

THE  
TAMPA  
EDITION®

ROOM SERVICE

To place your order, please press the Guest Experience button on your telephone.  
For your convenience, a 25% gratuity will be added to all orders. A separate \$5 per check delivery fee will be added and retained by the hotel to cover its administrative expenses and is not a staff gratuity.  
Appropriate sales taxes will be added to your check. All prices are in U.S. dollars.

## BREAKFAST (6:00AM TO 11:00AM)

### FARMERS ORGANIC EGGS

Served with roasted fingerling potatoes & tomato

Organic Two Eggs Any Style 23

Choice of: Applewood Smoked Bacon, Pork Sausage or Chicken Apple Sausage

Organic Herb Omelet 24

Three choices of ingredients served with roasted fingerling potatoes & tomato

Spinach, tomatoes, onions, mushrooms, peppers, green chile, jalapeños,  
goat cheese, cheddar, Swiss, feta, bacon, ham, sausage, turkey

Additional ingredients to omelet +2 each

Skirt Steak & Eggs 29

Two eggs any style

Classic Egg Benedict 24

Baker's peameal bacon, hollandaise, crumpet

### SIGNATURE

Short Rib & Crab Skillet 27

Roasted red pepper, fingerling potatoes, fresnos, charred corn & hollandaise

Croque-Madame 23

Sunny-side up egg, rosemary ham, gruyère cheese, béchamel sauce,  
brioche bread, served with baby arugula or roasted fingerling potatoes

Charcoal Avocado Toast 23

Valbresco feta, toasted sunflower seeds & pepitas, confit tomatoes, Frantoia  
olive oil, charcoal bread, served with baby arugula or roasted potatoes & tomato

### GRIDDLE

Cornmeal & Greek Yogurt Pancakes 21

Whipped honey butter, Vermont maple syrup

Buckwheat Waffle 21

Candied pecan & pistachio brittle, whipped ricotta, Vermont maple syrup

Cinnamon Croissant French Toast 23

Guava & strawberries, lemon vanilla mousseline, Vermont maple syrup

## BAKERY SELECTION

Grilled Baguette or Sliced Toast served with preserves & Vermont butter 9  
White, wheat, multi-grain, sourdough

Assorted Bakery Basket with preserves & Vermont butter 15

New York Bagel served with butter & whipped cream cheese 12  
Plain, sesame, everything, cinnamon raisin

Blueberry Muffin 8

Glazed Cinnamon Roll 12

## CEREAL, GRAINS, FRUIT

Seasonal Fruits & Berries 18  
Honey, shaved coconut

Acai & Chia Seeds Bowl 14  
Banana, mango, granola, berries

Steel Cut Oatmeal 13  
Brown sugar, golden raisins, cinnamon

Bircher Muesli 13  
Overnights oat, organic milk, green apple, berries, honey

Cereals with Milk 10  
Choice of: Corn Flakes, Muesli, Rice Krispies, Special K, Raisin Bran, Froot Loops

Pacific Smoked Salmon 24  
Caperberries, pickled onions, chive whipped cream cheese, toasted bagel

Add banana +3 / add berries +5  
Add chia seeds or flaxseed +3 / add shaved almonds +4

## SIDES

One Organic Egg 5  
Smoked Bacon, Chicken Sausage, Pork Sausage, Turkey Bacon 9

One Buttermilk Pancake & Vermont Maple Syrup 10

One Slice of Challah French Toast & Vermont Maple Syrup 9

Half Avocado 6

Smoked Salmon 10

Plain Low-Fat Greek Yogurt 7

Seasonal Fruit Salad Bowl 9

Seasonal Berries 10

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

## ALL DAY

### LIGHT BITES

Guacamole & Toasted Sunflower Seeds 17  
Charred tomato salsa & warm tortilla chips

Confit Garlic Hummus & Feta 19  
Taboon bread, crudités & marinated olives

Deviled Crab Croquetas 21  
Aji amarillo aioli

Cheese & Charcuterie Board 24  
Baguette, seasonal preserves, dry fruits & nuts

### SALADS

Organic Greens Caesar Salad 16  
Parmigiana Reggiano croutons, white anchovies, cherry tomatoes,  
hard boiled egg

Cahaba Farms Vegetable Salad 17  
Laura Chenel goat cheese, pepitas, kalamata olives, pistachio lemon vinaigrette

