# BREAKFAST

## HEALTHY START
- **Fruit Platter for Two**
  Served with Seasonal Panna Cotta.  22

- **Mixed Berries**
  15

- **C Banana Coconut Oatmeal**
  Old Fashioned Oats Cooked in Coconut Milk, Topped with Banana, Pineapple & Toasted Coconut.  12

- **Steel Cut Irish Oats**
  Brown Sugar, Raisins.  12

- **Organic Yogurt Parfait**
  Honey, Lavender & Orange Zest Infused Greek Yogurt, Topped with House-Made Granola & Seasonal Berries.  13

- **Assorted Cereals**
  Corn Flakes, Special K, Cheerios, Rice Krispies, Fruit Loops, Raisin Bran or Frosted Flakes with Choice of Whole, 2%, Skim, Soy or Almond Milk.  9

- **Smoked Salmon**
  Smokehouse Salmon, Old School Garnish, Served with a Freshly Toasted Bagel.  25

## GRIDDLE
- **Cinnamon Walnut Brioche French Toast**
  Whipped Butter, Maple Syrup & Berry Compote.  20

- **Buttermilk Scratch Pancakes**
  Whipped Butter & Maple Syrup.  19

- **Add Blueberries, Bananas, Strawberries or Chocolate Chips.**  2

## BAKERY
- **Freshly Baked Pastry Basket**
  Four Freshly Baked Pastries, Jams & Whipped Butter.  11

- **Bagel & Schmear**
  Choice of Everything, Blueberry, Raisin, Whole Wheat or Plain.  9

## SIDES
- **Breakfast Potatoes**
  House-Made Caramelized Onion & Cheddar Hash Brown or Home Fries.  9

- **Breakfast Meats**
  Honey Cured Bacon, Canadian Bacon, Smoked Ham, Pork Sausage or Chicken Sausage.  9

## CLASSIC BREAKFASTS
- **American Breakfast**
  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.  36

- **Traditional Breakfast**
  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.  30

- **Continental Breakfast**
  Juice of Your Choice, Assorted Breakfast Pastries & Choice of Coffee, Decaffeinated Coffee, Tea or Milk.  28

## RISE & SHINE
- **Steak & Eggs**
  6 oz. NY Strip Steak & Two Eggs Any Style. Served with Country Wheat Toast & Choice of Potatoes.  34

- **Eggs Benedict**
  Two Poached Eggs, Griddled English Muffin, Canadian Bacon & Hollandaise Sauce. Served with Choice of Potatoes.  22

- **Egg White Frittata**
  Spinach, Asparagus, Heirloom Cherry Tomatoes, Quinoa & Tomato Coulis. Served with a Side of Fresh Fruit.  20

- **Three Egg Omelet**
  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.  21

- **Breakfast Sandwich**
  Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes.  19

- **Breakfast Burrito**
  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.  19

## PICK-ME-UP
- **Our Signature Bloody Mary**
  Skyy Vodka, House-Made Bloody Mary Mix.  18

- **Classic Mimosa**
  Prosecco & Fresh-Squeezed Orange Juice.  17
SHAREABLES

Chips & Dips
Fire Roasted Salsa & Guacamole, Served with Corn Tortilla Chips.  18

House-Made Hummus
With Grilled Pita Bread.  16
Add Veggies.  6

Chicken Tenders or Citrus-Brined Chicken Wings
Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese.
Tenders  21  Wings  20
Add Additional Sauces.  2

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

Golden Osetra Caviar
Caviar Served with Blini & Crème Fraiche, Grated Egg White & Yolk, Lemon, Red Onion & Chives.  MKT

SALAD

Ahi Tuna Poke Bowl*
Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Ginger, Onion, Cilantro, Chili Threads, Ponzu Sauce, Toban-Djan Aioli.  28

Cobb Salad
Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing.  24

Healthy Bowl
Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments, Sesame Seeds, Miso Dressing & Lemon Yogurt.  24

Caesar Salad
Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing.  16

Market Green Salad
Cucumber, Heirloom Cherry Tomatoes, Radish & Balsamic Dressing.  15

SOUP

Chicken Noodle Soup  12

Creamy Tomato Soup
Crème Fraiche.  12

Congee, Plain  12

Congee, Preserved Egg & Pork*  28

ADDITIONS

Grilled Chicken  12  Egg*  5
Grilled Salmon*  16  Bacon  5
6 oz. NY Strip Steak*  17  Avocado  5
Shrimp*  16

Cheese
American, Swiss, Cheddar, Monterey Jack, Gouda or Provolone.  2

HAND-STRETCHED 14” PIZZAS

White Pizza
Same fresh ingredients as Secret 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.  2ea

Signature Items

A delivery charge of $8.50 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.

