

W
E
F
O
V
O
Z

BREAKFAST

DAILY 7AM - 11 AM

LUNCH & DINNER

WEEKDAYS

11AM - 10PM

WEEKENDS

11AM TO 11PM

VISTA WEEKEND MENU

FRIDAYS & SATURDAYS

11AM - 11PM

SUNDAYS

11AM - 10PM

BEVERAGE MENU

WEEKDAYS 11AM - 10PM

WEEKENDS 11AM - 11PM

BOTTLE SERVICE MENU

WEEKDAYS 11AM - 10PM

WEEKENDS 11AM - 11PM

HAPPY HOUR MENU

WEEKDAYS 11AM - 10PM

WEEKENDS 11AM - 11PM

BREAKFAST

Service 7AM - 11AM

COMPLETE BREAKFAST

choice of coffee, tea, or juice

CONTINENTAL BREAKFAST • 19

choice of 2 breakfast pastries, fruit, jams, butter

AMERICAN BREAKFAST • 22

eggs your way, toast, patas bravas, bacon or sausage

OMELETS

HAM & CHEESE • 18

choice of toast, fresh greens

VEGGIE • 16

assorted vegetables, choice of toast

BUFFET BREAKFAST • 28

KIDS BUFFET. 14

BREAKFAST MAINS

MORNING EGG SANDWICH • 14

bacon or sausage, brioche bun, sriracha aioli

FRENCH TOAST • 15

pugliese bread, guava, dulce de leche, cream cheese, fresh berries

BUTTERMILK PANCAKES • 14

fresh berries, maple syrup

BUTTERMILK PANCAKES • 15

chocolate chips, fresh berries

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies.

N

BREAKFAST MAINS

AVOCADO TOAST · 15

Pugliese Bread, baby arugula, pico de gallo, pickled onions

YOGURT PARFAIT · 12

Greek yogurt, homemade strawberry jam, granola, fresh berries

STEAK & EGGS ·24

eggs your way, churrasco, patatas b, choice of bread, chimichurri

SIDES

BREAD · 3

white, wheat or gluten free

CROISSANTS · 5

plain, chocolate

BREAKFAST MEATS · 6

bacon, sausage or ham

CEREAL · 5

frosted flakes, fruit loops, apple jacks or frosted mini wheats

PATATAS BRAVAS · 4

SEASONAL FRUIT BOWL · 8

COFFEE & JUICE

REGULAR | DECAF · 4

ESPRESSO · 3

DOUBLE ESPRESSO 5

CAPPUCCINO · 6

LATTE · 6

APPLE JUICE · 5 ORANGE

JUICE · 5 CRANBERRY

JUICE · 5

STILL WATER 750ml .8

SPARKLING WATER 330ml . 5

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies.

LUNCH & DINNER

SERVICE : SUN-WED 11AM -10PM
THURS-SAT 11AM-11PM

.....

APPETIZERS

CHICKEN WINGS • 16

buffalo or sweet & spicy sauce

VEGAN WINGS • 15

cauliflower, buffalo sauce

CRISPY CALAMARI • 17

remoulade & tomato sauce

CHICKEN QUESADILLA • 16

crema, pico de gallo, guacamole

SOUP AND SALAD

BLACK BEAN SOUP • 10

CAESAR SALAD • 14

garlic croutons, parmesan cheese

HOUSE SALAD • 13

lettuce, mixed greens, olives, cherry tomatoes,
dried cranberries, carrots, citrus dressing

TROPICAL SALAD • 16

arugula, mixed greens, walnuts, goat cheese, hearts
of palm, avocado, carrot, mango, citrus dressing

Add Protein Options:

Chicken 8

shrimp 8

Churrasco 10

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies.



MAINS

NOVOTEL LINGUINI

choices of sauces:
spicy tomato, alfredo, vodka, butter

NOVOTEL 8OZ BURGER

bacon, lettuce, tomato, cheese, pickles,
caramelized onions, brioche bun,
choice of fries

**Impossible burger substitution available*

NOVOTEL PIZZA • 18

choice of regular or cauliflower crustmozzarella,
basil, tomato sauce

**Pepperoni or prosciutto*

VEGAN PICADILLO 21

Impossible Beef, Rice & Beans, Plantains.

