

# POOL MENU

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TUSCAN KALE SALAD, KURO GOMA, PUFF QUINOA, RYE CROUTON, PECORINO	18
MIXED GREENS SALAD, CUCUMBER, CHERRY TOMATO, HOUSE VINAIGRETTE	11
+ CHICKEN	7
+ SALMON	9
VEGAN NACHOS, CAULIFLOWER, CASHEW CHEESE, BLACK BEANS, GUACAMOLE	19
NACHOS, TURKEY CHILI VERDE, QUESO SAUCE, CREMA, SALSA	20
GUACAMOLE CLUB WRAP, TURKEY, BACON, AVOCADO, LETTUCE, HERB MAYO	19
CRISPY CHICKEN WINGS, HOUSE SRIRACHA BUFFALO SAUCE	16
CHEESEBURGER, LETTUCE, TOMATO, PICKLES, AMERICAN CHEESE, BURGER SAUCE	20
CRUNCHY TORTILLA CHIPS, GUACAMOLE, MOLCAJETE & TOMATILLO SALSAS	17
FRENCH FRIES	11
SWEET POTATO FRIES, MAPLE CHIPOTLE YOGURT	11
FRESHLY CUT CALIFORNIA FRUIT BOWL, YUZU-CHILI POWDER	12
DARK CHOCOLATE CAKE, COFFEE ICE CREAM	14

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CHEF PARTNER JOSIAH CITRIN — EXECUTIVE CHEF KEVIN LEE

\*ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 5% CHARGE IS ADDED TO PROVIDE HEALTH INSURANCE BENEFITS FOR OUR EMPLOYEES, THIS CHARGE MAY BE REMOVED UPON REQUEST.

# COCKTAILS

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<i>MIDNIGHT MARGARITA</i> TEQUILA, COINTREAU, LIME, CHARCOAL	16	<i>LA WOMAN</i> GIN, SEASONAL FRUIT, LAVENDER, COINTREAU, GINGER-BEER, LIME	16
<i>PIN UP</i> VODKA, GREEN CHARTREUSE, LEMON, GRAPEFRUIT, ORANGE BITTERS	16	<i>PURPLE HAZE</i> HIBISCUS RUM, CHERRY HEERING, APRICOT, YUZU, ORGEAT, PEYCHAUD'S BITTERS	16
<i>SHATTERED</i> TEQUILA, APEROL, YUZU, AGAVE	16	<i>K-TOWN OLD FASHIONED</i> MEZCAL, DEMERARA, CHOCOLATE, ORANGE BITTERS	16
BOURBON, MONTENEGRO AMARO, LICOR 43, CREOLE BITTERS	16	<i>OLYMPIC BOULEVARDIER</i> MAKER'S MARK PS JOSIAH, CARPANO, CAMPARI	22
<i>BUMPIN' ON WILSHIRE</i> SCOTCH, GRAPEFRUIT, COFFEE LIQUEUR, LIME, ANGOSTURA	16		

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# CANNED COCKTAILS

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Crown Royal Peach Iced Tea	10
Crown Royal Washington Apple	10
VIDE Cranberry Vodka Soda	10

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# BEER

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LAGER Calidad – abv:4.5%	7
LAGER Modelo Especial – abv:4.4%	7
AMBER ALE Pizza Port Chronic Ale – abv:4.9%	7
IPA Modern Times Orderville – abv:7.2% PALE ALE Smog City Little Bo Pills – abv:4.4%	7

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# WINE

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## SPARKLING

BRUT ROSÉ – “The Callie” – Une Femme – California	GLS/BTL 16/65
BLANC DE BLANCS – Skinner Vineyards – Sierra Foothills	20/80

## WHITE

CHENIN BLANC – Notary Public – Santa Ynez Valle	16/60
SAUVIGNON BLANC – Massican – Napa Valley RIESLING – Reeve Wines – Prism – Mendocino County	18/70
CHARDONNAY – Lioco – Russian River Valley	20/80
	22/80

## ORANGE & ROSÉ

WHITE BLEND – “Queen Of Sierra” – Calaveras County	16/56
ROSÉ OF GRENACHE – “Prestige” – Provence, France	14/52

ROSÉ OF MOURVÉDRE & GRENACHE Santa Barbara County	16/64
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## RED

ZINFANDEL – Old Vine – California	GLS/BTL 16/56
GAMAY – Arnot-Roberts – El Dorado	18/78
PINOT NOIR – Mid Elevation – Mendocino	18/75
CABERNET SAUVIGNON – Cultivar – Napa County	20/85
SYRAH – Presqu’île Winery – Santa Maria Valley	22/84

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