THE COSMOPOLITAN™
of LAS VEGAS
SANDWICHES

Choice of Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, Fusili Pasta Salad or Fresh Fruit. Served with a House-Made Pickle.

Classic Burger*
8 oz. Beef Burger, Lettuce, Tomatoes & Onions on a Soft Roll. 20

Steak Sandwich*
6 oz. NY Strip Steak, Cheddar Cheese, Peppercorn Cream, Lettuce, Tomatoes, Crispy Onions & House-Made Steak Sauce on a Soft Roll. 26

Gooey Grilled Cheese
Gouda, Gruyère, Honey Cured Bacon & Fig Marmalade on Griddled Sourdough. 20

Roast Turkey Club or Wrap
Sliced Tomato, Honey Cured Bacon, Lettuce, Avocado & Basil Pesto Aioli. Choice of Multigrain Bread or Whole Wheat Wrap. 20

PASTA

Served with Garlic Bread

Rigatoni Bolognese
Rich Hearty Meat Sauce, Rigatoni Pasta & Whipped Ricotta. 23

Spaghetti Pomodoro
Spaghetti Tossed in Pomodoro Sauce. 21
Add Meatballs. 7

Macaroni & Cheese
Cavatappi Pasta, Cheddar Cheese Sauce & Herb Breadcrumbs. 21

ENTREES

Served with Whipped Potatoes & Asparagus, Choice of Au Jus, Bearnaise* or Peppercorn Sauce.

8 oz. Beef Filet* 52
14 oz. Ribeye Steak* 50
10 oz. Pan Roasted Chicken Breast 32
Salmon Filet* 34
1 lb. King Crab Legs MKT

ADDITIONS

Vegetables:
Sautéed Spinach, Steamed Broccoli or Grilled Asparagus. 9ea

Starch:
French Fries, Sweet Potato Fries, Onion Rings or Whipped Potatoes. 9ea

DESSERT

Vanilla Bean Crème Brûlée
Whipped Cream & Assorted Fresh Berries. 12

Flourless Chocolate Cake
Decadent Gluten-Free Chocolate Cake, Topped with Chocolate Cream. 12

Strawberry Shortcake
Thin Layers of Vanilla Cake, Strawberry Gelee, Vanilla Bean Bavarian Cream, Topped with Whipped Cream and Sliced Fresh Strawberries. 12

Cheesecake Donut
Fresh Blueberry Glazed Yeast Donut Filled with Cheesecake, Topped with Toasted Almond & Coconut Crumble. 12

A Pint of House-Made Sorbet
Choose from Mango or Raspberry. 12

A Pint of House-Made Gelato
Choose from Vanilla, Chocolate or Strawberry. 12

Cookies
Chef’s Selection of Four Freshly Baked Cookies. 16

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## BEVERAGES

### WINE

#### CHAMPAGNE & SPARKLING
- Indigenous Prosecco (glass: 12, bottle: 45)
- Roederer Estate Brut Rosé, Anderson Valley (glass: 90)
- Perrier-Jouët, Grand Brut, Epernay (glass: 140, bottle: 600)
- Louis Roederer “Cristal” Brut, Reims (glass: 850)

#### RIESLING
- Dr. Loosen “Dr. L.”, Mosel (glass: 11, bottle: 32)

#### PINOT GRIGIO
- Moso Canali, Trentino (glass: 11, bottle: 32)
- Santa Margherita, Alto Adige (glass: 65)

#### SAUVIGNON BLANC
- Honig, Napa Valley (glass: 12, bottle: 39)
- Cakebread Cellars, Napa Valley (glass: 75)

#### CHARDONNAY
- Sonoma Cutrer “Russian River Ranch”, Sonoma (glass: 14, bottle: 45)
- Louis Jadot Pouilly-Fuissé, Burgundy (glass: 75)
- Cakebread Cellars, Napa Valley (glass: 95)
- Far Niente, Napa Valley (glass: 125)

#### ROSÉ
- Caves D’Esclans “Whispering Angel”, Côtes de Provence (glass: 14, bottle: 55)

#### PINOT NOIR
- Argyle, Willamette Valley (glass: 14, bottle: 65)
- Talbott “Kali Hart”, Monterey (glass: 60)

#### MERLOT
- Napa Cellars, Napa Valley (glass: 13, bottle: 39)
- Peju, Napa Valley (glass: 68, bottle: 115)

#### CABERNET SAUVIGNON
- Joel Gott Blend No. 815, California (glass: 13, bottle: 50)
- Novelty Hill, Columbia Valley (glass: 60)
- Justin Vineyards, Paso Robles (glass: 75)
- Jordan Vineyards, Alexander Valley (glass: 120)
- Silver Oak, Alexander Valley (glass: 195)
- Opus One, Napa Valley (glass: 700)

