

## POOLSIDE SIPPERS - 17 EACH

**White Knuckle** - *Like all of those other spiked seltzers. But good.*

- Ciroc Watermelon Vodka & Watermelon Bubbly
- Grey Goose Cherry & Strawberry Bubbly
- Grey Goose Melon & Grapefruit Bubbly

**All The Feels** - *A margarita that gives you all of the...*



Casa Noble Crystal Tequila, El Silencio Mezcal, grilled pineapple habanero syrup & tamarind tangerine sour

**Thirst Trap** - *For your eyes only*

Ketel One Botanical Cucumber Mint, Hendrick's Gin, cucumber & lychee liqueurs, coconut, strawberry Rosé & cucumber soda

**Resting Beach Face** - *Sangria is my spirit animal*

Rosé Wine, pink guava, apple rosewater, citrus, all the fruits & pretties

**Namastay in Bed** - *Feel the Buzzzzzz...*

Jameson Cold Brew Whiskey, Skrewball Peanut Whiskey, coffee liqueur, cold brew & donette

**Slay All Day** - *Get lit with this Summertime sipper*

Ciroc Watermelon, hibiscus & orange blossom aperitivo, Chardonnay Ginger Reduction, Watermelon & Citrus

**Tequila Mockingbird** - *Go south of the border with this Paloma*

Patrón Silver Tequila, tamarind, ginger, citrus Squirrt soda

**Feeling Salty** - *You Salty Dog, you*

Ketel One Botanicals Grapefruit Rosé, bergamot, grapefruit juice, strawberry, rhubarb syrup & pink peppercorns

**Day Drink Believer** - *A Mojito that dreams are made of*

Bacardi Dragonberry Rum, raspberry, blackberry, mint & citrus

**Stubborn Mule** - *Like a Moscow Mule on vacation*

Ciroc Coconut, coconut chai tea, citrus & ginger beer

**Sorry, Not Sorry** - *Chill Out*

Hendrick's Gin, lychee, ginger, cucumber soda

**Take a Pitcher** - *It Lasts Longer* 70

A pitcher of any one of our specialty cocktails

**The Right Amount of Wrong** - *Feeling cheeky?* 5

Shot of Champagne & passionfruit pearls

## FROZEN - 17/19

**Piña Colada**

Don Q Coconut Rum

**Yes Way Frosé** - *Frosé All Day*

Belvedere Peach Nectar, Strawberry & Rosé wine

**Margarita**

Sauza 901 Tequila

**Dole Whip 2020**

Dole Whip with Mt. Gay Black Barrel Rum, pink guava and pineapple juices

## BEVERAGES

Fiji Water 5/10

Pellegrino 5

Gatorade 7

O.N.E. Coconut Water, Resqwater 7

Red Bull - Regular, Sugarfree, Tropical, Tangerine, Blueberry 8

Bucket of 5 - Water or Gatorade 30

Bucket of 5 - Red Bull 35

## BOTTLES

### TEQUILA

Herradura Silver 270

Patrón 300

Don Julio Reposado 325

Don Julio 1942 750

Patrón Platinum 500

### VODKA

Skyy 225

Ketel One 300

Ketel One Botanicals 300

(Cucumber Mint, Grapefruit Rose or Peach & Orange Blossom)

Ciroc 325

Grey Goose 350

**Half Bottle** 175

Grey Goose Flavored

Cherry Noir, L'orange, Le Citron

### RUM

Bacardi, Bacardi Lime, Captain Morgan 225

or Mt. Gay Black Barrel

### SCOTCH

Johnnie Walker Black or Macallan 12 Year 350

Johnnie Walker Blue 750

### BOURBON/WHISKEY

Jack Daniel's, Jameson, Maker's Mark, 300

Suntory Toki or Crown Royal

### COGNAC

Hennessy V.S.O.P. or Remy Martin 1738 400

### GIN

Aviation or Bombay Sapphire 250

Hendrick's 300

## SELTZER AND SPRITZ - 10 EACH

Ounces

BL Seltzer Black Cherry and Mango 16

Casa Luigi Prosecco/Seltzer

- Rose - wildberries, cherry, ripe fruit

- Bianco - white peach, green herb

- Hugo - elderflower, lemon, mint

- Imperial - lotus flower

- Veneziano - orange, rhubarb, herbs, bitters

BEER - 10 EACH

|                                 | Ounces |
|---------------------------------|--------|
| DOMESTIC                        |        |
| Budweiser                       | 16     |
| Bud Light                       | 16     |
| Bud Light Lime/Orange           | 16     |
| Michelob Ultra                  | 16     |
| Goose Island IPA                | 16     |
| IMPORT                          |        |
| Corona                          | 12     |
| Corona Premier                  | 12     |
| Modelo                          | 12     |
| Stella Artois                   | 14.9   |
| CRAFT                           |        |
| Firestone Walker 805            | 12     |
| Kona Brewing Big Wave           | 16     |
| Golden Ale                      |        |
| Sierra Nevada Wild Little Thing | 12     |
| New Belgium Voodoo              | 12     |
| BUILD YOUR OWN BUCKET           | 45     |
| Any Five From Above             |        |

