



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.

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
- Cape Town** Herradura Blanco, Naranja liqueur, Capertif liqueur, lime juice; rocks 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

	bt	gl
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
gruner veltliner Zocker Edna Valley, CA 12	44	11
pinot grigio Bottega Vinaia Trentino, Italy 14	48	12
sauvignon blanc The Dreaming Tree Sonoma, CA 15	40	10
rosé cuvée Unparalleled Richland, WA 15	44	11
riesling Loosen Bros.'Dr. L' Mosel Valley, Germany 15	36	9
white blend Conundrum '25th Anniversary' by Caymus CA 15	48	12

red

	bt	gl
cabernet Avalon Napa Valley, CA 13	40	10
cabernet Twisted Paso Paso Robles, CA 14	48	12
grenache/syrah/mourvedre Robert Oatley GSM McLaren Vale, AU 15	44	11
malbec Brassfield 'Eruption' Lake County, CA 13	48	12
merlot Swanson 'Cygnets' Napa, CA 12	52	13
petite sirah J. Lohr 'Tower Road' Paso Robles, CA 13	56	14
pinot noir Virginia Dare Russian River, Sonoma CA 13	48	12
pinot noir Bargetto Santa Cruz, CA 14	60	15
sangiovese Beauregard 'Lost Weekend' Santa Cruz, CA 12	56	14
zinfandel Beauregard Ranch Estate Ben Lomond Mountain, CA 13	60	15

sparkling

	bt	gl
Rotari Brut Rose Tretino-Alto Adige, Italy NV	36	9
Le Colture 'Fagher' Prosecco Veneto, Italy NV	40	10
Schramsberg Blanc de Blancs Calistoga, CA 12 375ml	36	18

bottled beer

Anderson Valley Boont Amber 5
Allagash 'White' 8
Amstel Light 5
Angry Orchard Hard Cider 5
Budweiser 4
Bud Light 4
Corona 5
Guinness 6
Heineken 5
Modelo 5
Moretti 5
North Coast 'Red Seal' Pale Ale 5
Samuel Smith IPA 8
Stella Artois 5
Tieton Yakima Valley Dry Hopped Cider 500ml 11
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

Anderson Valley Boont Amber
Amstel Light
Angry Orchard Hard Cider
Corona
Heineken
Modelo
Moretti
North Coast 'Red Seal' Pale Ale
Stella Artois
Tilt Brewery IPA

Share

house made potato chips; green garlic dip | 7
bruschetta grilled sourdough, heirloom tomatoes, fresh burrata | 11
mixed nuts | 5
popcorn olive oil, pecorino, calabrese oil | 5
ceci crispy, spiced garbanzo beans | 6
brussels sprouts crispy pancetta | 10
arancini deep fried risotto-mozzarella balls | 11
meatballs wood-fired, house-made | 12
fritti calamari, lemon; amogio sauce | 13
olives wood-oven roasted | 6
fries | 7
onion rings | 7
sauteed kale garlic, olive oil | 7
vegetables & grains | 7

Pizza & Burger

margherita tomato passata, mozzarella, tomatoes, basil | 18
sausage italian sausage, tomato passata, mushrooms, calabrian chilies, sweet onion, fontina | 18
pepperoni yes, pepperoni | 18
pancetta roasted garlic, sweet onion, sage, tomato passata, mozzarella | 18
burger pickled cucumber, caramelized onions, bibb lettuce, tomato, fontina, herb aioli, brioche bun; fries | 16 add bacon | 2

Antipasti

rosemary focaccia extra virgin olive oil | 2
cheese Ellie's Vintage Reserve Blue, Valley Ford Estero Gold, Marin French Petite Camembert, Cypress Grove Midnight Moon; pistachios, honeycomb, jam | 19
salumi dry-cured speck, lomo, sopressata riserva, prosciutto, uncured spicy salami; marinated vegetables | 19

Salads

house bibb and red oak organic lettuces, vine ripe tomatoes, feta cheese, pistachios | 12
caesar romaine, anchovy-egg dressing, house-made croutons, parmesan | 12
spinach grilled eggplant, pine nuts, tomato, warm goat cheese | 12
kale dried figs, hazelnuts, pecorino cheese | 12
add chicken | 3
salmon | 10

dessert \$8

The 'Mcmanis'

lemon crème brulee, caramel balsamic gelato, candied lemon

vanilla bean cheesecake

anise seed-almond crust, pomegranate syrup

tiramisu

ladyfingers, mascarpone custard*, espresso, marsala

gelato

valrhona chocolate, green tea, caramel-balsamic,
French vanilla bean

sorbet

passionfruit, blood orange

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

port & dessert wine

Grahams 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

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 | 8

Varnelli Sibilina Amaro | 12

jazz jam

The Hedley Jazz Jam takes place the 1st and 3rd Wednesday each month- 7:30-10:30pm @ the Hotel De Anza, Downtown SJ. To see who's playing in the house band or for updates regarding the jam, check the most recent postings on the timeline.

The Jazz Jam at the Hedley on Wednesday nights is one of the most successful jazz jams in the South Bay area and is scheduled for the first and third Wednesday of each month! The Jazz Jam is hosted by drummer Stephen Marley and is brought to you in part by San Jose Jazz Society, The Hotel De Anza, and The Lumina Music Group. The Hedley Lounge is a fantastic venue - dazzling Art Deco architecture, serving exceptional food with wonderful service.

“So who's playing?”

The Jazz Jam is open to musicians of all ages and abilities. All we ask is that you are capable of playing a jazz tune or two of your choosing or can read out of a fakebook.

The sessions run from 7:30-10:30pm. There is a sign up sheet and Steve will start calling up jam participants after a short warm-up set featuring the house band.

june

- 6/1 Gus Kambeitz Duo 8:00-10:30
- 6/2 Mason Razavi 8:30-12:30
- 6/3 Kurt Ribak 8:30-12:30
- 6/7 Jazz Jam 7:00-10:30
- 6/8 Brian Ho Trio 8:00-10:30
- 6/9 Latin Jazz Collective Quintet 8:30-12:30
- 6/10 Joe Derosé Trio 8:00-12:30
- 6/14 Marley, Pohorski & Burn 8:00-10:30
- 6/15 Gus Kambeitz Duo 8:00-10:30
- 6/16 Don Alberts Quartet 8:30-12:30
- 6/17 Stephen Marley & Friends 8:30-12:30
- 6/21 Jazz Jam 7:00-10:30
- 6/22 Brian Ho Trio 8:00-10:30
- 6/23 Harold Fethe 8:30-12:30
- 6/24 Lisa Lindsley 8:30-12:30
- 6/28 Marley, Pohorski & Burn 8:00-10:30
- 6/29 Ren Geisick 8:00-10:30
- 6/30 Rob Reardon 8:30-12:30

+ acts subject to change