

# WAKE ME UP

## HEALTHY START

<b>Assorted Cereals</b>	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	
<b>Steel Cut Irish Oats</b>	11
Brown Sugar, Raisins	
<b>C Banana Coconut Oatmeal</b>	12
Old Fashioned Oats Cooked in Coconut Milk, Topped with Banana, Pineapple & Toasted Coconut	
<b>Organic Yogurt Parfait</b>	12
Honey, Lavender & Orange Zest Infused Greek Yogurt, Topped with House-Made Granola & Seasonal Berries	
<b>Mixed Berries</b>	12
<b>Fruit Platter for Two</b>	22
Served with Seasonal Panna Cotta	
<b>Smoked Salmon*</b>	23
Smokehouse Salmon, Old School Garnish, Served with a Freshly Toasted Bagel	

## GRIDDLE

<b>Belgian Waffle</b>	18
Fresh Berries, Syrup, Butter	
<b>Buttermilk Scratch Pancakes</b>	18
Whipped Butter & Maple Syrup	
Add Blueberries, Bananas, Strawberries or Chocolate Chips	2
<b>Cinnamon Walnut Brioche French Toast</b>	19
Whipped Butter, Maple Syrup & Berry Compote	

## BAKERY

<b>Bagel &amp; Schmear</b>	8
Choice of Everything, Blueberry, Raisin, Whole Wheat or Plain	
<b>Freshly Baked Pastry Basket</b>	10
Four Freshly Baked Pastries, Jams & Whipped Butter	

## SIDES

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

## CLASSICS

<b>Continental Breakfast</b>	28
Juice of Your Choice, Assorted Breakfast Pastries & Choice of Coffee, Decaffeinated Coffee, Tea or Milk	
<b>Traditional Breakfast*</b>	28.50
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	
<b>American Breakfast*</b>	35
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

<b>Three Egg Omelet* or Egg White Omelet*</b>	19.50
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	
<b>Eggs Benedict*</b>	21
Two Poached Eggs, Griddled English Muffin, Canadian Bacon & Hollandaise Sauce. Served with Choice of Potatoes	
<b>C Breakfast Burrito*</b>	19
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	
<b>Steak &amp; Eggs*</b>	34
6 oz. NY Strip Steak & Two Eggs Any Style. Served with Country Wheat Toast & Choice of Potatoes	
<b>Breakfast Sandwich*</b>	18
Canadian Bacon, Fried Eggs, White Cheddar Cheese & Spicy Ketchup on a Toasted Brioche Roll. Served with Choice of Potatoes	
<b>C Egg White Frittata*</b>	20
Spinach, Asparagus, Heirloom Cherry Tomatoes, Quinoa & Tomato Coulis. Served with a Side of Fresh Fruit	

## PICK-ME-UP

<b>Our Signature Bloody Mary</b>	18
SKYY Vodka, House-made Bloody Mary Mix	
<b>Classic Mimosa</b>	17
Prosecco & Fresh-squeezed Orange Juice	

# ALL DAY, ALL NIGHT

## SNACKS

<b>House-made Hummus</b> With Grilled Pita Bread	16
Add Veggies	6
<b>Chips &amp; Dips</b> Fire Roasted Salsa & Guacamole, Served with Corn Tortilla Chips	18
<b>Nachos</b> Corn Tortilla Chips Topped with Cheese Sauce, Pico de Gallo, Black Olives, Chipotle Sour Cream & Scallions, Served with a Side of Guacamole	18
<b>Chicken Tenders or Citrus-Brined Chicken Wings</b> Choice of Sweet Chili, BBQ or Buffalo Style Choice of Ranch, Honey Mustard or Bleu Cheese Add Additional Sauces	19 2
<b>Spinach &amp; Artichoke Dip</b> Corn Tortilla Chips, Crispy Lavosh	15
<b>Chicken Quesadilla</b> Roasted Corn, Monterey Jack Cheese, Served with a Side of Pico de Gallo, Guacamole, Fire Roasted Salsa and Sour Cream	18
<b>Chilled Shrimp Cocktail</b> Served with Cocktail Sauce	24
<b>Charcuterie Board</b> Artisan Salami, House-Made Giardiniera, Mustards, Served with Lavosh & Crackers	28
<b>Cheese Board</b> Three Artisan Cheeses, Dried Fruits & Nuts, Served with Lavosh & Crackers	28
<b>Golden Osetra Caviar</b> Caviar Served with Blini & Crème Fraiche, Grated Egg White & Yolk, Lemon, Red Onion & Chives	MKT

