

STARTERS

- Poolside Chips & Dip Trio^{GFO/DF/V/VEG}

17.

guacamole, salsa roja, pico de gallo
- Roasted Garlic Hummus^{GFO/DF/V/VEG}

18.

pita bread, crispy chickpeas
- Charcuterie^{GFO}

25.

genoa salami, soppressata, manchego, olives, sun-dried tomatoes, cornichons, crackers
- °Pepper Asian Tuna Tataki Nachos

19.

wonton chips, seaweed salad, sesame avocado aioli, sriracha drops, micro cilantro
- °Caribbean Lobster Salad^{GFO/DF}

25.

lime, avocado, mango, tortilla chips
- House Potato Chips^{V/VEG}

12.

tajín onion dip, crispy onions, chives

SALADS

- Asian Power Salad^{V/VEG}

15.

soy & sesame dressing, cilantro, carrot, edamame, sweet baby pepper, toasted almonds, mandarin oranges, wonton chips, green onion

+grilled chicken

10.

+°shrimp

11.
- Mediterranean Salad^{V/VEG}

15.

romaine lettuce, crispy chickpeas, sweet baby pepper, kalamata olives, cucumbers, heirloom cherry tomatoes, feta cheese, lemon oregano vinaigrette

+grilled chicken

10.

+°shrimp

11.

SIDES

- House Fries

6.
- Seasonal Fruit

8.
- Side Salad

6.

MAINS

- Crispy Chicken Tenders^{DF}

18.

honey mustard, tater tots
- °Butcher’s Blend Burger

21.

cheddar cheese, tomato, lettuce, secret sauce, brioche bun, house chips *(sub fries or salad +3)*
- Chicken Caesar Wrap

20.

crispy or grilled chicken, lettuce, shaved parmesan cheese, caesar dressing, house chips *(sub fries or salad +3)*
- °Shrimp Gyro^{DF/VO}

23.

pita bread, lettuce, hummus, crispy chickpeas, cucumbers, heirloom cherry tomatoes

DESSERT

- Fried Apple Pie Pockets^{VEG}

8.

caramel, bavarian cream
- Warm Brookie^{VEG}

8.

chocolate chip cookie meets chocolate brownie, whipped cream
- Churros^{VEG}

8.

chocolate sauce, vanilla sauce

OTHER SIPS

- Cold Brew Coffee

6.
- Gatorade

5.
- Iced Tea

4.
- Path Bottled Water

8.
- Soft Drinks

4.

coke, diet coke, lemonade, sprite, dr. pepper, ginger ale, tonic

°Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborn illness.
Please note a 20% service charge and 2.5% culinary service charge is applied on all bills to ensure fair wages and benefits for team members.
100% of this fee goes to the service and culinary staff. Optional gratuity is at the discretion of each guest.



COCKTAILS

So Fresh, So Clean cardamom-infused 42below vodka, cucumber-lemon cordial, basil, aloe liqueur, topo chio	18.
Smooth Operator mezcal, citadelle gin, rosemary simple, citrus, italicus	18.
Walking on Sunshine planteray rum, orgeat, lime, passion fruit liqueur, aperol	18.
Sweet Escape 818 tequila, prickly pear shrub, blood orange liqueur, lime	18.
Whiskey River angel's envy bourbon, lemon, orange-honey, balsamic, ginger beer	18.

FROZEN

Ask About Rotating Frozen Beverage

Piña Colada 18.
planteray white rum, planteray
pineapple rum, piña colada mix

Mango Margarita 18.
patrón tequila, lime, house
margarita mix

ZERO PROOF

Because I'm Happy 14.
ritual tequila, prickly pear shrub, house
citrus blend, yuzu-lime sparkling

Lime in the Coconut 14.
ritual rum, orgeat, lime, orange juice,
coconut water

Cooler Than Me 14.
ritual gin, cucumber-lemon cordial,
topo chico

SELTZERS

High Noon 11. pineapple, watermelon, mango
196 Grapefruit Vodka Seltzer 11.
196 Strawberry Vodka Seltzer 11.

BEER

CANNED	
Michelob Ultra	7.
Miller Lite	7.
Coors Light	7.
Modelo Especial	7.
Peroni	7.
Deep Ellum Dallas Blonde	7.
Manhattan Project Beer Co. Pilsner	7.
Athletic Brewing N/A IPA	7.
DRAFT	
Austin Eastciders Prickly Pear Cider	8.
Dos Equis Lager	8.
Necessary Evil Hazy IPA	8.

RED, WHITE & ROSE

Crémant Brut – Hubert Meyer	15/56
Rosé – Minuty M Côtes de Provence	15/56
Albariño – Granbazán	15/52
Chardonnay – Giran	15/56
Sauvignon Blanc – Saint Clair	16/60
Pinot Gris – Alexana	17/64
Chilled Red Blend – Le Fête	16/60

CHAMPAGNE

Moët Impérial Reserve	29/116
Moët Impérial Brut Rosé Reserve	35/140
Veuve Clicquot Yellow Label	149