8OZ CHURRASCO • 29

chimichurri, Rice & Beans

CUBANO • 17

rustic french fries

PAN ROASTED SALMON • 30

green asparagus, lemon, choice of 1 side

CHICKEN TENDERS & FRIES • 14

CRISPY CHICKEN SANDWICH • 15

cheese, pickles, Sriracha aioli, rustic french fries

SALMON BOWL • 25

cooked salmon, quinoa, arugula, mango, tomato,
radish, cucumber, carrot, sesame seed, ginger
dressing

TUNA BOWL • 26

raw tuna, quinoa, arugula, mango, tomato, radish,
cucumber, carrot, sesame seed, ginger dressing

SIDES

- RUSTIC FRENCH FRIES . 8
- SWEET POTATO FRIES . 8
- MASHED POTATOES . 8
- GRILLED VEGETABLES . 8
- RICE . 8
- HOUSE SIDE SALAD . 8
- PLANTAINS . 8

NON-ALCOHOLIC BEVERAGES

- SPARKLING WATER 330ml . 5
- STILL WATER 750ml . 8
- COKE . 5
- DIET COKE . 5
- SPRITE . 5
- RED BULL . 6
- RED BULL SUGAR FREE . 6
- 305 JUICE . 8
- ORANGE + BEETS
- ORANGE + TURMERIC + BLACK PEPPER
- ORANGE + GINGER
- ORANGE + CARROT
- ORANGE + PINEAPPLE

DESSERTS

- CHCOLATE LAVA CAKE & ICECREAM. 12
- BROWNIES & BERRIES WITH ICECREAM. 12
- MACARONS (3Pcs) . 10
- ICECREAM & BERRIES . 8

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies.



VISTA WEEKEND MENU

FRIDAY, SATURDAY, SUNDAY 2PM-10PM

PORK TACOS. 18

three tortillas with carnitas, pico de gallo, guacamole, chipotle slaw, pickles onions

TUNA TARTARE. 19

raw tuna, green onions, avocado, mango, cucumber, wonton, lime, seasme seeds, ginger dressing.

SHRIMP CEVICHE. 19

shrimp, red onions, tomatoes, celery, lime juice, corn, leche de tigre, avocado and cancha.

NOVOTEL 8OZ BURGER • 18

bacon, lettuce, tomato, cheese, pickles,
caramelized onions, brioche bun, choice of fries

NOVOTEL PIZZA • 18

mozzarella, basil, tomato sauce
choice of regular or cauliflower crust.
choice of pepperoni or prosciutto

SALMON BOWL.25

cooked Salmon, quinoa, arugula, mango, tomato radish, cucumber, carrot, sesame seed, ginger dressing.

TUNA BOWL.26

raw Tuna, quinoa, arugula, mango, tomato radish, cucumber, carrot, sesame seed,
ginger dressing.

CHICKEN WINGS. 16

buffalo or sweet & spicy sauce

VEGAN WINGS. 15

cauliflower, buffalo sauce

CHICKEN QUESADILLA • 16

Beef +\$3 Shrimp +\$4

crema, pico de gallo, guacamole

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies.

N

VISTA WEEKEND COCKTAILS

FRIDAYS, SATURDAYS, SUNDAYS ONLY

BLONDIE • 16

Bourbon, Apricot Marmalade, Lemon Juice, La Rubia Blonde ale.

SATURN FRESA • 16

Strawberry Gin, Strawberry puree, Homemade Orgeat, Lemon Juice.

AMARILLO • 16

Vodka, Passion fruit puree, St. Germaine, Fresh basil & Cucumber, Citrus.

APPLE CHAI. 16

Dark Rum & Whiskey infused with cardamom, cloves, cinnamon, chai syrup, lime juice.

SMOKEY NARANJA. 16

Mezcal, Mango, Habenero, Aperol, Lime juice and Tajin.

FOR YOUR CONVENIENCE, 18% GRATUITY AND 9% SALES TAX WILL BE ADDED TO YOUR CHECK

N

WINE LIST

WINE BY THE GLASS • 10

RED

.....

CABERNET SAUVIGNON

MALBEC

MERLOT

WHITE

.....

CHARDONNAY

SAUVIGNON BLANC

WHITE ZINFANDEL

PINOT GRIGIO

SPARKLING &

.....

ROSE ROSE

PROSECCO

WINE BY THE BOTTLE

RED

.....

CABERNET SAUVIGNON

Gerard Bertrand Naturae 2021 (Languedoc-Roussillon, France)	4
Simi 2019 (Sonoma County, California)	8
1865 Selected Vineyards 2019 (Maipo Valley, Chile)	4

MALBEC

Luigi Bosca 2021 (Agentina)	8
	46
	45

MERLOT

Chateau Ste. Michelle 2018 (Columbia Valley, Washington)	46
--	----

PINOT NOIR

Louis Latour Les Bastides 2020 (Coteaux du Verdon, France)	46
Louis Latour Domaine de Valmoissine 2019 (Burgundy France)	46
Meimoi 2021 (California)	4
	4

TEMPRANILLO

Protos Reserva (Ribera Del Duero, Spain)	50
--	----

BLEND

Laku Red Blend (Curico Valley, Chile)	70
---------------------------------------	----

