

IN ROOM DINING BEVERAGES 6:00am – 10:00pm

WINE LIST

SPARKLING

CAPOSALDO 13|63
Prosecco, Italy

MOET & CHANDON
IMPERIAL BRUT 187ML 27
Champagne, France

VEUVE CLICQUOT
BRUT 28|138
Champagne, France

WHITE & ROSE

MOUNT BEAUTIFUL 15|58
Sauvignon Blanc, Canterbury,
New Zealand

ZD 24|94
Chardonnay, Napa, CA

LA FÊTE DU ROSÉ
16|62
Rosé, Provence, France

RED

GALLEGOS 21|82
Pinot Noir, Napa, CA

CHAOS THEORY 18|70
Red Blend, Napa, CA

SCATTERED PEAKS 18|70
Cabernet Sauvignon, Napa, CA

AUSTIN HOPE 22|86
Cabernet Sauvignon, Paso Robles, VA



BOTTLED BEER

STELLA ARTOIS 10
Belgium 5% Abv 24 ibu

MICHELOB ULTRA 8
St. Louis 4.2% Abv 10 ibu

BUD LIGHT 8
St. Louis 4.2% Abv 27 ibu

COORS LIGHT 8
Golden, Colorado 4.2% Abv 10 ibu

CORONA 8
Mexico 4.2% Abv 19 ibu

BALLAST POINT
SCULPIN IPA 10
San Diego 7% Abv 70 ibu

CHULAVISTA BREWING WAR
PLANES HAZY PALE ALE 10
Chula Vista 5.8% Abv

DELIRIUM TREMENS 14
Belgium 8.5% Abv 24 ibu

HOT & COLD BEVERAGES

SELECTION OF TEA
Small Pot 9 | Large Pot 12

HOT CHOCOLATE
Small Pot 9 | Large Pot 12

SAN BENEDETTO WATER
Sparkling | Still | Canned 330ml 6 | Large 750ml 12

ASSORTED SOFT DRINKS 6

ICED TEA 5

JUICE 6
Orange | Grapefruit | Apple | Cranberry | Pineapple |
Tomato | V8

ILLY COFFEE REGULAR OR DECAFFEINATED
Small Pot 9 | Large Pot 12

ESPRESSO BEVERAGES 8
Cappuccino | Latte | Macchiato Americano | Espresso
add an extra shot 3

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

PETS AT THE PARK

PUP CUP 5
Pet friendly whipped cream cup

BACON STRIPS YAPPETIZER 5

PAWSOME MEAL 12
Pet friendly brown rice, mixed vegetables,
choice of chicken or beef

12pm-11pm
Last Reservation at 10pm

12pm-11pm
Last Reservation at 10pm



SUNDAY - THURSDAY
\$30/person per hour

FRIDAY - SATURDAY
\$40/person per hour

Swing with style as you hit the virtual links at the Topgolf Swing Suite. This interactive entertainment venue provides the perfect location for families, friends and businesses to enjoy a variety of golf & multisport games with extraordinary cocktails, local beers and signature bites!

Two simulator bays are available to be rented out together or separately and are able to accommodate up to 8 guests per bay.

Inquire with your Pacific Point Lounge server to check for availability or scan the QR code for more information!



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. 6920

BREAKFAST 6:00am – 11:00am

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 11:00am – 10:00pm

STARTERS

CHEF’S DAILY SOUP 12

LOCAL ASSORTED
CURED MEAT 19
grilled bread, house pickles,
red wine mustard

CALIFORNIA CRAFTED CHEESE 18
grilled bread



BAJA SEAFOOD COCKTAIL 22
shrimp, octopus, avocado, tostadas

PONTO LAGO GUACAMOLE 16
salsa verde, tomatoes, blue corn tostadas

YOUNGER DINERS

BABY GREENS SALAD 8
cherry tomato, cucumber, ranch dressing
add 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 NEW YORK
STRIP 75*
grilled asparagus, sweet potatoes,
red wine sauce

WOOD GRILLED ORGANIC
CHICKEN 45*
pastor marinated 1/2 chicken, blistered peas,
sweet potatoes

SIDES

HOUSE CUT FRENCH FRIES 6

CAESAR SALAD 6

GREEN SIDE SALAD 6
mixed greens, seasonal vegetables, choice of
dressing

SEASONAL SAUTÉED VEGGIES 6

FRESH FRUIT 5

MIXED BERRIES 5

DESSERTS

CHOCOLATE TORTE 15 
coconut dacquoise, raspberries, toasted almonds

VANILLA CRÉME BRULÉE 12
assorted berries

HOUSE-MADE GELATO OR
SORBET 9
vanilla, chocolate or strawberry gelato
seasonal sorbet

S’MORES KIT
Small (serves 2) 18 | Large (serves 4) 30

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 25

OVERNIGHT

10:00pm – 6:00am

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

DESSERTS

CHOCOLATE TORTE 15 
coconut dacquoise, raspberries, 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.