

# POOLSIDE DINING

## SHAREABLES

CHIPS AND SALSA | 10.5   
ADD GUACAMOLE | 6

FRENCH FRIES | 8 

TRUFFLE FRIES | 12 

FRUIT BOWL | 8 

THAI STYLE CHICKEN WINGS\* | 24  
8 CHICKEN WINGS, SWEET & SPICY GLAZE,  
TOASTED PEANUT, FRIZZLED HERBS

CHICKEN QUESADILLA\* | 24.5  
CHEDDAR & JACK CHEESE, SALSA VERDE,  
SALSA ROJA, SCALLIONS, SOUR CREAM

## FROM THE GARDEN

CAESAR SALAD | 20  
ROMAINE LETTUCE, COTIJA FRICA, SOFT BOILED EGG

SEAFOOD COBB | 32  
GREENS, LOCAL ROCK CRAB, SHRIMP, AVOCADO, CUCUMBER,  
HEIRLOOM TOMATO, BACON, RED ONION, GREEN GODDESS  
DRESSING

SAUSALITO MIXED GREENS | 16   
MIXED GREENS, MARCONA ALMONDS, PICKLED RED ONIONS,  
GOAT CHEESE,  
WHITE BALSAMIC VINAIGRETTE

ADD PROTEIN | 12  
GRILLED CHICKEN, SHRIMP, CARNE ASADA, SEASONAL FISH

## HAND HELDS

BAYFRONT BURGER\* | 27  
SHREDDED LETTUCE, CARAMELIZED ONIONS, DILL PICKLES,  
TOMATO, SECRET SAUCE, AMERICAN CHEESE  
ON A BRIOCHE BUN.  
CHOICE OF FRENCH FRIES OR SIDE SALAD  
ADD \$2 EACH: BACON, AVOCADO, FRIED EGG

"IMPOSSIBLE" BURGER | 23   
IMPOSSIBLE PLANT-BASED PATTY, ARUGULA, RED WINE  
ONION JAM, AIOLI ON A BRIOCHE BUN  
CHOICE OF FRENCH FRIES OR SIDE SALAD

BAYFRONT TURKEY CLUB\* | 22  
SMOKED TURKEY, HAM, CHEDDAR, LETTUCE, TOMATO,  
BACON, CITRUS AIOLI  
ON FRENCH BREAD  
CHOICE FRENCH FRIES OR SIDE SALAD  
ADD \$2 : FOR AVOCADO

CHICKEN TENDERS\* | 16  
CHICKEN TENDERS, FRENCH FRIES, RANCH

STREET TACOS\* | 18  
CARNE ASADA, PICKLED ONION, ROASTED JALAPEÑO,  
CILANTRO, LIME, AVOCADO SALSA

CALIFORNIA BURRITO\* | 22  
CARNE ASADA, GUACAMOLE, FRENCH FRIES, PICO DE GALLO  
CHEDDAR AND CHIHUAHUA CHEESE MIX,  
SOUR CREAM, FLOUR TORTILLA

## PIZZA

CHEESE PIZZA | 17 

PEPPERONI PIZZA | 19



VEGETARIAN



GLUTEN-FREE



CAN BE MADE GLUTEN-FREE



**A 4 % surcharge will be added to all guest checks to help offset recent increases in the State and City minimum wage and related operational expenses. The surcharge is not a tip or gratuity.**

**A 20% automatic gratuity will be charged on all food & beverage orders and is distributed to hotel employees.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Gluten-Free dishes are made with gluten-free ingredients; however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross-contamination has occurred. Menu and availability subject to change

# POOLSIDE DRINKS

## CHILLED & BLENDED

### PIÑA COLADA | 16

CUTWATER THREE SHEETS RUM | PINEAPPLE JUICE  
COCONUT CREAM | CUTWATER BALI HAI DARK RUM  
FLOATER

### SIRENS SONG MARGARITA | 18

HERRADURA TEQUILA | TRIPLE SEC  
LIME JUICE

### GRAND MARNIER FLOAT | 5

### FROSÉ | 16

MARTINI & ROSSI SPARKLING ROSÉ  
AGAVE | LIME JUICE | STRAWBERRY PUREE

### SEASONAL FROZEN | 16

\*ASK SERVER FOR SELECTION

## COOL & CRAFTED

### BLACKBERRY REFRESHER | 14

JACK DANIELS | BLACKBERRIES  
LEMONADE

### SPICE A RITA | 18

JALAPENO INFUSED CASA NOBLE BLANCO  
TRIPLE SEC | AGAVE  
LEMON JUICE | LIME JUICE

### MEZCAL PALOMA | 18

MEZCAL | LIME | AGAVE  
GRAPEFRUIT | SODA

### TITOS MULE | 18

TITOS VODKA | ST. GERMAIN  
LIME | BITTERS | GINGER BEER

### SEASONAL COCKTAIL | 16

\*ASK SERVER FOR SELECTION

## FROM THE VINE

### SPARKLING, RIONDO | 16

### SPARKLING ROSÉ, MARTINI ROSSI | 14

### CHARDONNAY, DECOY | 14

### SAUVIGNON BLANC, MANTANZAS | 16

### PINOT GRIGIO, TERLATO | 16

### RIESLING, CHATEAU ST. MICHELLE | 15

### MERLOT, WENTE | 14

### PINOT NOIR, MEIOMI | 15

### CABERNET SAUVIGNON COLUMBIA CREST H3 | 15

## HOPS, BARLEY, SELTZERS & MALT

### MODERN TIMES ORDERVILLE 16OZ | 13

### STONE IPA 12OZ | 11

### ALESMITH .394 12OZ | 11

### BALLAST POINT SCULPIN 12OZ | 11

### MIKE HESS BLOOD ORANGE IPA 12OZ | 11

### ANGRY ORCHARD CIDER 12OZ | 11

### PIZZA PORT CHRONIC AMBER ALE 16OZ | 13

### CORONA 12OZ | 10

### MODELO ESPECIAL 12OZ | 9.5

### BUD LIGHT 12OZ | 8.5

### COORS LIGHT 12OZ | 8.5

### MILLER LITE 12OZ | 8.5

### MICHELOB ULTRA 12OZ | 8.5

### BLUE MOON 12OZ | 10

### TRULY HARD SELTZER 12OZ | 11

Your Feedback Helps Us Grow!



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