



Starters

Chicken and Andouille Sausage **14.00** **Gumbo (NF)**

Made with dark roux, tender chicken, and spicy sausage, served with Louisiana white rice and Leidenheimer bread.

Smoked Chicken Wings (GF) (NF)

with Ranch Dip or Bleu Cheese

Choice of flavors:

Louisiana Dry Rub

Buffalo-style

Garlic Parmesan

6 pieces - \$12.75 | 12 pieces - \$18.75

Soft Pretzel Bites (V) (NF) **10.75**

Soft pretzels served with local IPA beer cheese and stone-ground mustard.

Pepper Jack Cheese Boudin Balls (NF) **13.00**

Crispy Cajun boudin balls with pepper jack cheese, served with Tabasco pepper jelly, house-made pickles and jalapeño rouille.

Cajun Fish or Chicken & Chips (GF) (NF) **18.95**

A tasty choice between Cajun-breaded seasonal fish or corn-breaded chicken tenders, paired with zesty Cajun aioli. Choose your side: Chipperry chips, classic French fries, or sweet potato fries.

Salads

Caesar Salad (V) (NF) **11.85**

Romaine hearts, shaved Parmesan, focaccia croutons, crispy chickpeas served with Creole Caesar dressing.

**Creole Caesar dressing contains anchovies.*

Vita Cobb Salad (GF) (NF) **12.85**

Perfectly cooked eggs, aged cheddar, crispy bacon, fresh green onions, corn tortilla, creamy avocado, and juicy cherry tomatoes, topped with avocado cilantro dressing.

Add to your salad:

Grilled Chicken (GF) (NF): \$8

Grilled Tofu (VG) (GF) (NF): \$8

Grilled Shrimp (SF) (GF) (NF): \$9

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.
Please alert your server of food allergies.

This hotel only accepts credit cards, debit cards and where applicable, other contact less forms of payment.

It is a cash-free environment.

Flatbreads

Tre Formaggio (V) (NF) 14.00

A delicious combination of mozzarella, Parmesan, ricotta, fresh garlic, and aromatic basil.

Chicken Tostada (NF) 14.00

Grilled chicken, rich avocado crema, fresh pico de gallo, cilantro and crumbled cotija cheese.

Sandwiches & Burgers

All sandwiches & burgers are served with your choice of French fries, sweet potato fries, side salad or house made Chippery chips.

Vitascope Burger (NF) 19.95

8 oz house-made patty, smoked Gouda cheese, garlic aioli, shredded lettuce, heirloom tomatoes, crushed Chippery chips served on a brioche bun.

Falafel Burger (VG)(NF) 19.85

6 oz house-Made Falafel with arugula, avocado, lemon hummus, olive oil, pickled cucumbers, on sesame bun.

Smoked Turkey BLT (NF) 19.95

Sliced in-house smoked turkey breast, heirloom tomatoes, butter lettuce, hickory-smoked thick bacon on toast bread.

Fried Shrimp Po'boy (SF) (NF) 19.95

Classic Louisiana sandwich featuring fried Louisiana wild shrimp on a soft Leidenheimer French roll, topped with lettuce, tomatoes, and tangy remoulade sauce.

Desserts

All desserts are produced in kitchen that also processes products containing milk, peanuts, and tree nuts.

Sorbet (VG) (GF) / Gelato 9.00

Ask your server about our Vegan Sorbet and our Featured Gelato Flavor of the Month.

Molten Cake (V) (NF) 11.00

Decadent dark chocolate cake with lava center. Paired with locally sourced vanilla bean gelato from Crème Fraiche Patisserie.

Add an additional \$2 for a scoop of salted caramel gelato.

Salted Caramel Skillet Cookie (V)(NF) 11.00

This brown sugar cookie dough loaded with gooey caramel all baked in a cast iron skillet to order and topped with locally sourced vanilla bean gelato from Crème Fraiche Patisserie.

Add an additional \$2 for a scoop of salted caramel gelato.

Mardi Gras Bread Pudding (V) (NF) 11.00

This bread pudding gives you a taste of New Orleans culture. This old-fashioned style bread pudding gives you flavors of vanilla, cinnamon king cake and loads of buttery croissants then finished with icing and colorful sugars.

V—VEGETARIAN | VG—VEGAN | GF—GLUTEN FREE
NF—NUT FREE | DF—DAIRY FREE
SF—CONTAINS SHELLFISH

Thoughtfully Sourced. Carefully Served.

Hyatt's industry-leading effort to provide food and beverages that are good for our people, our planet and our communities.

