

DECK Sixteen

1600 Collins Ave Hyatt Centric 33139 · +13056957400 · Updated: Jan 14, 2026

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FROM OUR PANTRY 5

Grilled Halloumi Cheese	\$14.00
za'atar spiced pistachios shaved fennel arugula micro cilantro strawberry champagne vinaigrette	
Gem Wedge	\$13.00
creamy tomato and parmesan vinaigrette crispy capers focaccia croutons	
Greek Salad	\$13.00
cucumbers heirloom tomato marinated feta gem lettuce kalamata olives herbed vinaigrette	
Grilled Calamari Salad	\$14.00
arugula peppadew pepper shallot and guava vinaigrette slow-roasted fennel orange segments	
Deck Wings	\$12.00
choice of sauce: pineapple-coconut chili-honey glaze	

FROM OUR STOVE 7

Crab Cake Sandwich	\$17.00
chipotle remoulade lettuce crisp honey wheat bun	
Deck 16 Burger*	\$16.00
smoked gouda caramelized onion bacon marmalade focaccia bun	
Grilled Steak Sandwich*	\$16.00
ciabatta bread manchego cheese marinated peppers chimichurri	
Cuban Sandwich	\$13.00
mojo marinated pork mustard manchego pickle	
Lentil Veggie Burger	\$13.00
roasted corn salsa paprika aioli honey wheat bun	
Serrano Flatbread	\$13.00
roasted peppadew stewed tomato asiago cheese lemon-infused arugula frantoia olive oil	
Pan-Roasted Fish Your Way*	\$22.00
Choose a side: warmed farro salad seasonal vegetable arugula salad capers lemon parmesan. Choose a sauce: coconut rum butter sherry glaze lemon caper garlic frantoia	

TACOS 3

Moroccan	\$16.00
lamb sautéed garbanzo toasted almonds slow-roasted fennel harissa & fig aioli naan bread	
Fish	\$14.00
avocado purée tropical slaw fresh corn tortilla	
Grilled Seasonal Vegetables	\$12.00
roasted pepper hummus fresh corn tortilla	

SIDES 4

Roasted Potatoes	\$8.00
French Fries	\$8.00
Sautéed Spinach	\$6.00
Seasonal Vegetable	\$6.00

DESSERTS 4

Homemade Ice Cream Flavors	\$8.00
Ask About our homemade ice cream flavors	
Grand Marnier-Infused Chocolate Mousse	\$10.00
raspberry purée citrus segments lime-whipped cream	
Citrus Flan	\$10.00
classically done with a twist pineapple gastrique macerated berries	
Brandy-Infused Cherry Cheesecake	\$10.00
oreo crumb crust	

SALADS 3

Roasted Corn & Chick Pea	\$12.00
feta Cheese, piquillo peppers, arugula, harissa & guava vinaigrette	
Frutti Di Mare	\$14.00
lemon vinaigrette, Shrimp, Calamari, Roasted Fennel, stewed tomatoes, herbs	
Grilled Vegetable & Burrata Cheese	\$12.00
Roasted Peppers, Chimichurri, Micro Cilantro, Sherry Glaze	

FRENCH TOAST 2

Guava and Ricotta Stuffed	\$14.00
Coconut Rum Maple syrup	
Bananas Foster	\$14.00
Malibu Rum Infused bananas, Brown Sugar syrup	

SAVORY 2

Brunch Burger*	\$14.00
Chorizo Hash, Charred Poblano Relish, Avocado, Fried Egg	
Homemade Pasta	\$14.00
Italian Sausage, Peppadew, Roasted Tomato Cream Sauce, Fresh Spinach, Goat Cheese, Pine nut	

EGG 3

Smoked Salmon Omelet	\$16.00
Onions, Capers, Roasted Tomato Cream Cheese, Scallion	
Shakshouka Benedict*	\$12.00
Poached Egg, Grilled Pita, Cumin Scented Hollandaise	
Eggs any Style*	\$14.00
Bacon or Sausage, Roasted Potatoes	

FEATURED ITEM 1

Fresh Fruit and Yogurt Parfait	\$8.00
Cindy Lou's Granola, Agave Syrup, Greek Yogurt, Seasonal berries	

DRINKS 2

Unlimited Bloody Mary Bar	\$15.00
Vodka and Original or spicy bloody Mary mix. Choose: celery salt Worcestershire, Ibacon, pepperoncini, shrimp, celery, olives	
Bottomless Mimosas	\$15.00
Viudo Seguras Cova with orange, strawberry or pineapple juice. Fresh fruit for garnish	

MAIN 2

Continental Breakfast	\$22.00
assorted pastries and breads, seasonal fruits, juice, coffee or tea	
American Breakfast	\$28.00
two eggs any style and roasted potatoes with assorted pastries and breads, seasonal fruits, juice, coffee or tea	

A LA CARTE FROM OUR PANTRY 6

Fruits and Berries	\$11.00
seasonal fruits and berries	
Cereals	\$8.00
selection of organic cereals with berries or bananas and choice of milk: skim / whole / soy / almond	
Greek Yogurt Parfait	\$11.00
Greek yogurt, seasonal fruits and homemade granola with Paradise Farm's honey	

Bakery Basket	\$13.00
assorted pastries and breads, Vermont butter and homemade preserves	
Serrano Ham Toast	\$12.00
toasted Zak the Baker bread with Serrano ham, arugula and tomato spread	
Smoked Salmon Toast	\$12.00
toasted Zak the Baker bread with smoked salmon, cream cheese, onion and caper	

