

SPECIALTY COCKTAILS 22



TALLY ME BANANA

Daylight Come and Me Wan' Go Home

Havana Club Original White Rum,
Smith & Cross Jamaican Rum,
Banana, Lime, Honey

PINK FLAMINGO MULE

Sweet Watermelon with a Ginger Kick

Patrón Blanco Tequila, Avuá Prata
Cachaça, Creyente Mezcal,
Watermelon, Lime, Ginger Beer

PEACHY KEEN

Spritz O'Clock

Grey Goose Vodka, Aperitivo Select,
Peach, Cantaloupe, Basil, Lemon,
Prosecco



SO FRESH SO CLEAN

Refreshing Spa Water

Ketel One Botanical Cucumber &
Mint Vodka, Aquavit, Italicus, Kiwi, Fizz

CHILE MANGO MARGARITA

¡Ay Dios Mio!

Olmecca Altos Blanco Tequila,
Kalani Coconut Liqueur, Honey Mango,
Tamarind, Lime, Hot Sauce, Tajín

ESPRESSO MARTINI

Chilled, Shaken, Wide Awake

Absolut Elyx Vodka,
Caffè Borghetti, Espresso, Vanilla

BLOODY MARY

Rise, Shine & Spice Things Up

Signature Bloody Mary Blend,
Valentina Red Hot Sauce
Choice of Spirit: Vodka, Tequila, or Gin

FROZEN COCKTAILS REGULAR 25 | LARGE 45 | VIRGIN 15

PIÑA COLADA

Havana Club Original White Rum,
RumHaven Coconut Water Rum,
Pineapple, Coconut

MIAMI VICE

Piña Colada with Strawberry Swirl



FROZEN DESSERTS

DOLE WHIP

Choice of Pineapple, Mango, or Swirl
Regular | 15

Spiked with your choice of
Malibu Rum or Jim Beam Pineapple | 24

CHAMOY MANGO & LIME DOLE WHIP

Regular | 20

Spiked with your choice of
Malibu Rum or Jim Beam Pineapple | 29

MOCKTAILS



REGULAR | 15

CUCUMBER KIWI NO-JITO

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

MARGARITA LIBRE

Lyre's Agave Blanco Spirit,
Non-Alcoholic Triple Sec, Lime

Mimosa Party



BOTTOMLESS MIMOSAS 35 per person 90-minute time limit

Prosecco topped with
your choice of juice

MIMOSA FLIGHT 30

Three glasses of Prosecco with
your choice of juice

Your Choice of
White Peach, Guava, Lavender,
Watermelon, Passion Fruit, Mango,
Blood Orange, Pineapple, Cranberry,
Grapefruit, or Orange

