

SPECIALTY DRINKS

ISLAND VIBES /14

banks 5 island rum, pussers's british navy rum, banane du bresil, macadamia orgeat, fresh lemon

POOL HANGS /14

vodka, st. germain, watermelon, fresh lime, bubbly water

SUPER BLOOM /14

botanist gin, prickly pear shrub, orgeat, lemon juice, tonic

BATIDA DE MARACUJA /14

avua cachaca, house falernum, passionfruit, coconut milk

TOM KHA-LADA /14

vodka, lemongrass, yuzu, kaffir lime, ginger, coconut

GOLDEN JULEP /14

maker's mark bourbon, dry curacao, ginger, turmeric, agave, fresh lemon

KICK BACK, RELAX /14

el tesoro reposado tequila, del maguey vida mezcal, lavender, grapefruit, lime

DRINK YOUR GREENS /14

el jimador blanco tequila, sotol por siempre, cucumber, roasted jalapeno, pineapple, fresh lime



SNACKS

SEASONAL FRUIT BOWL /10

assorted fruit selection

GREEK YOGURT PARFAIT /8

house granola, berries, honey

HUMMUS /12

fresh vegetables, pita chips

CHOP CHOP SALAD /11

bleu cheese dressing, bacon bits, tomato

JT SLIDERS /8-16-24

white cheddar, pickles, confit garlic spread, potato bun, fries

IMPOSSIBLE BURGER /15

lettuce, tomato, onion, pickles, garlic vegenaize, potato bun, fries

FINGER CHICKEN /13

sweet & spicy sauce, fries

CEVICHE /15

rock shrimp, market fish, cucumber, cilantro, tortilla chips

GUACAMOLE / 12

tortilla chips, house pico de gallo

SWEET HEAT CAULIFLOWER /10

sweet and spicy sauce, carrots, celery, ranch

SWEET POTATO FRIES /7

* Please advise your server of any food allergies prior to ordering.

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



BEERS

DRAFT /8

Modelo, Especial, Mexico City, MX, 4.4%

Bell's Brewing, Two Hearted IPA, Kalamazoo MI, 7%

Made West, PALE ALE, Ventura CA, 5.6%

Modern Times, Fruitlands, San Diego CA, 5%

BOTTLES & CANS /8

Angry Orchard, Hard Apple Cider, Walden, NY 5%

Ballast Point, Mango Even Keel, San Diego CA, 3.8%

Thorn Brewing, Relay IPA, San Diego CA, 7.2%

Lagunitas, 12th of Never, Pale Ale, Peteluma CA, 5.5%

Bud Light, Lager, St. Louis, MO, 4.2%

Golden Road, Hefeweizen, Los Angeles, CA, 5%

Firestone Walker, 805 Blonde Ale, Buellton, CA, 4.7%

Peroni, Pale Lager, Vigevano, Italy, 5.1%

WINES BY THE GLASS

SPARKLING

Ruffino, Prosecco Brut, Valdobbiadene, Italy 10

Mumm, Brut Prestige, Napa, California 16

G.H. Mumm, Grand Cordon, Champagne, France 20

WHITE

Riesling, SA Prüm "Essence", Mosel, Germany 12

Sauvignon Blanc, Esk Valley, Marlborough, New Zealand 11

Chardonnay, Imagery, Sonoma Valley, California 12

ROSÉ

Grenache, Maison Saleya, Cotes de Provence, France 12

Pinot Grigio, Lunaria "Romoro", Terre de Chieti, Italy 11

Grenache, Rose All Day, IGP Pays d'Oc, France 12

RED

Pinot Noir, Annabella, Russian River, California 13

Grenache, The Offering, Santa Barbara, California 13

Cabernet Sauvignon, Aerena, North Coast, California 13

A 20% gratuity will be added to Room Charges and Credit Card tabs that are left open at High Bar.