



Relax in the classic Art Deco elegance of The Hedley Club Lounge, boasting one of the most sumptuous and beautifully appointed rooms in the Bay Area. One of the Bay Area's premier Jazz clubs, the lounge features a seasonal cocktail menu taking inspiration from the classics served here in the 1930's, a dynamic and approachable wine program, and Italian inspired cuisine from the acclaimed

LA PASTAIA

get a room: visit hoteldeanza.com for special offers and room packages

join us on Facebook for weekly wine events, cocktail parties, themed evenings

A note to our patrons: a credit card or room number + key is needed to start a tab in the Hedley Club, thank you.

a 5% surcharge is added to each check to support the City of San Jose minimum wage increase.

Warning

drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risks, and during pregnancy, can cause birth defects

signature cocktails

Diving Diva Tito's Vodka, Pur Spirits Pear and Elderflower liqueur, sparkling wine; up	12
CuCu Mule Hanson's Organic Cucumber Vodka, Fever-Tree Ginger Beer, lime juice; rocks	11
Tap Room Dried cherry infused Woodford Reserve Bourbon, orange marmalade, lemon juice, orange juice, maple syrup; rocks	12
The Hedley Manhattan Redemption Rye, Carpano Antica, Aperol, bitters; up	12
Grapefruit Fizz Sparkling rosé, Crème de Pamplemousse, Elderflower liqueur; flute	11
Lucky G&T Plymouth Gin, lavender syrup, lemon juice, tonic, lavender bitters; rocks	11
Blood Orange Margarita Azunia Blanco Organic Tequila, Solerno blood orange liqueur, agave nectar, fresh lime; rocks, salt	12
Salty Senorita El Jimador tequila, grapefruit-lime syrup, pink grapefruit juice, lime juice, spicy-sweet salted rim; rocks	12
Original Recipe Mai Tai Brugal Anejo Rum, orange curacao, orgeat syrup, lime juice; rocks	12
King of the Jungle Selvarey Rum infused with fresh pineapple, basil syrup, lime juice; up	11

Wine Special

1000 Stories
{bourbon barrel aged}
zinfandel, small batch Mendocino County, CA 2015
\$10/\$40

white

chardonnay J Lohr 'Riverstone' Monterey, CA 14	36 9
chardonnay Cuvaision Napa, CA 13	52 13
vermentino Cecchi 'La Mora' Tuscany, Italy 14	44 11
pinot grigio Bottega Vinaia Trentino, Italy 14	48 12
sauvignon blanc The Dreaming Tree Sonoma, CA 15	40 10
rosé Terra d' Oro Amador County, CA 15	44 11
riesling Loosen Bros. 'Dr. L' Mosel Valley, Germany 15	36 9
viognier Zaca Mesa Santa Barbara County, CA	40 10
white blend Conundrum '25th Anniversary' by Caymus CA 15	48 12

red

cabernet Avalon Napa Valley, CA 13	40 10
cabernet Sean Minor Napa, CA 14	60 15
malbec Brassfield 'Eruption' Lake County, CA 13	48 12
merlot Swanson 'Cygnet' Napa, CA 12	52 13
petite sirah J. Lohr 'Tower Road' Paso Robles, CA 13	60 15
pinot noir Virginia Dare Russian River, Sonoma CA 13	48 12
pinot noir Foxen Santa Maria Valley, CA 14	60 15
sangiovese Beauregard 'Lost Weekend' Santa Cruz, CA 12	56 14
zinfandel Calcareous Vineyards 'Twisted Paso' Paso Robles, CA 14	52 13

sparkling

Rotari Brut Rose Tretino-Alto Adige, Italy NV	36 9
Mionetto Prosecco Veneto, Italy NV	40 10
Schramsberg Blanc de Blancs Calistoga, CA 12 375ml	36 18

bottled beer

Allagash 'White' 8
Amstel Light 5
Angry Orchard Hard Cider 5
Budweiser 4
Coors Light 4
Corona 5
Fat Tire 5
Guinness 6
Heineken 5
Lagunitas IPA 5
Modelo 5
Moretti 5
North Coast 'Red Seal' Pale Ale 5
Stella Artois 5
Tilt Brewery IPA 5
Erdinger 'No Alcohol' Weissbier 5

