POOLSIDE BITES

SUSHI BURRITOS served with crispy wonton chips, wasabi, pickled ginger, and soy sauce

SALMON AND GILLFUNKEL* 21
Poke-marinated salmon, jalapeño, furikake, cucumber, lettuce, seaweed salad, avocado, red onion, and sriracha aioli

TUNA TURNER* 21
Poke-marinated ahi tuna, red onion, lettuce, seaweed salad, jalapeño, avocado, furikake, cucumber, and sriracha aioli

VEGGIE MERCURY VG 21
Plant-based meat, lettuce, red onion, jalapeño, furikake, cucumber, seaweed salad, avocado, and vegan chipotle mayo

MAIN served with potato chips. sub French fries $3

CHICKEN TENDERS* 23
Choice of 2 dipping sauces: ranch, blue cheese, buffalo, BBQ, or honey mustard

TURKEY WRAP 19
Fresh-sliced turkey, honey-smoked bacon, tomato, butter lettuce, avocado, basil pesto aioli, and flour tortilla

ANGUS BEEF SLIDERS* 25
Angus beef patties, cheddar cheese, special sauce, and brioche buns
Sub plant-based burger V $3

PIZZAS 12” add sausage, bacon, pepperoni, hot honey, plant-based sausage, onion, mushroom, or tomato $2 each

THE SPICY PEPPERONI* 21
Pepperoni, hot honey, mozzarella, and tomato sauce
Traditional Pepperoni Pizza available upon request

MARGHERITA V 21
Fresh mozzarella cheese, basil, tomato sauce, and extra virgin olive oil

THE VEGAN VG 23
Vegan mozzarella cheese, plant-based sausage, mushrooms, and tomato sauce

SWEETS

HÄAGEN-DAZS ICE CREAM V 6
Chocolate, strawberry, vanilla bean

MANGO SORBET VG 6

COCKTAILS

SIGNATURE

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

I CARRIED A WATERMELON
Herradura Blanco Tequila, Juicy Yuzu, The Venetian Select Svöl Aquavit, Watermelon, Lime

PARADISE FOUND
Tito’s Handmade Vodka, Auvá 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
The Venetian Select Paladar Reposado Tequila, Creyente Mezcal, Martini Bitter, Desert Pear & Rose Infusion, Lime, Q Grapefruit Soda

SUMMER WIND
Bacardi 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
Olmeca Altos Plata Tequila, Cointreau, Lime, Agave

PIÑA COLADA
Mount Gay Eclipse Rum, Pineapple, Coconut

FROSÉ
Bacardi 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, Tajin

ID Required for Suite Charges

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.
POOL DECK Menu

WINE

SPARKLING WINE & CHAMPAGNE

<table>
<thead>
<tr>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prosecco, Bisol “Jeio” Brut, IT</td>
<td>17</td>
<td>68</td>
</tr>
<tr>
<td>Sparkling, Ferrari Brut, Trento, IT</td>
<td>25</td>
<td>122</td>
</tr>
<tr>
<td>Rosé Sparkling, Casa Luigi, IT, 250ml can</td>
<td>11</td>
<td>-</td>
</tr>
<tr>
<td>Moscato d’Asti, Elvio Tintori “Sori Gramella,” IT</td>
<td>16</td>
<td>64</td>
</tr>
<tr>
<td>Cava, Campo Viejo, SP</td>
<td>-</td>
<td>60</td>
</tr>
<tr>
<td>Champagne, G.H. Mumm Brut, FR</td>
<td>-</td>
<td>112</td>
</tr>
<tr>
<td>Champagne, Veuve Clicquot Brut, FR</td>
<td>-</td>
<td>185</td>
</tr>
<tr>
<td>Champagne, Dom Pérignon Brut, FR</td>
<td>-</td>
<td>707</td>
</tr>
<tr>
<td>Rosé Champagne Brut, Moët &amp; Chandon, Nectar Impérial, FR</td>
<td>-</td>
<td>225</td>
</tr>
<tr>
<td>Rosé Champagne, Perrier-Jouët “Belle Époque,” FR</td>
<td>-</td>
<td>1,188</td>
</tr>
<tr>
<td>Rosé Champagne Brut, Dom Pérignon Luminous, FR</td>
<td>-</td>
<td>1,208</td>
</tr>
</tbody>
</table>

WHITE & ROSÉ

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 |
Rosé, Château d’Esclans “Whispering Angel,” Côtes de Provence, FR | 17 | 68 |
Rosé, Diving Into Hampton Water, FR | - | 75 |

RED

<table>
<thead>
<tr>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, The Four Graces Willamette Valley, CA</td>
<td>17</td>
<td>68</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Daou, Paso Robles, CA</td>
<td>18</td>
<td>70</td>
</tr>
</tbody>
</table>

BEER

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

NON-ALCOHOLIC

Heineken 0.0

POOL DECK Menu

NON-ALCOHOLIC

COCKTAILS

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 Aperitif Rosso, Blood Orange, Vanilla, Club Soda

REFRESHMENTS

COKE®, DIET COKE®, COKE ZERO®, SPRITE®

SMARTWATER

FIJI

SAN PELLEGRINO

POOL DECK Menu

BREAKFAST All-Day Dining

BREAKFAST BURRITO 19
Scrambled eggs, housemade chorizo, potatoes, chipotle aioli, pepper jack cheese, and smoked paprika in a flour tortilla
Served with a side of pico de gallo and roasted salsa

ACAI BOWL VG GF
Fresh banana, berries, and pineapple served with housemade granola

SEASONAL FRESH FRUIT VG
Sweet seasonal melon salad with strawberries, blueberries, and pineapple

SNACKS

GUACAMOLE, SALSA & CHIPS VG GF
Crispy corn tortillas, cup of roasted salsa, and a bowl of freshly made guacamole
Upgrade to bowl of salsa $2

SALADS & BOWLS

CAESAR SALAD
Hearts of romaine, parmesan, focaccia croutons, and creamy Caesar dressing
Add Chicken $8 / Salmon* $12

GREEK SALAD VG
Mixed greens, heirloom tomatoes, feta, cucumber, red onion, kalamata olives, and Mediterranean vinaigrette
Add Chicken $8 / Salmon* $12

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