

BRUNCH & LUNCH MENU

Poolside & Room Service Available Daily 11am-1pm & Weekends 11am-3pm

Brunch

Eggs Your Way * \$20

crispy bacon / breakfast potatoes / garlic toast

ABC Omelet \$21

avocado / bacon / cheddar cheese / queso fresco / breakfast potatoes / garlic toast

Avocado Egg Toast \$19

sourdough toast / smashed avocado / over easy eggs / tomato / sesame / micro greens / seasonal berries

Turkey Bacon Benny \$19

turkey and apple-wood smoked bacon / two poached eggs / orange zest hollandaise / English muffin

Carblano Benny \$21

citrus marinated carne asada / two poached eggs / orange zest hollandaise / English muffin

The Dagwood \$19

scrambled eggs / seared ham / cheddar cheese / avocado / breakfast potatoes / garlic toast

Breakfast Burrito \$19

house-made chorizo / potatoes / roasted corn / poblanos / queso fresco / cheddar cheese / fresh cilantro / scrambled eggs / spinach tortilla

Steak & Eggs \$32

6oz ribeye / chorizo potatoes / two eggs / garlic toast

Gluten-Free Hotcakes ** \$18

gluten-free cakes / fresh whipped cream / seasonal berries

PB French Toast \$19

cinnamon egg brioche / candied bacon / house made peanut butter / maple syrup

* Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

** Gluten Free option available

Lunch

Not available on weekends until 3pm

Wings \$18

double fried chicken wings / ranch or bleu cheese dipping sauce

Your Choice:

house-made buffalo / spicy honey mustard / charred adobo sauce / lemon pepper rub / honey barbeque / battered & southern fried

Shrimp Ceviche \$21

diced white shrimp / tomato / cucumber / cilantro / onion / avocado / tortillas chips

Calamari & Peppers \$21

beer-battered calamari and peppers / cilantro lime aioli

Ahi Poke* \$22

yellowfin tuna / olive oil / jalapeño / avocado / chili sauce / crispy wonton chips

Turkey Melt \$20

turkey / melted white cheddar / house slaw / grilled onions / tomato / pretzel bun

½ lb. Burger \$22

all natural beef patty / pimento cheese / tomato relish / caramelized onion / butter lettuce / garlic aioli / toasted brioche bun

Impossible Burger \$22

panko crusted black bean patty / pimento cheese / tomato relish / caramelized onion / butter lettuce / garlic aioli / toasted brioche bun

Salads

House Salad \$17

chopped greens / cilantro / black beans / red onions / cherry tomatoes

Baja Cobb Salad \$20

chopped romaine / black beans / roasted corn / boiled egg / cherry tomato pico / roasted poblanos / queso fresco / jalapeño crema / guacamole

+ chicken: \$7

+ jumbo shrimp \$10

+ steak or grilled salmon: \$12

Choice of Dressing: spicy caesar / jalapeno citrus vinaigrette / creamy roasted poblano / ranch / bleu cheese

Applicable tax and 20% Service Charge will automatically be added to all orders

* Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

** Gluten Free option available

LATE LUNCH & DINNER MENU

Poolside & Room Service Available Daily 1pm-10pm & Weekends 3pm-10pm

Appetizers

Artichoke & Spinach Dip \$18

artichoke / spinach / poblanos / corn / chorizo / pepper jack cheese / tortilla chips

Calamari & Peppers \$21

beer-battered Calamari and Peppers / Cilantro Lime Aioli

Ahi Poke * \$22

yellowfin tuna / olive oil / jalapeño / avocado / chili sauce / crispy wonton chips

Shrimp Ceviche \$21

diced white shrimp / tomato / cucumber / cilantro / onion / avocado / tortillas chips

Wings \$18

double fried chicken wings / ranch or bleu cheese dipping sauce

Your Choice:

house-made buffalo / spicy honey mustard / charred adobo sauce / lemon pepper rub / honey barbeque / battered & southern fried

Tacos

Poke Tacos * \$22

ahi tuna / olive oil / soy sauce / ginger / bean sprouts / sriracha aioli / sesame seeds / wonton shell

Beer-Battered Mahi or Shrimp Tacos \$20

shredded cabbage / cherry tomato pico / radish / queso fresco / jalapeno crema / flour tortillas

Adobo Chicken Tacos \$19

adobo marinated chicken tenders / red onion / radish / queso fresco / jalapeno crema / corn tortillas

Carne Asada \$22

marinated carne asada / red onion / radish / queso fresco / jalapeno crema / corn tortillas

*** all tacos are served 3 per order***

* Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

** Gluten Free option available

Burgers & Sandwiches

½ lb. Burger \$22

all-natural beef patty / pimento cheese / tomato relish / caramelized onion / butter lettuce / garlic aioli / toasted brioche bun / fries

Impossible Burger \$22

panko crusted black bean patty / pimento cheese / tomato relish / caramelized onion / butter lettuce / garlic aioli / toasted brioche bun / fries

Prime Rib Dip \$26

prime rib beef / melted pepper jack cheese / grilled onions / au jus / pretzel bun / fries

Spicy Crispy Chicken \$20

whole chicken breast / chipotle ranch / pepper jack cheese / avocado / lettuce / tomato / red onions / pretzel bun / fries

Turkey Melt \$20

turkey / melted white cheddar/ house slaw / grilled onions / tomato / pretzel bun / fries

Entrees

Grilled Chicken Chimichurri \$30

grilled chicken breast /lemon-chimichurri sauce / grilled vegetables / marinated cherry tomato / shaved fennel salad / roasted poblano rice

Fish & Chips \$20

beer-battered cod / house made slaw/ grilled lemon / cocktail sauce / tartar sauce / fries

Salads

House Salad \$17

chopped greens / cilantro / black beans / red onions /
cherry tomatoes

Baja Cobb Salad \$20

chopped romaine / black beans / roasted corn / boiled
egg / cherry tomato pico / roasted poblanos / queso
fresco/ jalapeño crema / guacamole

+ chicken: \$7

+ jumbo shrimp \$10

+ steak or grilled salmon: \$12

Choice of Dressing: spicy caesar / jalapeno citrus
vinaigrette / creamy roasted poblano / ranch / bleu
cheese

Black & Blue Steak \$29

grilled ribeye/ iceberg lettuce / blue cheese crumble/
cherry tomato / red onion / chopped bacon / avocado /
bleu cheese dressing

Specialties

Miso Glazed Salmon \$31

fresh atlantic salmon / miso glaze /
sesame spinach / rice

Salmon Poke Bowl \$26

fresh atlantic salmon / miso glaze /
sesame spinach / rice

6oz Ribeye \$42

6oz ribeye / red potato mash / sautéed spinach / onion
haystack

Surf N' Turf \$49

grilled ribeye/ broiled lobster tail / roasted poblano-corn
cilantro rice / drawn butter

Desserts

Chocolate Lava Bundt Cake ** \$9.50

vanilla ice cream

Broadway Style Cheesecake \$9.50

whipped cream / maraschino cherry

Ice Cream Sundae \$9

whipped cream / chocolate sauce

Banana Split – \$9

vanilla ice cream / banana /
chocolate sauce / strawberry sauce /
whipped cream / maraschino cherry

Smores \$12

Serves 4

Applicable tax and 20% Service Charge will automatically be added to all orders

* Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

** Gluten Free option available