



SMALL PLATES & SHARES

GUACAMOLE \$18 **VEG**

ROASTED JALAPENO, ONIONS, CILANTRO, LIME, HOUSE MADE CHIPS

ROASTED SALSA \$7 **V**

HOUSE MADE CHIPS, RED SALSA
ADD QUESO +\$5

CHIPS & QUESO \$12 **VEG**

HOUSE MADE CHIPS, MELTED CHEESE

LOADED FRIES \$9 **VEG**

FRENCH FRIES, SERRANO AIOLI, SOUR CREAM QUESO FRESCO, CILANTRO

CHICKEN WINGS \$22

8PC, COTIJA CHEESE, CHILI LIME SEASONING, SERRANO AIOLI, CILANTRO, CHIPOTLE RANCH

SEASONAL FRUITS \$15 **V GF**

SALADS

QUINOA & GREENS \$12 **VEG GF**

RED QUINOA, MIX GREENS, JICAMA, BLACK BEANS, CARROTS, CORN, PUMPKIN SEEDS, CREMA MEXICANA, CHIPOTLE RANCH

HOUSE SALAD \$13 **V**

MIX GREENS, CARROTS, TOMATO, CUCUMBER, LEMON DRESSING

BIG PLATES

TUNA POKE* \$21 **GF**

CARROTS, SEAWEED SALAD, CUCUMBERS, AVOCADO, GARLIC WHITE RICE

STEAK FAJITA BOWL \$22

BELL PEPPERS, ONIONS, BLENDED CHEESE, GUACAMOLE, RICE, BEANS, MEXICAN CREMA, SALSA VERDE, CILANTRO, MIXED GREENS

FISH BOWL \$19

CILANTRO MARINATED SEARED MAHI-MAHI, PICO DE GALLO, PICKLED CABBAGE, SERRANO AIOLI, CILANTRO, RICE, REFRIED BEANS, MIX GREENS

TURKEY BLT WRAP \$21

LEAF LETTUCE, TOMATO, HERB MAYO, BACON, FRENCH FRIES

CHICKEN CAESAR WRAP \$22

HERB MARINATED GRILLED CHICKEN, SPINACH FLOUR TORTILLA, ROMAINE, CRISPY GARBANZO, CREAMY PARMESAN DRESSING, FRENCH FRIES

CHEESE QUESADILLA \$15 **VEG**

FOUR TORTILLA, CHEESE BLEND, PICO DE GALLO, CHIPOTLE SOUR CREAM, GUACAMOLE, MIXED GREENS

ALL BEEF HOT DOG \$12

POTATO BUN, DILL PICKLE, FRENCH FRIES

CHICKEN TENDERS \$18

FRENCH FRIES, BBQ SAUCE

SMASH BURGER \$18

6 OZ SIRLOIN BLEND, POTATO BUN, CHEDDAR CHEESE, LETTUCE, TOMATO, ONIONS, BONE MARROW AIOLI, FRENCH FRIES
ADD BACON +\$4 | DOUBLE PATTY +\$6

IMPOSSIBLE BURGER \$18 **VEG**

4 OZ PLANT BASED PATTY, CHEDDAR CHEESE, ONION, LETTUCE, TOMATO, FRENCH FRIES

ADD: STEAK \$7 | SPICY SHRIMP \$7 | GRILLED CHICKEN \$6
SHREDDED SHORT RIB \$7 | AVOCADO \$6

POOL 11AM-7PM | BEACH 11AM-6PM

V-VEGAN | VEG- VEGETARIAN | GF-GLUTEN FREE | S-SPICY | MS-MEDIUM SPICY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. IN OUR KITCHEN, WE PREPARE DISHES WITH MILK, MILK PRODUCTS, EGGS, EGG PRODUCTS, PEANUTS, TREE NUTS, FISH, SHELLFISH, WHEAT, SOYBEAN, AND SESAME. IF YOU HAVE ANY ALLERGY OR SENSITIVITY TO ANY FOOD, OR SPECIAL DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER.
18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. FOR PARTIES 8 AND ABOVE 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

COCKTAILS

16oz /24oz /60oz (PITCHER)

