

Your culinary adventure starts here.

601 DELIVERY




Allow us to deliver culinary favorites to you in the comfort of your guest room or social spaces throughout the hotel.

We feature NOLA inspired dishes available exclusively from our virtual kitchens in the hotel through 601 Delivery.

Craving something delicious? Choose from:

8 Block -- **Nola Comfort Food** | All day dining

NOLA Rooted -- **Vegetarian & Vegan options** 

Pizza Consegna -- **Pizza**

Vita Burgers -- **Burgers**

Martin's Po'boy Shop -- **Po'boys**

Q Smokery -- **BBQ**

Pain Fraîs Patisserie -- **Desserts**

Late Night -- **After Midnight Favorites**

The Beverage Store -- **All Things Beverage**

Whether you order from one or all of them, you're sure to get the flavor of NOLA in every bite.

To order online from our virtual kitchens, scan the 601 Delivery QR Code.



To order through phone, dial "54" from any house phone or call (504) 613-3777.



All orders will be delivered in Eco-Friendly "to-go" packaging. Orders are subject to State Sales tax plus a delivery fee of \$5.00.

No Delivery fee applied for orders picked up at 8 Block Restaurant, level 3.

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.

This hotel only accepts credit cards, debit cards and, where applicable, other contactless forms of payments. It is a cash-free environment.



Breakfast

NOLA COMFORT FOOD
AVAILABLE 6AM-11AM

Named after the original blocks that make up the French Quarter, this restaurant is the cornerstone of our dining options.

To order, dial "54" from any house phone or call (504) 613-3777.

LITE FARE

- Seasonal Fruit & Berries (VG) 8.25
- Yogurt Parfait (V) 8.25
Granola, greek yogurt, fresh berries
- Steel Cut Oatmeal (V)  7.75
Bonnecaze Farms oatmeal served with raisins & honey on the side
- Overnight Oats (VG) 7.75
Topped with berry compote and oat milk
- Chia Seed Pudding (VG, GF) 7.50
With blueberry and almond milk
- Cold Cereal or Granola (V) 8.00
With fresh berries

BREAKFAST SANDWICHES

- Bayou Bagel Sandwich  8.25
Sausage, cage-free egg, American cheese
- English Muffin Sandwich 8.25
Reduced fat turkey bacon, cage-free egg, Swiss cheese
- Croissant Sandwich 8.25
Ham, cage-free egg, cheddar cheese

HOT ITEMS

- Veggie Cage-free Egg White Bites (VG) 7.90
With spinach & bell peppers
- Bread Pudding French Toast 12.50
- Buttermilk Pancakes 12.00
- Breakfast Skillet 20.00
Breakfast potatoes, bell peppers, onions, cage-free eggs scramble, pepperjack cheese

FRESH PASTRY SELECTION

- Croissant 4.95
Butter, chocolate, or almond
- Muffin 4.95
Blueberry or Muffin of the Day (please ask server for today's flavor)
- Danish 4.95
Danish of the Day (please ask server for today's flavor)
- Gluten-Free Muffins 5.45
Gluten-Free Muffin of the Day (please ask server for today's flavor)

BAYOU BAGELS

- Plain, Multi-grain, Everything, or Honey Pecan 6.50
Served with cream cheese

SIDES

- Breakfast meats choice of:
 - Bacon (GF) 4.25
 - Turkey Bacon (GF) 4.25
 - Chicken Sausage (GF) 4.25
 - Tofu (VG) 4.25
- Breakfast Potatoes (GF) 3.75
- Grits (GF)  3.75
Bonnecaze Farms grits served with cheddar & green onions on the side

NOOR

ORLEANS

ST. PETER

IBERVILLE

TOULOUSE

ST. ANN

BIVILLE

ST. LOUIS

V - Vegetarian | GF - Gluten Free | VG - Vegan

SF - Shellfish | Locally Sourced - 



All Day Dining

NOLA COMFORT FOOD AVAILABLE 11AM-11PM

Named after the original blocks that make up the French Quarter, this restaurant is the cornerstone of our dining options.

