

CALAMIGOS POOL MENU

COCKTAILS

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, Jalapeños, 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

STARTERS

The Mini Charcuterie \$30

Creamy Brie, Humboldt Fog Blue, Truffle Pecorino, Prosciutto Di Parma, Salami Molinari

Guacamole and Chips \$18

Watermelon Radish, Micro Cilantro

Seasonal Market Fruit & Berries \$16

Crudite \$20

Market Vegetables, Pita, Hummus

Chicken Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish, Scallion Pancakes, Pickled Cucumber

Steak Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish, Scallion Pancakes, Pickled Cucumber

SALADS

All salads are available as wraps!

House Salad \$18

Spring Mix, Cherry Tomato, Cucumber, Carrots, Balsamic
Add Chicken \$9, Steak \$12, Shrimp \$12

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

SUSHI

Ahi Tuna Roll \$24

Salmon Roll \$24

Avocado Cucumber Roll \$18

TACOS

Three Corn Tortilla Tacos

Grilled Chicken \$18

Mango Salsa

Skirt Steak \$22

Grilled Onion, Guacamole

Grilled Fish \$22

Cabbage, Red Pickled Onion, Crema

BURGERS

Choice of Fries, Coleslaw or Side Salad

Calamigos Burger \$26

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

Vegan Burger \$26

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

FLATBREADS

Market Vegetable \$26

Pesto, Mozzarella, Broccoli, Red Onion, Cherry Tomato

Margherita \$24

Red Sauce, Buffalo Mozzarella, Basil

BBQ Chicken \$26

Red Sauce, Mozzarella, Red Onion, Shredded Chicken, Cilantro, Pineapple

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

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



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CALAMIGOS