

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 Herb 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 aoli, 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
Parmigiana 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

Roasted Chicken Breast “Fideos” 37

Vermicelli pasta, lamb sausage & garlic parsley aioli

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

London Essence 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
Moët & Chandon “Imperial” Brut NV, Champagne, France	28	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
Cesari, Pinot Grigio, Delle Venezie, Italy 2020	16	60
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2021	25	94
Skyside, Chardonnay, Napa Valley 2019	16	60
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	21	80
Tomaiolo, Sangiovese, Chianti Classico, Tuscany 2019		60
Terrazas de los Andes, Malbec “Reserva” Mendoza 2020	16	60
Barons de Rothschild, Bordeaux, “Les Legendes” France 2018	18	70
Kunde, Cabernet Sauvignon, Sonoma Valley 2018		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

