

POOL AT THE PARK

-FROM THE KITCHEN-

CHIPS, SALSA & GUACAMOLE [V] | \$15

Local Corn Chips

FISH TACOS* | \$15

Modelo Negra Battered Fish, Avocado,
Chile Lime Cabbage, Pico de Gallo

RELISH KOBE SLIDER TRIO* [GF] | \$14

American Cheese, Thousand Island Relish

CAJUN SHRIMP SLIDER TRIO* | \$18

Avocado, Bacon, Louise Dressing, LTO

[GF] Indicates items that can be made with gluten-free alternatives but not produced in a gluten-free environment.

[V] Indicates vegetarian items.

GRILLED VEGETABLE SHAWARMA [V] [GF] | \$16

Toasted Dukkah Hummus,
Maya's Farm Greens, Lime Labneh

CHICKEN & QUINOA KAFTA* [GF] | \$16

Tursu Pickles, Chimichurri, Naan Bread

MEDITERRANEAN CHICKEN WRAP* [GF] | \$17

Santorini Salad, Tzatziki, Morita Hummus,
Spinach Tortilla, served with Chips

ADANA BEEF KABOB* [GF] | \$18

Turkish Spiced Beef, Red Pepper Pickles,
Goat Milk Yogurt Mint Dip, Pita

-DESSERTS-

LUIGI'S ITALIAN ICE | \$6

Lemon or Cherry

VILLA DOLCE SORBET | \$6

Raspberry or Mango

HÄAGEN-DAZS® ICE CREAM BARS | \$6

Vanilla Milk Chocolate or Chocolate Almond

-NON-ALCOHOLIC BEVERAGES-

PHOENICIAN ICED TEA | \$4

Black Tea, Lemonade, Prickly Pear Syrup

STRAWBERRY LEMONADE | \$5

Strawberry Purée & Lemonade

SMOOTHIES | \$7.50

Strawberry, Mango, Peach,
Chocolate, Vanilla

SOFT DRINKS & LEMONADE | \$4

ICED TEA

Seasonal Iced Tea | \$3.50
China Mist Black Tea | \$3.50

STILL & SPARKLING WATER

Fiji 500ml | \$5
PERRIER 500ml | \$6
SAN PELLEGRINO 500ml | \$6

VITAMIN WATER ZERO | \$5

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-SPECIALTY COCKTAILS-

VODKA COLLINS | \$14

Grey Goose Le Citron Vodka,
Fresh Lemon Juice, Simple Syrup, Soda

JOHN DALY | \$12

Firefly Sweet Tea, Lemonade

ORGANIC BLOODY MARY | \$14

Crop Organic Tomato Vodka,
House-Made Bloody Mary Mix

MOSCOW MULE | \$14

Belvedere Vodka, Ginger Beer, Lime Juice

-FROZEN COCKTAILS-

SURGE STRAWBERRY LEMONADE | \$12

Tito's Vodka, Lemonade, Strawberry Purée

LAVA FLOW | \$12

Cruzan Light Rum, Strawberry Purée,
Piña Colada

PIÑA COLADA | \$12

Cruzan Rum, Piña Colada

FROZEN RUM DAIQUIRIS | \$12

Cruzan Rum with choice of: Strawberry,
Mango or Banana

TRADITIONAL MARGARITA | \$12

El Tesoro Platinum Tequila, Cointreau,
Sweetened Lime Juice

PRICKLY PEAR MARGARITA | \$20

Phoenician Herradura Tequila, Cointreau,
Prickly Pear Purée, Sweetened Lime Juice

SKINNY MARGARITA | \$14

Herradura Silver Tequila, Lime Juice,
Agave Nectar

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies prior to ordering.

-WINES-

SPARKLING

Veuve Clicquot, Brut Reserve, Champagne | \$32
Ruinart, Brut Rose, Champagne (½ bottle) | \$100

WHITE

Zenato, Pinot Grigio | \$10
Kim Crawford, Sauvignon Blanc, Marlborough | \$10
Sonoma-Cutrer, Chardonnay | \$14

ROSÉ

Muga | \$10
Frosé (frozen rosé & fresh fruit purée) | \$14

RED

Meiomi, Pinot Noir | \$14
Madness & Cures, Red Blend | \$15

RED SANGRIA

Glass | \$10

-BEER-

DOMESTIC | \$7.50

Bud Light, Coors Light, Michelob Ultra,
Miller Lite

BUCKET OF BEER

All beer available in a bucket.
Six on ice for the price of five.

IMPORT & CRAFT | \$7.50

Corona Light, Corona Extra,
Angry Orchard Cider,
Four Peaks Hop Knot IPA,
Four Peaks Peach Ale,
Papago Brewing Orange Blossom

Children above 3 but under 12 receive half-price when ordering from the standard menu with the purchase of an adult entrée.

An automatic 18% service charge will be added to parties of six or more.

PLEASE DRINK RESPONSIBLY.