

FOOD SELECTIONS

SNACKS | 16

Chips & Guacamole

Dusted with Cajun Spice

Hummus Board

Mezze, Olives, Manchego Cheese, & Garden Crudité

Organic Trail Mix

Nuts, Granola, Coconut, Fruit, Chocolate

Tropical Fruit Bowl

Candied Ginger Yogurt

SALADS

Watermelon Strawberry Salad | 20

Baby Arugula, Pickled Red Onion, Aged Balsamic Reduction, Pecorino

Citrus Quinoa Salad | 20

Kale, Garbanzo, Avocado, Sweet Pepper, Dry Cranberry, Raspberry Champagne Vinaigrette

Lobster Summer Salad | 28

Romaine, Avocado, Corn, Hard Boiled Eggs, Heirloom Tomato, Dilled Citrus Dressing HANDHELDS | 20

Served with Kettle Cooked Chips & Kale Slaw

Tomato & Mozzarella Panini

Basil Pesto, Aged Balsamic Reduction

Turkey & Broccoli Panini

Aged Swiss, Caramelized Onions, Tomato Jam

Ham & Brie Panini

Citrus Honey, Apricot Butter

Chicken Salad Wrap

Grapes, Celery, Arugula, Cilantro Mayonnaise

Tuna Wrap

Arugula, Red Onion, Celery, Aged Balsamic Reduction, Lemon Zest, Mayonnaise

20% Gratuity Charge Will Be Automatically Added to Checks at the Pool Deck; Room-Charge or Credit Card Only.



BEVERAGES

COCKTAILS | 16

All cocktails on the menu are bottled, ready-to-drink beverages.

The Cosmopolitan

Margarita

Mai Tai

Aviation

Jalapeño Pineapple Margarita

CANNED BEER | 9

Michelob Ultra

Modelo

Corona Premier

Bud Light

Miller Lite

High Five IPA

JW American Wheat

High Noon Pineapple

High Noon Mango

COLD PRESSED JUICES | 14

Watermelon

Pineapple

Tangerine

Le Green

WINF

Sparkling

Mimosa | 14

Split La Marca Prosecco | 14

Caposaldo Prosecco | 55

Moët & Chandon, Champagne | 105

White

Pighin, Pinot Grigio | 16

Villa Maria, Sauvignon Blanc | 15

Sonoma Cutrer, Chardonnay | 19

Rose

Fleur de Prairie | 14

Red

Meiomi, Pinot Noir | 15

Justin, Cabernet Sauvignon | 16

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