

WAKE ME UP

HEALTHY START

Assorted Cereals	8
Corn Flakes, Special K, Cheerios, Rice Krispies, Fruit Loops, Raisin Bran or Frosted Flakes with Choice of Whole, 2%, Skim, Soy or Almond Milk	
Old Fashioned Oats	11
Brown Sugar, Raisins	
C Banana Coconut Oatmeal	12
Old Fashioned Oats Cooked in Coconut Milk, Topped with Banana, Pineapple & Toasted Coconut	
Organic Yogurt Parfait	12
Honey, Lavender & Orange Zest Infused Greek Yogurt, Topped with House-Made Granola & Seasonal Berries	
Mixed Berries	12
Fruit Platter for Two	22
Served with Seasonal Panna Cotta	
Smoked Salmon*	23
Smokehouse Salmon, Old School Garnish, Served with a Freshly Toasted Bagel	

GRIDDLE

Liege Belgian Waffle	18
Macerated Strawberries, Honey Mascarpone Cream	
Buttermilk Scratch Pancakes	18
Whipped Butter & Maple Syrup	
Add Blueberries, Bananas, Strawberries or Chocolate Chips	2
Cinnamon Walnut Brioche French Toast	19
Whipped Butter, Maple Syrup & Berry Compote	

BAKERY

Bagel & Schmear	7
Choice of Everything, Blueberry, Raisin, Whole Wheat or Plain	
Freshly Baked Pastry Basket	10
Four Freshly Baked Pastries, Jams & Whipped Butter	

SIDES

Breakfast Meats	9 ea
Honey Cured Bacon, Canadian Bacon, Smoked Ham, Pork Sausage or Chicken Sausage	
Breakfast Potatoes	
House-Made Caramelized Onion & Cheddar Hash Brown or Home Fries	

CLASSICS

Continental Breakfast	28
Juice of Your Choice, Assorted Breakfast Pastries & Choice of Coffee, Decaffeinated Coffee, Tea or Milk	
Traditional Breakfast*	28
Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast and Choice of Potatoes	
American Breakfast*	34
Juice of Your Choice, Three Eggs Any Style with Your Choice of Pork Sausage, Chicken Sausage, Smoked Ham or Honey Cured Bacon. Served with Country Wheat Toast, Choice of Potatoes & Choice of Coffee, Decaffeinated Coffee, Tea or Milk	

RISE & SHINE

Three Egg Omelet* or Egg White Omelet*	19
Your Choice of 3 Items • Additional Items \$2 Each Tomato, Avocado, Caramelized Onions, Roasted Peppers, Spinach, Mushrooms, Cheddar, Swiss, Monterey Jack, Honey Cured Bacon or Smoked Ham. Served with Country Wheat Toast & Choice of Potatoes	
Eggs Benedict*	20
Two Poached Eggs, Griddled English Muffin, Canadian Bacon & Hollandaise Sauce. Served with Choice of Potatoes	
C Breakfast Burrito*	18
Chorizo, Home Fries & Scrambled Eggs, Tossed with Cheddar & Jack Cheese & Pico de Gallo, Rolled in a Large Flour Tortilla. Served with Fire Roasted Salsa & Sour Cream	
Steak & Eggs*	34
6 oz. NY Strip Steak & Two Eggs Any Style. Served with Country Wheat Toast & Choice of Potatoes	
Breakfast Sandwich*	18
Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes	
C Egg White Frittata*	20
Spinach, Asparagus, Heirloom Cherry Tomatoes, Quinoa & Tomato Coulis. Served with a Side of Fresh Fruit	

PICK-ME-UP

Our Signature Bloody Mary	17
SKYY Vodka, House-made Bloody Mary Mix	
Classic Mimosa	16
Prosecco & Fresh-squeezed Orange Juice	

