

## *Pool Menu*

### **AHI TUNA CRUDO (GF UPON REQUEST) \$20**

Ponzu Broth, Watermelon Radish, Avocado Creme, Cucumber, Micro Coriander

### **CRISPY CHICKEN WINGS (12) \$26**

Celery & Carrot Sticks, Buttermilk Herb Dressing  
Choice of House Made Sauce: BBQ or Buffalo

### **CRISPY BRUSSELS SPROUTS \$19**

Honey Gastrique, Candied Pecans, Chèvre

### **SIGNATURE TRUFFLE TOTS \$19**

White Truffle Oil, Red Chili Flakes, Parmesan

### **COLORADO WAGYU SLIDERS (3)\* \$23**

Jalapeno Bacon Jam, Aged Dubliner Beer Cheese, Seasoned Fries

### **TRADITIONAL MARGHERITA PIZZA \$21**

Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomatoes

### **CAPRESE TOAST (GF UPON REQUEST) \$20**

Basil Pesto, Burrata Cheese, Heirloom Cherry Tomatoes,  
Prosciutto, Aged Balsamic Reduction

### **SUMMER BERRY SALAD (GF AND/OR VEGAN UPON REQUEST) \$20**

Red Leaf and Frisée, Strawberries, Blackberries, Peppered Goat Cheese,  
Toasted Pecans, Granny Smith Apple Chips, Balsamic Dressing

### **BABY GEM WEDGE SALAD \$19**

Marinated Tomatoes, House Cured Crispy Pancetta, Toasted Pistachios,  
Pomegranate Seeds, Baby Radish, Rogue Creamy Smoked Blue Cheese Dressing

### **KIDS CHICKEN TENDERS \$13**

Fried Chicken Tenders, French Fries. Choice of BBQ, Ranch, or Honey Mustard Dipping Sauce

### **KIDS BURGER\* \$15**

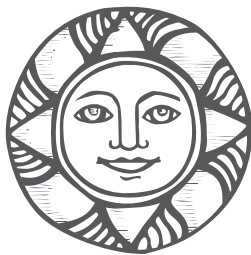
Angus 4oz Patty, French Fries. Add Cheese +\$1

### **KIDS PASTA \$13**

Cavatappi Pasta with Marinara Sauce, Parmesan

\*Items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Allergen information available upon request.

SUMMER 2025



## *Pool Drinks*

### **BEER \$8**

**Bud Light**  
**Coors**  
**Coors Light**  
**Corona**  
**Outer Range IPA**  
**Topo Chico Ranch Water**  
**Weihenstephaner Non-Alcoholic**

### **WINES BY THE GLASS \$15**

**Domanda Prosecco**  
**Hampton Water Rosé**  
**Laporte Sauvignon Blanc**  
**Skyside Chardonnay**  
**Plowbuster Pinot Noir**  
**Post & Beam Cabernet Sauvignon (\$25)**  
*\*Please inquire about our full wine bottle selection*

### **COCKTAILS \$15**

#### **Summer Breeze**

Woody Creek Summer Gin, Raspberry Syrup, Simple Syrup,  
Yuzu, Lemon, Soda

#### **Spicy Cucumber Margarita**

Dobel Tequila, Lime Juice, Cointreau, Agave Syrup, Cucumber,  
Spicy Bitters

#### **Mezcalita**

Del Maguey Mezcal, Supasawa, Agave, Orange Bitters

#### **Mojito**

Bacardi White Rum, Lime Juice, Simple Syrup, Mint Sprigs, Soda

#### **Aperol Spritz**

Aperol, Prosecco, Soda

#### **Hibiscus Flower (Non-Alcoholic) (\$12)**

Seedlip Grove, Lemon Juice, Yuzu Juice, Hibiscus Tea Syrup,  
Soda

#### **Garden Spritz (Non-Alcoholic) (\$12)**

Seedlip Garden, Fever Tree Tonic, Ginger beer, Lime Juice