## SOUP

<b>Chicken Noodle Soup</b>	11
<b>Classic French Onion Soup</b> Focaccia Croutons, Melted Gruyere	11
<b>Creamy Tomato Soup</b> Crème Fraiche	11
<b>Congee, Plain</b>	11
<b>Congee, Preserved Egg &amp; Pork*</b>	28

## SALAD

	Half	Full
<b>Market Green Salad</b> Cucumber, Heirloom Cherry Tomatoes, Radish & Balsamic Dressing	7	12
<b>Caesar Salad</b> Hearts of Romaine, Focaccia Croutons, Aged Parmigiano-Reggiano & Caesar Dressing	8	14
<b>C Healthy Bowl</b> Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments, Sesame Seeds, Miso Dressing & Lemon Yogurt		24
<b>Asian Chicken Salad</b> Mixed Greens, Shredded Napa Cabbage, Radicchio & Carrots, Grilled Chicken Breast, Candied Cashews, Sesame Seeds & Soy-Ginger Dressing		24
<b>Cobb Salad</b> Iceberg Lettuce, Grilled Chicken, Bacon, Avocado, Tomato, Boiled Egg, Bleu Cheese & Dijon Dressing	14	24
<b>Ahi Tuna Poke Bowl*</b> Wakame Salad, Sushi Rice, Avocado, Edamame, Pickled Ginger, Onion, Cilantro, Chili Threads, Ponzu Sauce, Toban-djan Aioli		28

## ADD ONS

<b>Grilled Chicken</b>	9	<b>Grilled Salmon*</b>	12
<b>Skirt Steak*</b>	12	<b>Shrimp*</b>	15
<b>Egg*</b>	5	<b>Bacon</b>	5
<b>Avocado</b>	5		
<b>Cheese</b> American, Swiss, Cheddar, Monterey Jack, Gouda or Provolone			2

## SANDWICHES

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

## HAND-STRETCHED 14" PIZZAS

<b>C White Pizza</b> Roasted Garlic, Mozzarella & Ricotta	22
<b>Cheese Pizza</b> Mozzarella & San Marzano Tomato Sauce	19
<b>Have It Your Way</b> 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.

<b>8 oz. Beef Filet*</b>	49
<b>14 oz. Rib Eye Steak*</b>	46
<b>10 oz. Pan Roasted Chicken Breast</b>	29
<b>Salmon Filet*</b>	34
<b>1 lb. King Crab Legs</b>	MKT

## PASTA

**SERVED WITH GARLIC BREAD**

<b>C Rigatoni Bolognese</b> Rich Hearty Meat Sauce, Rigatoni Pasta & Whipped Ricotta	22
<b>Macaroni &amp; Cheese</b> Cavatappi Pasta, Cheddar Cheese Sauce & Herb Breadcrumbs	18
<b>Spaghetti Pomodoro</b> Spaghetti Tossed in Pomodoro Sauce Add Meatballs	19 7

## ADDITIONS

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

**NEED A WELLNESS BOOST!?** HAVE REVIV IV THERAPY COME DIRECTLY TO YOUR ROOM. CALL OR TEXT 702.533.1143

# CELEBRATE

## DESSERT

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

## CROWD PLEASERS

<b>Seasonal Sliced Fruit Platter</b>	150
Chef's Selection of Sun-Ripened Seasonal Melons, Fruits & Berries	
<b>Market Vegetable Crudité</b>	120
Assorted Baby & Garden Vegetables with Dips	
<b>Artisan Cheeses</b>	175
A Selection of Hand-Crafted Cheeses. Served with an Assortment of Crackers, Breads & Lavosh	
<b>Nachos</b>	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
<b>Bucket of Chicken Tenders or Buffalo Wings</b>	150
With Carrots & Celery. Served with Bleu Cheese Dressing & Ranch	
<b>Game Day</b>	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

## 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.



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 \$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.



