

BREAKFAST

600am - 1100am

WELLNESS

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

local honey, greek yogurt

OLD FASHIONED OATS 14

brown sugar, seasonal fruit compote, flax seed



YOUNGER DINERS

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, breakfast potatoes choice of pork sausage, chicken sausage or applewood smoked bacon

KITCHEN

PARK CONTINENTAL 29

two breakfast pastries or toast | preserves butter | seasonal market fruit, greek yogurt | orange juice, illy coffee or Dammann Frères 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 Frères tea sachets

TWO ORGANIC EGGS

ANY STYLE 23*

breakfast potatoes choice of pork sausage, chicken sausage or applewood smoked bacon

BUTTERMILK PANCAKES 19

local strawberries, whipped vanilla crema pistachio

*can be prepared gluten free

BRIOCHE FRENCH TOAST 19

mixed 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

DINING AT THE PARK

1100am - 1000pm

STARTERS

CHEF'S DAILY SOUP 12

LOCAL ASSORTED CURED MEAT 19

grilled levain bread, house pickles, red wine mustard

CALIFORNIA CRAFTED CHEESE 18

grilled levain bread

BAJA SEAFOOD COCKTAIL 22

shrimp, octopus, avocado, blue corn tostadas

PONTO LAGO GUACAMOLE 16

salsa verde, tomatoes, blue corn tostadas

YOUNGER DINERS

BABY GREENS SALAD 8

cherry tomato, cucumber, ranch dressing *with chicken 16*

SEASONAL MARKET FRUIT 7

greek yogurt

MACARONI & CHEESE 12

SPAGHETTI MARINARA 12

with turkey meatballs 14

PB&J 7

GRILLED CHEESE 10

ROASTED TURKEY SANDWICH 10

CHICKEN BREAST FRITTERS 12

GRASS FED ORGANIC BEEF

HOT DOG 12

CHEESEBURGER 13

ENTREES

ORGANIC LETTUCES 16

strawberries, pistachios, goat cheese *with shrimp 28* *with chicken 24*

CATCH OF THE DAY 43*

chintexle rubbed, shaved fennel, herbs

WAGYU BURGER* OR PLANT BASED BURGER 22

choice of cheese, fries

14OZ PRIME BONE-IN 75*

NEW YORK


grilled asparagus, sweet potatoes, red wine sauce

WOOD GRILLED ORGANIC CHICKEN 45*

pastor marinated 1/2 chicken, blistered peas, sweet potatoes

DESSERTS

CHOCOLATE TORTE 15

coconut dacquoise, raspberries  toasted almonds

VANILLA CRÈME BRÛLÉE 12

assorted berries

HOUSE-MADE GELATO OR SORBET 9

vanilla, chocolate or strawberry gelato seasonal sorbet

OVERNIGHT

1100pm - 600am

SNACKS

ARTISANAL SALAMI AND CHEESE 18

grapes, crackers

DRY SNACK ASSORTMENT 12

chips, granola bar, nuts

KITCHEN

ORGANIC MIXED GREENS SALAD 16

shaved vegetables, sesame ginger dressing

CHICKEN CAESAR SALAD 18

romaine, kale, dried currants, wheat crisp

ROASTED TURKEY WRAP 18

shoots mix, red pepper, avocado, aji amarillo *Served with chips*

NATURAL ROAST BEEF SANDWICH 19

confit onions, portobello, roasted pepper, arugula tarragon mayo, rosemary focaccia bread *Served with chips*

AVAILABLE 10PM – 11PM

WAGYU* OR PLANT BASED BURGER 22

choice of cheese, fries

MACARONI & CHEESE 12


CHICKEN BREAST FRITTERS 21

Served with fries

ORGANIC LETTUCE WITH CHICKEN 24

DESSERTS

CHOCOLATE TORTE 15

coconut dacquoise, raspberries  toasted almonds

HOUSE-MADE GELATO 14

vanilla, chocolate, or strawberry

OVERNIGHT WINES

10:00pm - 1:00am

JUST ENOUGH BRUT BUBBLES 18

JUST ENOUGH RED BLEND | CHARDONNAY 18

MOET & CHANDON

IMPERIAL BRUT 187ML 27

Service charge of 25% 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.