Hedley Club Happy Hour

Monday - Friday 4-7 pm
*not available pre SAP Arena events

signature cocktails | 9 well drinks | 5
red, white | 5 beer | 4 share plates | \$2 off

Amstel Light
Angry Orchard Hard Cider
Corona
Fat Tire Belgian Ale
Heineken
Lagunitas IPA
Modelo
Moretti
North Coast 'Red Seal' Pale Ale
Stella Artois
Tilt Brewery IPA

Share

mixed nuts | 5
ceci crispy, spiced garbanzo beans | 6
brussels sprouts crispy pancetta | 7
meatballs wood-fired, house-made | 13
roasted marble potatoes; garlic, herbs | 7
calmari fitti; lemon, spicy marinara sauce | 14
olives wood-oven roasted | 8
fries | 7
roasted seasonal vegetables | 7
clams; chorizo, garlic, calabrese chilis, sherry wine, butter, garlic
toast | 15 extra garlic toast(2) | 3

Pizza & Burger

margherita tomato passata, mozzarella, tomatoes, basil | 16
pepperoni yes, pepperoni | 18
genoa basil pesto, fresh mozzarella, sundried tomatoes, arugula | 17
burger pickled cucumber, caramelized onions, bibb lettuce, tomato,
fontina, herb aioli, brioche bun; fries | 16
add bacon | 3 add avocado | 2

Antipasti

rosemary focaccia extra virgin olive oil | 3
salumi pamploma chorizo, prosciutto San Danielle, uncured spicy
salami, marinated vegetables | 20
burrata with heirloom tomatoes, arugula, whole roasted garlic,
balsamic reduction, crostini | 14

Salads

house bibb and red oak organic lettuces, roma tomatoes,
feta cheese | 12
caesar romaine, anchovy-egg dressing, house-made croutons,
parmesan | 14
poached pear arugula, gorgonzola, candied walnuts, cherry
tomatoes, shaved fennel | 13
add chicken | 4 salmon | 12 prawns | 12

dessert \$10

pumpkin cheesecake

short crust, vanilla bean whipped cream

The 'Mcmanis'

poached pears, mascarpone gelato, red wine foam*

Tiramisu

ladyfingers, mascarpone custard*, espresso, marsala

Selection of Gelato and Sorbet

Gelato: mascarpone, kahlua dutch almond,

pistachio, chocolate-chocolate chip

Sorbet: cassis, blood orange

port & dessert wine

Taylor Fladgate 10 yr Tawny | 10

Grahams 20 yr Tawny | 20

Taylor Fladgate LBV 2005 | 9

Beauregard Late Harvest Zinfandel | 8

Saracco Moscato d'Asti | 7 gl 28 btl

tea | coffee | espresso | amaro

The Satori Tea Company | San Jose, CA

Specializes in bringing organic, fair trade loose leaf tea to tea drinkers and enthusiasts.

tea \$4

Peach-Apricot | black

Mint to Be | spearmint

Darjeeling | black

Marzipan | black

Sweet Dreams | chamomile

Green Dragon | green

Mr. Espresso | Oakland, CA Family-owned and operated with two generations of Di Ruoccos working together in the Oakland showroom and roasting facility to ensure that what we began over 30 years ago will endure

Amaro & liqueur

Fernet Branca | 9

Fernet Angelico | 13

Averna Amaro | 8

Sibona Amaro | 8

Margerum Amaro | 11

Amaro Lucano | 10

Varnelli Sibilina Amaro | 12

**These Items Are Made With Fresh, Raw Eggs*