

COCKTAILS

Passionfruit Martini Absolut Vodka, Pineapple Juice, Passionfruit Puree	13
Cucumber Basil Smash Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice	12
Clint Eastwood Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters	12
Jack & Cherry Coke Jack Daniels Whiskey, Black Cherry Puree, Coca Cola	12
Old Fashioned House Whiskey, Simple Syrup, Angostura Bitters, Orange Peel	11
Mule House Vodka or Whiskey, Ginger Beer, Fresh Lime Juice	10
Margarita Tequila, Cointreau, Fresh Lime Juice, Agave Nectar	10

BEERS

Draft

Ask about our regional & rotating selections

Domestic & Import

Bud Light	6
Miller Lite	6
Budweiser	6
Michelob Ultra	6
Corona Extra	8
Heineken	8
Modelo Especial	8

Craft

Blue Moon	8
Goose Island IPA	8
Sam Adams	8
White Claw	8
Leinenkugel	8

WINE

Chardonnay Kendall Jackson	9
Prosecco Rose La Marca	9
Rose Day Owl	9
Chardonnay Canyon Road	8.5
Pinot Grigio Ecco Domani	9
White Zinfandel Beringer	8.5
Cabernet Kendall Jackson	10.50
Cabernet William Hill	10.50
Merlot Benzinger	10.50
Pinot Noir Carmel Road,	10.50
Cabernet Canyon Road	9.50
Merlot Canyon Road	9.50

Azalea's

Restaurant & Bar

Dinner Hours: 5 – 9 PM Daily

SHARE

Crispy Chicken Wings	14	
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper 895 – 1000 CAL		
Build Your Own Flatbread	12	
Mozzarella + 3 toppings: Bacon, Pepperoni, Chicken,Tomato, Onion, Spinach, Parmesan, Cheddar Jack		
Doritos™ Nachos	14	
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro 1370 CAL Add Roasted Chicken +\$4 75 CAL		

TOSS

Caesar Salad	13	
Romaine, Spinach, Parmesan Crisp, Charred Lemon 390 CAL		
Southwest Salad	11	
Romaine, Spinach, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch 740 CAL		

Plus-Ups:

- Roasted Chicken +\$6 | 145 CAL
- Fried Chicken +\$6 | 625 CAL
- Salmon +\$8 | 390 CAL

SAVOR

(Handhelds served with House Seasoned Fries)

All American Burger	15
Angus Beef, Lettuce, Tomato, Onion, Pickle 1125 CAL	

Plus-Ups:






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|-----------------------------|----------------------|
| Double Patty +\$5 375 CAL | Cheese +\$1 90 CAL |
| Bacon +\$2 320 CAL | Avocado +2 59 CAL |

Spicy Chicken Bacon Ranch	15
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch 1820 CAL *Non-spicy upon request*	

Citrus Soy Salmon	21
Yellow Rice, Roasted Broccoli, Citrus Soy Glaze 715 CAL	

Steak & Fries	22
8 oz Flat Iron, Arugula & Tomato Salad, Chimichurri, House Seasoned Fries 885 CAL	

COMPLEMENT5

House Fries	290 CAL	
Side Salad	160 CAL	 
Roasted Broccoli	85CAL	 

INDULGE

Blueberry Cheesecake	10	
Crumbled Topping, White Chocolate, Lemon Curd 775 CAL		

 Vegetarian

 Gluten Friendly



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. At times menu items may be changed due to availability. We are providing these calorie estimates as a courtesy. Due to supply chain challenges, these food choices may be substituted from time to time.