# DRINKS


## JUICES & SMOOTHIES

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

## NOT WITHOUT MY...

	one size	
<b>Espresso</b>		6
<b>Cappuccino or Double Espresso</b>		7
<b>Mocha or White Mocha</b>		7
<b>Latte</b>		7
<b>Hot Chocolate</b>		5
	small	large
<b>Freshly Brewed Pot of Coffee</b>	9	13
Regular or Decaffeinated		
<b>Flavor Shots</b>	2	2
Caramel, Vanilla, Sugar-Free Vanilla or Hazelnut		
<b>Harney &amp; Sons Tea Selection</b>	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	
<b>Soda</b> 		6
Pepsi, Diet Pepsi, Mist Twist, Mountain Dew, Orange Crush, or Schweppes Ginger Ale		
<b>Red Bull</b>	Regular or Sugar-Free	8
<b>Iced Tea or Lemonade</b>		7
	small	large
<b>Still or Sparkling Water</b>	7	10



# BOTTLES

## VODKA

Skyy	100
Ketel One	150
Belvedere	150
Grey Goose	150
Grey Goose 1.75L	230

## GIN

Bombay	100
Hendricks	150

## WHISKEY – BOURBON

Jack Daniels	100
Jameson	100
Crown Royal	150
Woodford Reserve	200

## CORDIALS

Baileys	100
Jägermeister	100

## TEQUILA

Herradura Blanco	100
Patron Silver	150
Don Julio Reposado	150
Don Julio 1942	750

## RUM

Sailor Jerry	100
Captain Morgan	100
Ron Zacapa 23 Year	100

## COGNAC

Hennessy VS	250
Hennessy VSOP	275
Rémy Martin Louis XIII	7,500

## SCOTCH – SINGLE MALT

Johnnie Walker Black	350
Macallan 12 Year	250
Johnnie Walker Blue	800

# BEER

## DOMESTIC BEER

<b>Single</b> Budweiser, Bud Light, Michelob Ultra or Coors Light	8
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<b>Bucket of 6</b>	40
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## PREMIUM DOMESTIC & IMPORT BEER

<b>Single</b> 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)	9
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<b>Bucket of 6</b>	45
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# JUST THE RIGHT AMOUNT *of* WRONG™

# WINE

## CHAMPAGNE & SPARKLING

	glass	bottle
Indigenous Prosecco	12	60
Gruet, Blanc de Blancs Brut, New Mexico		65
Roederer Estate Brut Rosé, Anderson Valley		85
Nicolas Feuillatte Brut, Chouilly		90
Perrier-Jouët, Grand Brut, Epernay		140
Cuvée Dom Perignon Brut, Epernay		600
Louis Roederer “Cristal” Brut, Reims		850

## RIESLING

Dr. Loosen “Dr. L”, Mosel	11	44
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## PINOT GRIGIO

Maso Canali, Trentino	11	44
Santa Margherita, Alto Adige		65

## SAUVIGNON BLANC

Honig, Napa Valley	12	48
Cakebread Cellars, Napa Valley		75

## CHARDONNAY

Sonoma Cutrer “Russian River Ranch”, Sonoma	14	56
Louis Jadot Pouilly-Fuissé, Burgundy		75
Cakebread Cellars, Napa Valley		95
Far Niente, Napa Valley		125

## ROSÉ

Caves D’Esclans “Whispering Angel”, Côtes de Provence	14	65
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## PINOT NOIR

Argyle, Willamette Valley	14	65
Talbott “Kali Hart”, Monterey		60

## MERLOT

Napa Cellars, Napa Valley	13	52
Peju, Napa Valley		68
Duckhorn Vineyards, Napa Valley		115

## CABERNET SAUVIGNON

Joel Gott Blend No. 815, California	15	50
Novelty Hill, Columbia Valley		60
Justin Vineyards, Paso Robles		75
Jordan Vineyards, Alexander Valley		120
Silver Oak, Alexander Valley		195
Opus One, Napa Valley		700

## RED WINE OF A DIFFERENT COLOR

Graffigna Malbec, Mendoza		65
The Prisoner Wine Company “The Prisoner,” Napa Valley		125