

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
beau joie special cuvée	\$375
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
ciroc	\$400
belvedere	\$425
grey goose	\$425
grey goose 1.75L	\$750

tequila

patron blanco, reposado, anejo	\$400
don julio blanco, reposado, anejo	\$400
casamigos blanco, reposado	\$500
deleón blanco, reposado	\$550
clase azul reposado	\$750
don julio 1942 rosado	\$800
volcan x.a	\$850
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

molly lava

cazadores blanco tequila • mango • lime • spicy bitters

gl ptch
\$21 | \$95

green goddess

plymouth gin • chartreuse • kiwi • green apple • ginger • soda

\$19 | \$95

NSFW

tito's vodka • maca • elderflower • passionfruit • tropical red bull

\$21 | \$95

missionary's downfall

mt. gay rum • ron zacapa rum • pineapple • nectarine • mint

\$20 | \$95

ring pop

new amsterdam vodka • sorel • hibiscus • raspberry • lemon • prosecco

\$20 | \$95

spa water

seedlip grove (NA) • cucumber • lemon • soda

\$18 | \$85

white sangria pitcher

sauvignon blanc • belvedere • limoncello • citrus blend

\$80

build your own bucket

choice of 6 or 12 \$14 | \$80 | \$140

ramona grapefruit spritz | wolffer rosé cider

ketel one botanical peach & orange blossom spritz

sip margs spicy margarita | ode pineapple chili vodka

frozen cocktails

frozita | \$23

volcan blanco tequila • montenegro • strawberry • lime • rosé

bright gold | \$21

buffalo trace bourbon • jim beam bourbon • lavender
honey • earl grey • lemon

wine by the glass

sparkling

luca paretto prosecco	\$16 \$70
veuve yellow label, champagne nv	\$29 \$145
moet rose, champagne nv	\$32 \$205

white

riesling, empire estate	\$15 \$60
sauvignon blanc, archetype	\$17 \$70
chardonnay, newton skyside	\$18 \$80

rosé

the beach rosé by whispering angel	\$16 \$64
victorious pink	\$18 \$85

red

pinot noir, folie deux	\$17 \$70
cabernet, sterling vineyard	\$18 \$84

starters

gazpacho • \$16 *gf, vg*

heirloom tomatoes, cucumber, avocado

hummus and crudite • \$17 *v*

carrots, cucumber, celery, toasted pita

guacamole and chips • \$18 *gf, vg*

fresh tortilla chips, pico de gallo

crispy calamari • \$19

sweet chilli dipping sauce

quesadilla rustica • \$23

four cheese, habanero, roasted tomato, chimichurri

short rib empanadas • \$24

slow braised beef, jalapeno ranch dipping sauce

tuna poke • \$24 *gf**

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

ceviche rojo • \$28 *gf*

shrimp, tomato, cilantro

seasonal fruit plate • \$28 *gf, v, vg**

chef's selection of the season's best

salads

grilled corn salad • \$15 *gf, v, vg**

jalapeño, queso fresco, lime vinaigrette

chopped salad • \$17 *gf, v, vg**

avocado, queso fresco, pumpkin seeds, jalapeño cilantro ranch

watermelon salad • \$18 *gf**

feta, baby arugula, white balsamic

add to any salad

grilled chicken +\$10 • grilled shrimp +\$12 • grilled steak +\$18

plates

burrito bowl • \$16 *gf, v, vg**

rice, beans, lettuce, cheese, avocado,

crema, pico de gallo, cascabel salsa

add: grilled chicken +\$10 • grilled shrimp +\$12 • grilled steak +\$18

butter milk fried chicken sandwich • \$21

slaw, honey mustard, sweet potato fries, pickles

the beach burger • \$24

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

add: bacon +\$2

vegan burger • \$22

cumin spiced black bean burger, iceberg, jicama slaw, ginger pear spread

wild mushroom cheeseburger • \$26

sirloin beef patty, Heinz 57 Collection™ Black Truffle Infused Honey,

forest mushroom, robiola cheese, arugula

fajitas fundidas • \$32/\$45 *gf*

chicken & chorizo or New York Strip house made masa tortillas, chipotle

chihuahua, pico de gallo, guacamole

lobster roll • \$39

maine lobster, brioche, potato chips

tacos

chicken pibil • \$16 *gf*

shredded cabbage, pickled red onion

baja fish tacos • \$19

beer battered hake, slaw, mango

skirt steak • \$21 *gf*

grilled onions, salsa roja, avocado verde, queso fresco

sides

black beans • \$8 *gf, v, vg**

dream fries • \$12 *gf, v, vg*

burger spice, ketchup

sweet potato fries • \$12 *gf, v, vg**

chipotle aioli

desserts

ice cream sandwich • \$11 *v*

chocolate chip cookies filled with vanilla ice cream

frozen fruit pops • \$14 *v*

pastry chef's daily selection

fresh seasonal berries • \$14 *gf, 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 | heineken silver | peroni

corona | hoboken cityside ipa

zero proof

non-alcoholic

heineken 0.0 \$10

red bull & flavors \$10

prime hydration \$12

blue raspberry | ice pop

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

** please alert your server of any allergies **