

•SALADS & BOWLS•

+ GRILLED CHICKEN 9 | + SHRIMP 11

CAESAR SALAD ④

ROMAINE, PARMESAN, GARLIC CROUTONS
17

GREEK SALAD VE GF

HEIRLOOM TOMATO, CUCUMBER, FETA,
OLIVES, ROMAINE, BELL PEPPERS,
RED ONIONS, RED WINE VINAIGRETTE
18

CAPRESE SALAD VE GF

FRESH MOZZARELLA, TOMATO,
BASIL, BALSAMIC GLAZE, EVOO
18

CHIRASHI BOWL * GF

SPICY TUNA, SALMON, AVOCADO,
CUCUMBER, RICE, SPICY MAYO
28

FRUIT PLATTER ① GF

ASSORTED BERRIES, WATERMELON,
CANTALOUPE, HONEYDEW, DRAGON FRUIT
+ RASPBERRY SORBET 7
32

•HAND HELDS•

A.B.L.T. ④

AVOCADO, THICK CUT BACON, LETTUCE,
HEIRLOOM TOMATO, TOASTED BRIOCHE, HOUSE CHIPS
20

+ FRIED EGG* 3

PORTOBELLO BURGER VE ④

GRILLED PORTOBELLO, HEIRLOOM TOMATO,
CARAMELIZED ONION, LETTUCE,
CHIPOTLE MAYO, HOUSE CHIPS
20

+ CHEESE 3

CRISPY BUTTERMILK

FRIED CHICKEN SANDWICH ④

NASHVILLE HOT SAUCE, PICKLES, SLAW, HOUSE CHIPS
24

SPICY CHICKEN QUESADILLA ④

JACK CHEESE, ROASTED CORN,
PICKLED JALAPEÑO, PICO DE GALLO, SOUR CREAM
24

GREEN BURRITO VE ④

AVOCADO, ASPARAGUS, TOMATO,
BELL PEPPERS, PICO DE GALLO,
OAXACA CHEESE, HOUSE CHIPS
24

IMPERIAL WAGYU BEEF

BEACH BURGER * ④

LETTUCE, TOMATO, SPECIAL SAUCE, HOUSE CHIPS
30

WAGYU CARNE ASADA WRAP ④

AVOCADO, SALSA, SWEET CORN, LETTUCE,
TORTILLA STRIPS, PEPPERJACK,
CHIPOTLE RANCH, HOUSE CHIPS
30

CRAB & SHRIMP WRAP ④

CABBAGE, JALAPEÑO AIOLI, HOUSE CHIPS
30

LOBSTER ROLL ④

AVOCADO, CHERRYWOOD-SMOKED BACON,
GRILLED TOMATO, HOUSE CHIPS
34

THREE CHEESE NACHOS VE

CHEDDAR, PEPPERJACK, MOZZARELLA, REFRIED BEANS,
PICKLED JALAPEÑOS, PICO DE GALLO,
TRI COLOR CORN TORTILLA CHIPS
20

+ GUACAMOLE ① 9 | + GRILLED CHICKEN 9

+ WAGYU CARNE ASADA 13 | + LOBSTER 20

•SMALL PLATES•

HOT & CRISPY FRIES VE

SMOKED CHILE DE ÁRBOL
15

GUACAMOLE ① GF

JALAPEÑO, PICO DE GALLO, TORTILLA CHIPS
18

SHRIMP COCKTAIL GF

4 JUMBO SHRIMP, COCKTAIL SAUCE
22

MINI SHRIMP TACOS GF

TOMATILLO- AVOCADO SALSA
24

CHICKEN KATSU SKEWERS ④

CURRY, TONKATSU SAUCE, SPICY MAYO
24

TZATZIKI DIP ④

PERSIAN CUCUMBERS, TOMATO, CARROTS, CELERY, PITA
24

JUMBO BUFFALO WINGS

CELERY, SPICY CHIPOTLE RANCH
34

•PIZZA•

MARGHERITA VE ④

TOMATO, BASIL, FRESH MOZZARELLA
24

CBR ④

CHICKEN, BACON, JALAPEÑO RANCH, CHEDDAR
26

MEAT LOVER ④

TOMATO, MOZZARELLA, PEPPERONI, SALAMI, PROSCIUTTO