Burrata & Heirloom Tomato Salad 18  
Seasonal stone fruit, citrus pearls, basil

Add: Chicken Breast +9, Salmon +12, Shrimp +15, 5 oz. Prime Skirt Steak +18

### SANDWICHES

Choice of: French Fries, Sweet Potato Fries or Baby Gem Lettuce

Cuban Porchetta Panini 24  
Iberico ham, gouda, housemade pickles, mustard aioli

Prime Beef Burger 26  
Bacon & onion jam, confit tomatoes, Toma cheese, aioli

## MAIN COURSES

Housemade Cheese Ravioli 31

Wild mushrooms ragout, truffle honey, toasted walnuts, boschetto truffa

Rotisserie Mary's Chicken 35

Du Puy lentils & Nsuke lardons ragout, braised greens

Seared Red Snapper 39

Summer squash, corn & sweet potatoes succotash, key lime beurre blanc

6 oz. Prime Beef Tenderloin 45

Yukon gold potato mille-feuille, creamed spinach, bone marrow bordelaise

## SIDES

White Truffles Herb French Fries 9

Sweet Potato Fries 7

Vermont Pomme Purée 10

Steamed Broccolini 10

## DESSERTS

Guava Cheesecake 13

Cheesecake mousse, guava gelee, guava coulis

Chocoflan 14

Chocolate cake, orange flan, orange caramel sauce

Key Lime Pie 14

Raspberry sauce, meringue

Chocolate Chip Cookies or Butter Sugar Cookies 5 each

Aubi & Ramsa Ice Cream 15

The Piña Colada | Diplomático Reserva Exclusiva, pineapple, coconut ice cream

Lucky Brownie | Carolans Irish Cream & organic brownie

## KIDS MENU

### BREAKFAST (6:00AM TO 11:00AM)

Steel Cut Oatmeal 12  
Seasonal berries & fruit salad

Mini Pancakes, Plain or Chocolate Chip 15  
Vermont maple syrup & berries

Brioche French Toast 15  
Vermont maple syrup & berries

One Organic Egg 15  
Choice of: bacon, pork sausage or chicken apple sausage. Served with seasonal potatoes and sliced toast

Fresh Fruit Salad 12  
Choice of cereal, served with milk

### ALL DAY (11:00AM TO 12:00AM)

Choice of two: Fresh Fruit Salad, French Fries, Steamed Vegetables,  
Sweet Potato Fries, Potato Purée

Carrots 12  
Ranch or hummus

Peanut Butter & Jelly 12

Grilled Cheese 15

Rigatoni Pasta 16  
Butter or tomato sauce

Chicken Fingers 16

Cheeseburger 16

Grilled Salmon 18

Chicken Breast 18

4oz Beef Tenderloin 25

PRESSED JUICE (6:00AM TO 10:00PM)

Fresh Squeezed Orange Juice 10

Fresh Squeezed Grapefruit Juice 10

Green Juice 15

Organic kale, baby spinach, green apple, celery, fennel, lime

Organic Beets Juice 15

Red beets, lemon juice, ginger, blood orange

Mango & Berries Smoothie 15

Blueberries, banana, orange, strawberries

BEVERAGES

Acqua Panna Still 10

San Pellegrino Sparkling 10

Soft Drinks 7

Pepsi, Diet Pepsi, Sierra Mist

Fever Tree 6

Tonic, Ginger Ale, Club Soda, Ginger Beer

Red Bull 7

Sugar Free, Regular

Hot Chocolate 7

Milk 6

Whole, 2%, Skim, Almond, Oat, Soy

## LA COLOMBE COFFEE

Large Pot of Coffee 12

Small Pot of Coffee 10

Café Latte 7

Cappuccino 7

Macchiato 7

Double Espresso 8

Single Espresso 6

Americano 6

## RISHI TEA 7

Chamomile Medley

Calming herbal ensemble with hints of lemongrass and mint

Earl Grey

Full bodied and smooth with the enlivening floral character of real bergamot citrus

English Breakfast

Lively, robust red cup with a brisk flavor and sweet caramel undertones

Jasmine Green

Fresh green tea traditionally scented with enchanting jasmine blossoms

Peppermint

Revered pacific northwest peppermint varietal offering cooling, candy cane-like sweetness

Turmeric Ginger

Sunshine-hued blend of energetic and warming spices accented with sweet citrus



## WINE

	GL	BT
BUBBLES		
Adami "Bosco di Gica" Prosecco, Veneto, Italy	17	65
Bouvet "Excellence" Brut Rose, Loire, France	16	70
Ruinart Blanc de Blancs, Brut NV, Champagne, France		250
Veuve Cliquot Brut Rosé NV, Champagne, France		200
Moët & Chandon "Imperial" Brut NV, Champagne, France	28	140
Krug "Grande Cuvée" Brut NV, Champagne, France		600
Dom Perignon Brut NV, Champagne, France		500

## WHITE

Terras Gauda, Albarino, "O Rosal" Rias Baixas, Galicia 2020		65
Cesari, Pinot Grigio, Delle Venezie, Italy 2020	16	60
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2021	25	94
Skyside, Chardonnay, Napa Valley 2019	21	80
Louis Jadot, Chardonnay, Chablis, Burgundy 2020		80
Chateau d'Esclans, Rose, "Whispering Angel" Provence 2021	20	78

## RED

Cloudline Cellar, Pinot Noir, Willamette Valley 2020	17	70
Tomaiolo, Sangiovese, Chianti Classico, Tuscany 2019		60
Terrazas de los Andes, Malbec "Reserva" Mendoza 2020	18	72
Barons de Rothschild, Bordeaux, "Les Legendes" France 2018	18	70
Kunde, Cabernet Sauvignon, Sonoma Valley 2018	23	85
Frank Family Vineyards, Cabernet Sauvignon, Napa Valley 2018		165

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BEER

DOMESTIC 7

Budweiser

Bud Light

Michelob Ultra

IMPORT 8

Corona Extra

Peroni

Stella Artois

Heineken 0.0

LOCAL 8

The Tampa EDITION Stowaway Lager

Jai Alai IPA by Cigar City Brewing

Floridian Hefeweizen by Funky Buddha

BOTTLE SERVICE

Includes mixers, glassware, ice and garnishes

TEQUILA

Volcan De Mi Tierra Blanco 350

Casamigos Reposado 400

VODKA

Ketel One 300

Belvedere 350

GIN

Bombay Dry 300

Hendrick's 350

RUM

Havana Club Anejo Blanco 300

Zacapa 23 350

WHISKEY

Jameson 300

Woodford Reserve 375

SCOTCH

Glenmorangie 10 325

Johnnie Walker Black Label 350

COGNAC

Hennessy V.S 325

