

currents



appetizers

chicken al pastor quesadilla
pulled chicken on corn and flour tortillas, oaxaca cheese
roasted tomato salsa, sour cream, lime
\$10

beer boiled bratwurst
sauerkraut, cornichons
whole grain mustard
\$10

grilled shrimp cocktail
vodka cocktail sauce
\$12

truffle fries
parmesan, italian parsley, black truffle salt
\$8

bbq chicken flatbread
red onions, tangy bbq sauce, corn, cilantro
\$8

mediterranean flatbread
prosciutto, dates, wild arugula, balsamic glaze
\$8

soup and salad

conch and clam chowder
cup \$5 bowl \$8

chicken tortilla soup
cup \$5 bowl \$8

farm tomato salad
(local)
greek yogurt, goat cheese
watercress, fleur de sel, mint
\$8

caesar salad
romaine spears, parmesan, white anchovy
with warm garlic crouton
\$10
w/ grilled chicken \$13
w/ shrimp or scallop \$15

cobb salad
grilled chicken, smoked bacon, egg
avocado, blue cheese, tomatoes
with lemon dijon dressing
\$14

Express Two Course Lunch

soup / sandwich / salad

tortilla soup
or
conch and clam chowder

1/2 chicken club
or
1/2 english club

caesar salad
or
farm tomato salad

\$14

sandwiches

8 oz angus burger
butter lettuce, sliced tomato
red onion, french fries
\$12

english style club sandwich
shaved turkey breast, smoked bacon
fried egg, dijon spread
house made kettle chips
\$12

grilled chicken sandwich
ciabatta bread, sliced tomatoes,
iceberg lettuce herb spread
cucumber salad
\$11

turkey blt wrap
roasted turkey, bacon,
iceberg lettuce, tomato, mayo
\$12

specialties

grilled mahi mahi fish taco
shredded cabbage
cilantro-lime salsa, pico de gallo
\$13

fish reuben
(local)
thousand island, sauerkraut
swiss cheese, toasted rye bread
\$14

braised short rib pappardelle
tomato, spinach, toasted goat cheese
red wine demi-glace
\$12

blackened loch duart salmon
(sustainable)
cilantro lime quinoa
lemon confit, micro greens
\$18

At Hyatt our philosophy is based on our commitment to provide food and beverage that is nutritious, fresh and reflective of the local area.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

desserts

currents cheesecake
balsamic strawberries
vanilla wafer crumble

sticky toffee pudding
caramel sauce
vanilla bourbon sauce

banana split parfait
bananas, vanilla ice cream,
toasted coconut, coconut sauce,
strawberries, whipped cream

key lime pie
lime zest
whipped cream

chocolate espresso
pot du crème
chambord macerated berries
crème fraîche

\$6



wine

dry sparkling wines and champagne

segura viudas **brut**, cava, *reserva*, catalonia, spain, nv 30.00
veuve clicquot **brut**, "yellow label", champagne, france, nv 95.00

sweet white/blush wines

beringer **white zinfandel**, california 28.00
clean slate **riesling**, mosel, germany 32.00

dry light white wines

cavit **pinot grigio**, delle venezie, italy 30.00
pighin **pinot grigio**, friuli-grave, friuli-venezia giulia, italy 42.00
silver birch **sauvignon blanc**, mariborough, new zealand 36.00
santa margherita **pinot grigio**, valdadige, veneto, italy 55.00

dry medium intensity white wines

canvas **chardonnay**, california 30.00
t'm **chardonnay**, sonoma county, california 44.00
sonoma cutter **chardonnay**, "russian river ranches", sonoma county, california 52.00
franciscan **chardonnay**, napa valley, california 45.00

dry light red wines

de loach **pinot noir**, "winemaker's blend", california 40.00
macmurray ranch **pinot noir**, sonoma coast, california 45.00
de loach **pinot noir**, russian river valley, california 60.00

dry medium intensity red wines

canvas **merlot**, california 30.00
napa cellars **merlot**, napa valley, california 52.00
razor's edge **shiraz**, south australia 35.00
canvas **cabernet sauvignon**, california 30.00
lyeth **cabernet sauvignon**, "de lyeth", sonoma county, california 38.00
rodney strong **cabernet sauvignon**, sonoma county, california 52.00
marchesi di frescobaldi **chianti Rufina**, "castello di nipozzano", riserva, tuscan, italy 52.00