



Pool Menu

WINES BY THE GLASS

Sparkling

Bisot Prosecco	12
Domaine Chandon	12
Schramsberg Blanc De Blanc	20
Schramsberg Brut Rose	20

White

Frog's Leap Sauvignon Blanc	14
St. Supery Sauvignon Blanc	12
Grgich Hills Chardonnay	15
Newton Chardonnay	21
Tolosa Pinot Gris	12

Rose

Flowers Rosé	18
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Red

Stewart Pinot Noit	16
Patz & Hall Pinot Noir	19
Round Pond Cab Sauvignon	18
Faust Cabernet Sauvignon	28

BEER

Bud Light	6
Stella Artois	7
Corona	7
Trumer Pilsner	7
Sierra Nevada Pale Ale	7
Firestone IPA	7
Michelob Ultra	7
Space Dust IPA	8

A LITTLE MORE

MIXED GREEN SALAD 13

White Crane Springs,
K&J Orchards Fruit,
Candied Walnuts,
Sherry Vinaigrette,

Add Grilled 9
Organic Chicken Breast

HERITAGE OAK BURGER 16

Akaushi Beef,
Traditional Garnish,
French Fries

COCKTAILS

Summer In The Garden 16
kettle one citroen, ginger syrup,
basil, lemon juice

The Last Word 16
ron zcappa, crème de mure, lime,
pineapple, angostora bitters

Kissed By Fire 16
union mescal, deleon reposado,
tamarindo syrup, pineapple,
lemon, hellfire bitters

Blackberry Smash 16
bulliet bourbon, lemon,
angostora bitters,
terragon, blackberries

SNACKS

MARINATED OLIVES 6

CHEESE & CHARCUTERIE 34
Local & Imported Cheeses,
Cured Meats, Local Honey,
Pickled Vegetables, Crostinis

GUACAMOLE 11
Pickled Serranos,
Lemon Crema,
House Made
Tortilla Chips

HUMMUS 13
Chickpeas,
Dill Cucumbers,
Grilled Pita

CHICKEN WINGS 12
Sweet Soy Glaze,
Spicy Aioli,
Fresh Herbs,
Peanuts, Lime

SLICED SEASONAL FRUIT 12

Scan below to view our contactless
online menus