To order, dial "54" from any house phone or call (504) 613-3777.

STARTERS

Boudin Balls with Pepper Jelly 13.00
Crispy Cajun boudin balls with pepper jack cheese, served with Tabasco pepper jelly, house-made pickles, and jalapeño rouille.

Red Beans & Rice 10.25
Traditional New Orleans-style red beans cooked with andouille sausage and Louisiana white rice.

CHICKEN & SAUSAGE GUMBO 12.25

People's Choice Award for Best Gumbo

Our most popular soup traditionally made with roux, Creole holy trinity, okra, smoked chicken and andouille sausage with Louisiana white rice.

ENTRÉES

10oz Hanger Steak 29.75
Served with black garlic butter, whipped herb mashed potatoes and Chef's farm vegetables.

Gulf fish of the Day (SF) 27.50
Fish of the day served with crawfish dirty rice, lemon herb butter and Chef's farm vegetables.

FAVORITES

Cajun Chicken Wings (GF) 18.75
Cajun-fried wings and drums served with choice of dipping sauce: Ranch or Bleu Cheese

Bourbon St. Chicken Tenders 17.60
Served with French fries and Bourbon BBQ sauce.

NOLA Fish & Fries  19.95
Fried Guidry's Catfish and French fries served with remoulade sauce.

Chicken Panini 19.65
Pesto-marinated chicken breast, roasted peppers, tomatoes, romaine lettuce, mozzarella on focaccia bread. Served with choice of side: French fries, sweet potato fries, Chipperry chips or side salad.

Smoked Turkey BLT 19.95
Sliced in-house smoked turkey breast, heirloom tomatoes, butter lettuce, hickory-smoked bacon on toast bread. Served with choice of side: French fries, sweet potato fries, Chipperry chips or side salad.

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Revised 06.19.25





AVAILABLE 11AM-11PM

To order, dial "54" from any house phone or call (504) 613-3777.

NOLA Rooted is inspired by the vibrant culinary traditions of New Orleans, offering a fresh twist. We work to provide menu options that embrace vegetables, nuts, and legumes as the center of the plate to provide a more plant-forward option.

ENTRÉES

Louisiana Bowl (V) 16.50

Cajun tempeh, popcorn rice, local legumes, Florida corn, pickled okra, tomatoes, avocado, and lemon vinaigrette.

Thai Bowl (V) 16.50

Louisiana white rice, broccolini, Thai sauce, ginger-chili marinated tofu, soy pickled mushrooms, bell peppers, and grilled onions.

BBQ Jackfruit Quesadilla (VG) 15.75

Flour tortilla, BBQ jackfruit, vegan cheese, pepper onions, cabbage, and mango chili sauce.

Falafel Burger (VG) 19.85

6 oz house-made Falafel with arugula, avocado, lemon hummus, olive oil, pickled cucumbers, on vegan bun served with sweet potato fries.

SALADS

Spinach & Kale (V) 11.85

Spinach, kale, pecans, blue cheese, dried cranberries, strawberries.

Caesar Salad (V) 11.85

Romaine, shaved parmesan, garlic, and herb croutons.

Mixed Green Salad (VG) 11.85

Shredded carrots, cucumber, cherry tomatoes, sliced radish.

Quinoa Salad (V) 11.85

White quinoa tossed with shredded carrot, golden raisin, green onion, arugula, red bell pepper and lemon honey vinaigrette.

Protein options: Add to any salad

Plant-forward protein | Tofu, Tempeh, or Beyond Burger (VG) +8.00
Meat protein | Chicken (GF) +7.35, or Shrimp (SF, GF) +9.00

Dressing options:

Balsamic Vinaigrette, Seasonal Vinaigrette, Ranch, or Mango Chili

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Revised 06.19.25



AVAILABLE 11AM-11PM

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16 " SPECIALTY PIZZA

CHICKEN BBQ PIZZA

22.25

BBQ sauce, smoked chicken, pickled red onions, and cheddar blend.

CRAWFISH BOIL (SF)

23.95

Marinara, mozzarella, crawfish, shrimp, grilled corn, mushroom, artichoke, and remoulade.

