

# POOL DECK

## Menu

### POOLSIDE BITES

**SUSHI BURRITOS** served with crispy wonton strips, pickled ginger, and soy sauce

**SALMON AND GILLFUNKEL\* 21**

Salmon, lettuce, red onion, jalapeño, masago, cucumber, seaweed salad, and avocado

**TUNA TURNER\* 21**

Spicy tuna, green onion, masago, furikake, crispy garlic, and sweet chipotle mayo

**VEGGIE MERCURY VG 21**

Gardein asada, lettuce, cabbage, bell pepper, cilantro, pico de gallo, avocado, red onion, and vegan chipotle mayo

**MAINS** served with potato chips. Sub fries +\$3

**CHICKEN TENDERS\* 23**

Choice of 2 dipping sauces: ranch, blue cheese, buffalo, BBQ, honey mustard, or ginger-soy

**TURKEY WRAP 21**

Honey-smoked bacon, tomato, butter lettuce, avocado, basil pesto aioli, and flour tortilla

**ANGUS BEEF SLIDERS\* 25**

Angus beef patties, cheddar cheese, Dijonnaise, brioche buns  
Sub Imposible™ burger V +\$3

### PIZZAS

**THE ITALIAN\* 21**

Hot Italian sausage, pepperoni, honey ham, and tomato sauce

**MARGHERITA V 21**

San Marzano tomatoes, fresh mozzarella, basil, and extra virgin olive oil

**WHITE PIE V 21**

Parmigiano reggiano, mozzarella, Gruyère, and white sauce

**THE VEGAN VG 23**

Vegan mozzarella, gardein asada, baby spinach, and tomato sauce

### SWEET

**HÄAGEN-DAZS ICE CREAM V 6 each**

Chocolate, Strawberry, Vanilla Bean, Mango Sorbet VG

GF GLUTEN-FREE V VEGETARIAN VG VEGAN

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions.



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## Menu

### COCKTAILS

21 - 16 oz 39 - 32 oz

42 - Souvenir Cup 32 oz 75 - Pitcher

#### SIGNATURE

**POOLSIDE SPRITZ**

Sipsmith Strawberry Smash, Aperitivo Select, St. George Basil, Madagascar Vanilla, Lemon, Prosecco

**I CARRIED A WATERMELON**

Herradura Blanco Tequila, Juicy Yuzu, Venetian Select Svöl Aquavit, Watermelon, Lime

**PARADISE FOUND**

Tito's Handmade Vodka, Avuá Prata Cachaça, Creyente Mezcal, Smoked Coconut, Lime, Q Tropical Ginger Beer

**ITALIAN ICE**

Absolut Elyx Vodka, Italicus Bergamot, Lavender, Lemon, Moscato d'Asti

**HEAD OVER PEELS**

Don Julio Reposado Tequila, Bacardi Coconut Rum, Banana, Suze, Blue Curacao, Lustau Manzanilla Sherry

**EYES LIKE THE DESERT**

Venetian Select Paladar Reposado Tequila, Creyente Mezcal, Martini Bitter, Desert Pear & Rose Infusion, Lime, Q Grapefruit Soda

**SUMMER WIND**

Bacardí Facundo Neo Rum, Rémy Martin 1738 Cognac, Sorel Hibiscus Liqueur, Dragonfruit, Lime Mint, Sparkling Rosé

**BROUGHT YOU FLOWERS**

Ketel One Botanical Grapefruit & Rose Vodka, St-Germain Elderflower, Signature Rosé Sangria Infusion

#### FROZEN

**MARGARITA**

Olmea Altos Plata Tequila, Cointreau, Lime, Agave

**PIÑA COLADA**

Mount Gay Eclipse Rum, Pineapple, Coconut

**FROSÉ**

Bacardí Dragonberry Rum, Signature Strawberry Frosé Infusion

#### FRESH-PRESSED MARGARITAS

**CLASSIC**

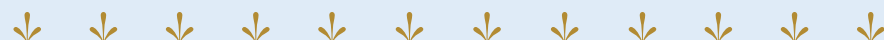
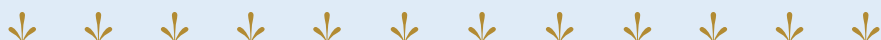
Patrón Silver Tequila, Cointreau, Lime, Agave

**SMOKY**

Don Julio Reposado Tequila, Dos Hombres Mezcal, Cointreau, Lime, Agave

**SPICY**

Herradura Blanco Tequila, Tanteo Jalapeño Tequila, Cointreau, Lime, Agave, Tajín



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## Menu

### WINE

#### SPARKLING WINE & CHAMPAGNE

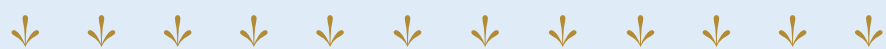
	GLASS	BOTTLE
Prosecco, Bisol "Jeio" Brut, IT	17	68
Sparkling, Ferrari Brut, Trento, IT	25	122
Rosé Sparkling, Casa Luigi, IT, 250ml can	11	-
Moscato d'Asti, Elvio Tintero "Sori Gramella," IT	16	64
Cava, Campo Viejo, SP	-	60
Champagne, G.H. Mumm Brut, FR	-	112
Champagne, Veuve Clicquot Brut, FR	-	185
Champagne, Dom Pérignon Brut, FR	-	707
Rosé Champagne Brut, Moët & Chandon, Nectar Impérial, FR	-	225
Rosé Champagne, Perrier-Jouët "Belle Époque," FR	-	1,188
Rosé Champagne Brut, Dom Pérignon Luminous, FR	-	1,208

