



**NAUTILUS CABANA CLUB**

# IN-ROOM DINING



## NAUTILUS CABANA CLUB

BREAKFAST

7AM - 11AM

### Beginnings

AVOCADO TOAST 15  
soft-poached eggs, pepitas, crispy capers, radish, 'zak the baker' sourdough

SMOKED SALMON PLATTER 19  
whipped cream cheese, crispy capers,  
red onion, sliced tomato, toasted bagel

STEEL CUT OATMEAL 10  
steel cut irish oats, dark brown sugar,  
dried tropical fruits

### Sweettooth

FRENCH TOAST 14  
dulce de leche

BELGIAN STYLE WAFFLE 15  
strawberry, mascarpone whipped cream

PANCAKES 14  
mascarpone whipped cream

### Healthy Bowls

QUINOA & GREEK YOGURT BOWL 14  
banana, chia seeds, peanut butter

BARLEY & POMEGRANATE 14  
coconut milk, blue berries, agave

ACAI BOWL 14  
blueberries, dragon fruit, shaved coconut, flax seed

### Sides

BAGEL 6

SINGLE PASTRY 4

AVOCADO 5

SMOKED SALMON 8

CHICKEN & APPLE SAUSAGE 6

PORK & ROSEMARY SAUSAGE 6

APPLEWOOD SMOKED BACON 6

@NAUTILUSSOBE #NAUTILUSCABANA CLUB @SIXTYHOTELS

Consumption of raw or undercooked seafood, poultry, meat or eggs increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.  
In-Room Dining delivery fee, 20% gratuity and tax not included.



## NAUTILUS CABANA CLUB

BREAKFAST BEVERAGES

7AM - 11AM

### Hair of the Dog

- 15 -

#### BLOODY MARY

ketel one vodka, evan's mary mix, celery

#### MIMOSA

acinum prosecco, oj

#### BELLINI

acinum prosecco, white peach purée

#### KIR ROYAL

acinum prosecco, chambord

### Jump Start

BERRY SMOOTHIE ALMOND MILK 12

ORANGE OR GRAPEFRUIT JUICE 5

### Expressed Juice

- 9 -

K8 kale, spinach, chard, parsley, celery, bok choy

A3 apple, carrot, lemon, ginger

D3 dragonfruit, pineapple, lime, coconut water

### La Colombe Coffee

COFFEE 4

CAPPUCCINO 4

ESPRESSO 3

LATTE 4

MACCHIATO 4

### Harney & Sons Tea

- 4 -

EARL GREY

ENGLISH BREAKFAST

DARJEELING

JASMINE

GREEN TEA

CHAMOMILE

FRESH MINT



## NAUTILUS CABANA CLUB

ALL DAY

11:30 AM - 11 PM

### APPETIZER & SALADS

HUMMUS 9

chickpeas, tahini, olive oil, garlic

GUACAMOLE 9

blue corn tortilla chips

MARGHERITA FLATBREAD 10

heirloom tomato, mozzarella, basil

MUSHROOM TRUFFLE FLATBREAD 25

wild mushroom, gruyere cheese, truffle

CHOPPED SALAD 12

romaine, roasted cauliflower, chickpeas, onion, tomato

QUINOA SALAD 14

heart of palm, cherry tomato, corn, avocado

- add to any salad -

grilled chicken 7 shrimp 8 grilled churrasco 9 seared tuna 14

### SANDWICHES & TACOS

B.L.T. SANDWICH 12

applewood smoked bacon, zak the baker's bread, garlic aioli, french fries

- add Grilled Chicken 7 Churrasco 9 -

NAUTI BURGER 19

two 4oz beef patties, american cheese, caramelized onion,  
bread & butter pickles, potato bun, french fries

