

BEVERAGE LIST

NON-ALCOHOLIC

SODA, ICED TEA OR LEMONADE 12 oz	5
STRAWBERRY LEMONADE 12 oz	7
STILL SPRING WATERS: EVIAN 750 ml / VOSS 800 ml	7
SPARKLING SPRING WATERS :SAN PELLEGRINO 750 ml / KOPU NEW ZEALAND 680 ml	7
HOT COFFEE 12 oz	5
COLD BREW COFFEE, MODERN TIMES 12 oz	8
ZERO-PROOF COCKTAIL lagunitas hop water, lemongrass syrup, blackberry, orange	12

COCKTAILS

BLOODY MARY ketel one, powell & mahoney sriracha blend, worcestershire, citrus	17
MIMOSA sparkling wine, orange juice	15
GUAVARITA 123 tequila, st. germain, guava puree, lime	18
BIKINI ON THE ROCKS , hamilton west indies rum, malibu rum, fruit juices, grenadine, orgeat	18
LA BONNE VIE tito's vodka, st-germain, grapefruit juice, sparkling wine, twist	18
AFTER HOURS high west double rye whiskey, ysabel regina brandy, amaro nonino, absinthe spritz, luxardo cherry	19
AZUL ESPECIAL villa lobos (110 proof) blanco tequila, cointreau, blue curacao, agave, lime juice	21

CRAFT BEER

COLIMA COLIMITA , Mexican Lager, 12oz	4.40% ABV	10
GUNWHALE SURFBIRD , California Golden Ale, 16oz	4.80% ABV	12
FOUNDERS UNDERGROUND MOUNTAIN , Imperial Brown, 12oz	11.9% ABV	12
MIKKELLER BEER GEEK BREAKFAST STOUT , American Breakfast Stout, 16oz	7.50% ABV	13
BREWERY X SLAP & TICKLE , West Coast IPA, 16oz	6.70% ABV	13

WINES BY THE GLASS

		6 oz	Btl
3	Chandon , Rosé Sparkling, California, NV	split bottle	17
5	Zardetto , Prosecco, Veneto, Italy, NV	14	52
101	Crowded House , Sauvignon Blanc, Marlborough, New Zealand, 2019	13	49
105	Kettmeir , Pinot Grigio, Alto Adige, Italy, 2019	13	49
204	Sonoma-Cutrer , Chardonnay, Russian River Ranches, California, 2018	15	56
80	Famille Perrin , Rosé, Réserve, Côte du Rhône, France, 2019	12	45

For full Wine List,
please scan the QR code



POOL & BEACH MENU

Daily 11:30am - 5pm

APPETIZERS

CAESAR SALAD 17

little gem lettuces, shaved parmesan, garlic croutons, buttermilk anchovy dressing

HEIRLOOM TOMATO AND BURRATA SALAD 18

basil, crisp prosciutto, candied figs, gooseberries, orange balsamic vin, rye crumbs

VG CRISP BRUSSEL SPROUTS 17

smoked paprika aioli, point reyes blue, candied pears, lipstick pepper, verjus reduction

ARTISAN CHEESE BOARD 22

house nuts, dry & fresh fruits, marmalade, honeycomb

SANDWICHES & FLATBREAD

VG VEGETABLE FLATBREAD 17

artichoke, burrata, asparagus, parmesan, pickled fresno, arugula

MAHI MAHI FISH TACOS 21

shredded cabbage, pico de gallo, ancho crema, cilantro

BLACKENED TUNA SANDWICH 24

daikon and napa cabbage slaw, avocado, togarashi cucumber, shoyu & yuzu aioli, black sesame ciabatta

GRASS-FED BURGER 22

apple wood bacon, farmhouse cheddar, pickled jalapeno, blue cheese aioli, little gem, tomato, onion brioche

Sandwiches served with a choice of: simple salad, small soup or fries.

Add to a salad or flatbread:

grilled chicken 10 / grilled prawns 12 / seared salmon 14

KIDS OPTIONS

CHEESE OR PEPPERONI PIZZA 14

SPAGHETTI MARINARA 14

GRILLED CHEESE 12

CHEESEBURGER 14

CHICKEN FINGERS 13

Choice of Fries or Fruit

GF - GLUTEN-FREE / VG - VEGETARIAN

Executive Chef **Ron Fougeray** | Chef De Cuisine **Julio Aguilar**

20% automatic gratuity will be added to your check

SURF & SAND
RESORT