

# 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)

### Farmer's Organic Eggs

#### Organic Two Eggs Any Style\* 24

Served with seasonal potatoes, choice of applewood smoked bacon, pork sausage or chicken apple sausage.

#### Organic Egg Omelet\* 26

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 +3 each

#### Skirt Steak & Eggs\* 42

Two eggs any style

#### Classic Egg Benedict 23

Canadian bacon, hollandaise, english muffin

\*All served with your choice of toast

## SIGNATURE

#### Sausage, Egg & Cheese Sandwich 24

Housemade pork sausage, egg over medium, honey mustard aioli, croissant

#### Seeded Avocado Toast 22

Valbresco feta, toasted sunflower seeds & pepitas, confit tomatoes, frantoia olive oil, sourdough, served with baby arugula & grapevine tomatoes

#### Pacific Smoked Salmon 24

Capers, onions, chive whipped cream cheese, toasted bagel

## GRIDDLE

#### Key Lime Ricotta Pancakes 23

Blueberry greek yogurt and honey, vermont maple syrup

#### Bananas Foster French Toast 24

Caramelized bananas, orange zest, vanilla mousseline

## BAKERY SELECTION

Sliced Toast served with Preserves & Vermont Butter 5

Choice of: white, wheat, multi-grain, sourdough

Assorted Bakery Basket with Preserves & Vermont Butter 15

New York Bagel served with Butter & Whipped Cream Cheese 9

Choice of: plain, sesame, everything, cinnamon raisin

Blueberry Muffin 8

Glazed Cinnamon Roll 9

## 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

Cereal with Milk 10

Choice of: Corn Flakes, Rice Krispies, Special K, Raisin Bran, Froot Loops

Add Banana +3, Berries +5

## SIDES

One Organic Egg 5

Smoked Bacon, Chicken Sausage, Pork Sausage, Turkey Bacon 6

One Ricotta Pancake & Vermont Maple Syrup 9

One Slice French Toast & Vermont Maple Syrup 9

Half Avocado 6

Smoked Salmon 10

Plain Low-Fat Greek Yogurt 7

Seasonal Fruit Salad 9

Seasonal Berries 10

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

ALL DAY (11:00AM TO MIDNIGHT)

## LIGHT BITES

Guacamole & Toasted Sunflower Seeds 17

Charred tomato salsa & warm tortilla chips

Confit Garlic Hummus & Feta 19

Housemade pita, crudités & marinated olives

Chicken Confit Croquetas 19

Aji amarillo aioli

Cheese & Charcuterie Board 24

Gourmet crackers, seasonal preserves, dry fruits & nuts

Gulf Shrimp Cocktail 22

Aleppo cocktail sauce, lemon cheek

## SALADS

Organic Greens Caesar Salad 18

Parmigiano reggiano croutons, white anchovies, cherry tomatoes, hard boiled egg

Baby Iceberg Salad 17

Citrus segments, charred corn, bacon, heirloom tomatoes, avocado ranch, blue cheese crumble

Burrata & Heirloom Tomato Salad 19

Strawberries, citrus pearls, basil, balsamic glaze

Add Chicken Breast +9, Salmon +13, Shrimp +13, 5 oz. Prime Skirt Steak +18

## SANDWICHES

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

Cuban Porchetta Panini 25

Iberico ham, gouda, housemade pickles, mustard aioli

Prime Beef Burger 26

Bacon & onion jam, confit tomatoes, toma cheese, aioli

Wild Mushroom & Tofu Panini 24

Avocado smash, tomatoes, baby arugula, olive tapenade, sourdough bread

## MAIN COURSES

Homemade Cheese Ravioli 29

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

Ora King Salmon & Glazed Sweet Potato 42

Goat cheese fritters, baby gem, pomegranate seeds

6 oz. Prime Beef Tenderloin 52

Potato purée, charred broccolini, herb gremolata

## PINSA

Heirloom Tomato & Burrata Pinsa 23

San marzano tomato sauce, basil

Mortadella & Pistachio Pinsa 25

Whipped lemon ricotta cream, pistachio gremolata, mozzarella cheese, fresh arugula & basil

