

Signature Cocktails

Pear Flower Lemonade	12/ 39 Pitcher
Grey Goose Pear, St. Germain, and freshly squeezed lemonade	
Mojito	11/39 Pitcher
Bacardi Superior, muddled with fresh lime and mint, soda, and sprite	
Sweet Tea and Lemonade	11/39 Pitcher
Seagram's Sweet Tea Vodka and freshly squeezed lemonade	
White Wine Sangria	11/39 Pitcher
white wine, peach schnapps, St. Germain, apple schnapps, soda, and 7	
Margarita	11/39 Pitcher
Jose Cuervo, triple sec, lime juice, and sour	
Red Berry Mint Lemonade	11/39 Pitcher
Ciroc Red Berry, ice muddled mint and lemonade	
Ruby Port Old Fashion	11
Bulleit Bourbon, ruby port, cherry, orange and bitters	
Flowered Margarita	12
Don Julio Silver, St. Germain, lime and sour	
Ciroc Sunrise	11
Ciroc Coconut, orange juice, and grenadine	
Jsix Pimm's Cup	12
Grey Goose L'Orange, Pimm's Cup, ginger ale, and cucumber syrup	
Basil Lavender Lemon Drop	12
Grey Goose, fresh lemon, basil lavender syrup, lavender sugar rim	
Fresca	12
Ketel One Citroen, Chambord, fresh squeezed grapefruit, lemon, and 7	
Frozen...Flavor of the Day	10
ask your server or bartender for selection	

Bubbles, Juices, and Brews

WHITES & SPARKLING

Fritz, Chardonnay, '07	12
Canyon Road, Chardonnay, '07	8
Chalone, Sauvignon Blanc, '08	9
Stellina di Notte, Pinot Grigio, '07	9
Veuve Clicquot, Yellow Label, NV	15
Chandon, Brut Classic, NV	10

REDS

Lost Canyon, Pinot Noir, '06	10
Terrazas, Malbec, '07	9
Chalone, Cabernet Sauv., '06	9
Canyon Road, Cabernet Sauv., '07	8

DRAUGHT

Samuel Adams Boston Lager	6
Trumer Pils	6
Coors Light	5
Blue Moon	6
Stella Artois	6
Karl Stauss	6

BOTTLED

Bud Light (16oz Aluminum)	7
Budweiser (16 oz Aluminum)	7
Michelob Ultra (16oz Aluminum)	7
Miller Lite (16 oz Aluminum)	7
Corona	6
New Castle	6
Becks (non-alcoholic)	6

Nika Water	5
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Pool Bites

All Natural Brandt Beef Sliders	13
cheddar cheese, secret sauce, and fries	
Balsamic Glazed Portobello Sliders	10
roasted piquillo peppers, goat cheese, with Suzie's Farm mixed greens salad	
Spicy Fried Chicken Sliders	12
hand breaded chicken, spicy glaze, house-made blue cheese and fries	
Mini Meatball Subs	12
marinara, mozzarella, and fries	
House-Made Artisan Breads and Spreads	10
creamy warm artichoke dip, lemon laced hummus, roasted shallot dip, and fresh breads	
Antipasti	18
house-made charcuterie, artisan cheeses, organic honey and pickled vegetables	
Caprese Skewers	10
cherry tomatoes, buffalo mozzarella, basil and E.V.O.O	
Tres Tacos	12
pork adobada or sustainable shrimp, cilantro cream	
Grilled Quesadilla	12
chopped skirt steak or sustainable shrimp cilantro cream, guacamole	
Caesar Salad	9
chopped romaine, cured Meyer lemon, parmesan, anchovies, cracked pepper	

Sweets

Cookies and Cream	7
house-made gelato and freshly baked cookies	
Root Beer Float	9
IBC Root Beer and vanilla gelato	
Brownie Stack	9
house-made brownie, gelato, caramel, chopped hazelnuts, chocolate sauce	

Hangover Remedies

Menu selections Saturday and Sunday 11:00am-2:00pm

Breakfast Croissant	9
artisan ham, scrambled egg, Vermont cheddar	
Breakfast Burrito	10
bacon, sausage, potatoes, eggs, cheese, pico de gallo	
Steak and Egg Hash	14
chopped skirt steak, scrambled eggs, potatoes and Arbol chili sauce	
Fruit and Yogurt Parfait	8
house-made granola, strawberry yogurt, and fresh fruit	