#### RED WINE OF DIFFERENT COLOR
- Graffigna Malbec, Mendoza (glass: 65)
- The Prisoner Wine Company (glass: 125)

### BEER

#### DOMESTIC
- Budweiser, Bud Light, Michelob Ultra (glass: 8)
- or Coors Light (glass: 8)

#### PREMIUM DOMESTIC & IMPORT
- Corona, Heineken, Stella Artois, Sapporo, Dogfish Head 90 Min IPA, Shock Top Belgian White, Goose Island IPA, Firestone 805 Blond Ale (glass: 10)

#### BOTTLES

#### VODKA
- Skyy (glass: 75, bottle: 150)
- Ketel One (glass: 150, bottle: 750)
- Belvedere (glass: 150, bottle: 750)
- Grey Goose (glass: 150, bottle: 750)

#### TEQUILA
- Herradura Blanco (glass: 75, bottle: 90)
- Patron Silver (glass: 150, bottle: 750)
- Don Julio 1942 (glass: 150, bottle: 750)

#### RUM
- Bacardi (glass: 85, bottle: 100)
- Captain Morgan (glass: 85, bottle: 100)
- Ron Zacapa 23 Year (glass: 85, bottle: 100)

#### GIN
- Bombay (glass: 75, bottle: 150)
- Hendricks (glass: 150, bottle: 100)

#### WHISKEY - BOURBON
- Jack Daniels (glass: 75, bottle: 100)
- Jameson (glass: 100, bottle: 150)
- Crown Royal (glass: 150, bottle: 200)
- Woodford Reserve (glass: 200)

#### CORDIALS
- Baileys (glass: 85, bottle: 100)
- Jägermeister (glass: 100)

### THE COSMOPOLITAN™

of LAS VEGAS
**JUICES & SMOOTHIES**

**Fresh Young Coconuts**
18
The Cosmopolitan of Las Vegas Branded & Tapped Young Coconuts.

glass

**Super Greens Juice**
12
Spinach, Kale, Apple & Orange.

**Berry Smoothie**
12
Berries, Bananas, Organic Yogurt & Raw Honey.

**Peanut Butter Banana Smoothie**
12
Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds.

glass carafe

**Orange or Ruby Red Grapefruit**
9 24
Apple, Cranberry, Pineapple or V8
7 18
Milk
5
Whole, 2%, Non-Fat, Chocolate Milk, Soy or Almond Milk

**NOT WITHOUT MY...**

**Espresso**
6

**Cappuccino or Double Espresso**
7

**Mocha or White Mocha**
7

**Latte**
7

**Hot Chocolate**
6

**Freshly Brewed Pot of Coffee**
9 14
Regular or Decaffeinated

**Flavor Shots**
2 2
Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut

**Harney & Sons’ Tea Selection**
7 13
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**

**Soda**
7
Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Orange Crush, or Schweppes Ginger Ale

**Red Bull**
8
Regular or Sugar-Free

**Iced Tea or Lemonade**
7

**Still or Sparkling Water**
7 12

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**NEED A WELLNESS BOOST!?**

Have Reviv IV Therapy come directly to your room.
Call or text 702.533.1143

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**DIDN’T FIND WHAT YOU’RE LOOKING FOR?**

Visit Block 16 Urban Food Hall on Level 2, Boulevard Tower for curated fast food including Nashville hot chicken, donuts, hot sandwiches and more.

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**ALL PACKAGES ARE DESIGNED FOR 10 GUESTS.**

Please allow 2 hours for preparation.

**Market Vegetable Crudité**
Assorted Baby & Garden Vegetables with Dips. 120

**Nachos**
Corn Tortilla Chips Topped with Cheese Sauce, Pico de Gallo, Black Olives, Chipotle Sour Cream & Scallions. Served with a Side of Guacamole. 175
Add Grilled Chicken 45
Add Grilled Skirt Steak* 55

**Game Day**
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. 325

**Seasonal Sliced Fruit Platter**
Chef’s Selection of Sun-Ripened Seasonal Melons, Fruits & Berries. 150

**Bucket of Chicken Tenders or Buffalo Wings**
With Carrots & Celery. Served with Bleu Cheese Dressing & Ranch. 150

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Text “RESERVATIONS” to HIROSE (447673) for more dining options.

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