## SIDES

White Truffle Herb French Fries 10

Sweet Potato Fries 10

Vermont Pomme Purée 10

Steamed Broccolini 10

## DESSERTS

Guava Cheesecake 13

Cheesecake mousse, guava gelée, guava coulis

Dark Chocolate Ganache Cake 15

Fresh berries, whipped vanilla cream

Key Lime Pie 14

Raspberry sauce, meringue

Chocolate Chip Cookies or Butter Sugar Cookies 5 each

Aubi & Ramsa Ice Cream 15

*Contains alcohol*

The Piña Colada | Diplomático Reserva Exclusiva, pineapple, coconut ice cream Lucky Brownie | Carolans Irish Cream & organic brownie

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

## 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  
Served with seasonal potatoes, sliced toast and choice of applewood smoked bacon, pork sausage or chicken apple sausage.

Fresh Fruit Salad 12

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

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

Grilled Cheese 15

Rigatoni Pasta 16  
Butter or tomato sauce

Chicken Fingers 16

Cheeseburger 16

Chicken Breast 18

## PRESSED JUICE (6:00AM TO MIDNIGHT)

Locally Sourced Orange Juice 10

Locally Sourced Grapefruit Juice 10

Organic Green Juice 15

Cucumber, kale, lime, ginger, organic agave nectar

Organic Beet Juice 15

Red beets, apple, lime

Mango & Berries Smoothie 15

Blueberries, banana, orange, strawberries

## BEVERAGES

Acqua Panna Still 10

San Pellegrino Sparkling 10

Soft Drinks 7

Pepsi, Diet Pepsi, Starry

Q Mixes 6

Tonic, Ginger Ale, Club Soda, Ginger Beer

Red Bull 7

Sugar Free, Regular

Hot Chocolate 10

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

| BUBBLES   | GL | BT  |
|---|----|-----|
| Adami “Bosco di Gica” Prosecco, Veneto, Italy       | 17 | 75  |
| Bouvet “Excellence” Brut Rose, Loire, France        | 16 | 70  |
| Ruinart Blanc de Blancs, Brut NV, Champagne, France |    | 250 |
| Veuve Cliquot Brut Rosé NV, Champagne, France       |    | 240 |
| Telmont Brut Reserve Champagne NV                   | 32 | 195 |
| Krug “Grande Cuvée” Brut NV, Champagne, France      |    | 600 |
| Dom Perignon Brut, Champagne, France 2013           |    | 745 |

## WHITE

|   |    |    |
|---|----|----|
| Terras Gauda, Albarino, “O Rosal” Rias Baixas, Galicia 2020 |    | 80 |
| Jermann, Pinot Grigio, Italy 2023                           | 16 | 60 |
| Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand       | 25 | 94 |
| 2021 Skyside, Chardonnay, Napa Valley 2019                  | 16 | 60 |
| Domaine Vocoret Chablis 2023                                |    | 95 |
| Tomaresca Calafuria Rose, Salento Italy 2023                | 20 | 78 |

## RED

|  |    |     |
|--|----|-----|
| Cloudline Cellar, Pinot Noir, Willamette Valley 2020         | 21 | 80  |
| Poggio Del Moro, Chianti Classico                            |    | 60  |
| Terrazas de los Andes, Malbec “Reserva” Mendoza 2020         | 16 | 60  |
| Margaux de Brane, Bordeaux 2016                              | 18 | 70  |
| Kunde, Cabernet Sauvignon, Sonoma Valley 2018                | 25 | 95  |
| Frank Family Vineyards, Cabernet Sauvignon, Napa Valley 2018 |    | 165 |

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

## 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 VS 325