ALL DAY, ALL NIGHT

SNACKS

House-made Hummus With Grilled Pita Bread Add Veggies	16 6
Chips & Dips Fire Roasted Salsa & Guacamole, Served with Corn Tortilla Chips	18
Nachos Corn Tortilla Chips Topped with Cheese Sauce, Pico de Gallo, Black Olives, Chipotle Sour Cream & Scallions, Served with a Side of Guacamole	18
Chicken Tenders or Citrus-Brined Chicken Wings Choice of Sweet Chili, BBQ or Buffalo Style Choice of Ranch, Honey Mustard or Bleu Cheese Add Additional Sauces	18 2
Spinach & Artichoke Dip Corn Tortilla Chips, Crispy Lavosh	14
Chicken Quesadilla Roasted Corn, Monterey Jack Cheese, Served with a Side of Pico de Gallo, Guacamole, Fire Roasted Salsa and Sour Cream	18
Chilled Shrimp Cocktail Served with Cocktail Sauce	24
Charcuterie Board Artisan Salami, House-Made Giardiniera, Mustards, Served with Lavosh & Crackers	28
Cheese Board Three Artisan Cheeses, Dried Fruits & Nuts, Served with Lavosh & Crackers	28
Golden Osetra Caviar Caviar Served with Blini & Crème Fraiche, Grated Egg White & Yolk, Lemon, Red Onion & Chives	MKT

SOUP

Chicken Noodle Soup	11
Chicken Tortilla Soup Tortilla Chips, Monterey Jack Cheese, Pico de Gallo, Sour Cream	11
Vegan Roasted Heirloom Tomato Soup	11
Congee, Plain	11
Congee, Preserved Egg & Pork*	28

SALAD

	Half	Full
Market Green Salad Cucumber, Heirloom Cherry Tomatoes, Radish & Balsamic Dressing	7	12
Caesar Salad Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing	8	14
Healthy Bowl Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments, Sesame Seeds, Miso Dressing & Lemon Yogurt	12	22
Asian Chicken Salad Mixed Greens, Shredded Napa Cabbage, Radicchio & Carrots, Grilled Chicken Breast, Candied Cashews, Sesame Seeds & Soy-Ginger Dressing	13	24
Mexican Corn Salad Grilled Corn Salad Tossed with Fresno Peppers, Scallions, Cotija Cheese & Cilantro. Topped with Avocado & Chipotle Crema. Served with Corn Tortilla Chips	11	22
Heirloom Tomato & Burrata Salad Burrata Cheese, Heirloom Tomato, Fig, Arugula, Focaccia Crouton & Fig Balsamic Reduction	18	
Cobb Salad Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing	12	22
Ahi Tuna Poke Bowl* Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Vegetable, Chili Threads	27	

ADD ONS

Grilled Chicken	8	Grilled Salmon*	12
Skirt Steak*	10	Shrimp*	15
Egg*	5	Bacon	3
Avocado	5		
Cheese American, Swiss, Cheddar, Monterey Jack, Gouda or Provolone			2

SANDWICHES

CHOICE OF Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, Fusilli Pasta Salad or Fresh Fruit. Served with a House-Made Pickle	15
Goopy Grilled Cheese Gouda, Gruyère, Honey Cured Bacon & Fig Marmalade on Griddled Sourdough	19
Roast Turkey Club or Wrap Sliced Tomato, Honey Cured Bacon, Lettuce, Avocado & Basil Pesto Aioli. Choice of Multigrain Bread or Whole Wheat Wrap	21
Tuna Melt Housemade Tuna Salad with Sliced Tomato, Gouda Cheese on Grilled Sourdough	26
Steak Sandwich* 6 oz. NY Strip Steak, Cheddar Cheese, Peppercorn Cream, Lettuce, Tomatoes, Crispy Onions & House-Made Steak Sauce on a Soft Roll	30
Lobster Roll Poached Maine Lobster Tossed in a Herb Aioli & Butter Lettuce on a Parkerhouse Roll	20
Classic Burger* 8 oz. Beef Burger, Lettuce, Tomatoes & Onions on a Soft Roll	26
The Hangover Burger 8oz Beef Burger, Sriracha Aioli, Bacon Onion Marmalade, Fried Egg, Crispy Onion, Sweet & Spicy Pickles & White Cheddar	21
Chicken Sandwich Buttermilk Fried Chicken with Tomato Jam, Napa Cabbage Slaw, Tossed with Ranch & a House-Made Pickle. Available Grilled upon request.	