Cocktails

Sazerac	14.00
Sazerac Rye Whiskey, Herbsaint, Peychaud's bitters	
Uptown Swing	14.00
Tito's Vodka, Pama Pomegranate Liqueur, lemon juice, simple syrup, muddled cucumber	
Bayou Sapphire	15.00
Hendrick's Gin, Blue Curaçao, lime juice, mint, simple syrup	
St. Charles Stroll	14.00
Prosecco, Peach Schnapps, strawberry purée	
Esplanade Martini	14.00
Buffalo Trace Bourbon, Praline Liqueur, cranberry juice	
NOLA Hurricane	14.00
Bacardi Rum, Myer's Dark Rum, passion fruit purée, orange juice, fresh lime juice, simple syrup, grenadine	
On the Rye	14.00
High West Double Rye, Peachtree schnapps, peach purée, lemon juice, ginger ale	
Garden District Punch	14.00
Ketel One Vodka, St. Germaine, lime, sparkling wine	
Voodoo Crush	16.00
Patrón Silver Tequila, Chambord, Triple Sec, lemon juice, salted rim	
8 Block Mint Julep	16.00
Woodford Reserve Bourbon, simple syrup, sprig of mint	
Classic Negroni	16.00
Monkey 47 Gin, Campari, sweet vermouth, orange peel	
Big Easy Paloma	15.00
Maker's Mark Bourbon, Fever Tree Sparkling Pink Grapefruit, orange liqueur, lemon juice, lime twist, rosemary	
The Golden Goose	14.00
Grey Goose, Fever Tree Club Soda, lemonade, strawberry purée	
High Roller	14.00
High West Double Rye, grapefruit juice, strawberry purée, garnished with strawberry	

**You must be 21 years or older to consume alcohol
Proper ID required to purchase alcohol**

Wines		
Sparkling	Glass	Bottle
Canvas, Brut, California	13.00	57.00
Avisi, Prosecco, Italy	14.00	60.00
Charles Roux Rosé, Sparkling Wine, France	14.00	60.00
Beau Joie, Brut Champagne, France		140.00
Veuve Clicquot Yellow Label, Champagne, France		190.00
White		
Canvas, Pinot Grigio, Italy	12.00	54.00
Chateau Ste. Michelle, Riesling, Columbia Valley	13.00	57.00
Rongopai, Sauvignon Blanc, Marlborough	14.00	60.00
Canvas, Chardonnay, California	12.00	54.00
Kendall Jackson, Chardonnay, California	14.00	60.00
Mer Soleil "Reserve", Chardonnay, Monterey	14.00	60.00
McBride Sisters, Sauvignon Blanc, Marlborough	16.00	65.00
Rosé		
La Vieille Ferme, Rosé, France	13.00	57.00
Studio by Miraval, Rosé, Côtes de Provence	14.00	60.00
Red		
Canvas, Cabernet Sauvignon, California	12.00	54.00
Canvas, Pinot Noir, California	12.00	54.00
Catena Vista Flores, Malbec, Mendoza	13.00	57.00
Elouan, Pinot Noir, Oregon	14.00	60.00
Paso D' Oro, Cabernet Sauvignon, Paso Robles	18.00	68.00
Cline Seven Ranchlands, Cabernet Sauvignon, CA	16.00	65.00
Decoy by Duckhorn, Red Blend, California	14.00	60.00
McBride Sisters, Red Blend, Central Coast	16.00	65.00
Belle Glos, Pinot Noir, Las Alturas, Willamette Valley	22.00	90.00
Can Beers		
Bud Light, Coors Light, Michelob Ultra		6.50
Stella Artois, Lagunitas IPA, Heineken, Heineken 0.0 (non-alcoholic), Athletic Brewing Co. Hazy IPA (non-alcoholic)		7.35
Sierra Nevada Pale Ale, Parish Canebrake, Corona Extra, Karbach Love Street Blonde, Golden Road Mango Cart		7.85
Draft Beers		
Bud Light, Miller Lite, Goose Island IPA		7.60
Modelo Especial, Bells Two Hearted Ale, Abita Amber, Sam Adams, Elysian Space Dust IPA, Golden Road Mango Cart		8.50
Urban South Holy Roller, Urban South Who Dat, Parish Canebrake		9.50
Hard Seltzers		
White Claw		7.35
NÜTRL Vodka Seltzer		7.50
High Noon Vodka Seltzer, Pineapple, Watermelon, Peach		7.50
High Noon Tequila Seltzer		8.00
Red Bull Energy Drink		
Original, Sugar-free, Blue Edition		5.25