28

SPICY SHRIMP ④

OAXACA CHEESE, CALABRESE PEPPERS, JAPANESE BBQ SAUCE
28

SUBSTITUTE GLUTEN-FREE PIZZA CRUST 5

•SUSHI ROLLS•

CUCUMBER, AVOCADO, ASPARAGUS ① GF

21

+ TUNA* OR SALMON* 5

SALMON & CUCUMBER * GF

SESAME SEEDS
22

SPICY TUNA * GF

SCALLIONS, SESAME SEEDS
22

RAINBOW * GF

SNOW CRAB, SALMON, TUNA, AVOCADO, CUCUMBER
29

SPRING MOUNTAIN ROLL * GF

SNOW CRAB, LOBSTER, AVOCADO, SPICY TUNA
32

MARQUEE DAYCLUB

SIGNATURE COCKTAILS

DOUBLE 57 | PITCHER 120 | LARGE PITCHER 220

LEMON ON A PEAR

HAKU VODKA
PAMA LIQUEUR
PRICKLY PEAR
FROZEN LEMONADE

DESERT PEAR MARGARITA

DON JULIO BLANCO TEQUILA
COINTREAU
DESERT PEAR
COLD-PRESSED LIME

BOTANICAL BABE

KETEL ONE BOTANICALS
CUCUMBER & MINT VODKA
ALOE VERA
FROZEN LEMONADE

THROWING SHADE

BELVEDERE VODKA
APEROL APERITIVO
GINGER, POMEGRANATE
PASSION FRUIT, CITRUS

FROZEN LYCHEE MARGARITA

818 BLANCO TEQUILA
ST-GERMAIN ELDERFLOWER
FROZEN LYCHEE
CITRUS

ELECTRIC LEMONADE

ABSOLUT ELYX VODKA
BLUE CURAÇAO
FROZEN LEMONADE

MANGO DAIQUIRI

BACARDÍ TROPICAL RUM
FROZEN MANGO
CITRUS

LIFT-OFF

PATRÓN SILVER TEQUILA
COINTREAU
RED BULL YELLOW EDITION
(TROPICAL)
FROZEN MANGO

PINEBERRY PALOMA

AVIÓN SILVER TEQUILA
STRAWBERRY
PINEAPPLE
GRAPEFRUIT SODA

GOTCHA MATCHA

GREY GOOSE VODKA
FROZEN COCONUT
MINT
MATCHA LOVE GREEN TEA

MELON BASIL MOJITO

MOUNT GAY 'ECLIPSE' RUM
SPARKLING WINE
CANTALOUPE
BASIL

SKINNY COLADA

SELVAREY COCONUT RUM
PINEAPPLE
FRESH LIME
AGAVE

• MARQUEE BEACH RAW BAR •

FRESH RAW CLAMS *

4 EACH

CHILLED LOBSTER

COCKTAIL SAUCE
69

OYSTERS ON HALF SHELL *

PONZU MIGNONETTE
8 EACH
+ OSETRA CAVIAR 10 *

ALASKAN CRAB

105/LB

OSETRA CAVIAR *

225/OZ

VE VEGETARIAN

① VEGAN

GF GLUTEN FREE

④ CONTAINS GLUTEN

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, Poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals. With certain health, conditions may be a higher risk if these foods are consumed raw or undercooked.*

An 8.375% sales tax and a 12% venue fee are automatically added to all table service. Failure to meet contracted table minimums will be assessed as a table fee. Contracted table minimums are not inclusive of tax and gratuity.

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