

POOLSIDE DINING

Available 11:30 am - 7:00 pm

SMALL PLATES & SNACKS

Aguachili de Camarón | 23

citrus blend, tomatillo, cucumber, red onion, cilantro
corn tortilla chips | gf

Guacamole & Chips | 18

smashed avocado, smoky chipotle salsa, corn tortilla chips | gf

Elote Corn Fritters | 14

charred sweet corn, cilantro, cotija, ancho-chile crema | v

Birria Short Rib Quesadilla | 24

12-hour braised california angus beef, chihuahua cheese
salsa verde, sour cream, flour tortilla

SWEETS

Churros | 14

cinnamon sugar dusted, spiced mexican chocolate | v

Mango & Passionfruit Sorbet | 11

tajin spice, chamoy sauce, fresh lime | gf

PLATES

Tacos de Carnitas | 26

braised duroc pork, pineapple fresno salsa, radish, avocado crema

Tacos de Pescado al Diablo | 26

chili marinated local rock fish, red cabbage slaw, pico de gallo

Tacos de Hongos | 26

roasted mushrooms, cotija, creamed cilantro corn
ancho-chile crema | v

Torta de Pollo | 26

breaded chicken cutlet, oaxaca cheese, chipotle aioli
tomato, romaine, pickled red onion, telera roll

SALADS & BOWLS

Ensalada Caesar con Pollo | 28

chili-marinated chicken, crisp romaine, avocado, spicy pepitas
corn tortilla strips, lime, cilantro caesar | gf

Black Bean Rice Bowl | 24

organic jasmine rice, charred sweet corn, black beans
anaheim pepper, red onion, roasted pineapple, cilantro
salsa verde, radish | gf

Drunken Melon Salad | 22

watermelon, arugula, fennel, cherry tomato, cotija
mezcal & honey vinaigrette | gf v

= Plant Based | v = Vegetarian | gf = Gluten Free | n = Contains Nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

BEVERAGES

COCKTAILS

Ventana Margarita | 19

blanco tequila, fresh citrus, agave, maldon salt
add grand mariner for 5

Batanga | 19

tapatio reposado tequila, mexican coke, fresh citrus, maldon salt

Michelada | 20

spiced tomato mix, fresh citrus, modelo

Paloma | 20

cimarron blanco tequila, fresh grapefruit and lime
grapefruit soda, salt & tajin

Oaxaca Old Fashioned | 24

vida mezcal, cinnamon, mole, orange oil

Ranch Water | 23

lalo blanco tequila, topo chico, fresh lime
add grand mariner for 5

ZERO PROOF

Seasonal Agua Fresca | 18

seasonal fruit flavored water

R.E.N Tonic | 19

ritual gin, lavender, blueberry, tonic

Ventana Heatwave | 20

pineapple, coconut, tabasco, club soda

Memory | 20

cucumber, orange, lime, pineapple

WINE BY THE GLASS

Prosecco | Zonin – Veneto, IT | 19

Rosé | Chandon – Napa Valley, CA | 19

Sauvignon Blanc | 2023 Tassajara – Monterey County | 21

Rosé | 2023 Museion – Napa Valley, CA | 21

Chianti | 2023 Badia Di Morrona – Tuscany, IT | 23

Pinot Noir | 2022 Tassajara - Monterey County | 23

Cabernet Sauvignon | 2021 Tassajara - Monterey County | 23

BEER

Alvarado St. Brewery "Monterey Beer" Lager | Monterey, CA | 9

Modelo Especial Lager | Mexico | 9

Sincere Dry Apple Cider 16oz | Napa, CA | 12

East Brother "Bo Pils" 16oz | Richmond, CA | 12

Alvarado St. Brewery "Mai Tai" Tropical IPA | Monterey, CA | 13

Coronado Brewing "Weekend Vibes" IPA 16oz | Coronado, CA | 14

Hanabi "Hana" Pilsner Style Lager Edition #008 | Napa, CA | 31

NON-ALCOHOLIC

Athletic Brewing "Run Wild" IPA | San Diego, CA | 8

Athletic Brewing "Cerveza Atletica" Light Copper | San Diego, CA | 8