

specialty cocktails

wet dream

cherry vodka • white cranberry • elderflower liqueur

spicy sandia

blanco tequila • habanero • watermelon • fresh lime

ginger towers

vodka • fresh ginger • mint • ginger beer

cucumber smash

gin • cucumber • fresh mint • fresh lime juice

strawberry negroni

cucumber gin • frigoli strawberry liqueur • lime juice

femme fatale

vodka • lillet blanc • grapefruit juice

havana night

coconut rum • silver rum • amaretto • cointreau • pineapple juice
lime juice

waverunner (for two - six)

six shots of beach classics: tequila sunrise, lemon drop, rum punch

gl pt

17/65

17/65

17/65

17/65

17/65

17/65

17/65

75

frosé | \$17

rosé wine • vodka • fresh grapefruit • kelvin slush

frozen margarita | \$17

blanco tequila • cointreau f • fresh lemon and lime juices

starters

charred shishito peppers • \$14 v, vg

sesame seeds, sea salt, miso glaze, ponzu

hummus and crudite • \$14 v

carrots, cucumber, celery, toasted pita

avocado toast • \$16 v, vg*

grilled wheat bread, tomato, jalapeño, queso fresco, toasted pumpkin seeds

add: poached egg +\$2

guacamole and chips • \$18 gf, vg

fresh tortilla chips, pico de gallo

quesadilla rustica • \$18 v

four cheese habanero, roasted tomato, chimichurri

tuna poke • \$19 gf*

mango, cucumber, sesame seeds, lime vinaigrette, wonton chips

jumbo shrimp cocktail • \$27 gf

6 pieces, spicy cocktail sauce, lemon

salads

add to any salad:

grilled chicken +\$5 • grilled shrimp +\$7 • grilled salmon +\$7

grilled corn salad • \$12 gf, v, vg*

jalapeño, queso fresco, lime vinaigrette

baby gem salad • \$12 gf, v, vg

corn, mint, tahini, lemon

chopped salad • \$14 gf, v, vg*

avocado, queso fresco, pumpkin seeds, jalapeño cilantro ranch

tacos

asparagus and corn • \$14 gf, v, vg*
baby tomatoes, chipotle, roasted eggplant, crema, cotija

chicken pibil • \$14 gf
shredded cabbage, pickled red onion

pork belly carnitas • \$16 gf
salsa verde, chicharrones

skirt steak • \$18 gf
grilled onions, salsa roja, avocado verde, queso fresco

plates

add to any bowl:

grilled chicken +\$5 • grilled shrimp +\$7 • grilled salmon +\$7

burrito bowl • \$15 gf, v, vg*
rice, beans, lettuce, cheese, avocado, crema,
pico de gallo, cascabel salsa

grain bowl • \$15 gf, v, vg*
farro, quinoa, sweet potato, brussels sprouts,
tomato, creamy kale vinaigrette

buttermilk fried chicken sandwich • \$16

slaw, honey mustard, sweet potato fries, pickles

the beach burger • \$18

jerk mayo, american cheese, toasted potato bun, dream fries

add: bacon +\$2

substitute: beyond burger +\$2 v*

from the grill

served with seasonal vegetables and crispy fries

whole cornish hen • \$27

chimichurri

branzino • \$37

lime, chile oil

12oz new york strip • \$42

herb butter

sides

green rice • \$7 gf, vg

black beans • \$7 gf, v, vg*

dream fries • \$7 gf, v, vg
burger spice, ketchup

sweet potato fries • \$7 gf, v, vg*
chipotle aioli

desserts

frozen fruit pops • \$10 v
pastry chef's daily selection

chocolate black forest cream cake • \$10 v
chantilly, amarena cherries

fresh seasonal berries • \$10 v
whipped mascarpone

gf (gluten free) • **v** (vegetarian) • **vg** (vegan)
• * (denotes item can be modified)

beer and beverage \$10

heineken	cutwater bloody mary (can)
heineken light	cutwater margarita (can)
tecate can	build your own bucket
ballast point IPA	your choice 6 or 12 of any beer
amstel light	\$50 \$95
corona	
stella	

red bull & flavors \$6

poolside party packages

soak up the sun • \$250

- bucket of 6 beers •
- 2 ginger towers pitchers •
- 1 bottle notorious pink rosé •

sunsets on the beach • \$500

- bucket of 6 beers •
- 2 bottles moët & chandon imperial •
- 1 bottle viva tequila blanco •

pool party • \$1000

- bucket of 12 beers •
- 1 bottle veuve “yellow label” 1.5 lt •
- 1 bottle belvedere 1.75 lt •

wine sparkling

domaine chandon, brut classic, napa nv	\$16 \$68
domaine chandon, rosé, napa nv	\$17 \$74
veuve yellow label, champagne nv	\$23 \$120
moët & chandon, ice, champagne nv	\$29 \$140
• served over ice	

white

pinot grigio, sonoro, friuli, italy	\$15 \$58
chardonnay, smoke tree, sonoma county, california	\$16 \$60
sauvignon blanc, domaine de la chaise, loire, france	\$16 \$64
sancerre, jean-paul ballard, loir, france	\$17 \$72

rosé

notorious pink, domaine de la colombette, provence, france	\$16 \$60
hampton water rosé, languedoc, france	\$17 \$72
hampton water rosé, languedoc, france 1.75Lt	\$130
domaines ott, “clos mireille” côtes de provence, france	\$175

red

malbec, terrazas de los andes, mendoza, argentina	\$15 \$50
pinot noir, nicolas idiart, livermore valley, ca	\$16 \$64

champagne

moët & chandon imperial	\$195
beau joie special cuvée	\$275
dom pèrignon	\$465
armand de brignac, “ace of spades”	\$675
krug	\$695

rosé

moët & chandon, rosé, champagne	\$205
moët & chandon, ice, rosé, champagne	\$225
veuve clicquot “pink label”	\$325
dom pèrignon rosé	\$850
armand de brignac, “ace of spades”	\$1250
krug rosé	\$1275

large format

moët & chandon imperial 1.5L	\$350
veuve clicquot “yellow label” 1.5L	\$425
moët & chandon ice 1.5L	\$475
dom pèrignon 1.5L	\$1300
dom pèrignon rosé 1.5L	\$2600

champagne packages

moët • \$795

5 bottle of moët & chandon imperial

veuve rosé • \$1995

10 bottles of veuve clicquot “pink label”

vodka

ketel one	\$345
titos handmade vodka	\$345
grey goose	\$375
grey goose 1.75L	\$725

tequila

viva joven, reposado	\$300
casamigos blanco, reposado	\$395
patron blanco, reposado, anejo	\$395
don julio blanco, reposado, anejo	\$425
clase azul reposado	\$750
don julio 1942	\$1050
casa dragones	\$2000

rum | gin

bacardi	\$300
tanqueray	\$335
hendricks	\$375

scotch | whiskey | cognac

jack daniel’s	\$375
johnnie walker black label	\$395
jameson	\$395
macallan 12yr	\$425
hennessy vs	\$450
johnnie walker blue label	\$950