

## 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 bottles of moët & chandon imperial

### veuve rosé • \$1995

10 bottles of veuve clicquot "pink label"

## vodka

ketel one	\$400
titos handmade vodka	\$400
grey goose	\$425
belvedere	\$450
grey goose 1.75L	\$750

## tequila

volcan blanco	\$400
patron blanco, reposado, anejo	\$400
don julio blanco, reposado, anejo	\$400
casamigos blanco, reposado	\$500
clase azul reposado	\$750
don julio 1942	\$900
casa dragones joven	\$2200

## rum | gin

bacardi	\$350
tanqueray	\$400
hendricks	\$625

## scotch | whiskey | cognac

jack daniel's	\$350
jameson	\$400
johnnie walker black label	\$450
hennessy vs	\$475
macallan 12yr	\$750
johnnie walker blue label	\$995

## specialty cocktails

	gl	ptch
<b>dolly lava</b> milagro blanco tequila • peach • lime • sriracha agave	\$17	\$85
<b>green goddess</b> plymouth gin • chartreuse • kiwi • green apple • ginger • lime	\$18	\$85
<b>beach juice</b> tito's vodka • iichiko shochu • coconut • lemongrass • galangal	\$18	\$85
<b>missionary's downfall</b> bacardi rum • ron zacapa rum • pineapple • nectarine • mint	\$19	\$85
<b>ring pop</b> aperol • sorel hibiscus liqueur • chandon • sparkle	\$17	\$85
<b>catch a charge</b> coconut cartel rum • lime • agave • red bull tropical	\$23	\$95
<b>spa water</b> seedlip grove (NA) • cucumber • lemon • peppercorn • soda	\$14	\$65
<b>white sangria pitcher</b> sauvignon blanc • belvedere • pamplemousse • limoncello		\$68

## build your own bucket

choice of 6 or 12 **\$12** | **\$70** | **\$135**

ramona grapefruit spritz | wolffer rosé cider

ketel one botanical peach & orange blossom spritz

sip margs spicy margarita

## frozita | \$21

cazadores tequila • pink lime • agave • rosé

special sauce: add a floater of coconut cartel rum to any cocktail \$4

## wine by the glass

### sparkling

luca paretto prosecco	\$16	\$70
chandon rose, champagne nv	\$18	\$85
veuve yellow label, champagne nv	\$26	\$145
moet rose, champagne nv	\$28	\$165

### white

riesling, empire estate	\$15	\$62
sauvignon blanc, momo	\$16	\$65
chardonnay, newton skyside	\$16	\$70
sauvignon blanc, napa cellars	\$18	\$80

### rosé

the palm rose by whispering angel	\$16	\$64
hampton water	\$18	\$70

### red

pinot noir, folie deux	\$16	\$68
cabernet, napa cellars	\$18	\$84

## starters

**hummus and crudite • \$15** *v*  
carrots, cucumber, celery, toasted pita

**guacamole and chips • \$16** *gf, vg*  
fresh tortilla chips, pico de gallo

**crispy calamari • \$17**  
sweet chilli dipping sauce

**quesadilla rustica • \$19**  
four cheese, habanero, roasted tomato, chimichurri

**tuna poke • \$19** *gf\**  
mango, cucumber, sesame seeds, lime vinaigrette, wonton chips

**seasonal fruit plate • \$24** *v, vg\**  
chef's selection of the season's best

**jumbo shrimp cocktail • \$28** *gf*  
6 pieces, Heinz 57 Collection Chilli Pepper Crunch Cocktail Sauce,  
Mustard Mayo

## salads

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

**chopped salad • \$15** *gf, v, vg\**  
avocado, queso fresco, pumpkin seeds, jalapeño cilantro ranch

**add to any salad**  
grilled chicken +\$8    grilled shrimp +\$10  
vegan chicken +\$12    grilled steak +\$14

## plates

**burrito bowl • \$14** *gf, v, vg\**  
rice, beans, lettuce, cheese, avocado,  
crema, pico de gallo, cascabel salsa

**butter milk fried chicken sandwich • \$17**  
slaw, honey mustard, sweet potato fries, pickles

**the beach burger • \$18**  
jerk mayo, american cheese, toasted potato bun, dream fries  
add: bacon +\$2

**roasted mushroom burger • \$23**  
seasonal foraged mushrooms, Heinz 57 Collection Black Truffle Infused  
Honey, robiola cheese & wild rocket

**lobster roll • \$29**  
maine lobster, brioche, potato chips

*gf* (gluten free) • *v* (vegetarian) • *vg* (vegan) • \* (item can be modified)  
\*\* please alert your server of any allergies \*\*

## tacos

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

**baja fish tacos • \$17**  
beer battered hake, slaw, mango

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

## sides

**black beans • \$7** *gf, v, vg\**

**dream fries • \$12** *gf, v, vg*  
burger spice, ketchup

**sweet potato fries • \$12** *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

## poolside party packages

**soak up the sun • \$250**

- 6 sip margs spicy margaritas •
- 2 white sangaria pitchers •
- 1 bottle the palm rosé •

**sunset on the beach • \$500**

- 6 ramona spritz •
- 2 bottles moët & chandon imperial •
- 1 bottle cazadores blanco •

**pool party • \$1000**

- 12 ketel one peach & orange blossom spritz •
- 1 bottle veuve "yellow label" 1.5 lt •
- 1 bottle belvedere 1.75 lt

## beer & cans

**build your own bucket**

choice of 6 or 12

**\$10 | \$50 | \$95**

hoboken bodi blonde ale  
heineken | peroni  
bronx brewery IPA  
corona | hoboken cityside ipa  
heineken 0.0  
red bull & flavors \$8