

POOL MENU

AVAILABLE 11:30AM-4:30PM

CHIPS & SALSA *VG/GF/NF*

tres chilies salsa, guacamole

TEMPURA SHISHITO PEPPERS *V/GF*

ginger chili sauce, sea salt

LITTLE GEM SALAD *V*

avocado green goddess, toasted almond, grana padano

QUESADILLA *V/GF*

blue corn tortilla, house made guacamole, tres chiles salsa

FISH TACO *GF*

soy-miso glaze, pickled fresno, cilantro

CLASSIC CHEESEBURGER

gem lettuce, tomato, onion, dijonnaise, brioche bun

CHOCOLATE CHIP COOKIES *V/NF*

big sur sea salt

LEMON BAR *V/GF*

meringue, almond

FRUIT BOWL *V/GF*

seasonal chef's selection

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

COCKTAILS \$18

- ILLUSIVE GREEN FLASH *roku gin, lemon, basil, sparkling water*
- ROMERA MARGARITA *el jimador silver tequila, lime, orange, rosemary, sparkling water*
- U.S.S. VENTURA *four roses bourbon, lemon, maraschino cherry, sage, bitters*
- PAINKILLER *flor de cana rum, pineapple, orange, coconut, nutmeg*
- STRAWBERRY PARADISE *kettle one vodka, lavender, lime, strawberry*

ZERO PROOF \$13

- CIELO FRESCO *fresh pineapple, coconut milk, ube*
- UNSEASONABLE SUMMER *ritual zero proof gin, garden fresh white sage, cucumber, fevertree elderflower tonic*

BEER

- LAGER / \$9 *modelo • mexico*
- LAGER / \$8 *alvarado st. brewery "monterey beer" • monterey, ca*
- HAZY IPA / \$14 *offshoot beer co. • placencia, ca*
- "TROPICAL" IPA / \$14 *alvarado st. brewing "mai tai" 16oz • monterey ca*
- NON-ALC / \$6 *brewdog hazy af • ohio*
- SELTZER / \$8 *high noon • ohio*

WINE BY THE GLASS

- PROSECCO / \$18 *mionetto • treviso it*
- SAUVIGNON BLANC \$23 *daou • paso robles, ca*
- CHARDONNAY / \$16 *navaro vineyards • mendocino ca*
- ROSÉ/ \$19 *la fete du rose • cote-du-provence, fr*
- PINOT NOIR / \$21 *samuel louis smith • monterey, ca*
- RED BLEND / \$18 *serial • paso robles ca*

Pricing excludes taxes, ca tourism assessment.

22% service charge on all alcohol and specialty beverages.