

POOL MENU

AVAILABLE 11:30AM-4:30PM

CHIPS & SALSA *VG/GF/NF*

tres chilies salsa

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, housemade 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

SWAY'S POTION *44 north huckleberry vodka, dragon fruit, citrus, fentiman's rose lemonade*

ICED CARAJILLO *licor 43, pierre ferrand dry curacao, espresso, orange zest, fresh mint*

HIRAYA *bacardi rum, coconut cream, ube, spirulina, angostura, citrus, pineapple*

VENTANA HUGO *st-germain elderflower, fresh garden mint, prosecco*

ZERO PROOF \$13

HIBISCUS AGUA FRESCA *navarro vineyards pinot noir juice, coriander and cinnamon*

CIELO FRESCO *fresh pineapple, coconut milk and blue spirulina*

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 *mango cart golden wheat • los angeles, ca*

WINE BY THE GLASS

PROSECCO / \$18 *mionetto • treviso it*

SAUVIGNON BLANC \$23 *stag's leap • napa valley ca*

HOUSE OF BROWN CHARDONNAY / \$17 *brown estate • central valley 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*