WINES

|                                               | Glass | Bottle |
|-----------------------------------------------|-------|--------|
| Gruet, Blanc De Blancs, New Mexico            | 15    | 65     |
| Indigenous, Prosecco, Brut, Veneto            | 14    | 55     |
| Veuve Clicquot, Reims                         | 28    | 140    |
| Maso Canali Pinot Grigio, Trentino            | 12    | 48     |
| Matanzas Creek Sauvignon Blanc, Sonoma County | 13    | 52     |
| Sonoma Cutrer Chardonnay                      | 15    | 60     |
| “Russian River Ranches” Sonoma                |       |        |
| Von Buhl “Bone Dry” Rosé, Pfalz, Germany      | 13    | 52     |
| Talbott Pinot Noir, “Kali Hart”, Monterey     | 14    | 56     |
| Chandon Rosé Splits, Napa Valley              |       | 16     |
| Chandon Rosé Splits, Napa Valley Bucket Of 5  |       | 75     |

BUBBLES

|                                                 |       |
|-------------------------------------------------|-------|
| Roederer Estate Brut Rosé, Anderson Valley      | 95    |
| Nicolas Feuillatte Brut, Epernay                | 100   |
| Taittinger “La Francaise” Brut, Reims           | 130   |
| Ruinart, Brut Rosé, Reims                       | 160   |
| Moët & Chandon “Impérial Ice”, Epernay          | 190   |
| Moët & Chandon “Nectar Impérial” Rosé, Epernay  | 210   |
| Taittinger, “Comtes De Champagne” Reims         | 295   |
| Krug “Grand Cuvee,” Reims                       | 500   |
| Perrier-Jouët “Belle Epoque” Brut, Epernay      | 550   |
| Cuvée Dom Perignon, Epernay                     | 700   |
| Perrier-Jouët “Belle Epoque” Brut Rosé, Epernay | 900   |
| Louis Roederer “Cristal” Brut, Reims            | 900   |
| Cuvée Dom Perignon Brut Rosé, Epernay           | 1,500 |

MAGNUM

|                                                              |       |
|--------------------------------------------------------------|-------|
| Veuve Clicquot Ponsardin “Yellow Label Luminous” Brut, Reims | 400   |
| Cuvee Dom Perignon Brut, Reims                               | 1,300 |

WHITE WINE

|                                                    |     |
|----------------------------------------------------|-----|
| Selbach Riesling, Mosel Valley                     | 56  |
| Santa Margherita Pinot Grigio, Trentino/Alto Adige | 75  |
| Cloudy Bay Sauvignon Blanc, Marlborough            | 80  |
| Zd Wines Chardonnay, California                    | 80  |
| Cakebread Cellars Chardonnay, Napa Valley          | 100 |

RED WINE

|                                                 |     |
|-------------------------------------------------|-----|
| Siduri Pinot Noir, Willamette Valley            | 75  |
| Twomey Merlot, Napa Valley                      | 95  |
| Jordan Cabernet Sauvignon, Alexander Valley     | 150 |
| Silver Oak Cabernet Sauvignon, Alexander Valley | 195 |

POOLSIDE DINING

|                                                                                                                                                                     | Single | Platter<br><small>(serves 4-6 ppl)</small> |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|--------------------------------------------|
| <b>Chips and Salsa</b><br>crispy corn tortillas, roasted tomato salsa                                                                                               | 10     | 40                                         |
| <b>Chips and Guacamole</b><br>crispy corn tortillas, freshly made guacamole                                                                                         | 12     | 48                                         |
| <b>Cilantro &amp; Jalapeño Hummus</b><br>warm pita or vegetable crudité                                                                                             | 9      | 36                                         |
| <b>Seasonal Fresh Fruit</b><br>golden maple yogurt                                                                                                                  | 12     | 48                                         |
| <b>Spicy Blue Crab Lettuce Wraps</b><br>fresh herbs, crispy garlic                                                                                                  | 14     | 56                                         |
| <b>Caesar Salad*</b><br>heart of romaine, parmesan, brioche croutons, creamy caesar dressing<br>Add: Chicken 6 Salmon 10 Shrimp 8                                   | 12     |                                            |
| <b>Mexican Grilled Corn Salad</b><br>elote style, cream lime vinaigrette, fresno chili, avocado, cotija cheese, tortilla chips<br>Add: Chicken 6 Salmon 10 Shrimp 8 | 12     |                                            |
| <b>Buffalo Style Chicken Tenders (4)</b><br>celery and carrot sticks, ranch or blue cheese dressing                                                                 | 15     | 60                                         |
| <b>Mini Burgers*</b><br>cheddar cheese, B&B pickles, special sauce, with kettle chips                                                                               | 18     | 72                                         |
| <b>Signature Fish Tacos</b><br>crispy corn tortilla shells, smoked jalapeño aioli, salsa                                                                            | 16     | 64                                         |
| <b>Breakfast Burrito</b><br>marinated hanger steak, scrambled eggs, crispy potato, avocado, jack cheese, chipotle crema, pico de gallo                              | 17     |                                            |

\*consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions