

COCKTAILS

ELDERFLOWER SPRITZ • 17

Hendrick’s Gin, St~Germain Elderflower Liqueur, Numi Chamomile Lemon Tea, fresh lemon sour, Lunetta Prosecco, sugar-dusted lemon wheel

THE DEEP END • 17

Ketel One Botanical Peach & Orange Blossom, Cointreau, fresh lemon sour, Numi Chamomile Lemon Tea, Q Club Soda, butterfly pea flower tea pipette

EARL GREY BEE’S KNEES • 15

Malfy con Limone Gin, Monin Lavender Honey Syrup, Numi Aged Earl Grey Tea, fresh lemon, lavender

MO-TEA-TO • 14

Bacardí Superior Rum, fresh mint & lime sour, Numi Moroccan Mint Tea, Q Club Soda, kiwi boba pearls

GOLDEN HOUR • 16

Tito’s Handmade Vodka, Passoã Passion Fruit Liqueur, Passion Fruit Reàl, Numi Jasmine Green Tea, Monin Golden Turmeric Syrup, fresh lemon, Owen’s Ginger Beer, passion fruit boba pearls, chili threads

TROPICAL TEA TIME • 14

RumHaven Coconut Rum, Coco Reàl, Numi Hibiscus Tea, Barmalade Blood Orange-Guava, pineapple & fresh lemon juice, Q Club Soda, lychee boba pearls, mini umbrella

STRAWBERRY ROSE PALOMA • 17

Herradura Silver Tequila, Aperol, Numi White Rose Tea, Monin Strawberry Rose Syrup, fresh lime & strawberry, Owen’s Rio Red Grapefruit, strawberry boba pearls, gold-dusted dried rose petal

SOUTHERN PEACH SMASH • 18

Maker’s Mark Bourbon, Cointreau, Peach Reàl, sweet iced tea, fresh orange & mint, Q Ginger Ale, dehydrated blood orange

FROZEN ARNOLD PALMER • 14

White Claw Premium Vodka, lemonade, sweet iced tea, mini umbrella

BLUEBERRY LAVENDER KOMBUCHA • 17

Casamigos Blanco Tequila, Chambord, blueberry kombucha, Monin Lavender Syrup, fresh lime, blueberry boba pearls, orchid

FIELDS FROZEN MARGARITA • 14

Campo Bravo Plata Tequila, triple sec, Monin organic agave nectar, fresh lime

MOCKTAILS

MAI CHAI • 10

Liber & Co Orgeat Syrup, Numi Golden Chai Tea, pineapple juice, almond milk, grated nutmeg, mini umbrella

SPF • 10

Aloe vera water, Monin Desert Pear Syrup, fresh lime, Q Club Soda, dehydrated dragon fruit

NON-ALCOHOLIC

ACQUA PANNA 500mL • 5

S.PELLEGRINO 500mL • 5

S.PELLEGRINO ESSENZA • 6

Tangerine & Wild Strawberry

RED BULL ENERGY DRINK OR SUGARFREE • 6

RED BULL TROPICAL YELLOW EDITION • 6

Q GINGER ALE • 6

BEERS

CRAFT • 8

Samuel Adams Seasonal
Lagunitas DayTime IPA
Blue Moon Belgian White
Yuengling Lager
New Belgium Voodoo Ranger Juicy Haze IPA (draft)
Revolver Blood & Honey Ale (draft)

DOMESTIC • 7

Coors Light
Michelob Ultra (draft)
Miller Lite

IMPORTED • 8

Corona Extra
Dos Equis Lager (draft)
Heineken
Modelo Especial
Peroni

CIDER & SELTZER • 8

Angry Orchard Crisp Apple Hard Cider
Austin Eastciders Blood Orange Cider
High Noon Watermelon Vodka Hard Seltzer
Truly Wild Berry Hard Seltzer
White Claw Mango Hard Seltzer
White Claw Black Cherry Hard Seltzer

