



GRILL OVERLOOK

Healthy Start

Green Juice Cleanser (GF) 
apple, romaine, spinach, kale, ginger, lime, cilantro. 11

Mango Parfait (GF) 
mango chia seed pudding, mango chutney, pumpkin seed granola. 12


Berry Recovery Smoothie (GF) 
apple, banana, coconut water, strawberry, blueberry, raspberry. 11
add organic plant based protein powder. 3


Brazilian Acai Bowl (GF) 
tropical fruit, candied macadamia nut, coconut chips. 17

Fresh Fruit Bowl (GF) 
seasonal fresh fruit, berries, house made chamoy. 15

Nutella Toast
nutella, banana, berries, roasted almond. 9

Shareables

Guacamole (GF) 
prepared tableside served with corn tortilla chips and
roasted salsa. 19
add Alaskan King Crab +24

“KFC” Korean Fried Cauliflower (GF) 
crispy cider battered cauliflower, sweet & spicy sauce, asian pear,
furikake seasoning. 15


Crispy Pizza Pocket
empanada stuffed with pepperoni, mozzarella cheese, pizza sauce.
served with a side of ranch. 6 per piece

Fried Green Tomato 
grilled corn chutney, avocado salsa. 7

Caprese Bruschetta
roasted campari tomato, creamy mozzarella, ciabatta bread, pesto. 5

Summer Melon and Coconut Curry Shooter (GF) 
watermelon, jalapeno, cucumber, fresh herbs. 5

Breakfast Specialties

Eggs Your Way*
three eggs any style, choice of honey cured bacon or link
sausage, served with breakfast potatoes and country toast. 20
(tofu scramble available on request)  sub impossible sausage 2

OG Omelet
honey cured bacon, tomato, avocado, jack cheese, served with
breakfast potatoes and country toast. 20

California Chilaquiles (GF) 
refried beans, salsa roja, shaved onion, avocado, tofu scramble,
vegan lime crema. 18

Traditional Eggs Benedict*
poached eggs, canadian bacon, hollandaise, toasted english muffin,
served with breakfast potatoes. 20

Avocado Toast Benedict*
avocado, marinated tomatoes, poached eggs, hollandaise sauce,
served with breakfast potatoes. 22

Cinnamon Roll French Toast
egg custard dipped, maple cream cheese glaze, bruleed tableside. 19
add vanilla ice cream 5

Loco Moco*
teriyake glazed patty, mushroom gravy, white rice, crispy shallots. 19

Breakfast Fajita Burrito*
fajita spiced beef tenderloin, onion and peppers, spanish rice,
pico de gallo, jack cheese. 19

Breakfast on the Side

Sliced Avocado 6 (GF) 

Link Sausage 6 (GF)

Seasonal Berries 8 (GF) 

Honey Cured Bacon 6 (GF)

Impossible Sausage 9 (GF) 

Canadian Bacon 6

Chia Seed Pudding 6 (GF) 

Country Toast 6 

Tofu Scramble 6 (GF) 

Breakfast Potatoes 6 

(GF) Gluten Free

 Vegan

Favorites

Signature Shrimp Tacos (GF)
crispy corn tortilla shells, smoked jalapeno aioli, salsa. 18

Beef Tenderloin Sandwich*
wasabi aioli, pinch, crispy onion, pickled vegetables. 25

Mojo Chicken Bowl (GF)
black beans and rice, plantain tostones, onion, bell pepper. 19


OG Double Smash Burger
cheddar cheese, b&b pickles, special sauce, lettuce, tomato,
martin's potato roll. with french fries. 19
add bacon 3 add fried egg 4 add avocado 6

Buffalo Style Chicken Tenders
celery and carrot sticks, ranch or blue cheese dressing. 17

Salads & Bowls

Add any of the following to your salad
Chicken 8 Salmon 14 Shrimp 10

Caesar Salad
romaine lettuce, parmesan cheese, focaccia croutons,
creamy caesar dressing. 15

Charred Broccoli Salad (GF) 
cashew romesco, tamarind date puree, golden raisins. 17

Greek Salad
bibb lettuce, vine-ripened tomatoes, greek feta cheese, cucumber,
onion, pepperoncini, marinated olives, lemon oregano vinaigrette. 16

Umami Mushroom Bowl (GF)
roasted cremini mushrooms, crispy tofu, shredded cabbage, quinoa,
savory miso dressing. 19

Big Eye Tuna Poke Bowl*
seaweed salad, sushi rice, avocado, edamame, watermelon radish,
ginger, ponzu sauce, chili threads. 22

