

champagne

moët & chandon imperial	\$195
beau joie special cuvée	\$275
dom pérignon	\$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 pérignon 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 pérignon 1.5L	\$1300
dom pérignon 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

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

specialty cocktails

	gl	ptch
cucumber smash	\$17	\$85
gin • cucumber • fresh mint • fresh lime juice		
smoked mule	\$18	\$85
mezcal • ginger beer • fresh lime		
dream in rosé	\$19	\$85
peach orange vodka • white peach • sparkling rosé • fresh lemon		
below deck daiquiri	\$19	\$85
spiced rum • prosecco • black berries • fresh lime		
peach palmer	\$17	\$85
peach pecan bourbon • black tea syrup • fresh lemon		
wet dream	\$18	\$85
citrus vodka • white cranberry • elderflower liqueur		
ginger towers	\$17	\$85
vodka • fresh ginger • mint • ginger beer		
spicy sandia	\$17	\$85
blanco tequila • habanero • watermelon • fresh lime		
white sangria pitcher		\$68
sauvignon blanc, rum, peach schnapps, white cranberry juice		
waverunner (for two - six)		\$75
six shots of beach classics: tequila sunrise, lemon drop, rum punch		

frosé | \$18

rosé wine • pink lemonade vodka • fresh lemonade

frozen margarita | \$18

blanco tequila • agave • fresh lime juice

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

** please alert your server of any allergies **

salads

grilled corn salad • \$12 gf, v, vg*
jalapeño, queso fresco, lime vinaigrette

chopped salad • \$14 gf, v, vg*
avocado, queso fresco, pumpkin seeds, jalapeño cilantro ranch

add to any salad:

grilled chicken +\$5 • grilled shrimp +\$8 • grilled salmon +\$7
• grilled steak +\$14

tacos

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

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

skirt steak • \$19 gf
grilled onions, salsa roja, avocado verde, queso fresco

plates

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

mini lobster rolls • \$24
main lobster, brioche, potato chips

add to any salad:
grilled chicken +\$5 • grilled shrimp +\$8 • grilled salmon +\$7
• grilled steak +\$14

sides

green rice • \$7 gf, vg

black beans • \$7 gf, v, vg*

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

sweet potato fries • \$8 gf, v, vg*
chipotle aioli

desserts

frozen fruit pops • \$14 v
pastry chef's daily selection

molten chocolate cake • \$14 v
strawberry ice cream, creme anglaise

fresh seasonal berries • \$14 v
whipped mascarpone

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

** please alert your server of any allergies **

beer & cans \$10

heineken
heineken 0.0
ballast point IPA
six point crisp
dos equis amber
stella
bronx brewery IPA
negra modelo

stella spritz cider
truly berry
ramona grapfruit spritz
red bull & flavors \$8

build your own bucket
choice of 6 | 12 \$50 | \$95

poolside party packages

soak up the sun • \$250

- 6 ramona spritz •
- 2 white sangaria pitchers •
- 1 bottle the palm rosé •

sunset on the beach • \$500

- 6 stella spritz cider •
- 2 bottles moet & chandon imperial •
- 1 bottle viva tequila blanco •

pool party • \$1000

- 12 ramona spritz •
- 1 bottle veuve "yellow label" 1.5 lt •
- 1 bottle belvedere 1.75 lt •

wine by the glass

sparkling

luca paretto prosecco	\$16 \$70
moet, champagne nv	\$28 \$195
veuve rose, champagne nv	\$29 \$325

white

riesling, empire estate, finger lakes, ny	\$15 \$62
pinot grigio, sonoro, friuli, italy	\$15 \$62
chardonnay, smoke tree, sonoma county, california	\$16 \$68
sauvignon blanc, napa cellars napa, california	\$18 \$80

rosé

the palm rose by whispering angel	\$16 \$68
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red

pinot noir, nicolas idiart, livermore valley, california	\$16 \$70
malbec, terrazas de los andes, mendoza, argentina	\$17 \$75
tempranillo blend, la montesa rioja, spain	\$18 \$82
cabernet, napa cellars napa, california	\$20 \$95