A LA CARTE FROM OUR STOVE 9

Organic Irish Oatmeal	\$9.00
caramelized bananas and coconut flakes with cinnamon-raisin syrup	
Buttermilk Pancakes	\$13.00
passion fruit, whipped cream and seasonal berries key lime maple syrup	
Eggs and Chorizo	\$13.00
two cage free eggs any style, roasted potatoes and Spanish chorizo	
Eggs and Serrano Ham	\$14.00
two cage free eggs any style, roasted potatoes and Spanish Serrano ham	
Sustainable Omelet	\$14.00
three cage free eggs with seasonal vegetables and Manchego cheese	
Andalusian Flamenco Eggs	\$14.00
two baked eggs with onion, peppers, tomatoes, chorizo and ham with Zak the Baker toast	
Smoked Salmon Benedict	\$16.00
two cage free poached eggs with smoked salmon, arugula, and Hollandaise sauce	
Frittata	\$15.00
two eggs, potatoes, chorizo and Manchego cheese	
Two Eggs Any Style	\$13.00
two cage free eggs any style, roasted potatoes, toast, and choice of bacon or chicken sausage	

COCKTAILS 9

Copacabana Cobbler	\$14.00
veev açai spirit, fresh sour, homemade grenadine, lemon & orange slices, fresh seasonal berries	
South Beach Thyme	\$14.00
absolut vodka, orange blossom tea syrup, fresh sour, thyme sprigs, orange bitters	
Maple Old-Fashioned	\$14.00
evan williams single barrel bourbon, dale degroff's piment o bitters, maple syrup, orange slice, cherry	
Mai Tai 1944	\$14.00
myers's dark rum, barbancourt rum, marie brizard curaçao orange, orgeat syrup, simple syrup, fresh lime juice	

The Real Dill	\$14.00
absolut elyx vodka, fresh lime & lemon juices, agave nectar, english cucumber, dill sprig	
Pineapple-Lemongrass Caipirinha	\$14.00
leblon cachaça, pineapple, lemongrass syrup, lime	
Elegant Gin & Tonic	\$14.00
plymouth gin, orange bitters, pink grapefruit juice, tonic water, rosemary sprig	
Smoking Hot Mama	\$14.00
cabo wabo silver tequila, sombra mezcal blanco, fresh lime juice, fresh sour, agave nectar, cucumber, peppers, cilantro sprig, jalapeño	
White Peach Sangria	AVAILABLE OPTIONS
vinho verde sauvignon blanc, pinot grigio, absolut mandarin vodka, combier pêche de vigne, peach, strawberries, fresh sour, club soda	Glass: \$14.00
	Pitcher: \$60.00

BITES 6

Marcona Almonds
Fried Marcona almonds with sea salt
Rosemary Flatbread
Asiago cheese, olives, artichokes, rosemary, arugula, peppadews and oil
Chorizo Flatbread
Spanish chorizo, tomato, Burrata cheese, onion, arugula and herbs
Cured Mix Olives
Curated mix olives, citrus, garlic and herbs
Mini Cuban Sandwich
Manchego cheese, ham, porchetta, mustard, pickles on Cuban bread
Chorizos and Potatoes
Spanish chorizo, potatoes, and alioli

BUBBLES 3

Cava, Dibon Brut Réserve, Penedes, NV	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Sparkling, Mumm Napa Brut Rosé, Napa Valley, NV	AVAILABLE OPTIONS
	Glass: \$17.00
	Bottle: \$68.00
Champagne, Nicolas Feuillatte, Brut Réserve, Epernay, NV	AVAILABLE OPTIONS
	Glass: \$22.00
	Bottle: \$88.00

REDS 6

Pinot Noir, Moniker, Mendocino, 2012	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Tempranillo, Atardi, Rioja, 2011	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Cabernet Sauvignon, Canvas, Napa, 2013	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Merlot, Chelsea Goldschmidt, Sonoma, 2012	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00
Malbec, Graffigna, Grand Reserva, San Juan, 2011	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$63.00
Tempranillo, Ysios, Rioja, 2007	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$84.00

WHITES 5

Pinot Grigio, Esperto, "Artist Collection", Venezie, 2013	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Albarino, Martin Codax, Rias Baixas, 2013	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Sauvignon Blanc, Drylands, Marlborough, 2014	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Chardonnay, Canvas, "Artist Series", Napa, 2013	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00
Chardonnay, Girard, Russian River, 2013	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$64.00

VODKA 7

Absolut Elyx	\$325.00
Titos	\$250.00

Absolut	\$225.00
Veev	\$250.00
Belvedere	\$275.00
Grey Goose	\$275.00
Russian Standard	\$225.00

TEQUILA 7

Cabowabo	\$250.00
Espolón	\$250.00
Patrón Silver	\$300.00
Don Juwlio Blanco	\$325.00
Avión Silver	\$325.00
Avión Reposado	\$350.00
Avión Anejo	\$375.00

RUM 5

Barbancourt Rum	\$200.00
Malibu Rum Coconut	\$250.00
Capt Morgan Rum Spiced	\$200.00
Bacardi Superior	\$250.00
Ron Zacapa Rum Cent	\$300.00

COGNAC 2

Courvoisier Cog VS	\$250.00
Hennessy Cognac VS	\$350.00

GIN 2

Plymouth Gin	\$300.00
Hendrick's	\$325.00

SCOTCH 4

Chivas Regal Sco 12yr	\$300.00
Glenlivet Sco Sm 12yr	\$350.00
Johnnie Walker Black	\$275.00
Johnnie Walker Blue	\$1,175.00

BOURBON 2

Jack Daniels	\$275.00
Makers Mark Bourbon	\$275.00

CACHACA 1

Leblon	\$225.00
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