

SNACKS

Vegetable Spring Rolls	9
4 veggie rolls served with sweet Thai chili sauce	
Ham Croquettes	9
4 Cuban style Croquettes served with Chef's secret sauce	
House-Made Chips and Dip	7
House-made potato chips with rosemary salt and French onion dip	
Cajun Chicken Wings	(6) -17 (12)-29
BBQ, Hot Sauce or Ranch Dressing	
Peruvian Ceviche	18
Marinated fresh white fish, red onion, cilantro, Peruvian corn, aji pepper (chili pepper), sweet potato and plantain chips	
BBQ Pork Sliders	22
Two pulled pork sliders on mini potato rolls with crispy onions, coleslaw and French fries	
Mediterranean Platter	19
Warm Pita bread with hummus, feta cheese, kalamata olives and crudites	
Gulf Shrimp Cocktail	21
5 chilled Gulf shrimp with a classic cocktail sauce and lemon wedges	
Crab Cakes	16
5 mini crab cakes, served with tartare sauce and lemon wedges	
Chicken Quesadilla	17
Grilled marinated chicken breast, Mexican cheese blend, charred peppers and onions served with salsa and sour cream	

KIDS

Flatbread Pizza	15
Pomodoro Sauce, fresh mozzarella, cherry tomatoes and basil - Add: Pepperoni \$5	
Cheese Quesadilla	12
Mexican cheese blend, salsa (on the side)	
Chicken Tenders	15
(3) Breaded Chicken Tenders + Fries	

SIDES

French Fries	9
House Salad	10
House Chips	5
Guacamole	8
Fruit Cup	6

SANDWICHES

Mahi Sandwich	25
6 oz Mahi, lettuce, tomato, lime slaw, chipotle mayo on brioche bun served with French Fries	
Cuban Sandwich	21
Pork, ham, pickles, Swiss cheese, mustard served with French Fries	
AC Burger	21
Beef burger with caramelized onion, lettuce, tomatoes, Muenster cheese, pickles and garlic aioli on brioche bun served with French Fries	
Blackened Chicken Sandwich	19
Blackened chicken breast filet, lettuce, tomatoes, pickles, ranch dressing on ciabatta served with French Fries	

TACOS

(3) Tacos on flour tortilla with cilantro slaw, guacamole, Pico de Gallo and lemon wedges	
Grilled Blackened Mahi	21
Chicken	19
Crab Cake	17

SALADS

Add: Chicken \$5 Shrimp \$8 Salmon \$9	
Caesar Salad (V)	16
Romaine Lettuce, Parmesan cheese, croutons and creamy Caesar dressing	
COBB (V)	21
Romaine Lettuce, crispy bacon, boiled egg, tomatoes and blue cheese	
Organic Quinoa (V) (GF)	21
Kale, Bell pepper, cucumbers, tomatoes and balsamic glaze	
Caprese Salad (V)	19
Fresh Mozzarella, Tomatoes, Green Pesto, balsamic glazed and Basil	

CHEF'S SPECIALS

Baked Salmon	26
Zesty asparagus, Jasmine rice and fresh lime vinaigrette	
Churrasco Steak	38
Jasmine rice, black beans and chimichurri	

DESSERTS

Chocolate Cake	12
Cheesecake	10
Key Lime Pie	10

AC | POOL



HOUSE SPECIALS

Saint Germaine Cocktail	16
St. Germain, lemon, prosecco- vodka or gin	
Spicy Margarita	17
Passion fruit, mango or strawberry	
Hennessy Sidecar	18
Hennessy, Grand Marnier, lemon	
Rooftop Frosé	16
Rose wine, strawberry purée, lime, vodka	

BEER

<u>Craft</u>	9
Jai Alai - IPA	
Funky Buddha - Lager	
La Rubia – Blonde Ale	
<u>Imported</u>	10
Estrella Damm – Barcelona	
Modelo Especial - Mexico City	
Corona Extra - Mexico City	
Stella Arois - Leuven	
<u>Domestic</u>	8
Budweiser	
Bud Light	
Michelob Light	
White Claw – Lime / Black Cherry	

TWO or MORE

Champagne for Two	49
Cava Brut Presentation	
Pitcher of Pleasure	64
Margarita or Classic Mojito	
Bucket of Beer	38
Your choice of 5 craft beers	
The AC Rooftop	38
Mediterranean Platter + your choice of 2 House Specials	

TROPICALS

Mojitos	16
Rum, lime, syrup, mint	
Margaritas	16
Tequila, triple sec, lemon, syrup	
Pina Coladas	16
Coco Lopez, rum, pineapple juice	
Daiquiris	16
Rum, lime, syrup	
Moscow Mule	16
Vodka, ginger beer, lime	
Bahama Mama	16
Dark Rum, White Rum, orange, pineapple, grenadine	
Sex on the Beach	16
Vodka, peaches, orange, cranberry	
Mai Tai	16
Spiced Rum, White Rum, triple sec, orgeats syrup, lime, orange, pineapple, grenadine	

WINE

<u>Red</u>	6oz	9oz	bottle
Cabernet	10	13	38
Malbec	10	13	38
Merlot	10	13	38
<u>White</u>			
SAUVIGNON	12	16	45
PINOT GRIGIO	12	16	45
CHARDONNAY	12	16	45
MOSCATO	12	16	45
<u>Rosé</u>			
The Beach	13	17	50
<u>Sparkling</u>			
PROSECCO	12		40
CAVA BRUT	13		49
Champaigne	12		40