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

**ROSE**
- 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, Aerea, North Coast, California 13

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

SPECIALTY DRINKS

**ISLAND VIBES /14**
banks 5 island rum, pusser’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**
avu 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 vegenaise, 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 *