

SIGNATURE COCKTAILS

Signature Fuego Margarita 16

El Jimador Reposado Tequila, Cointreau, Lime, Agave Nectar

Try it: Skinny // Spicy // Strawberry // Mango

Spicy Paloma 16

Tanteo Jalapeño Tequila, Grapefruit, Lime

Playa del Sol 16

Union Mezcal, Mt. Gay Aged Rum, Lime, Pineapple Maple

Gin Cruiser 16

Botanist Gin, Aperol, Lemon, Agave, Orange Bitters

Cucumber Basil Martini 16

Hanson Organic Cucumber Vodka, Muddled Basil Muddled Cucumber, Cointreau, Lemon, Simple Syrup

Cucumber Vodka Mule 16

Cucumber Vodka, Lime, Ginger Beer

Tiki Torch 16

Don Q White Rum, Mt. Gay Aged Rum, Cointreau Maple, Lemon, Angostura Bitters

Tito's Bloody Mary 16

Tres Agaves Organic Bloody Mary Blend

Whiskey Amor 16

Maker's Mark Bourbon, St. Germain Elderflower Liqueur Lemon, Agave Nectar, Grenadine Mint Leaves

Sangria 15 Red or White

BEER

On Tap 8

Spacedust IPA, Elysian, Seattle WA
 Mango Cart, Golden Road, Los Angeles, CA
 Modelo Especial, Mexico

Domestic Bottles 7

Budweiser, Bud Light, Coors Light, Stella Michelob Ultra, Shock Top Belgian Wheat

Craft Bottles 8

Sculpin IPA, Ballast Point, San Diego CA
 Lagunitas IPA, Petaluma CA

Imported Bottles 8

Negra Modelo, Pacifico, Corona, Dos Equis XX Lager
 Dos Equis XX Amber, Heineken
 Buckler Non-Alcoholic Lager

WINE

Bubbles

Moscato, Mia, Spain	12/40
Sparkling Rosé, Poema, Spain	13/44
Sparkling Cava, Poema, Spain	13/44
Prosecco, Torresella, Italy	14/48
Sparkling Brut, Le Grand Courtage, France	14/52
Veuve Clicquot, Brut	100
Veuve Clicquot, Rosé	180
Dom Peignon 2013	350

Whites

Pinot Grigio, Candoni, Italy	12/40
Chardonnay, Altos, Argentina	12/40
Chardonnay, Hahn SLH, CA	14/56
Chardonnay, Joseph Phelps, Sonoma, CA	95
Chardonnay, Cakebread, Napa, CA	100
Sauvignon Blanc, Montes, Chile	13/44
Sauvignon Blanc, Ferrari-Carano, CA	13/48
Sauvignon Blanc, Duckhorn, Napa, CA	80
Riesling, Firestone, Santa Barbara, CA	12/40
Still Rosé, The Beach, France	12/40

Reds

Tempranillo, Numanthia Termes	12/44
Red Blend, Skyside	13/48
Cabernet Sauvignon, Altos, Argentina	12/40
Cabernet Sauvignon, Hess, Napa, CA	13/52
Cabernet Sauvignon, Justin, Paso, CA	17/68
Cabernet Sauvignon, Groth, Oakville, CA	110
Cabernet Sauvignon, Frank Family, Napa, CA	115
Pinot Noir, Skyside, Sonoma Coast	12/40
Pinot Noir, Hahn SLH, Soledad, CA	15/60
Pinot Noir, Bella Glos, Santa Maria, CA	20/85
Garnacha, Castillo de Monséran, Spain	12/44
Malbec, Tamari, Argentina	13/52

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more – Table times are limited to a maximum of 1 hour 45 minutes.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

WARNING: Plastic and vinyl items in this establishment can expose you to

Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm.

For additional information go to www.P65Warnings.ca.gov/hotels