

BEVERAGE. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

We are on a journey to deliver food and beverage options that are both healthful and satisfying by using natural, sustainable sources.

We offer beverage options that are created with fresh local ingredients that reflect the season and have been thoughtfully sourced from our communities. Our drinks are carefully prepared and served, always striving to honor our guests' individual preferences.

We have already taken many steps on this journey and are committed to doing more. Our guests, our communities and our planet deserve it.



HYATT[®]

LITE LIBATIONS

LITE MOJITO 161 CALORIES

Bacardi Superior rum, agave nectar, mint leaves and fresh lime topped with soda water. 9.00

LITE COSMOPOLITAN 145 CALORIES

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices. 12.00

LITE MARGARITA 155 CALORIES

Patrón Reposado tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 12.00

ZERO PROOF™ LITE WATERMELON BASIL 53 CALORIES

Fresh watermelon, agave nectar, basil and fresh lime juice with a splash of soda water. 5.00

ZERO PROOF™ LITE STRAWBERRY FIZZ 54 CALORIES

Strawberry purée with fresh lemon and lime juices and a splash of soda water. 5.00

CLASSICS

CLASSIC MOJITO

Bacardi Superior rum, agave nectar, mint leaves and fresh lime topped with soda water. Available in classic, mango, raspberry or strawberry. 9.00

BLOODY MARY

Absolut vodka and Bloody Mary mix. Served with a celery stalk and your choice of garnishes. 10.00

PEAR BELLINI

Absolut Pears vodka, pear-infused simple syrup and Brut Champagne. 12.00

SEASONAL MOSCOW MULE

Skyy vodka, ginger beer and seasonal accompaniments served in a copper mug. 12.00

HENDRICK'S RASPBERRY COLLINS

Hendrick's gin, fresh raspberry and cucumber and fresh lemon juice. 10.00

FAVORITES

COSMOPOLITAN

Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices. 12.00

MARGARITA

Tres Generaciones Plata Organic tequila, Grand Marnier and agave nectar with fresh lemon and lime juices. 12.00

PIRATE'S GOLD

Captain Morgan Original Spiced rum, peach schnapps, fresh pineapple juice, simple syrup and fresh mint. 10.00

TROPICAL HIBISKUS PUNCH

Absolut Hibiskus vodka, fresh pineapple juice, grenadine and maraschino cherry. 10.00

CLEMENTINE SUNSET

Suedka Clementine vodka, fresh lemon and orange juices, grenadine and an orange wheel. 9.00

DIRTY DRAGON

Grey Goose vodka, olive juice and fresh jalapeño. 12.00

SPECIALTIES

HENDRICK'S LEMONADE

Hendrick's gin, fresh strawberry and cucumber with fresh lemon juice and agave nectar. 9.00

MANHATTAN

Woodford Reserve bourbon and sweet vermouth, fittingly garnished with a cherry. 9.00

BLACKBERRY LEMONADE

Jack Daniel's Tennessee Whiskey, Chambord Black Raspberry liqueur, fresh lemon, orange and lime juices and fresh mint. 9.00

CAPTAIN'S PUNCH

Captain Morgan Original Spiced rum, St-Germain liqueur, fresh lemon, orange and lime juices and fresh mint. 10.00

LAVENDER RASPBERRY LEMON DROP

Absolut Citron vodka, Chambord Black Raspberry liqueur, fresh raspberries, lavender simple syrup and fresh lemon juice. 11.00

ZERO PROOF™

STRAWBERRY FIZZ

Strawberry and sweet & sour topped with Sierra Mist. 5.00

RASPBERRY MINT LEMONADE

Fresh lemon juice, agave nectar, raspberry and mint leaves topped with Sierra Mist. 5.00

COOL COLLINS

Refreshing mix of mint leaves and agave nectar with a splash of sparkling water. 5.00

PINEAPPLE PASSION

Pineapple, orange and cranberry juices with a splash of Sierra Mist. 5.00

VIRGIN PIÑA COLADA

Classic mix of coconut cream and pineapple juice. 5.00

BEER

BOTTLED BEER

CORONA EXTRA	6.50
CORONA LIGHT	6.50
BUD LIGHT	6.00
BUDWEISER	6.00
MILLER LITE	6.00
COORS LIGHT	6.00
HEINEKEN	5.00
AMSTEL LIGHT	6.50
GUINNESS	6.50

