

# POOLSIDE LUNCH EMNU

## COCKTAILS

### SIGNATURE COCKTAIL

White rum, Dark rum, Spiced rum, Cointreau, Disaronno, Lime Juice, Pineapple, with nutmeg \$18

### VODKA

- **The Greyhound** – Vodka, Grapefruit juice, Campari, Sparkling water \$15
- **Gimba Twist** – Vodka, Lime juice, Simple syrup \$12

### RUM

- **Jungle Bird** - Dark rum, Campari, Pineapple Juice, Lime Juice, Simple Syrup \$15
- **Tipsy Valley** – White rum, Dark rum, Passion fruit juice, Coconut cream, Disaronno, Simple Syrup \$15

### TEQUILA

- **Pina Tequila** – Tequila, Pineapple juice, Ancho Reyes Chile Liqueur, Lime juice, Agave \$16
- **Spicy Paloma** – Tequila, Grapefruit juice, Lime juice Jalapenos syrup, Pomegranate Juice, Tajin \$16
- **Tropical Tequila Sour** – Tequila, Orange Curacao, Passion fruit juice, Simple syrup, Lime juice, egg white \$16
- **El Diablo** – Silver tequila, Crème de cassis, Ginger beer, Lime juice \$16

### GIN

- **Rosemary Negroni Sour** – Gin, Sweet Vermouth, Campari, Rosemary syrup, Lime juice, Orange Juice, Egg white \$16.50
- **Adios Mofo** – Gin, Vodka, Tequila, White rum, Blue Curacao, Sweet and Sour, Sparkling water \$16.50

## FROZEN FAVORITE

- Pina colada \$15
- Daiquiri \$15
- Coconut Mojito \$12
- Margarita \$15
- Bailey's Coloda \$18

## BEERS

- Local beers \$6
- Heineken \$8
- Smirnoff \$8
- Red stripe \$8

### WHITE WINE BY GLASS – Trapiche Vineyard

- Chardonnay \$18.00
- Sauvignon Blanc \$18.00

### RED WINE BY GLASS – Trapiche Vineyard

- Malbec \$18.00
- Merlot \$18.00

### SPARKLING WINE – J.P. Chenet ice Edition Bobal \$100.00

### ROSE WINE – Mateus Aragonese Tinta Barroca \$75.00

All meals are prepare per order, please inform servers of any dietary restriction.  
Taxes - A 11.25% Service Charge and 12.5% G.S.T will be added