

ROOM SERVICE

For your convenience, we are offering two different delivery options for your in-room dining experience.

THE EXPRESS

This expedited service is conveniently packaged in to-go containers and delivered to your door.

THE CLASSIC

Enjoy a traditional room service experience delivered and set up in your room.
(\$100 minimum spend required)

**TO PLACE YOUR ORDER, PLEASE PRESS THE
IN-ROOM DINING BUTTON ON YOUR PHONE.**

BREAKFAST

HEALTHY START

Fruit Platter

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. 26

Avocado Toast

Herb Ricotta, Pomegranate Seed, Pumpkin Crunch. 19

GRIDDLE

Banana Foster French Toast

Banana Cream Stuffed, Candied Hazelnuts. 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

PICK-ME-UP

Our Signature Bloody Mary

Skyy Vodka, House-Made Bloody Mary Mix. 18

Classic Mimosa

Prosecco & Fresh-Squeezed Orange Juice. 18

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, Decaffinated 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. 35

Eggs Benedict*

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

C Smoked Salmon Benedict*

Two Poached Eggs, Griddled English Muffin, Grilled Heirloom Tomato, Sautéed Spinach, Hollandaise. 22

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. 22

Organic Egg White Omelet*

Caramelized Onion, Spinach, Greek Feta, Tomato Coulis, Avocado. Served with a side of Fruit. 22

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

C Breakfast Sandwich*

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

C Signature Items

A delivery charge of \$9.50 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

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
Choice of Sweet Chili, BBQ or Buffalo Style with Choice of Ranch, Honey Mustard or Bleu Cheese. 22
Add Additional Sauces. 2

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

Chicken Quesadilla
Monterey Jack Cheese, Served with a Side of Pico de Gallo, Guacamole, Fire Roasted Salsa and Sour Cream. 19

Chilled Shrimp Cocktail
Served with Cocktail Sauce. 25

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

Shrimp Salad Lettuce Wrap
Avocado, Citrus, Fresno Chili, Sweet Potato Crunch. 24

SOUP

Chicken Noodle Soup 12

Creamy Tomato Soup
Crème Fraiche. 12

Congee, Plain 12

Congee, Preserved Egg & Pork* 28

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

SALAD

Ahi Tuna Poke Bowl*
Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Ginger, Onion, Cilantro, Chili Threads, Ponzu Sauce, Toban-Djan Aioli. 29

Cobb Salad
Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing. 25

C Healthy Bowl
Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments, Sesame Seeds, Miso Dressing & Lemon Yogurt. 25

Caesar Salad
Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing. 19

Market Green Salad
Cucumber, Heirloom Cherry Tomatoes, Radish & Balsamic Dressing. 16

Asian Chicken Salad
Napa Cabbage, Radicchio, Carrots, Cilantro, Mandarin Oranges, Fried Wontons, Soy Ginger Dressing 26

Tomato & Burrata
Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Minus 8 Vinegar 22

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	

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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

Goopy 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

BLT
Thick Cut Bacon, Iceberg Lettuce, Heirloom Tomato, Basil Aioli. 20

Spicy Southwest Chicken Sandwich
Chipotle Buttermilk Fried Chicken, Bacon Wrapped Jalapeño Popper, Spicy Aioli, Chipotle Pineapple Slaw, Avocado, Pepper Jack Cheese. 22

PASTA

Served with Garlic Bread

Spaghetti Pomodoro
Spaghetti Tossed in Pomodoro Sauce. 22
Add Meatballs. 7

Macaroni & Cheese
Cavatappi Pasta, Cheddar Cheese Sauce & Herb Breadcrumbs. 22

Cavatelli Primavera
Grilled Asparagus, English Peas, Blistered Cherry Tomatoes, Parmesan Cream, Crispy Lardons 24

ENTREES

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

8 oz. Beef Filet* 53

14 oz. Ribeye Steak* 51

10 oz. Pan Roasted Chicken Breast 32

Salmon Filet* 35

ADDITIONS

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

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

DESSERT

Decadent Chocolate Cake
Rich Chocolate Cake, Chocolate Ganache, Dark Chocolate Crunchy Glaze. 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

Vanilla Bean Creme Brulee
Whipped Cream & Assorted Fresh Berries. 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	14	65	Caves D’Esclans “Whispering Angel”,	15	75
Le Grand Courtage, Blanc De Blancs		75	Côtes de Provence		
Roederer Estate Brut Rosé, Anderson Valley		115	PINOT NOIR		
Nicolas Feuillatte Brut, Chouilly		150	Argyle, Willamette Valley	16	90
Vueve Cliquot “Yellow Label”		190	Talbott “Kali Hart”, Monterey		70
Perrier-Jouët, Grand Brut, Epernay		170	MERLOT		
Cuvée Dom Perignon Brut, Epernay		650	Napa Cellars, Napa Valley	14	75
Louis Roederer “Cristal” Brut, Reims		900	Peju, Napa Valley		115
RIESLING			Duckhorn Vineyards, Napa Valley		125
Dr. Loosen “Dr. L”, Mosel	12	55	CABERNET SAUVIGNON		
PINOT GRIGIO			Joel Gott Blend No. 815, California	15	70
Maso Canali, Trentino	12	55	Justin Vineyards, Paso Robles		85
Santa Margherita, Alto Adige		85	Jordan Vineyards, Alexander Valley		150
SAUVIGNON BLANC			Silver Oak, Alexander Valley		295
Honig, Napa Valley	12	60	Opus One, Napa Valley		750
Cakebread Cellars, Napa Valley		90	RED WINE OF DIFFERENT COLOR		
CHARDONNAY			Graffigna Malbec, Mendoza		65
Sonoma Cutrer “Russian River Ranch”, Sonoma	14	75	The Prisoner Wine Company		125
Louis Jadot Pouilly-Fuissé, Burgundy		100	“The Prisoner,” Napa Valley		
Cakebread Cellars, Napa Valley		132			
Far Niente, Napa Valley		145			

BEER

DOMESTIC

Single	9
Budweiser, Bud Light, Michelob Ultra or Coors Light	
Bucket of 6	45

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 or New Belgium Glutiny (Gluten-Free Beer)	
Bucket of 6	50

HARD SELTZER

Truly, Wild Berry	9
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BOTTLES

VODKA

Skyv	200
Titos	275
Ketel One	275
Belvedere	275
Grey Goose	275

GIN

Tanqueray	200
Bombay	250
Hendricks	275

WHISKEY - BOURBON

Maker’s Mark	250
Jack Daniels	275
Jameson	275
Crown Royal	325
Woodford Reserve	350

CORDIALS

Baileys	150
Jägermeister	125

TEQUILA

Herradura Blanco	225
Patron Silver	250
Don Julio Reposado	275
Don Julio 1942	800

RUM

Ron Zacapa 23 Year	175
Captain Morgan	200
Bacardi Silver	250

COGNAC

Hennessy VS	275
Hennessy VSOP	375

SCOTCH - SINGLE MALT

Johnnie Walker Black	250
Macallan 12 Year	350
Johnnie Walker Blue	900

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		
Freshly Brewed Cup of Coffee	6		
Freshly Brewed Pot of Coffee Regular or Decaffeinated	20		
Flavor Shots Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut	2		
		small	large
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 Coke, Diet Coke, Sprite, Ginger Ale, Fanta Orange	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.