HAND-STRETCHED 14" PIZZAS

White Pizza Roasted Garlic, Mozzarella & Ricotta	22
Cheese Pizza Mozzarella & San Marzano Tomato Sauce	19
Have It Your Way Add Roasted Peppers, Olives, Onions, Roasted Garlic, Mushrooms, Pepperoni, Bacon, Meatballs, Italian Sausage, Artichokes, Truffle Oil, Basil, Tomato or Bell Peppers	2 ea

ENTREES

SERVED with Whipped Potatoes & Asparagus Choice of Au Jus, Bearnaise* or Peppercorn Sauce. Served with a Bread Basket	
12 oz. NY Strip Steak*	44
8 oz. Beef Filet*	49
14 oz. Rib Eye Steak*	46
10 oz. Pan Roasted Chicken Breast	29
Salmon Filet*	34
1 lb. King Crab Legs	MKT

PASTA

SERVED WITH GARLIC BREAD

Rigatoni Bolognese Rich Hearty Meat Sauce, Rigatoni Pasta & Whipped Ricotta	22
Macaroni & Cheese Cavatappi Pasta, Cheddar Cheese Sauce & Herb Breadcrumbs	18
Spaghetti Pomodoro Spaghetti Tossed in Pomodoro Sauce Add Meatballs	19 6

ADDITIONS

Vegetables: Sautéed Spinach, Steamed Broccoli or Grilled Asparagus	9 ea
Starch: French Fries, Sweet Potato Fries, Onion Rings or Whipped Potatoes	

DRINKS

JUICES & SMOOTHIES

Fresh Young Coconuts	18		
The Cosmopolitan of Las Vegas Branded & Tapped Young Coconuts		glass	carafe
Super Greens Juice	11		30
Spinach, Kale, Apple & Orange			
Berry Smoothie	11		30
Berries, Bananas, Organic Yogurt & Raw Honey			
Peanut Butter Banana Smoothie	11		30
Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds		glass	carafe
Orange or Ruby Red Grapefruit	8		25
Apple, Cranberry, Pineapple or V8	6		20
Milk	5		
Whole, 2%, Non-Fat, Chocolate Milk, Soy or Almond Milk			

NOT WITHOUT MY...

		one size	
Espresso			6
Cappuccino or Double Espresso			7
Mocha or White Mocha			7
Latte			7
Hot Chocolate			5
		small	large
Freshly Brewed Pot of Coffee	8		12
Regular or Decaffeinated			
Flavor Shots	2		2
Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut			
Harney & Sons Tea Selection	7		9
Organic English Breakfast, Earl Grey Supreme, Decaffeinated Ceylon, Paris, Tilleul Mint, Egyptian Chamomile, Mint Verbena, Japanese Sencha, Organic Green with Citrus & Ginko, or Dragon Pearl Jasmine			

REFRESHMENTS

		one size	
Soda			6
Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Orange Crush, or Schweppes Ginger Ale			
Red Bull Regular or Sugar-Free			7
Iced Tea or Lemonade			7
		small	large
Still or Sparkling Water	6		9

BOTTLES

VODKA			
Skyy	100	Herradura Blanco	100
Ketel One	150	Patron Silver	150
Belvedere	150	Don Julio Reposado	150
Grey Goose	150	Don Julio 1942	750
Grey Goose 1.75L	230		
GIN		RUM	
Bombay	100	Sailor Jerry	100
Hendricks	150	Captain Morgan	100
		Ron Zacapa 23 Year	100
WHISKEY – BOURBON		COGNAC	
Jack Daniels	100	Hennessy VS	250
Jameson	100	Hennessy VSOP	275
Crown Royal	150	Rémy Martin Louis XIII	7,500
Woodford Reserve	200	SCOTCH – SINGLE MALT	
		Johnnie Walker Black	350
CORDIALS		Macallan 12 Year	250
Baileys	100	Johnnie Walker Blue	800
Jägermeister	100		

BEER

DOMESTIC BEER

Single 8
Budweiser, Bud Light, Michelob Ultra or Coors Light

Bucket of 6 40

PREMIUM DOMESTIC & IMPORT BEER

Single 9

Corona, Heineken, Stella Artois, Sapporo, Dogfish Head 90 Min IPA, Shock Top Belgian White, Goose Island IPA, Firestone 805 Blond Ale or New Belgium Glutiny (Gluten-Free Beer)