MARGARITA ON THE ROCKS \$22/30/75
TEQUILA, TRIPLE SEC, LIME, AGAVE

**COCONUT PINEAPPLE
WHITE SANGRIA \$20/26/75**
COCONUT RUM, LIME JUICE, ELDERFLOWER
LIQUOR, SAUVIGNON BLANC, PINEAPPLE
JUICE

SANGRIA "LA ROSA" \$20/26/75
WATERMELON VODKA, WATERMELON
NECTAR, LIME JUICE, ROSÉ WINE, LEMONADE

GREEN N' TONIC \$18/24/65
GIN, KIWI, CUCUMBER, MINT, CARDAMOM
BITTERS, TONIC WATER, SODA WATER

BAJA WATER \$18/24/65
PINEAPPLE VODKA, BLUE CURACAO, LIME,
PINEAPPLE, LYCHEE SYRUP

MOJITO \$20/26/70
ADD FLAVOR +\$2/3/6
WATERMELON, GUAVA, COCONUT, MANGO,
PINEAPPLE, PASSION FRUIT, RASPBERRY

Frozen Cocktails

FROZEN PIÑA COLADA \$20/27/78
HOUSE RUM MIX, PINEAPPLE JUICE, COCO-
NUT JUICE

STRAWBERRY DAIQUIRI \$20/27/78
RUM, STRAWBERRY JUICE, LIME JUICE

FROZEN MARGARITA \$19/25/75
SILVER TEQUILA, TRIPLE SEC, LIME, AGAVE
ADD FLAVOR +\$2/3/6
MANGO, PASSION FRUIT, STRAWBERRY,
GUAVA

Cocktails in a Shell

ANANA DE VERANO \$35
GOLD RUM, KIWI, PINEAPPLE JUICE, CAR-
DAMOM BITTERS, MINT, IN A PINEAPPLE
SHELL

JACK & COCO \$35
JACK DANIELS, FROZEN PIÑA COLADA IN
A COCONUT SHELL

BEER

CAN \$8 | BUCKET (5) \$40

TECATE / CORONA / STELLA ARTOIS /
FUNKY BUDDHA HOP GUN IPA / MODELA ESPECIAL /
MICHELOB ULTRA / MIAMI MARLINS LAGER

WINE

BUBBLES

PROSECCO - SANTA MARINA \$16/55
SPARKLING WINE, JP CHENET BRUT \$55
ROSÉ SPARKLING WINE, JP CHENET \$55
CHAMPAGNE, PIPER HEIDSIECK BRUT \$150

WHITES

PINOT GRIGIO - LINDEMAN'S \$16/55
CHARDONNAY - LINDEMAN'S \$16/55
SAUVIGNON BLANC - LINDEMAN'S \$16/55
SAUVIGNON BLANC - CHATEAU SANCERRE \$22/95
CHARDONNAY - DOMAINE SEGUINOT BORDET CHABLIS \$22/95

RED

CABERNET SAUVIGNON - LINDEMAN'S \$16/55
PINOT NOIR - LA CHEVALIERE \$16/55

ROSÉ

ROSÉ , DARK HARVEST \$16/55

MOCKTAILS

COCO FRESCO \$20
FRESH COCONUT WATER IN ITS SHELL
ADD RUM SHOT +\$10

KIWIMOMO SPLASH \$9
KIWI WATER, PINEAPPLE JUICE, CARDAMOM DUST, MINT

AGUA VIVA \$11
WATERMELON, LIME JUICE, PINEAPPLE JUICE,
RASPBERRY SYRUP, SODA WATER

PLANT PROTEIN SMOOTHIES

MANGO SUNRISE \$12
MANGO, BANANA, CARROT, ORANGE, TURMERIC,
COCONUT MILK, COCONUT WATER, SACHA INCHI PROTEIN

BERRY BANANA \$12
STRAWBERRY, BANANA, LUCUMA, LEMON, BEET,
COCONUT MILK, SACHA INCHI PROTEIN

SOFT DRINKS

MEXICAN SODAS (JARRITOS) \$5
CANNED SODA (PEPSI BRAND) \$5
EVIAN 1L \$10 / 500ML \$5
TOPO CHICO SPARKLING WATER 330ML \$5

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