

POOL DECK

Menu

POOLSIDE BITES

SUSHI BURRITOS

served with crispy wonton chips, wasabi, pickled ginger, and soy sauce

SALMON AND GILLFUNKEL* 21

Poke-marinated salmon, jalapeño, furikake, cucumber, lettuce, seaweed salad, avocado, red onion, and sriracha aioli

TUNA TURNER* 21

Poke-marinated ahi tuna, red onion, lettuce, seaweed salad, jalapeño, avocado, furikake, cucumber, and sriracha aioli

VEGGIE MERCURY VG 21

Plant-based meat, lettuce, red onion, jalapeño, furikake, cucumber, seaweed salad, avocado, and vegan chipotle mayo

MAINS served with potato chips. sub French fries \$3

CHICKEN TENDERS* 23

Choice of 2 dipping sauces: ranch, blue cheese, buffalo, BBQ, or honey mustard

TURKEY WRAP 19

Fresh-sliced turkey, honey-smoked bacon, tomato, butter lettuce, avocado, basil pesto aioli, and flour tortilla

ANGUS BEEF SLIDERS* 25

Angus beef patties, cheddar cheese, special sauce, and brioche buns
Sub plant-based burger V +\$3

PIZZAS 12" add sausage, bacon, pepperoni, hot honey, plant-based sausage, onion, mushroom, or tomato \$2 each

THE SPICY PEPPERONI* 21

Pepperoni, hot honey, mozzarella, and tomato sauce
Traditional Pepperoni Pizza available upon request

MARGHERITA V 21

Fresh mozzarella cheese, basil, tomato sauce, and extra virgin olive oil

THE VEGAN VG 23

Vegan mozzarella cheese, plant-based sausage, mushrooms, and tomato sauce

SWEETS

HÄAGEN-DAZS ICE CREAM V 6

Chocolate, strawberry, vanilla bean

MANGO SORBET VG 6

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Menu

COCKTAILS

21 - 16 oz 31 - 24 oz

42 - Souvenir Cup 32 oz 75 - Pitcher

SIGNATURE

POOLSIDE SPRITZ

Sipsmith Strawberry Smash, Aperitivo Select, St. George Basil, Madagascar Vanilla, Lemon, Prosecco

I CARRIED A WATERMELON

Herradura Blanco Tequila, Juicy Yuzu, The Venetian Select Svöl Aquavit, Watermelon, Lime

PARADISE FOUND

Tito's Handmade Vodka, Avuá Prata Cachaça, Creyente Mezcal, Smoked Coconut, Lime, Q Tropical Ginger Beer

ITALIAN ICE

Absolut Elyx Vodka, Italicus Bergamot, Lavender, Lemon, Moscato d'Asti

HEAD OVER PEELS

Don Julio Reposado Tequila, Bacardi Coconut Rum, Banana, Suze, Blue Curacao, Lustau Manzanilla Sherry

EYES LIKE THE DESERT

The Venetian Select Paladar Reposado Tequila, Creyente Mezcal, Martini Bitter, Desert Pear & Rose Infusion, Lime, Q Grapefruit Soda

SUMMER WIND

Bacardí Facundo Neo Rum, Rémy Martin 1738 Cognac, Sorel Hibiscus Liqueur, Dragonfruit, Lime Mint, Sparkling Rosé

BROUGHT YOU FLOWERS

Ketel One Botanical Grapefruit & Rose Vodka, St-Germain Elderflower, Signature Rosé Sangria Infusion

FROZEN

MARGARITA

Olmecca Altos Plata Tequila, Cointreau, Lime, Agave

PIÑA COLADA

Mount Gay Eclipse Rum, Pineapple, Coconut

FROSÉ

Bacardí Dragonberry Rum, Signature Strawberry Frosé Infusion

FRESH-PRESSED MARGARITAS

CLASSIC

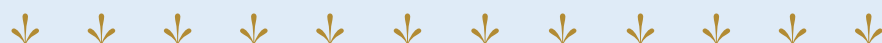
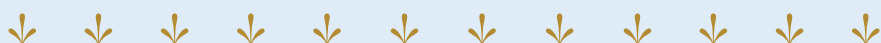
Patrón Silver Tequila, Cointreau, Lime, Agave

SMOKY

Don Julio Reposado Tequila, Dos Hombres Mezcal, Cointreau, Lime, Agave

SPICY

Herradura Blanco Tequila, Tanteo Jalapeño Tequila, Cointreau, Lime, Agave, Tajín



ID Required for Suite Charges

GF GLUTEN-FREE V VEGETARIAN VG VEGAN

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions.