CALABRESE

22.25

Calabrian chiles, fresh basil, briny olives, spicy sausage, mozzarella and hot honey drizzle.

MEAT LOVER

23.95

Pepperoni, Italian sausage, Andouille, jalapeños, and caramelized onions.

BUILD YOUR OWN PIZZA

19.00

First 3 toppings are free on custom pizzas.
Any additional topping is \$2.00 each.

Cheeses | Mozzarella, Cheddar, Goat

Protein | Pepperoni, Italian Sausage, Bacon, Andouille (Spicy Sausage), Chicken, Crawfish, Shrimp

Vegetables | Tomato, Mushroom, Onion, Bell Pepper, Spinach, Jalapeño, Cauliflower, Garlic, Mixed Olive Salad, Pickled Onion, Artichoke

14 " Gluten free
pizza dough
available upon
request

PASTA & KNOTS

PENNE PASTA (V)

17.95

Penne pasta served with spinach, cherry tomatoes, and tossed in your choice of sauce:

Creole tomato sauce, Aglio e Olio, or Alfredo

Add protein to your pasta:

Grilled chicken + 7.35 | Shrimp +9.00 | Tofu +8.00

CANNELLONI

19.95

Beef Bolognese, bechamel sauce, and mozzarella cheese.

GARLIC KNOTS (V)

8.95

(4) pieces of garlic knots served with marinara sauce.

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VITA BURGERS



AVAILABLE 11AM-11PM

To order, dial "54" from any house phone or call (504) 613-3777.

All award-winning burgers are in-house ground, 90% Angus & 10% Kobe beef.



VITA BURGER 19.95

8 oz house-made beef patty, smoked Gouda cheese, garlic aioli, bibb lettuce, heirloom tomatoes, pickles, with house made Chippery chips served on a brioche bun.

KOREAN GRILLED BBQ CHICKEN SANDWICH 19.95

Korean-style BBQ chicken served with house-made kimchi, topped with a sweet mayonnaise drizzle on sesame bun.

MEXA BURGER 20.25

Smashed avocados, fried jalapeños, chipotle aioli, shredded lettuce, tomatoes served on a brioche bun.

BAR-B-QUE BURGER 20.25

8 oz house-made beef patty topped with crispy bacon, smoky barbecue sauce, grilled onions, and cheddar cheese, served on a brioche bun.

FRIED CRABCAKE SANDWICH (SF) 22.25

Crispy Louisiana crab cake served with lettuce, tomato, pickles, remoulade sauce, served on a brioche bun.

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

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Revised 06.19.25



**AVAILABLE
11AM-11PM**

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any house phone or call
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"Crafted with tradition, inspired by the legacy of
Bennie and Clovis Martin."

SHRIMP PO'BOY (SF) 15.95

Crispy, fried Louisiana shrimp with
lettuce, tomatoes, pickle, Cajun aioli, served
in Pain Frais Po'boy bread.

NOLA BEEF DEBRIS 13.95

Braised beef with Cajun beef gravy with
lettuce, tomatoes, pickles, mayo, served in
Pain Frais Po'boy bread.

FRIED OYSTER (SF) 15.95

Crispy, fried Louisiana oyster with lettuce,
tomatoes, pickles, Cajun aioli, served in
Pain Frais Po'boy bread.

THE "PEACEMAKER" (SF) 16.50

1/2 fried oyster, 1/2 fried shrimp with
lettuce, tomatoes, pickle, Cajun aioli,
served in Pain Frais Po'boy bread.

FRIED CATFISH  13.95

Guidry's Catfish with lettuce, tomatoes, pickle,
Cajun aioli, served in Pain Frais Po'boy bread.

Side Options: Enhance Your Po'boy

- French Fries (V): +\$4.00
- Chippery Chips (V): +\$3.00
- Side of Mixed Salad (V): +\$5.25

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SMOKERY

**"From the Heart of New Orleans:
Where our 2000-Pound Smoker
Crafts BBQ Perfection."**



**Best Whole Hog Award
Hogs for the Cause**

AVAILABLE 11AM-11PM

To order, dial "54" from any house phone
or call (504) 613-3777.