Bucket of 6 45

JUST THE RIGHT AMOUNT *of* WRONG™

WINE

		glass	bottle		glass	bottle
CHAMPAGNE & SPARKLING				ROSÉ		
La Marca Prosecco, Trentino		12	60	Caves D'Esclans "Whispering Angel", Côtes de Provence	14	65
Gruet, Blanc de Blancs Brut, New Mexico			65	PINOT NOIR		
Roederer Estate Brut Rosé, Anderson Valley			85	Argyle, Willamette Valley	14	65
Nicolas Feuillatte Brut, Chouilly			90	Talbott "Kali Hart", Monterey		60
Perrier-Jouët, Grand Brut, Epernay			140	MERLOT		
Cuvée Dom Perignon Brut, Epernay			600	Napa Cellars, Napa Valley	13	52
Louis Roederer "Cristal" Brut, Reims			850	Peju, Napa Valley		68
RIESLING				Duckhorn Vineyards, Napa Valley		115
Dr. Loosen "Dr. L", Mosel		11	44	CABERNET SAUVIGNON		
PINOT GRIGIO				Joel Gott Blend No. 815, California	15	50
Maso Canali, Trentino		11	44	Novelty Hill, Columbia Valley		60
Santa Margherita, Alto Adige			65	Justin Vineyards, Paso Robles		75
SAUVIGNON BLANC				Jordan Vineyards, Alexander Valley		120
Honig, Napa Valley		12	48	Silver Oak, Alexander Valley		195
Cakebread Cellars, Napa Valley			75	Opus One, Napa Valley		700
CHARDONNAY				RED WINE OF A DIFFERENT COLOR		
Sonoma Cutrer "Russian River Ranch", Sonoma		14	56	Graffigna Malbec, Mendoza		65
Louis Jadot Pouilly-Fuissé, Burgundy			75	The Prisoner Wine Company "The Prisoner," Napa Valley		125
Cakebread Cellars, Napa Valley			95			
Far Niente, Napa Valley			125			

CELEBRATE

DESSERT

A Pint of House-Made Gelato	11
Choose from Vanilla, Chocolate or Strawberry	
A Pint of House-Made Sorbet	11
Choose from Mango or Raspberry	
Lemon Meringue	12
Buttery Tartshell Topped with Lemon Confit and Lemon Cream Dipped in Swiss Meringue	
Strawberry Shortcake	12
Thin Layers of Vanilla Cake, Strawberry Gelee, Vanilla Bean Bavarian Cream, Topped with Whipped Cream and Sliced Fresh Strawberries	
C Cheesecake Donut	12
Fresh Blueberry Glazed Yeast Donut Filled with Cheesecake, Topped with Toasted Almond & Coconut Crumble	
Flourless Chocolate Cake	12
Decadent Gluten-Free Chocolate Cake, Topped with Chocolate Cream	
Vanilla Bean Crème Brûlée	12
Whipped Cream & Assorted Fresh Berries	
Cookies	16
Chef's Selection of Four Freshly Baked Cookies	

CROWD PLEASERS

Seasonal Sliced Fruit Platter	150
Chef's Selection of Sun-Ripened Seasonal Melons, Fruits & Berries	
Market Vegetable Crudit�	120
Assorted Baby & Garden Vegetables with Dips	
Artisan Cheeses	175
A Selection of Hand-Crafted Cheeses. Served with an Assortment of Crackers, Breads & Lavosh	
Nachos	175
Corn Tortilla Chips Topped with Cheese Sauce, Pico de Gallo, Black Olives, Chipotle Sour Cream & Scallions. Served with a Side of Guacamole	
Add Grilled Chicken	45
Add Grilled Skirt Steak*	55
Bucket of Chicken Tenders or Buffalo Wings	150
With Carrots & Celery. Served with Bleu Cheese Dressing & Ranch	
Game Day	325
Choice of Four 14" Pizzas with Choice of Toppings, a Baker's Dozen Beef Sliders, a Bucket of Buffalo Wings with Bleu Cheese Dressing & Ranch	

ALL PACKAGES ARE DESIGNED FOR 10 GUESTS

Please allow 2 hours for preparation

THE COSMOPOLITAN™ *of* LAS VEGAS

To further enhance your dining experience or place a time-order delivery,
please contact ROOM SERVICE at extension 87878.

A delivery charge of \$7.50 will be added to each check. Applicable sales tax and 18% service charge will be added to all orders.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. For your safety, inform your order taker of any food allergies so they may advise you of the items that would best accommodate your needs.