BOTTLED BEER

SAMUEL ADAMS BOSTON LAGER	6.50
BLUE MOON BELGIAN WHITE ALE	6.50
STELLA ARTOIS	6.50
YUENGLING	6.00
SAMUEL ADAMS SEASONAL	6.50
LOCAL CHURCH BREW WORKS	6.50
LOCAL RIVERTOWNE BREWS	6.50
CRAFT BEER ON DRAFT	7.50
O'DOUL'S	3.00

WHITE WINE

	GLASS	BOTTLE
PASCUAL TOSO, SPARKLING BRUT, MENDOZA, ARGENTINA Soft, fresh-smelling floral notes with light citrus fruit.	10.00	42.00
THE SEEKER, RIESLING, MOSEL, GERMANY Citrus, stone fruits and pineapple with a mineral-infused finish.	12.00	52.00
CANVAS, PINOT GRIGIO, VENETO, ITALY Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.	10.00	42.00
MURPHY-GOODE, "THE FUMÉ," NORTH COAST, CALIFORNIA Bright citrus and lush tropical fruit aromas. Flavors of white peach and honeydew.	10.00	48.00
CANVAS, CHARDONNAY, CALIFORNIA Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.	9.00	40.00
ROBERT MONDAVI PRIVATE SELECTION, CHARDONNAY, CENTRAL COAST, CALIFORNIA Fresh and juicy, bright golden apple and pineapple.	10.00	48.00

RED WINE

	GLASS	BOTTLE
CANVAS, PINOT NOIR, CALIFORNIA Aromas of vivid red fruit with hints of spice that complement the lithe texture.	9.00	40.00
ESTANCIA, PINOT NOIR, MONTEREY COUNTY, CALIFORNIA Ripe blueberry, black cherry and plum balanced by rich, creamy vanilla.	12.00	62.00
CANVAS, MERLOT, CALIFORNIA Pure Merlot fruit and subtle toasty spice combined with rich, ripe tannins.	9.00	40.00
PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA Aromas of plum and quince with a slight touch of elegant oak.	10.00	48.00
CANVAS, CABERNET SAUVIGNON, CALIFORNIA Subtle hints of oak and spice married with lively tannins.	9.00	40.00
RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA Bold fruit flavors centered on red plum and boysenberry.	14.00	62.00



FOOD

BELL FARM KITCHEN | BAR

LOCAL SALUMI & DOMESTIC CHEESES

Seasonal fruit preserves and artisan breads. 12.00

HAND-BATTERED TEMPURA SHRIMP

Thai chili and soy sauce, bok choy and Napa cabbage. 12.00

JUMBO CRISP WINGS

House-made Buffalo sauce, barbecue or sweet & smoky sauce,
celery stalk and bleu cheese dip. 10.00

SESAME CRUSTED AHI TUNA

Pickled ginger, wasabi crème fraîche and soy sauce. 12.00

JERK CHICKEN & MOZZARELLA QUESADILLA

Tequila-lime infused sour cream and pico de gallo. 11.00

BELL FARM WAGYU BEEF SLIDERS

American "Kobe" slider,
caramelized sweet onion and onion crisp slider
and organic portobello and horseradish Wagyu slider. 16.00

The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

FOOD

BELL FARM KITCHEN | BAR

THE "PITTS-BURGER"

Blackened grass-fed beef patty, provolone cheese, coleslaw, pickle, basil, sweet onion and special sauce. 17.00

HOUSE-MADE VEGGIE BURGER

Sweet soy glaze, organic black beans and pepper jack cheese. 13.00

SKUNA BAY SALMON SALAD

Seared salmon, local field greens, Roma tomatoes, English cucumbers, feta cheese and honey Dijon vinaigrette. 19.00

FISH 'N' CHIPS SANDWICH

Yuengling-battered haddock, lemon-basil remoulade, house-pressed fries and a Mediterra Bakehouse egg bun. 16.00

CAJUN VODKA CREAM PASTA

Free-range chicken, jumbo shrimp, sweet bell peppers, caramelized onion and pappardelle nest. 19.00

GRILLED GERBER'S AMISH FARM CHICKEN CAESAR

Red and green romaine lettuce, Parmigiano-Reggiano cheese, focaccia, teardrop tomatoes and fresh-prepared Caesar dressing. 16.00

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