1 MEAT 2 SIDES

Choice of (1) meat and (2) sides served with
corn bread.

Meat

Pulled Pork (GF)	16.50
Pecan Smoked Chicken Thigh (GF)	16.50
St. Louis ½ Rack Pork Ribs (GF)	21.50
Smoked ½ Chicken (GF)	19.25

Sides

Mac & Cheese (V)	5.00
Baked Beans with Bacon (GF)	4.50
Coleslaw (V)	4.50
Fried Brussel Sprouts (VG)	5.25
with pecans, jalapeños, onions, and balsamic glaze	

OFF THE BOARD

Loaded Baked Potato 15.50

Topped with bacon bits, sour cream, cheddar,
green onions, cracklins. Served with choice of (1)
meat: Pulled Pork or Pecan Smoked Chicken Thigh.

Loaded Mac & Cheese 15.50

Creamy macaroni & cheese made with a
blend of three delicious cheeses, topped with
cracklins, served with choice of (1) meat:
Pulled Pork or Pecan Smoked Chicken Thigh.

Smoked Turkey BLT 19.95

Sliced in-house smoked turkey breast, heirloom
tomatoes, butter lettuce, hickory-smoked bacon
on toast bread. Served with choice of side:
French fries, sweet potato fries, Chippery chips
or side salad.

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PAIN FRAIS
PATISSERIE

AVAILABLE 11AM-11PM

To order, dial "54" from any house phone or call (504) 613-3777.

A New Orleans tradition.
Chef's selection of confections that will surely satisfy every sweet tooth.

Strawberry Mousse Cake (VG) 12.00

Plant-based dessert layered with strawberry, non-dairy strawberry cream, coconut extract, and sponge cake.

Decadent Chocolate Cake (V) 11.00

Rich, decadent dessert featuring layers of velvety chocolate mousse atop a moist chocolate cake base.

Bread Pudding Poppers (V) 8.00

Two bite-sized treats made from rich, moist bread pudding. Served with a drizzle of caramel or with Crème Anglaise.

Banoffee Pie Trifle (V) 10.00

Trifle layered with caramelized bananas, cookie crunch, and whipped dulce cream.

Bayou Tiramisu (V)  12.00

Featuring layers of Chicory coffee-soaked ladyfingers, rich mascarpone cream, and a dusting of cocoa powder.

Items prepared in an environment where nuts are present.

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THE BEVERAGE STORE

AVAILABLE 24/7

To order, dial "54" from any house phone or call (504) 613-3777.

NON-ALCOHOLIC

Juice orange, apple, cranberry	4.95
Coffee Royal Cup rainforest blend, regular or decaf	3.55
Tazo tea assorted flavors	3.55
Milk whole, 2%, skim, almond milk	4.95
Bottled water 16 oz aquafina	4.95
Fountain soda 20 oz Pepsi products	4.20
Bubly assorted flavors	5.25
Perrier 10 oz	5.25
Iced tea Fresh brewed, unsweetened	4.20
Red bull regular, sugar-free, blue edition	5.25
Gatorade 20 oz fruit punch flavored	5.25
Pure leaf 18.5 oz unsweetened tea	5.50
Starbucks Frappuccino Vanilla or mocha	5.50

RTD COCKTAILS

White Claw	7.35
NÜTRL Vodka Seltzer Pineapple, Gin & Juice-Melon,	9.00
High Noon Vodka Seltzer, High Noon Tequila Seltzer,	
Ketel One Vodka Botanical, Bacardi Rum Punch,	
Two Chicks Paloma, Two Chicks Lemon Strawberry,	
Austin Cocktails Mojito, Crown Royal Peach Tea	
Cocktail, Vita Coco Spiked - Piña Colada,	
Casa Azul Tequila Soda - Strawberry Margarita,	
Jim Beam Highball Bourbon & Seltzer	

