

CALAMIGOS BEACH CLUB MENU

DRINKS

SPECIALTY COCKTAILS

\$24

SO FRESH AND SO CLEAN

Cucumber, Mint, Lemon, Simple, Tito's Vodka

COOL AS A CUCUMBER

Cucumber, Lime, Lemon, Orgeat, Tito's Vodka

PURPLE RAIN

Lime, Lavender Syrup, Del Maguey Vida Mezcal, Gin

GIN AND JUICE

Grapes, Lemon, St. Germain Elderflower Liqueur, Gin

ENDLESS SUMMER

Strawberries, Lemon, Orgeat, Agave, Stoli Vanilla Vodka

GLEN'S GOLD COIN

Mango Puree, Lemon, Lime, Jalapenos, Spicy Bitters,
Del Maguey Vida Mezcal

MAMBO #6

Lime, Lemon, Ginger Syrup, Turmeric Syrup,
Reposado Tequila

STRAWBERRY FIELDS

Lime, Strawberry, Coconut Cream, Agave, Cointreau,
Maestro Dobel Tequila

LITTLE CAMPERS

\$16

Chicken Pita Pocket
Lettuce, Tomato, Tzatziki

Pepperoni Flatbread
Red Sauce, Mozzarella, Joe's Pepperoni

Butter Pasta
Elbow Pasta, Parmesan, Butter

Cheese Flatbread
Red Sauce, Mozzarella

Japanese Inspired Chicken Bowl

White Rice, Broccoli, Yakisoba

Big Kid Cheeseburger **Golden Chicken Tenders**

Greenli's Mac & Cheese

Choice of one side included

Seasonal Fruit & Berries

Golden Fries

Grilled Seasonal Vegetables

Garden Salad
Spring Mix, Carrots, Cucumber,
Ranch Dressing

BUILD YOUR OWN RICE BOWL \$27

<p>1 Choose Your Base</p> <ul style="list-style-type: none"> • White Rice • Romaine Hearts • Egg Noodles 	<p>2 Choose One Protein</p> <ul style="list-style-type: none"> • Ahi Tuna • Grilled Chicken • Skirt Steak • Grilled Shrimp • Miso Tofu 	<p>3 Choose Your Toppings</p> <ul style="list-style-type: none"> • Edamame • Cucumber • Pickle Red Onion • Avocado \$3 • Sesame Seeds • Pineapple • Tomato • Cabbage 	<p>4 Choose Your Sauce</p> <ul style="list-style-type: none"> • Teriyaki • Sweet Chili • Katsu • Sesame Sauce
--	--	---	--

SHAREABLES

SEASONAL MARKET FRUIT & BERRIES \$16

GUACAMOLE AND CHIPS \$18

Watermelon Radish, Micro Cilantro

TACOS

GRILLED CHICKEN \$18

Mango Salsa

SKIRT STEAK \$22

Grilled Onion, Guacamole

GRILLED FISH \$22

Cabbage, Red Pickled Onion, Crema

Three Corn Tortilla Tacos

SALADS

All salads are available as wraps!

THE CALAMIGOS CAESAR \$18

Romaine Hearts, Parmesan,
Crouton, Spicy Caesar Dressing
Add Chicken \$9, Steak \$12, Shrimp \$12

SEARED AHI TUNA SALAD \$26

Organic Mix Greens, Edamame, Carrots, Avocado,
Cucumber, Radish, Mango, Miso Dressing

ENTREES

CALAMIGOS BURGER \$26

Two Prime Beef Patties,
American Cheese, Red Onion,
Butter Lettuce, Tomato, Pickles,
Brioche with Fries

FRIED CHICKEN BUCKET \$26

Honey Spiked Chicken, Creamy Slaw,
Mashed Potatoes
Perfect for the beach!

VEGAN BURGER \$26

Vegan American Cheese, Lettuce, Tomato,
Red Onion, Pickles, Vegan Mayo, Vegan Bun

DESSERT

GELATO \$10

Vanilla or Chocolate

SORBET \$10

Raspberry or Mango

POPSICLES \$8

Cherry, Orange or Grape

WINE

CHAMPAGNE & SPARKLING

Perrier-Jouet, Grand Brut, Epernay, NV I 45/150

Veuve Clicquot Yellow Label, Brut, France, NV I 50/175

Veuve Clicquot, Rosé, France, NV I 55/192

Dom Perignon, Brut, 2016 I 900

WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV I 15/60

Jermann, Pinot Grigio, Friuli-Venezia, 2023 I 19/70

Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 I 20/70

Groth, Sauvignon Blanc, Napa Valley, 2023 I 20/75

Flowers, Chardonnay, Sonoma Coast, 2022 I 23/70

ROSÉ

Calamigos Ranch, Rosé, California, NV I 14/56

Daou, Rosé, Central Coast, 2022 I 18/65

Chateau Leoube, Rosé, Côtes de Provence, 2022 I 90

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV I 15/60

Bravium, Pinot Noir, Anderson Valley, 2022 I 20/70

Justin Isosceles, Red Blend, Paso Robles, 2020 I 30/100

Flowers, Pinot Noir, Sonoma Coast, 2022 I 80

Shafer TD9, Bordeaux Blend, Napa Valley, 2018 I 120

Orin Swift Papillon, Bordeaux, Napa Valley, 2021 I 180

BEER

Estrella Jalisco, Mexican Pilsner, 4.5% ABV I 8

Stella Artois, Liberte Non-Alcoholic I 8

High Noon Assorted Flavors, Hard Seltzer, 4.5 % ABV I 9

Maui Brewing, Bikini Blonde Lager, 4.8% I 9

Franziskaner, Hefe-Weissbier, 5% ABV I 9

Stella Artois, Lager, 5% I 9

Enegren Brewing Co. Valkyrie, German Style Amber, 6.2% I 9

Tarantula Hill Brewing Co., Liquid Candy Hazy IPA, 7.5% ABV I 9

Duvel, Belgian Blonde Strong Ale, 8.5% ABV I 10

Chimay Trappist Grande Reserve, Belgian Dark Strong, 9% ABV I 10

Curieux, Belgian Style by Allagash, 11% ABV I 22