NON-ALCOHOLIC • 7

Heineken O.O
Athletic Brewing Co Run Wild NA IPA

WINES BY THE GLASS

SPARKLING

Bonterra Bubbles Brut, CA, 250mL • 16
Bonterra Bubbles Rosé, CA, 250mL • 16

WHITE & ROSÉ

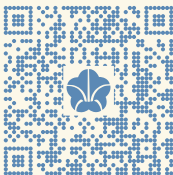
Conundrum Blend, CA • 13
Zenato Pinot Grigio, delle Venezie, ITA • 12
Rose Gold Rosé, Côtes de Provence, FRA • 15
Mohua Sauvignon Blanc, Marlborough, NZL • 13
Kendall-Jackson
Vintner’s Reserve Chardonnay, CA • 14

RED

Meiomi Pinot Noir, CA • 16
Joel Gott Blend, Columbia Valley, WA • 12

BESO DEL SOL SANGRIA

Red, Notes of blood orange
black cherry + lemon zest • 13
White, Notes of white peach
pineapple + orange zest • 13



SCAN CODE TO
VIEW MENU

SHARABLES + SALADS

CHIPS & DIP 12
Potato chips, roasted garlic & onion dip

BRUSCHETTA 12
Whipped feta cheese, roasted tomato, fried capers, shaved fennel salad

BUTCHER’S BOARD 18
Assorted cheese and charcuterie, citrus-marinated olives, lavosh crackers

CAESAR 13
Chopped romaine, croutons, parmesan, traditional dressing
add chicken • 5, add salmon* • 7, add shrimp • 9

FRISCO COBB 16
Chicken, tomato, egg, applewood-smoked bacon, onion, ranch dressing

BOWLS

GRILLED AVOCADO QUINOA 18
Charred corn, black beans, grilled peppers & onions, chipotle aioli
add chicken • 5, add salmon* • 7, add shrimp • 9

AHITUNA* 20
Lemongrass brown rice, cucumber, avocado, scallion, white soy vinaigrette

Gluten-friendly bread available upon request

GLUTEN-FRIENDLY | **VEGAN** | **VEGETARIAN**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

HANDHELDS

Served with chips, small salad or fruit

THE APRON BURGER* 17
Caramelized onions, fontina cheese, Dijonnaise, brioche bun

TURKEY CLUB 15
Roasted turkey breast, Divina tomato relish, cheddar, smoked mayonnaise, toasted sourdough

FRIED CLUCKER SANDWICH 18
Shaved cabbage, chili & garlic crunch, horseradish pickle, brioche bun, herb aioli

SPINACH & ARTICHOKE GRILLED CHEESE 16
Fontina cheese, tomato & mozzarella focaccia

STONE-FIRED FLATS

Gluten-friendly crust available upon request

CHAMPIGNONS 22
Taleggio, wild mushrooms, prosciutto, arugula, truffle

CAPRESE 20
Marinated tomatoes, mozzarella, basil, balsamic

PEPPERONI 20
Provolone, mozzarella, parmesan, marinara

SWEETS

BROOKIE 12
Warm brownie-cookie, vanilla ice cream

DAILY COBBLER A LA MODE 10

FRUIT BOWL 16
Seasonal fruit, berries, grapes

SUMMER OF T MENU

Vitality is brewing at Omni. Steeped in the spirit of the summer, poolside offerings are inspired by the goodness of the earth and the revitalizing benefits of tea. This seasonal menu puts a refreshing twist on teatime with antioxidant-rich elixirs and unexpected takes on classic tea sandwiches, sweets and light bites.

From calming herbal notes to vibrant floral flavors to energizing black tea cocktails, dive in and find your [#tranquillitea](#) [#attheomni](#)

ICONS INDICATE THE PRIMARY PROPERTIES OF TEA-INFUSED SELECTIONS



ENERGIZING



RESTORATIVE



COOLING



RELAXING

SPECIAL THANKS TO OUR PARTNERS AT NUMI TEA, FOR THEIR COLLABORATION.
PLEASE ENJOY THE THOUGHTFUL SELECTION OF NUMI TEAS
USED THROUGHOUT THIS MENU.