FISH SANDWICH 18

lettuce, tomato, 'mexican' slaw, spicy remoulade, french fries

TACOS

corn tortilla, pico de gallo, lime, queso fresco

- Grilled Chicken 14 Crispy Fish 15 Churrasco 15 -

### MAINS

SPAGHETTI VONGOLE 19

clams, white wine, parsley

PENNE ARRABIATA 16

shaved parmesan

CREEKSTONE FARMS HANGER STEAK 27

sun dried tomato chimichurri, herb roasted potatoes, roasted sweet peppers

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ALL DAY BEVERAGES

11:30 AM - 11 PM

## Cocktails

- 15 -

RON OLD FASHIONED  
zacapa 23 yr rum, sugar,  
angostura & orange bitters

CLASSIC MARTINI  
elyx vodka, dry vermouth

TOMMY'S MARGARITA  
avion silver tequila, lime, agave

WHISKEY SOUR  
rebel yell bourbon, lemon, sugar

SINGAPORE SLING  
botanist gin, cherry heering,  
pineapple, lime, angostura bitters

THYME DAIQUIRI  
brugal rum, thyme, lime, sugar

CUCUMBER MULE  
ketel one citroen, cucumber, ginger beer

## Domestic Beer

NARRAGANSETT LAGER 8

BUD LIGHT 6

CIGAR CITY JAI ALAI IPA 7

CIGAR CITY FLORIDA CRACKER 7

## Imported Beer

HEINEKEN 8

PERONI 8

CORONA 8

STELLA ARTOIS 8

## Sparkling & Champagne

Prosecco, Acinum, Italy, NV	10 / 38
Grand Brut, Perrier-Jouët, France, NV	28 / 105
Brut Rosé, Veuve Clicquot, France, NV	31 / 120
Brut, Moët & Chandon Imperial, France, NV	140
Brut, Argyle, Oregon, 2011	65
Brut, Dom Perignon, France, 2005	500
Blanc de Blancs, Ruinart, NV	225

## Rosé

La Villa Barton, Côtes de Provence, France, 2015	12 / 46
Villa Pereire, Côtes de Provence, France, 2015	11 / 40
Bertaud Belieu, Côtes de Provence, France, 2015	68
Aime Roquesante, Côtes de Provence, France, 2014	40
Domaines Ott, Chateau Romassan, Bandol, France, 2015	98

## White

Vermentino, La Pettegola, Tuscany, Italy, 2015	12 / 46
Sauvignon Blanc, Domaine De L'herré, France, 2015	11 / 42
Pinot Grigio, Ruffino, Italy, 2015	12 / 46
Colombard, Domaine De Fortunet, Gascogne, France, 2014	10 / 40
Chardonnay, Beckon, Central Coast, California, 2015	14 / 56
Pinot Grigio, Jermann, Venezia, Italy, 2013	74
Pinot Gris, Ponzi Vineyards, Willamette, Oregon, 2014	50
Verdicchio, Andre Felici, Apiro, Italy, 2013	48
Arneis Blanche, Ceretto, Langhe, Italy, 2013	52

## Red

Pinot Noir, Elouan, Oregon, 2014	11 / 46
Chianti, Nozzole, Tuscany, Italy, 2013	12 / 50
Blend, La Closerie De Malescase, Haut-Médoc, France, 2011	15 / 58
Malbec, Salentein, Mendoza, Argentina, 2013	13 / 56
Cabernet Sauvignon, B.R. Cohn, California, 2014	14 / 56
Cabernet Sauvignon, Century Oak, Napa Valley, California, 2014	15 / 58
Pinot Noir, Bouchaine, Carneros, California, 2012	69
Pinot Noir, Ken Wright Cellars, Willamette, Oregon, 2013	72
Syrah, Qupe, Central Coast, California, 2012	58



## NAUTILUS CABANA CLUB

LATE NIGHT  
11:00PM - 7AM

### Sandwiches

*served with terra chips*

HAM & CHEESE 9

black forest ham, swiss cheese, cuban bread

CHICKEN PANINI 12

grilled chicken breast, cheddar cheese, pepper, zak the baker sourdough

ROASTED VEGGIE WRAP 9

eggplant, zucchini, roasted red pepper, arugula

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### Salads

CAESAR 9

sourdough croutons, parmesan cheese

GREEK 9

tomato, cucumber, onion, pepper,  
feta, olives, oregano

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### Snacks

FRESH CUT FRUIT 7

watermelon, cantaloupe, pineapple,  
seasonal berries

EMPANADA 4

TERRA POTATO CHIPS 4