



Pool Menu

Lunch Menu Available 11AM-4PM

WINES BY THE GLASS

Sparkling

Bisol Prosecco	12
Domaine Chandon	12
Domaine Chandon Rosé	12
Schramsberg Blanc De Blanc	20
Schramsberg Brut Rosé	20

White

Frog's Leap Sauvignon Blanc	16
St. Supery Sauvignon Blanc	14
Artesa Chardonnay	14

Rose

Flowers Rosé	18
Stewart Rosé	16

Red

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

BEER

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

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



A 20% service charge will be added to all checks

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

BAR NUTS 1

*Food order is required to serve alcohol.