BEERS

Coors Light, Bud Light, Michelob Ultra,	6.50
Urban South Paradise Park, Abita Amber,	
Parish Brewing Co. Canebrake, Lagunitas IPA	
Sierra Nevada Pale Ale, Stella Artois,	7.85
Heineken, Corona Extra	
Heineken® 0.0 (Non-alcoholic)	7.85
Athletic Brewing Co. Hazy IPA (Non-alcoholic)	

WINES

	750ml	375ml
Canvas	54.00	
Hyatt's Signature Wine Selection Chardonnay, Pinot Grigio Pinot Noir, Cabernet Sauvignon		
Canvas Brut	57.00	
Red		
Bonanza, Cabernet Sauvignon		20.00
Daou, Cabernet Sauvignon		22.00
J Vineyards, Pino Noir		32.00
Catena Vista Flores, Malbec	57.00	
Elouan, Pinot Noir	60.00	
Paso D' Oro, Cabernet Sauvignon	68.00	
Cline Seven Ranchlands, Cabernet Sauvignon	65.00	
Decoy by Duckhorn, Red Blend	60.00	
McBride Sisters, Red Blend	65.00	
Belle Glos, Pinot Noir, Las Alturas	90.00	
White		
Joel Gott, Sauvignon Blanc		16.50
Alexander Valley, Chardonnay		23.00
Chateau Ste. Michelle, Riesling	57.00	
Rongopai, Sauvignon Blanc,	60.00	
Kendall Jackson, Chardonnay	60.00	
Mer Soleil "Reserve", Chardonnay	60.00	
McBride Sisters, Sauvignon Blanc	65.00	
Rosé		
Miraval Côtes de Provence, Rosé		26.00
La Vieille Ferme, Rosé	57.00	
Studio by Miraval, Rosé	60.00	
Sparkling		
La Marca, Prosecco		24.00
Ferrari, Brut		40.00
Avissi, Prosecco	60.00	
Charles Roux Rosé, Sparkling Wine	60.00	
Beau Joie, Brut Champagne	140.00	
Veuve Clicquot Yellow Label, Brut	195.00	

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



**Late
Night
Menu**

601 DELIVERY

AVAILABLE 11PM-6AM

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(504) 613-3777.

FAVORITES

- Seasonal Fruit & Berries (VG) 8.25
- Yogurt Parfait (V) 8.25
Granola, greek yogurt, fresh berries
- Bayou Bagel Sandwich  8.25
Sausage, cage-free egg, American cheese
- Veggie Cage-free Egg White Bites (VG) 7.90
With spinach & bell peppers

SALADS

- Chicken Caesar Salad 17.50
Romaine, shaved parmesan, grilled chicken, garlic and herb croutons.
- Mixed Green Salad (VG) 11.85
Shredded carrots, cucumber, cherry tomatoes, sliced radish.

SANDWICHES

All sandwiches are served with your choice of side salad or house made Chippery chips.

- Chicken Panini 19.65
Pesto-marinated chicken breast, roasted peppers, tomatoes, romaine lettuce, mozzarella on focaccia bread.
- Smoked Turkey BLT 19.95
Sliced in-house smoked turkey breast, heirloom tomatoes, butter lettuce, hickory-smoked bacon on toast bread.

V - Vegetarian | GF - Gluten Free | VG - Vegan

SF - Shellfish | Locally Sourced - 

STARTERS

- Red Beans & Rice 10.25
Traditional New Orleans-style red beans cooked with andouille sausage and Louisiana white rice.

CHICKEN & SAUSAGE GUMBO 12.25

People's Choice Award for Best Gumbo

Our most popular soup traditionally made with roux, Creole holy trinity, okra, smoked chicken and andouille sausage with Louisiana white rice.

DESSERTS

Items prepared in an environment where nuts are present.

- Häagen-Dazs Ice Cream
- Ice Cream Bar 6.00
- Pint 9.50
(please ask server for today's flavor)
- Bread Pudding Poppers 8.00
Two bite-sized treats made from rich, moist bread pudding. Served with a drizzle of caramel or with Crème Anglaise.
- Chocolate Chunk Cookie 3.50

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.