SOFT DRINKS

COKE®, DIET COKE®, COKE ZERO®, 7
SPRITE®, BARQ'S ROOT BEER,
POWERADE, PIBB XTRA

FRESHLY BREWED 7
BLACK ICED TEA

LEMONADE 7

EVIAN 500ml | 9 1L | 11

SAN PELLEGRINO 500ml | 9 1L | 11

WINE BY THE GLASS | BOTTLE

SPARKLING

PROSECCO 17 | 78
Bisol Jeio Brut, Veneto, Italy

SPARKLING ROSÉ 29 | 135
Ferrari Brut, Trento, Italy

CHAMPAGNE 29 | 135
Perrier-Jouët Grand Brut, France

BRUT CHAMPAGNE - | 210
Veuve Clicquot, France

CHAMPAGNE - | 850
Perrier-Jouët Belle Époque Brut,
France

ROSÉ CHAMPAGNE - | 1,350
Perrier-Jouët Belle Époque Brut,
France

RED WINE

PINOT NOIR 17 | 70
Nielson, Santa Barbara, CA

CABERNET SAUVIGNON 17 | 70
Daou, Paso Robles, CA

WHITE & ROSÉ WINE

PINOT GRIGIO 16 | 65
Barone Fini, Valdadige, Italy

SAUVIGNON BLANC 16 | 65
The Crossings, Marlborough,
New Zealand

CHARDONNAY 18 | 72
Antinori Castello della Sala Bramito,
Umbria, Italy

ROSÉ 16 | 65
Summer Water, Central Coast,
California

BEER

DOMESTIC | 12

16 oz

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

12 oz

COORS LIGHT

ELYSIAN SPACE DUST IPA

KONA BIG WAVE GOLDEN ALE

GOLDEN ROAD MANGO CART

WHEAT ALE

IMPORTED | 12

CORONA

MODELO ESPECIAL

STELLA ARTOIS

NON-ALCOHOLIC | 9

HEINEKEN 0.0

ATHLETIC BREWING CO.

SELTZER & CANNED COCKTAILS 12

HIGH NOON

Peach

NÜTRL

Watermelon, Strawberry

OLÉ PALOMA SPARKLING COCKTAIL

RESTAURANT & BAR

APPRI



SPICY

CAPRI

RESTAURANT & BAR

BREAKFAST

AVAILABLE UNTIL 12PM

TROPICAL ISLAND WAFFLES **V** 18

Charred pineapple, cream cheese frosting, guava syrup, and corn flakes

CAPRI FREESTYLE OMELET 23

Choose three: shredded mozzarella cheese, cheddar cheese, ham, bacon, onion, tomato, bell peppers, or jalapeño
Served with breakfast potatoes and toast

Egg whites available upon request

BENNY & THE CROISSANT* 20

Canadian bacon, poached eggs, hollandaise, and fresh herbs
Served with fresh fruit

AMERICAN BREAKFAST* 23

Two organic eggs, choice of applewood-smoked bacon, housemade breakfast sausage, or chicken-apple sausage
Served with signature breakfast potatoes and toast or fruit

Sub Impossible Sausage **VG** | 2

Sub vegan eggs **VG** | 2

Fresh Juices

FRESH-SQUEEZED ORANGE JUICE 9

PINEAPPLE, CRANBERRY, OR APPLE JUICE 8

THE GREENS 12

Fuji Apple, Cucumber, Celery, Romaine Lettuce, Lemon, Kale

IMMUNE BOOSTER 12

Carrot, Orange, Pineapple, Ginger, Turmeric, Mint

WELLNESS SHOT 10

Orange, Turmeric, Ginger, Black Pepper

Italian Sodas 9

DRAGON FRUIT

Dragon Fruit, Mango, Soda Water

STRAWBERRY

Strawberry, Vanilla, Coconut, Soda Water



BRUNCH

AVAILABLE ALL DAY

AVOCADO SALMON BAGEL* **S** 23

Smoked salmon, avocado, cherry tomatoes, red radish, capers, and arugula on a bagel
Served with fresh fruit

Add 2 poached eggs* | 8

SOUTHWEST SUNRISE BURRITO **🔥** 22

Scrambled eggs, bacon, melted cheddar cheese, and corn and black bean salsa
Served with salsa macha and breakfast potatoes or fruit

Add avocado | 5

AÇAÍ BOOST **VG N** 22

Banana, strawberries, blueberries, pineapple, and granola

Add peanut butter | 3

MANGO CHIA PARFAIT **V** 16

Coconut chia pudding, blueberry compote, granola, and mango yogurt

SEASONAL FRUITS **VG** 14

Watermelon, pineapple, and seasonal berries

The Coffee Bar

DRIP COFFEE 7

CAPPUCCINO, LATTE, MOCHA 9

Add Vanilla, Caramel, or Hazelnut | 1

ICED DIRTY CHAI 11

Chai Tea, Vanilla, Oat Milk, Espresso

MINT MOJITO ICED COFFEE 11

Espresso, Mint, Vanilla

Add a shot of Baileys | 3

COLD BREW 8

VIETNAMESE ICED COFFEE 10

Cold Brew Coffee, Sweetened Condensed Milk

ICED CRÈME BRÛLÉE LATTE 10

Espresso, Vanilla, Caramel, Brown Sugar Cinnamon

ESPRESSO Single 6 | Double 8

ICED UBE LATTE 11

Espresso, Ube, Coconut, Condensed Milk, Whipped Cream, Toasted Coconut

Lattes available steamed upon request.

