



POOL GRILL

SIGNATURE COCKTAILS

ELDERFLOWER COLLINS	15
Nolet's Gin, Elderflower Liqueur, Lemon Juice, Cucumber Slices, Simple Syrup, Q Soda Water	
MAI TAI ON THE ROCKS	17
Cruzan Single Barrel, Lime Juice, Pineapple Juice, Orgeat Syrup, Cruzan Light, Triple Sec	
DRAGON FRUIT MOJITO	15
Bacardi Light, Lime Juice, Simple Syrup, Mint Leaf, Dragon Fruit Syrup	
ROASTED PINEAPPLE CAIPIRINHA	16
Leblon Cachaça, Lime Juice, Brown Simple Syrup, Roasted Pineapple Purée	
FROZEN MANGO MOJITO (available non-alcoholic -11)	15
Cruzan, Mango Purée, Fresh Mint	
BLUEBERRY COLADA (available non-alcoholic -11)	16
Bacardi Light, Fresh Blueberries	
STRAWBERRY MULE	15
Belvedere, Lime Juice, Fresh Strawberries, Ginger Beer	
ROSÉ SANGRIA	16
Rosé Wine, Myers's Dark Rum, Mix Berries, Triple Sec, Pineapple Juice, Mint Leaves, Simple Syrup, Lemon Juice	

COCKTAIL SHAKERS

BLUE ELECTRIC LEMONADE	39
Ketel One Citroen, Blue Curacao and Fresh Lemonade	
GINGER MARGARITA	39
Sauza Tequila, Triple Sec, Ginger-lime Simple Syrup	

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
Prosecco La Marca	12	56
Chandon Brut Classic Sparkling Brut	15	65
Jean Baptiste Adam Rosé	16	68
Alexander Sparkling Gold Flake AX	17	72
Champagne Moët & Chandon ICE	28	155
Champagne Veuve Clicquot Yellow Label	23	115
Champagne Veuve Clicquot Rich	26	145

WHITE WINES

Chardonnay, Wente Vineyards Morning Fog	13	49
Sauvignon Blanc, Matanzas Creek	13	49
Pinot Grigio, Terlato Family Vineyards	12	59

ROSÉ WINES

Rosé, Listel Pink Grapefruit	15	49
Rosé, Domaine By OTT	17	59

RED WINES

Cabernet Sauvignon, Columbia Crest H3, WA	13	49
Merlot, Ferrari-Carano, Sonoma County, CA	14	58
Pinot Noir, La Crema, Sonoma Coast, CA	15	65

BEER

Samuel Adams Boston Lager	7
Funky Buddah	8.5
Budweiser or Miller Lite	6
Heineken or Corona	7
Stella Artois Draught	7
Blue Moon Draught	7
Funky Buddah (IPA) Draught	8.5
Bud Light Draught	6
Beck's Non-Alcoholic	5



POOL GRILL

STARTERS

CRUDO*	18
Seasonal "Mise en place"	
HUMMUS	14
Fried Chickpeas, Oregano Oil, Blistered Peppers, Warm Naan	
"GAMBAS"	18
Remoulade, Olive Relish, Lemon, Herbs	
AVOCADO SMASH	14
Pickled Fresnos, Charred Onion, Tortilla Add: Florida Crab +6 Pink Shrimp +7	

SALADS

ANCIENT GRAINS	16
Artisanal Local Lettuces, Vegetable Textures, Puffed Wild Rice, Jerez Vinaigrette	
HEIRLOOM TOMATOES	15
Olive Tapenade, Bitter Greens, Local Burrata, "Migas"	
BABY WEDGE	14
Blistered Tomatoes, Applewood Bacon, Pickled Shallots, Blue Cheese Dressing	
CHARRED ROMAINE	16
Parmesan, White Anchovies, Olive Tapenade, Cured Egg Yolk, Lemon Crumbs Add: Chicken +8 Shrimp +12 Fish* +10 Steak* +12	

HANDHELDS

Served with Herbed Fries, Side of Greens or Fruit

GRASS FED BURGER*	21
Special Sauce, Caramelized Onion, Smoked Cheddar, LTO, B&B Pickles, Brioche Bun	
GRILLED CHICKEN	16
Chipotle Aioli, BLTA, Onion, Ciabatta	
LOCAL FISH*	18
Green Goddess Dressing, LTO, Ciabatta	
VEGGIE WRAP	14
Charred Peppers, Eggplant, Grains, Arugula, Hummus	

KIDS

HUMMUS - Celery, Carrots, Warm Naan	12
CAESAR SALAD - Parmesan, Croutons	12
GRASS FED BURGER SLIDERS	12
Special Sauce, LTO, B&B Pickles, Brioche Bun	
GRILLED CHEESE - Fries	12
CHICKEN TENDERS - Fries, Honey Mustard	12
PEANUT BUTTER & JELLY SANDWICH	
Side of Fruit	12

SWEETER THINGS

ICE CREAM SANDWICHES & PALETAS	10
Seasonal Flavors	

* Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases risks of contracting a Food Borne Illness, especially if you have certain medical conditions. All orders are subject to state sales tax.