#### WHITE & ROSÉ

	GLASS	BOTTLE
Pinot Grigio, Torre Rosazza, Friuli, IT	16	64
Sauvignon Blanc, The Crossings, Marlborough, NZ	16	64
Riesling, Dr. Hermann "Dr. H.," Mosel, GR	16	64
Chardonnay, Davis Bynum "River West" Russian River Valley, CA	17	68
Chardonnay, Whitcraft, "Pence Ranch," Sta. Rita Hills, CA	-	150
Rosé, Château d'Esclans "Whispering Angel," Côtes de Provence, FR	17	68
Rosé, Diving Into Hampton Water, FR	-	75

#### RED

	GLASS	BOTTLE
Pinot Noir, The Four Graces Willamette Valley, CA	17	68
Cabernet Sauvignon, Daou, Paso Robles, CA	18	70



### BEER

11- Bottle 60- Bucket of 6

#### DOMESTIC

16 oz  
Bud Light  
Budweiser  
Michelob Ultra

12 oz  
Coors Light  
Elysian Space Dust IPA  
Fremont Golden Pilsner  
GoodLife Sippy Cup Hazy Pale Ale  
Joy Bus WOW Wheat  
Kona Big Wave Golden Ale

#### IMPORTED

Dos Equis Lager  
Heineken  
Modelo Especial  
Stella Artois

#### SPECIALTY

10 Barrel Cucumber Crush  
Coronado Nice & Dry Hard Cider  
Twisted Tea Original Hard Tea

#### HARD SELTZER

Bud Light Seltzer  
Black Cherry  
High Noon  
Peach, Mango  
NÜTRL  
Watermelon

#### SIGNATURE CHILE

PEPPER CHELADA 16  
St. George Green Chile Vodka,  
Golden Road Mango Cart,  
Signature Michelada Mix, Tajín

#### NON-ALCOHOLIC 9 - Bottle 48 - Bucket of 6

Heineken 0.0

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### NON-ALCOHOLIC

#### COCKTAILS 14 - 16oz 27 - 32 oz 30 - Souvenir Cup 32 oz 48 - Pitcher

#### CUCUMBER KIWI NO-JITO

Lyre's White Cane Spirit, Lime, Kiwi, Mint, Fever-Tree Sparkling Cucumber

#### BLOOD ORANGE NO-MOSA

Lyre's Italian Orange, Lyre's Apéritif Rosso, Blood Orange, Vanilla, Club Soda

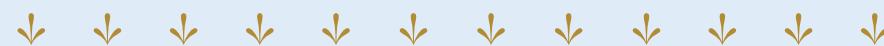
#### REFRESHMENTS

COKE®, DIET COKE®, COKE ZERO®, SPRITE® 7 - Single

SMARTWATER 500 ml - 9

FIJI 500 ml - 9 - Single 45 - Bucket  
1 liter - 11 - Single 55 - Bucket

SAN PELLEGRINO 8.45 oz - 7 - Single 45 - Bucket  
16.9 oz - 9 - Single 55 - Bucket



### POOLSIDE BITES

#### BREAKFAST All-Day Dining

#### BREAKFAST BURRITO\* 22

Scrambled eggs, housemade chorizo, potatoes, pepper jack cheese, and smoked paprika in a flour tortilla with a side of fruit  
Served with a side of pico de gallo and roasted salsa

#### BREAKFAST PIZZA V 22

Scrambled eggs, wild mushroom, caramelized onions, and white sauce

#### AÇAÍ BOWL VG GF 19

Fresh banana, berries, and pineapple served with housemade granola

#### SEASONAL FRESH FRUIT VG 14

Sweet seasonal melon salad with strawberries, blueberries, and pineapple

#### SNACKS

#### GUACAMOLE, SALSA & CHIPS VG GF 16

Crispy corn tortillas, roasted tomato salsa, and freshly made guacamole

#### SALADS & BOWLS

#### CAESAR SALAD 18

Heart of romaine, parmesan, focaccia croutons, and creamy Caesar dressing  
Add Grilled Chicken \$10 | Salmon\* \$12 | Shrimp\* \$13

#### GREEK SALAD V GF 20

Romaine, heirloom tomatoes, feta, cucumber, red onion, kalamata olives, and Mediterranean vinaigrette  
Add Grilled Chicken \$10 | Salmon\* \$12 | Shrimp\* \$13

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