

DRINKS

Cocktails

Expertly crafted by the glass or pitcher

Moscow Mule	12/48
Vodka, lime juice, ginger syrup, soda	
Oaxaca Old Fashioned	12/48
Reposado tequila, mezcal, agave, angostura bitters	
Paloma	10/40
Blanco tequila, grapefruit juice, lime juice, simple syrup, soda	
El Jefe Margarita	13/49
Reposado tequila, combier, lime juice	
Eastside	11/44
Gin, lime juice, cucumber, mint, simple syrup	
Jungle Bird	12/48
Rum, Campari, pineapple juice, lime juice, simple syrup	
Mai Tai	11/44
Gold rum, blanc rum, lime juice, orgeat, triple sec	
Old Fashioned	12/48
Bourbon, sugar cube, angostura bitters, orange peel	

Beer

Tecate/Tecate Tall boy	6/9
Modelo Especial	6
Corona, Corona Light	6
Dos XX Amber or Lager	6
Stella, Pacifico	6
Bud Light	5
Coors Light	5
Four Peaks Kiltlifter or Hop Knot	6
Stone Pale Ale	6
SanTan Rotating Selection	6

Sparkling

Brut Private Cuvee, Gloria Ferrer, Sonoma County	10/30
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White Wine

Chardonnay, La Crema, Sonoma Coast	10/40
Sauvignon Blanc, Whitehall Lane, Napa Valley	11/48
Chenin Blanc, The White Doe, Sonoma County	11/48
Moscato, Terra d' Oro, California	12/48

Rosé

Grenache, Angels and Cowboys, Sonoma County	10/40
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Red Wine

Cabernet, Storypoint, Sonoma County	10/30
Pinot Noir, A to Z, Willamette Valley	13/39
Syrah, McManis, California	10/30
Zinfandel, Boneshaker, Napa County	9/36

Other Drinks

Sparkling or Still Water, 16oz	7
Soft Drinks	4
Iced Tea	4
Coffee, Tea	4



POOL MENU

Small Plates



Avocado Toast	8
Toasted French bread, chili flakes, olive oil, lemon Add an egg, any style	3
Guacamole & Chips	9
Add crab	5
Pan-fried Crab Cake	18
Colossal crab, red pepper vinaigrette, mixed greens	
Chef's Meat & Cheese Plate	14
Aged local meats & cheeses, fig, grapes, toast points	
Sweet Potato Fondue	9
Smoked blue cheese, bacon crisps	
Shrimp Ceviche	13
Spiced mango, avocado, tomato, onions, jalapeño, cilantro, homemade tortilla chips	
Turkey Sliders	13
Smoked cheddar, mustard rémoulade, tomato, onion, romaine	
Agave Nachos	17
House-made tortilla chips, 4 cheese blend, black beans, grilled onions, roasted poblano, tomatoes, arbol chile salsa, crema Choose: pork carnitas, chicken tinga or cauliflower & veggies	

Salads



*Add grilled chicken, salmon or shrimp to any salad +6

Garden	10
Heirloom tomato, carrot, cucumber, balsamic vinaigrette	
Big Kale	13
Kale, quinoa, cranberries, almonds, tomato, watermelon radish, champagne vinaigrette	
Caesar with Garlic Croutons , shaved asiago, lemon	11
Chopped	14
Romaine, radicchio, chickpeas, red onion, provolone, salami, pepperoncini, cherry tomatoes, green goddess dressing	
Seafood Cobb	18
Shrimp, crab, blue cheese, mango, avocado, bacon, tomato, egg, balsamic vinaigrette	

Sandwiches



Served with choice of steak fries, sweet potato fries or house salad


Twin Cheese Melt	12
White & yellow cheddar, oven-roasted tomato	
Cast Iron Angus Beef Burger	15
Jalapeño pepper jack cheese, avocado, oven-roasted tomato, pickled red onion, mustard rémoulade on toasted potato bun	
Roasted Portobello & Pepper Wrap	13
Baby spinach, avocado, swiss cheese, roasted red pepper & onions	
Chicken & Bacon Club , lettuce, tomato	14
Cajun Buffalo Chicken	15
Blue cheese crumble, carrot, celery, romaine, ranch dressing	

Flatbreads




Spinach, Artichoke & Feta , caramelized onions	14
Smoked Chicken & Avocado	14
Oven-roasted tomato, chipotle mayo	
Fennel Sausage & Sweet Pepper	14
Fresh mozzarella, basil	

Tacos



Carnitas	3
Slow roasted pork, red onion, cabbage, salsa verde	
Chicken Tinga	3
Lettuce, pico de gallo, crema, cotija cheese	
Cauliflower	3
Roasted cauliflower, green & red pepper, black bean, avocado, romaine, parmesan cheese, red salsa	

Sides



Steak Fries, Sweet Potato Waffle Fries, House Salad	5
Broccoli , chili oil, parmesan	6
Fingerling Smashed Potatoes	7

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