Lunch on the Side

French Fries 6 (GF) 

Chicken Breast (GF) 6

Side Salad 6 

Salmon Filet (GF) 12

Smash Patty (GF) 5

Garlic Sauteed Shrimp (GF) 8

*Our food is made with fresh ingredients, however: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

GRILL
OVERLOOK

Bottomless - 1.5 Hour Limit

Rosé Today - Fresh and Fruity Rosé 32 per person

Float on the Surface

House Bloody Mary or Mimosa
with orange or pineapple juice 32 per person

Jump off the Board

Bloody Mary or Top Shelf Prosecco Mimosas with choice of yuzu, blood orange, passion fruit, mango, prickly pear, lychee, elderflower, hibiscus, watermelon, orange, pineapple 44 per person

Bottomless Rosé Sangria

Cote de Provence Rosé Wine, White Peach,
Carpano Dry Vermouth, Black Berries
32 per person

Champagne Cocktails

17 | 64 | 180

The Pineapple Express *Chug-A-Chug-A-Whoo-Hoo*

Appleton Estate Jamaican Rum, Pineapple Juice, Rose Water & Tor's Brut Champagne

Strawberry Fields *Forever*

Titos Vodka, Orange Curaçao, Strawberry, Lemon,
Veuve de Vernay Brut Rosé

Sangria of Provence *Délicieuse!*

Hennesey, White Peach, Rosé de Provence,
Veuve de Vernay Brut Rosé

Money Grows on Tree's *So do limes*

Uncle Val's Botanical Gin, Monin Lime Cordial, Rosemary,
Veuve de Vernay Brut Rosé

Champagne Cocktail Flight for 2

Enjoy tastings of 4 of our delicious
Champagne Cocktails
32

Overlook Grill Specialty Cocktails

Cold Pressed Breakfast Cocktails 17

A Gingered Conversation *"In reality, it bites"*

Uncle Val's Botanical Gin, Cold Pressed Pineapple, Ginger, Carrot,
Lime, Orange Juice & Cayenne

The Green Brazilian *Verde Caiparinha*

Leblon Cachaca, Cold Pressed Green Apple Juice, Kale,
Cucumber, Celery, Fresh Lemon

Bloody Mary Selection

LEFT of Las Vegas *Eastern Experience 18*

Haku Vodka, Gojuchang, Bloody Mix, Wasabi,
Rice Vinegar & Poached Shrimp Skewer

RIGHT of Las Vegas *Western Experience 17*

Ketel One Vodka, Horseradish, Bloody Mix, Celery Salt,
Olive Juice, Lime & Millionaire's Bacon Skewer

Chilled Espresso Cocktails 18

Scotch & Silk *New Orleans Style - Big and Easy*

Monkey Shoulder Scotch Whisky, Espresso,
Monin Butterscotch & Coconut Milk

Encouraged Mint *"Mojito" + Mug = Muy Bien*

Havana Club Anejo Blanco Rum, Espresso, Cocoa,
Minted Heavy Cream

The Coffee Bar

Drip Coffee 6

Cold Brew 7

Espresso/Double 5/7

Latte, Cappuccino, or Mocha 7

add vanilla, caramel, hazelnut, lavender, coconut +1

Iced Ube Latte ube, coconut, condensed milk, double espresso 9

Bottles & Cans

Bud Light	9	Stella Artois	10
Michelob Ultra	9	Golden Road Mango Cart	10
Corona Extra	9	Elysian Space Dust IPA	10
Modelo Especial	9	High Noon Peach Seltzer	12

Bubbles & Wine

	Glass	Bottle
Veuve Cliquot, Reims	N/A	140
Prosecco, Bisol Jeio	15	56
Rosé, Cotes de Provence	14	52
Chardonnay, Sonoma Cutrer	15	60
Pinot Grigio, Maso Canali	14	50
Pinot Noir, Talbott	14	58

Spirit Free

Hot Summer Bunny 14

Cold Pressed Pineapple, Carrot, Orange, Lime, Ginger & Cayenne

Cucumber's Fizzy Commitment 10

Cucumber Juice, Fresh Lime Juice, Agave Club Soda

White-Peach-Cream-Soda 10

White Peach, Vanilla Bean, Club Soda

Soft Drinks

Fresh Squeezed Orange or Grapefruit Juice 6

Pineapple, Cranberry, Apple Juice 6

Fiji small 6 large 11

Pelligrino small 6 large 11

Coke, Diet Coke, Coke Zero, Sprite, Barqs Root Beer,
Fruit Punch Powerade, Ginger Ale, Iced Tea,
Minute Maid Lemonade 6