

ROOM SERVICE

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

C Egg White Frittata*

Spinach, Asparagus, Heirloom Cherry Tomatoes, Quinoa & Tomato Coulis. Served with a Side of Fresh Fruit. 20

Three Egg Omelet* or Egg White 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

C 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

Skyvodka, House-Made Bloody Mary Mix. 18

Classic Mimosa

Prosecco & Fresh-Squeezed Orange Juice. 17

AVAILABLE ALL DAY

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

SOUP

Chicken Noodle Soup 12

Creamy Tomato Soup

Crème Fraiche. 12

Congee, Plain 12

Congee, Preserved Egg & Pork* 28

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

C 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

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

C 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

C 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

AVAILABLE ALL DAY

SANDWICHES

Choice of Potato Chips, French Fries, Sweet Potato Fries, Onion Rings, Fusilli 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

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

C 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

C 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

C 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

	glass	bottle		glass	bottle
CHAMPAGNE & SPARKLING			ROSÉ		
Indigenous Prosecco	12	45	Caves D’Esclans “Whispering Angel”,	14	55
Le Grand Courtage, Blanc De Blancs		65	Côtes de Provence		
Roederer Estate Brut Rosé, Anderson Valley		85	PINOT NOIR		
Nicolas Feuillatte Brut, Chouilly		90	Argyle, Willamette Valley	14	65
Perrier-Jouët, Grand Brut, Epernay		140	Talbott “Kali Hart”, Monterey		60
Cuvée Dom Perignon Brut, Epernay		600	MERLOT		
Louis Roederer “Cristal” Brut, Reims		850	Napa Cellars, Napa Valley	13	39
RIESLING			Peju, Napa Valley		68
Dr. Loosen “Dr. L”, Mosel	11	32	Duckhorn Vineyards, Napa Valley		115
PINOT GRIGIO			CABERNET SAUVIGNON		
Maso Canali, Trentino	11	32	Joel Gott Blend No. 815, California	13	50
Santa Margherita, Alto Adige		65	Novelty Hill, Columbia Valley		60
SAUVIGNON BLANC			Justin Vineyards, Paso Robles		75
Honig, Napa Valley	12	39	Jordan Vineyards, Alexander Valley		120
Cakebread Cellars, Napa Valley		75	Silver Oak, Alexander Valley		195
CHARDONNAY			Opus One, Napa Valley		700
Sonoma Cutrer “Russian River Ranch”, Sonoma	14	45	RED WINE OF DIFFERENT COLOR		
Louis Jadot Pouilly-Fuissé, Burgundy		75	Graffigna Malbec, Mendoza		65
Cakebread Cellars, Napa Valley		95	The Prisoner Wine Company		125
Far Niente, Napa Valley		125	“The Prisoner,” Napa Valley		

BEER

DOMESTIC

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

Bucket of 6	40
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PREMIUM DOMESTIC & IMPORT

Single	10
Corona, Heineken, Stella Artois, Sapporo, Dogfish Head 90 Min IPA, Shock Top Belgian White, Goose Island IPA, Firestone 805 Blond Ale	

Bucket of 6	50
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BOTTLES

VODKA		TEQUILA	
Skyy	75	Herradura Blanco	90
Ketel One	150	Patron Silver	150
Belvedere	150	Don Julio 1942	750
Grey Goose	150	RUM	
GIN		Bacardi	85
Bombay	75	Captain Morgan	85
Hendricks	150	Ron Zacapa 23 Year	100
WHISKEY - BOURBON		COGNAC	
Jack Daniels	75	Hennessy VS	250
Jameson	100	Hennessy VSOP	275
Crown Royal	150	Rémy Martin Louis XIII	7,500
Woodford Reserve	200	SCOTCH - SINGLE MALT	
CORDIALS		Johnnie Walker Black	160
Baileys	85	Macallan 12 Year	250
Jägermeister	100	Johnnie Walker Blue	800

DRINKS

JUICES & SMOOTHIES

Fresh Young Coconuts The Cosmopolitan of Las Vegas Branded & Tapped Young Coconuts.	18	
	glass	
Super Greens Juice Spinach, Kale, Apple & Orange.	12	
Berry Smoothie Berries, Bananas, Organic Yogurt & Raw Honey.	12	
Peanut Butter Banana Smoothie Banana, Peanut Butter, Low Fat Yogurt & Chia Seeds.	12	
	glass	carafe
Orange or Ruby Red Grapefruit	9	24
Apple, Cranberry, Pineapple or V8	7	18
Milk Whole, 2%, Non-Fat, Chocolate Milk, Soy or Almond Milk	5	

NOT WITHOUT MY...

	one size	
Espresso	6	
Cappuccino or Double Espresso	7	
Mocha or White Mocha	7	
Latte	7	
Hot Chocolate	6	
	small	large
Freshly Brewed Pot of Coffee Regular or Decaffeinated	9	14
Flavor Shots Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut	2	2
Harney & Sons Tea Selection 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	7	13

REFRESHMENTS

	one size	
Soda Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Orange Crush, or Schweppes Ginger Ale	7	
Red Bull Regular or Sugar-Free	8	
Iced Tea or Lemonade	7	
	small	large
Still or Sparkling Water	7	12

CROWD PLEASERS

All Packages Are Designed for 10 Guests.

Please allow 2 hours for preparation.

Market Vegetable Crudit 
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

NEED A WELLNESS BOOST!?

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

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.



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

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