SHAREABLES & STARTERS

BANGIN CAULIFLOWER **🔥 V GF S** 16

Korean garlic soy sauce, pickled red onions, scallions, and furikake

Served with vegan chipotle aioli

HURRICANE AHI TUNA NACHOS* **🔥 S** 21

Marinated ahi tuna, wonton chips, pickled Fresno chiles, avocado, wasabi aioli, sweet soy glaze, and furikake

CHIPS, GUACAMOLE & SALSA **VG GF** 19

Roasted salsa, guacamole, and tortilla chips

FLATBREADS

PEPPERONI DI CALABRIA **🔥** 26

Marinara, mozzarella cheese, pepperoni, pickled Fresno chiles, Calabrian chilis, and hot honey

WILD MUSHROOM **V** 24

Aioli, mozzarella cheese, sautéed garlic mushrooms, caramelized onions, and fresh herbs

BASIL & MOZZ **V** 26

Marinara, mozzarella cheese, pickled basil, and cherry tomatoes

ENHANCEMENTS

BREAKFAST PROTEINS 8

POTATOES **V** 8

FRIES **VG** 8

FRUITS **VG** 8

BERRIES **VG** 8

SIDE SALAD **V** 7

AVOCADO **VG** 5

FAVORITES

SIGNATURE CAPRI PANINI 22

Roasted turkey, arugula, smoked bacon, avocado, provolone cheese, sun-dried tomatoes, mayonnaise, and country bread
Served with fries

DOUBLE BACON CHEESE SMASH BURGER* 25

Stacked and smashed Angus beef patties, American cheese, lto, bacon, pickles, and lemon-Cajun aioli
Served with fries

Sub plant-based burger **V** | 3

Add fried egg | 4

Add avocado | 5

CHICKEN TENDERS 25

Available plain or tossed in buffalo sauce
Served with fries

BUFFALO CHICKEN WRAP **🔥** 21

Crispy chicken tossed in buffalo sauce with romaine lettuce and creamy ranch in a flour tortilla
Served with fries

AHI TUNA POKE BOWL* **🔥 GF S** 26

Ahi tuna, white rice, fresh cucumbers, shaved pickled onions, avocado, sriracha aioli, furikake, scallions, edamame, and pickled ginger

GRILLED CHICKEN CAESAR WRAP 24

Romaine, Parmesan cheese, croutons, and Caesar dressing in a flour tortilla
Served with fries

Upgrade My Fries

GARLIC PARMESAN 5

TRUFFLE PARMESAN 5

GF GLUTEN-FREE V VEGETARIAN VG VEGAN S SESAME N NUTS 🔥 SPICY

SALADS

Add grilled chicken 10

Add salmon 13

GOLDEN HARVEST SALAD **V** 18

Mixed greens, roasted corn, cherry tomatoes, pickled onions, golden raisins, goat cheese crumbles, and citrus vinaigrette

CAESAR SALAD 20

Romaine, Parmesan cheese, croutons, and Caesar dressing

GREEK SALAD **V** 19

Mixed greens, heirloom tomatoes, feta cheese, cucumbers, red onions, kalamata olives, and lemon-herb vinaigrette

SWEET

CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH 12

Vanilla ice cream, chocolate sauce, whipped cream

GF GLUTEN-FREE V VEGETARIAN VG VEGAN S SESAME N NUTS 🔥 SPICY



For your convenience, parties of 6 or more guests will have an 18% gratuity added to the final check.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.