



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, CUCUM-
BERS, AVOCADO, GARLIC WHITE RICE

STEAK BOWL \$20
SEASONED STEAK, SALSA VERDE,
WHITE ONIONS, CILANTRO, CHEESE
BLEND, RICE, REFRIED BEANS, MIX
GREENS

FISH BOWL \$18
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 PARME-
SAN 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 \$6 | SPICY SHRIMP \$6 | GRILLED CHICKEN \$5
SHREDDED SHORT RIB \$7 | AVOCADO \$6**

POOL 11AM-6PM | BEACH 11AM-5PM
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)

FROZEN PIÑA COLADA \$20/27/78

HOUSE RUM MIX, PINEAPPLE JUICE, COCONUT 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

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

Cocktails in a Shell

ANANA DE VERANO \$35

GOLD RUM, KIWI, PINEAPPLE JUICE, CARDAMOM BITTERS, MINT, IN A PINEAPPLE 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 \$16/55

JP CHENET BRUT CHAMPAGNE \$55

ROSÉ CHAMPAGNE \$55

WHITES \$16/55

PINOT GRIGIO

CHARDONNAY

SAUVIGNON BLANC

RED \$16/55

CABERNET SAUVIGNON

ROSÉ \$16/55

TEMPRANILLO

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

JACK & COCO \$35

JACK DANIELS, FROZEN PIÑA COLADA
IN A COCONUT SHELL

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

STANTON

POOL 11AM-6PM | BEACH 11AM-5PM

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