

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

WINE LIST

SPARKLING

CAPOSALDO 14|65
Prosecco, Italy

MOET & CHANDON
IMPERIAL BRUT 187ML 27
Champagne, France

VEUVE CLICQUOT
BRUT 28|135
Champagne, France

WHITE & ROSE
DUCKHORN 15 | 56
Sauvignon Blanc, North
Coast, CA

FRANK FAMILY 21 | 80
Chardonnay, Napa, CA

SAINTE MARGUERITE
SYMPHONIE 16|60
Rose, Provence, France
RED

TOLOSA 20|76
Heritage Pinot Noir
San Luis Obispo CA

BODYGUARD BY DAOU
24 | 92
Red Blend, Paso Robles, CA

BACA 16 | 60
Zinfandel, Sonoma, CA

TREANA 20|76
Cabernet Sauvignon, Paso Robles, CA



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

Updated 08/20/25

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 10
Mexico 4.2% ABV • 19 IBU

BALLAST POINT SCULPIN IPA 10
San Diego 7% ABV • 70 IBU

CROWNS & HOPS THE DOPEST HAZY IPA 10
Inglewood 6.8% ABV • 35 IBU

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

BOTTLED WATER 12
Sparkling 750ml | Still 750ml

ASSORTED SOFT DRINKS 6

ICED TEA 5
tropical black tea

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

WELLNESS JUICE 16
Alkalize Cold Press Green | Stimulate Cold Press | Acai Bliss

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

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

PETS AT THE PARK
Available at 11:00 AM

PUP CUP 5
Pet friendly whipped cream cup

BACON STRIPS YAPPETIZER 5
Four strips of smoked bacon

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

12pm-11 pm
Last Reservation at
9:30pm



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.



PARK HYATT AVIARA
~IN ROOM DINING~



Mobile Ordering is available from 6am to 9pm

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

OVERNIGHT BUCKWHEAT
OATS 16
chia seed, coconut, green apple slices, goji and
blackberries, pistachio, mint



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

OLD FASHIONED OATS 14
brown sugar, seasonal fruit compote,
flax seed

TWO ORGANIC EGGS
ANY STYLE 23*
breakfast potatoes | choice of pork sausage
chicken sausage or applewood smoked bacon

BUTTERMILK PANCAKES 19
prickly pear-hibiscus preserves, coconut curd,
macadamia nut
*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 20
grilled bread, house pickled vegetables red wine
mustard

CRAFTED CHEESE 19
grilled bread, berries, seasonal fruit compote
honeycomb

MIXED HEIRLOOM TOMATOES 17
avocado, lacto tomato, cucumber, cilantro



BAJA SEAFOOD COCKTAIL 22
shrimp, octopus, bay scallops, 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
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 GREENS SALAD 16
watermelon, cucumber & radish with
choice of dressing
with shrimp 28 | with chicken 24

CATCH OF THE DAY 43*
pineapple-manzana chile salsa, grilled avocado,
mexican onion, sesame

WAGYU BURGER* OR
PLANT BASED BURGER 24
choice of cheese, fries

WOOD FIRED 16 OZ RIB EYE 77*
summer squash, smashed potatoes, red wine
reduction

WOOD GRILLED ORGANIC
CHICKEN 45*
marinated half chicken, summer squash,
smashed potatoes

SIDES

HOUSE CUT FRENCH FRIES 9

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

CITRUS POLENTA CAKE 13
hibiscus coulis, seasonal berries

VANILLA CRÉME BRULÉE 12
dusted with vanilla bean powder

HOUSE-MADE GELATO OR
SORBET 9
seasonal selection of gelato & 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 24

OVERNIGHT
SNACKS

10:00pm – 6:00am

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

CITRUS POLENTA CAKE 13
hibiscus coulis, seasonal berries

HOUSE-MADE GELATO 14
seasonal selection of gelato

OVERNIGHT WINES

10:00pm – 1:00am

UNDERWOOD CELLARS PINOT GRIS 18
UNDERWOOD CELLARS PINOT NOIR 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.