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!
Olmeca 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 | 25

CHAMOY MANGO & LIME DOLE WHIP
Regular | 20
Spiked with your choice of Malibu Rum or Jim Beam Pineapple | 29

MOCKTAILS 0%
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®, SPRITE®, BARQ'S ROOT BEER, POWERADE, PIBB XTRA		**7**
FRESHLY BREWED BLACK ICED TEA		**7**
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

CAPRI
RESTAURANT & BAR

SPICY

For your convenience, parties of 6 or more guests will have an 18% gratuity added to the final check.

CAPRI
RESTAURANT & BAR

BREAKFAST
AVAILABLE UNTIL 12PM

TROPICAL ISLAND WAFFLES V 18
Charred pineapple, cream cheese frosting, guava syrup, and corn flakes

BELGIAN WAFFLES 15
Topped with fresh berries

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

EGGS BENEDICT* 20
Canadian bacon, poached eggs, sourdough English muffin, 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 TOAST* S 21
Country white toast, avocado, soft-boiled egg, cherry tomatoes, red radishes, arugula, lemon agrumato, everything spice, and Maldon sea salt
Served with fresh fruit
Add smoked salmon | 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
Mango yogurt, blueberry compote, granola, and coconut

SEASONAL FRUIT VG 14
Honeydew, cantaloupe, pineapple, and assorted 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

AHI TUNA NACHOS* S 23
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, picked basil, and cherry tomatoes

ENHANCEMENTS

BREAKFAST PROTEINS 8
POTATOES V 8
FRIES 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

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

SALADS & BOWLS

WATERMELON SALAD V 18
Arugula, watermelon, cherry tomatoes, cucumbers, whipped feta cheese, balsamic, and mint
Add grilled chicken | 10
Add salmon | 13

CAESAR SALAD 20
Romaine, Parmesan cheese, croutons, and Caesar dressing
Add grilled chicken | 10
Add salmon | 13

GREEK SALAD V 19
Mixed greens, heirloom tomatoes, feta cheese, cucumbers, red onions, kalamata olives, and lemon-herb vinaigrette
Add grilled chicken | 10
Add salmon | 13

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

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

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.