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Menu

WINE

SPARKLING WINE & CHAMPAGNE

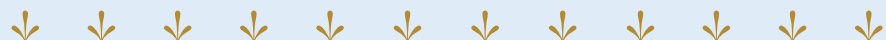
	GLASS	BOTTLE
Prosecco, Bisol "Jeio" Brut, IT	17	68
Sparkling, Ferrari Brut, Trento, IT	25	122
Rosé Sparkling, Casa Luigi, IT, 250ml can	11	-
Moscato d'Asti, Elvio Tintero "Sori Gramella," IT	16	64
Cava, Campo Viejo, SP	-	60
Champagne, G.H. Mumm Brut, FR	-	112
Champagne, Veuve Clicquot Brut, FR	-	185
Champagne, Dom Pérignon Brut, FR	-	707
Rosé Champagne Brut, Moët & Chandon, Nectar Impérial, FR	-	225
Rosé Champagne, Perrier-Jouët "Belle Époque," FR	-	1,188
Rosé Champagne Brut, Dom Pérignon Luminous, FR	-	1,208

WHITE & ROSÉ

	GLASS	BOTTLE
Pinot Grigio, Torre Rosazza, Friuli, IT	16	64
Sauvignon Blanc, The Crossings, Marlborough, NZ	16	64
Riesling, Dr. Hermann "Dr. H.," Mosel, GR	16	64
Chardonnay, Davis Bynum "River West" Russian River Valley, CA	17	68
Rosé, Château d'Esclans "Whispering Angel," Côtes de Provence, FR	17	68
Rosé, Diving Into Hampton Water, FR	-	75

RED

	GLASS	BOTTLE
Pinot Noir, The Four Graces Willamette Valley, CA	17	68
Cabernet Sauvignon, Daou, Paso Robles, CA	18	70



BEER

11 - Single 60 - Bucket of 6

DOMESTIC

16 oz
Bud Light
Budweiser
Michelob Ultra

12 oz
Coors Light
Elysian Space Dust IPA
Fremont Golden Pilsner
GoodLife Sippy Cup Hazy Pale Ale
Joy Bus WOW Wheat
Kona Big Wave Golden Ale

IMPORTED

Dos Equis Lager
Heineken
Modelo Especial
Stella Artois

SPECIALTY

10 Barrel Cucumber Crush
Coronado Nice & Dry Hard Cider
Twisted Tea Original Hard Tea

HARD SELTZER

Bud Light Seltzer
Black Cherry
High Noon
Peach, Passionfruit
NÜTRL
Watermelon

SIGNATURE CHILE

PEPPER CHELADA 16
St. George Green Chile Vodka,
Golden Road Mango Cart,
Signature Michelada Mix, Tajín

NON-ALCOHOLIC 9 - Bottle 48 - Bucket of 6

Heineken 0.0

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NON-ALCOHOLIC

COCKTAILS 14 - 16oz 21 - 24 oz 30 - Souvenir Cup 32 oz 48 - Pitcher

CUCUMBER KIWI NO-JITO

Lyre's White Cane Spirit, Lime, Kiwi, Mint, Fever-Tree Sparkling Cucumber

BLOOD ORANGE NO-MOSA

Lyre's Italian Orange, Lyre's Apéritif Rosso, Blood Orange, Vanilla, Club Soda

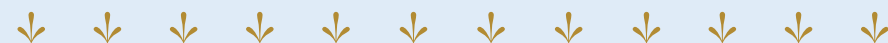
REFRESHMENTS

COKE®, DIET COKE®, COKE ZERO®, SPRITE® 7 - Single

SMARTWATER 500 ml - 9

FIJI 500 ml - 9 - Single 45 - Bucket
1 liter - 11 - Single 55 - Bucket

SAN PELLEGRINO 16.9 oz - 9 - Single 45 - Bucket



POOLSIDE BITES

BREAKFAST All-Day Dining

BREAKFAST BURRITO* 19

Scrambled eggs, housemade chorizo, potatoes, chipotle aioli, pepper jack cheese, and smoked paprika in a flour tortilla
Served with a side of pico de gallo and roasted salsa

AÇÁI BOWL VG GF 19

Fresh banana, berries, and pineapple served with housemade granola

SEASONAL FRESH FRUIT VG 10

Sweet seasonal melon salad with strawberries, blueberries, and pineapple

SNACKS

GUACAMOLE, SALSA & CHIPS VG GF 16

Crispy corn tortillas, cup of roasted salsa, and a bowl of freshly made guacamole
Upgrade to bowl of salsa \$2

SALADS & BOWLS

CAESAR SALAD 16

Hearts of romaine, parmesan, focaccia croutons, and creamy Caesar dressing
Add Chicken \$8 | Salmon* \$12

GREEK SALAD V GF 18

Mixed greens, heirloom tomatoes, feta, cucumber, red onion, kalamata olives, and Mediterranean vinaigrette
Add Chicken \$8 | Salmon* \$12

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