WINE LIST

WHITE

SAUVIGNON BLANC

Whitehaven 2022 (Marlborough, New Zealand)	43
Sancerre 2020 (Sancerre, France)	4

CHARDONNAY

La Crema (Monterey, California)	4
Lake Sonoma 2019 (Russian River Valley, California)	2
	56

PINOT GRIGIO

Elena Walch 2021 (Trentino-Alto Adige, Italy)	4
Ca' Montini (Trentino-Alto Adige, Italy)	6
	42

ALBARINO

Faustino Rivero 2021 (Galicia, Spain)	40
---------------------------------------	----

MOSCATO

Peirano Estate (Lodi, California)	35
-----------------------------------	----

ROSE

Chateau d'Esclans Whispering Angel 2021 (Provence, France)	48
Pink Flamingo Rose 2021	4
	0

SPARKLING

Veuve Clicquot Champagne (Brut, France)	145
Piper Heidsieck Extra Dry Champagne (France)	100
C Mionetto Prosecco (Italy)	40

COCKTAILS

BOURBON GUAVA MINTZ • 16

bourbon, guava , ginger beer, mint

BAHAMA MAMA • 16

coconut rum, strawberry, pineapple

MARACUYA SPRITZ • 16

aperol, passion fruit, prosecco

NOVOTEL LEMONADE • 16

tequila, triple sec, lime, blackberry

SUNSET IN CARTAGENA • 16

aguardiente, honey, pineapple, lemon

PASSION MIMOSA •

16 prosecco, passion fruit

THE GREEN MARTINI • 16

gin, lime, agave, pineapple, cucumber, mint

COCO PINEAPPLE • 16

rum, piña colada, pineapple, passion fruit

BOTTLE SERVICE

LIQUORS

VODKA

TITO'S VODKA · 200
GREY GOOSE VODKA · 250
KETTEL ONE · 225

GIN

HENDRICK'S GIN · 200
BOMBAY SAPPHIRE · 175
TANQUEREY · 175
MONKEY · 200
SIPSMITH GIN · 150

TEQUILA

CASAMIGOS | DON JULIO | PATRON
BLANCO · 200
REPOSADO · 225
ANEJO · 250

RUM

BACARDI SUPERIOR · 150
VALZOLA WHITE RUM · 100
BACARDI AGED DARK RUM · 200
LEBLON CACHACA · 150

WHISKEY

JOHNNY WALKER SCOTCH · 225
GLENLIVET SCOTCH · 250
BUCHANANS SCOTCH · 175
BASIL HAYDEN BOURBON · 225
WOOD FORD BOURBON · 225
JAMESON IRISH WHISKEY · 200
JACK DANIELS WHISKEY · 150

COGNAC

COURVOISIER · 175
HENNESSY · 220

BUBBLY

VEUVE CLICQUOT
CHAMPAGNE · 145
PIPER-HEIDSIECK
CHAMPAGNE · 100
CHARLES DE FERE
ROSE CHAMPAGNE · 50
LA MARCA PROSECCO · 40

MIXERS

JUICES

CRANBERRY
PINEAPPLE
ORANGE
GRAPEFRUIT

SODAS (3 CANS)

COKE
SPRITE
GINGER ALE
GINGER BEER
REDBULL

HAPPY HOUR

MONDAY TO FRIDAY
4PM - 7PM

DRINK MENU

HOUSE WINE BY THE GLASS • 5

cabernet sauvignon | malbec | merlot
chardonnay | sauvignon blanc
pinot grigio | rose | prosecco

COCKTAILS • 8

BOURBON GUAVA MINTZ
bourbon, guava, ginger beer, mint

BAHAMA MAMA
coconut rum, strawberry, pineapple

MARACUYA SPRITZ
aperol, passion fruit, prosecco

NOVOTEL LEMONADE
tequila, triple sec, lime, blackberry

SUNSET IN CARTAGENA
aguardiente, honey, pineapple, lemon

PASSION MIMOSA
prosecco, passion fruit

THE GREEN MARTINI
gin, lime, agave, pineapple, cucumber, mint

COCO PINEAPPLE
rum, piña colada, pineapple, passion fruit

DRAFT BEER • 4

la playita | IPA el farito | la rubia
wynwood



HAPPY HOUR

MONDAY TO FRIDAY
4PM - 7PM

FOOD MENU

LOMO SALTADO POTATO SKINS • 13
latin beef stir fry in a potato skin

CHEESE TEQUEÑOS • 12
cheese pastry with aji amarillo aioli

CHICKEN WINGS • 11
wing sauce

HAM & AJI DE GALLINA CROQUETTES • 12
chipotle aioli

MINI SHRIMP CAUSA • 13
peruvian potato salad with shrimp

VEGAN WINGS • 11
wing sauce

FALAFEL BITES • 11
hummus, tzaziki and falafel bites

CHIPS AND SALSA • 10

