

# 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, 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 *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*

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*