IN ROOM DINING BEVERAGES

600am – 1000pm

WINES BY THE GLASS

AVISSI 13

Prosecco, Italy

ZD 24

Chardonnay, Napa, CA

MOET & CHANDON

IMPERIAL BRUT 187ML 27

Champagne, France

GALLEGOS 21

Pinot Noir, Napa, CA

VEUVE CLICQUOT BRUT 28

Champagne, France

CHAOS THEORY 26

Red Blend, Napa, CA

MOUNT BEAUTIFUL 15

Sauvignon Blanc, Canterbury, New Zealand

SCATTERED PEAKS 22

Cabernet Sauvignon, Napa, CA

BOTTLED BEER

STELLA ARTOIS 10

Belgium 5% Abv 24 ibu

BALLAST POINT

SCULPIN IPA 10

San Diego 7% Abv 70 ibu

MICHELOB ULTRA 8

St. Louis 4.2% Abv 10 ibu

CHULA VISTA BREWING WAR

PLANES HAZY PALE ALE 10

Chula Vista 5.8% Abv

BUD LIGHT 8

St. Louis 4.2% Abv 27 ibu

COORS LIGHT 8

Golden, Colorado 4.2% Abv 10 ibu

DELIRIUM TREMENS 14

Belgium 8.5% Abv 24 ibu

CORONA 10

Mexico 4.2% Abv 19 ibu

HOT & COLD BEVERAGES

SELECTION OF TEA

Small Pot 9 | Large Pot 12

JUICE 6

Orange | Grapefruit | Apple | Cranberry
Pineapple | Tomato | V8

HOT CHOCOLATE

Small Pot 9 | Large Pot 12

ILLY COFFEE REGULAR OR

DECAFFEINATED

Small Pot 9 | Large Pot 12

SAN BENEDETTO WATER

Sparkling | Still
Large 12

ESPRESSO BEVERAGES 8

Cappuccino | Latte | Macchiato
Americano | Espresso
Add an extra shot 3

ASSORTED SOFT DRINKS 6

ICED TEA 5

Service charge of 25% and delivery fee of \$7.00 will be added to your order.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol

AVIARA DINING

PONTO LAGO

Immerse yourself into a refined modern setting featuring local Baja-inspired cuisine and specialty cocktails composed of mezcal and tequila. Enjoy a show kitchen allowing you to get an inside look behind the scenes bringing Chef's creations to center stage.

PACIFIC POINT LOUNGE

The chic lobby bar and terrace is the perfect spot to sip on your favorite cocktail and savor a bite to eat while catching one of Carlsbad's finest sunsets. With extensive outdoor seating and heated terrace, Pacific Point makes the ideal place to unwind or enjoy a mid-day delight.

TOPGOLF SWING SUITE

Elevate your golf game with our immersive premium golf experience of Topgolf. This new addition to our resort lobby offers food, beverage and music to create a unique element of playful competition. Each Topgolf Swing Suite features a large digital screen with a variety of multi-sport games, as well as HDTVs.

EMBER & RYE

Park Hyatt Aviara is proud to announce a collaboration with acclaimed chef, restaurateur, author and television personality Richard Blais.

This newly re-imagined culinary experience will specialize in vintage steaks and fresh seafood with a classic California design.

Playful and colorful décor will give the space a modern-day country club feel, while a mix of vibrant colors and quirky, bold patterns carries a sense of west coast nostalgia.

WATER'S EDGE

Relax poolside while taking in the ocean breeze and beautiful surrounding coastal views while savoring culinary classics and sipping on a refreshing handcrafted cocktail.

AVIARA MARKET

Located on the lobby level, Aviara Market features a variety of freshly made pastries, coffee, sandwiches and snacks.

Enjoy an array of culinary items along with a unique collection of apparel and gifts.



PARK HYATT AVIARA -IN ROOM DINING-



Mobile Ordering is available from 6am to 10pm

PLACE YOUR ROOM SERVICE ORDER THROUGH
MOBILE ORDERING OR CALL EXT. 6922

Park Hyatt Aviara Resort, Golf Club & Spa
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