut Spain	16	70
McBride Sisters Brut Rose New Zealand ▲	18	90
Veuve Clicquot Yellow Label France		160

CHARDONNAY

	6oz 9oz	btl
Canvas California	14 19	50
Kendall Jackson California	16 21	65
Mer Soleil Reserve by Caymus Monterey County, Ca	17 22	70
Rombauer Carneros, Ca	26 36	105

SAUVIGNON BLANC

	6oz 9oz	btl
Chateau St. Michelle Columbia Valley, Wa	14 19	55
Kim Crawford Marlborough, New Zealand	15 20	60
Rongopai Marlborough, New Zealand	16 21	65
Emmolo by Caymus Suisun & Napa Valley, Ca	17 22	70

PINOT GRIGIO

	6oz 9oz	btl
Canvas Delle Venezie, Italy	14 19	50
Santa Margherita Adige River Valley, Italy	18 23	75

OTHER WHITE WINES

	6oz 9oz	btl
Chateau St. Michelle Riesling Columbia Valley, Wa	15 20	55
Studio Miraval Rose Cotes de Provence, France	16 21	65
Whispering Angel Rose Cotes de Provence, France	18 23	75

PINOT NOIR

	6oz 9oz	btl
Canvas California	14 19	50
Elouan Oregon	16 21	65
Cambria Julia’s Vineyard Santa Maria Valley, Ca	18 23	75

CABERNET SAUVIGNON

	6oz 9oz	btl
Canvas California	14 19	50
Smith and Hook Central Coast, Ca	15 20	60
Cline Seven Ranchlands North Coast, Ca	16 21	65
Alexis George Paso Robles, Ca ▲	17 22	70
Paso D’Oro Paso Robles, Ca	18 23	75
Faust Napa Valley, Ca	34 49	140

OTHER REDS

	6oz 9oz	btl
Decoy Red Blend California	15 20	60
Alexis George Red Blend California ▲	16 21	65
Catena Malbec Mendoza, Argentina	18 23	75
Walking Fool Red Blend by Caymus Suisun Valley, Ca	23 33	95
Fonseca Bin 27 Porto	15	

▲ Indicates Minority-Owned Supplier. Here at Grand Hyatt Atlanta, we have partnered with minority-owned businesses in order to provide authentic hospitality as part of Hyatt’s “Change Starts Here” program to support Diversity, Equity, & Inclusion.