



In summer, the world softens, energy blooms, time bends, and every moment becomes a passport to someplace beautiful.

## POOL CLUB MENU

EXECUTIVE CHEF | SCOTLEY INNIS

### DAY STARTERS

<b>AVOCADO TOAST</b>	<b>\$10</b>	<b>HEALTHY BAGEL</b>	<b>\$12</b>
<i>Creamy avocado on a slice of toasted sourdough with a touch of salt &amp; pepper, sliced tomato, drizzled with olive oil</i>		<i>Sliced boiled eggs, arugula, tomatoes, mozzarella cheese, &amp; avocado</i>	
+Fried egg \$2			
<b>CROISSANT SANDWICH</b>	<b>\$14</b>	<b>VEGAN WRAP</b>	<b>\$14</b>
<i>Smoked jerk oven-roasted turkey breast, fried egg with American cheese on a croissant</i>		<i>Vegan eggs, impossible sausage with spinach and vegan cheese in a wrap</i>	
<b>THE L.O.X.</b>	<b>\$14</b>	<b>ASSORTED PASTRIES</b>	<b>\$4</b>
<i>Smoked cured salmon, red onions, capers, with herbal cream cheese on a toasted onion bagel</i>		<i>Plain croissant, almond croissant, blueberry muffin, banana walnut muffin, oat cherry scone, chocolate chip scone, lemon loaf, wafflette</i>	

### MIDDAY FARE

<b>CLASSIC CAESAR SALAD</b>	<b>\$14</b>	<b>CLASSIC BEEF BURGER</b>	<b>\$18</b>
<i>Romaine lettuce, shaved parmesan, garlic croutons, cracked black pepper with caesar dressing</i>		<i>Double-smashed burger patty topped with cheddar &amp; mozzarella cheese, lettuce, tomato, grilled onion, and pickles on a toasted brioche bun</i>	
<b>CUCUMBER WATERMELON SALAD</b>	<b>\$18</b>	<b>VEGGIE BURGER</b>	<b>\$18</b>
<i>Compressed watermelon, cucumbers, pickled red onions, mint, with red wine vinaigrette, feta cheese</i>		<i>Impossible patty with vegan mozzarella cheese, lettuce, tomato, red onion, and vegan mayo on a toasted brioche bun</i>	
Salad Protein Add-Ons			
Grilled Chicken   \$6			
Grilled Shrimp or Salmon \$8			
<b>CRUDITÉ PLATTER</b>	<b>\$16</b>	<b>FRUIT PLATTER</b>	<b>\$20</b>
<i>Cut vegetables cucumbers, celery, carrot sticks, cherry tomatoes, ranch dressing</i>		<i>Seasonal sliced fruit</i>	
<b>8 CRISPY GOLDEN WINGS</b>	<b>\$16</b>	<b>TUNA TOSTADA</b>	<b>\$20</b>
<i>Choice of tossed sauce: hot honey, lemon pepper wet, buffalo or mild</i>		<i>Jerk-spiced ahi tuna, guacamole, yuzu lime vinaigrette, pickled red onions</i>	
<b>GRILLED CHICKEN SANDWICH</b>	<b>\$18</b>	<b>LOBSTER ROLL</b>	<b>\$30</b>
<i>Grilled chicken breast marinated in spices topped with a grilled pineapple, arugula, tomato and jerk bbq sauce on a toasted brioche bun</i>		<i>Chilled lobster knuckle &amp; claw meat, lemon aioli, celery &amp; onions. Served with salt &amp; vinegar chips</i>	

A 20% SERVICE CHARGE HAS BEEN APPLIED TO YOUR BILL FOR YOUR CONVENIENCE.

Somewhere between the first sip and the last light, the ordinary slips off its axis—and something softer, wilder, takes its place.

## ESCAPES

### APERITIVO

*Enjoy on the rocks, with tonic or club soda w/ a twist*

STONE'S ORIGINAL JAMAICAN GINGER LIQUEUR \$12

POLI GRAN BASSANO BIANO VERMOUTH \$12

POLI GRAN BASSANO ROSSO VERMOUTH \$12

CARPANO ANTICA DRY VERMOUTH \$14

CARPANO ANTICA SWEET VERMOUTH \$14

APEROL SPRITZ \$14

*Aperol, blood orange, Prosecco, club soda*

PORTO & TONIC \$14

*White port, tonic water, lemon, mint*

CIOCARO SPRITZ \$16

*Amaro ciociaro, Prosecco, club soda*

NEGRONI SPAGLIATO \$16

*Sweet vermouth, Campari, Prosecco*

DIRTY MARTINI HIGHBALL \$16

*Vodka or gin, dry vermouth, olive brine, club soda  
lemon twist, maldon salt*

### INDIVIDUALS

RED STRIPE \$8

PRESIDENTE \$8

GUINNESS \$8

CONEY ISLAND IPA \$8

NON-ALCOHOLIC STELLA \$8

-196 JAPANESE HARD SODA \$12

*Lemon, Peach, strawberry or Grapefruit*

COPA DI VINO \$12

*Pino Grigo, Sauvignon Blanc, Cabernet, Red Blend*

### MOCKTAILS

APERNO SPRITZ \$14

*Non-alcoholic red bitter, non-alcoholic  
champagne, orange slice*

MEZCAL "MARGARITA" \$14

*Non-alcoholic Mezcal, fresh lime, agave.  
cucumber soda*

VIRGIN PIÑA COLADA \$14

*Pineapple juice, coconut cream, lime*

### COCKTAILS

CRISTAL MARGARITA \$16

*Blanco Tequila, Cointreau, clarified lime  
juice, agave*

BANANA DAIQUIRI \$16

*Rum blend, clarified lime juice, banana  
liqueur*

TEA AMO \$16

*Mezcal infused with green tea,  
passionfruit liqueur, dry vermouth*

POOLSIDE COLLINS \$16

*Gin, elderflower liqueur, lillet blanc,  
bitter bianco, cucumber soda*

### FROZEN

PIÑA COLADA \$16

*White rum, coconut rum, coconut cream, lime,  
pineapple*

*Add floater +4*

MARGARITA \$16

*Classic, mezcal, spicy, guava, or passionfruit*

### REFRESHERS

FIJI WATER \$5

HERBAL ICED TEA \$5

COLD BREW \$5

COCONUT WATER \$6

FEVER TREE TONIC \$6

FEVER TREE GINGER BEER \$6

KOMBUCHA \$6

JJAMACIAN TING GRAPEFRUIT SODA \$6

ACQUA PANNA 750ML \$10

PELLEGRINO 750ML \$10

### SHAVED ICE

PASSIONFRUIT \$12

GUAVA \$12

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