



# OMNI<sup>®</sup> RESORTS

## rancho las palmas

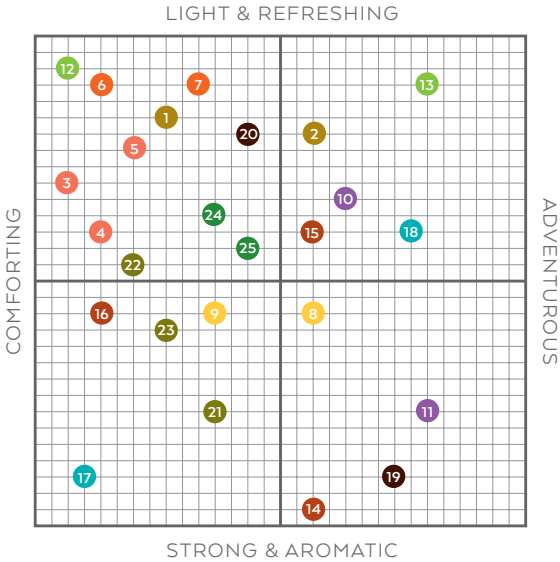


### Charting New Territory



Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous.

A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.



## FLAVOR ORIGIN COCKTAILS

### Fruit

- 1 PINK BERRY COLLINS**  
beefeater pink gin, strawberry reäl, lemon, club soda 13
- 2 ROCK STAR MARTINI**  
grey goose vodka, chandon brut, passoa passion fruit liqueur, monin cinnamon, lime 15
- 3 BRAMBLE ON**  
belvedere peach nectar, monin peach, lemon, orange juice 13
- 4 APPLE PEAR WHISKEY SOUR**  
maker's mark bourbon, barmalade apple-pear, fresh lemon 13
- 5 DRY CRANBERRY SPRITZER**  
seedlip grove 42, cranberry, lime, orange bitters, q grapefruit (non-alcoholic) 11
- 6 MIMOSA 75**  
svedka clementine vodka, lunetta prosecco, monin candied orange, lemon, orange peel 13
- 7 GRAPEFRUIT BLOSSOM**  
ketel one botanical grapefruit & rose, lime, psychaud's bitters, q grapefruit 13
- 8 GO BANANAS**  
elijah craig small batch bourbon, cruzan aged light rum, st. elizabeth allspice liqueur, banana reäl, lime, bitters, club soda 14
- 9 TROPICALI**  
cruzan mango rum, cruzan black strap rum, mango reäl, lime, mint 14

### Botanical

- 10 SMOOTH FLIGHT**  
aviation gin, chambord black raspberry liqueur, blackberry reäl, lemon, egg white, scrappy's lavender bitters 14
- 11 YELLOW JACKET**  
don julio reposado tequila, yellow chartreuse, st. germain elderflower liqueur, orange bitters, orange peel 17
- 12 PALMER PICK**  
deep eddy lemon vodka, unsweetened black tea, lemon, cane sugar 13
- 13 STRAWBERRY PEPPERCORN GIN & TONIC**  
hendrick's gin, cucumber, lime, strawberry reäl, q indian tonic 13
- 14 SPICED OLD FASHIONED**  
woodford reserve kentucky straight rye whiskey, orange bitters, cardamom bitters, cane sugar, orange & lemon peel 15
- 15 CHIPOTLE PALOMA**  
sauza silver tequila, ancho reyes, lime, q grapefruit, tajin spice 13
- 16 APPLE SPICE SOUR**  
seedlip spice 94, barmalade apple-pear, monin cinnamon, lemon juice, angostura bitters (non-alcoholic) 11

### Earth

- 17 OMNI'S OPULENT MARTINI**  
absolut elyx vodka, dolin blanc, lemon peel 15
- 18 SCOTTISH MULE**  
glenmorangie whisky, lime, q ginger beer, angostura bitters 14
- 19 RUBINO NEGRONI**  
bombay sapphire, martini & rossi riserva speciale rubino, campari, orange peel 14
- 20 OLD CUBAN**  
mount gay eclipse rum, chandon brut, mint, lime, angostura bitters 15
- 21 AN UNTRADITIONAL MANHATTAN**  
high west american prairie bourbon, martini & rossi riserva speciale ambrato, b  n  dictine, cedar smoke 15
- 22 FILTHY MARY**  
tito's handmade vodka, tomato juice, salt, black pepper, worcestershire, hot sauce, lemon 13
- 23 SPICED WALNUT SPRITZ**  
seedlip spice 94, black walnut bitters, q club soda, orange peel (non-alcoholic) 11
- 24 MICHELADA**  
jack daniel's tennessee whiskey, corona pale lager, tomato juice, spices 13
- 25 MARGARITA**  
hornitos black barrel   ejo tequila, cointreau, strawberry reäl, lime, rhubarb bitters 15

## TASTINGS & FLIGHTS

### TRES CASAMIGOS A   oz pour of each 18

- Blanco** – Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.
- Reposado** – Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.
-   ejo** – Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

### THREE LOCALS WALK INTO A BAR A 6 oz pour of each 12

Wolf Pup Session IPA, Lagunitas IPA and La Quinta Poolside Blonde

### SIR POPS A LOT

A celebratory pairing of sparkling wine & popcorn. Choice of Chandon Ros   (187ml) | 22 or or Lunetta Prosecco (187ml) | 14. And paired with Just Pop In! caramel & cheddar or cracked pepper and sea salt.

BEER & NEAR

DOMESTIC 7

Bud Light  
Budweiser  
Coors Light  
Miller Lite  
Michelob Ultra

SELTZERS & CIDERS 7

Angry Orchard Hard Cider  
Truly Hard Seltzer

IMPORT 7

Corona Extra  
Heineken  
Dos Equis  
Peroni

CRAFT 8

Blue Moon Belgian White  
Samuel Adams Boston Lager  
New Belgium Voodoo Ranger American Haze

DRAFT 8

Wolf Pup Session IPA  
La Quinta Poolside Blonde  
Modelo Especial  
Lagunitas IPA  
Stella Artois  
805 Beer  
New Belgium Voodoo Ranger American Haze  
Samuel Adams Seasonal

FIZZ

Red Bull or Red Bull Sugarfree 6  
S.Pellegrino Sparkling Mineral Water 8  
S.Pellegrino Essenza Lemon & Lemon Zest or Tangerine & Wild Strawberry 6

NA BEER 7

Heineken 0.0

FLAT 5

Acqua Panna 500ml

WINES

SPARKLING

|                                             |       |
|---------------------------------------------|-------|
| Lunetta, Prosecco, DOC, Veneto, Italy       | 187ML |
| Chic Barcelona, Brut Cava, Catalonia, Spain | 10    |
| Chandon, Sparkling Rosé, California         | 14    |
|                                             | 16    |

WHITE & BLUSH

|                                                                           | 6 OZ | 9 OZ  |
|---------------------------------------------------------------------------|------|-------|
| Saint M, Riesling, Pfalz, Germany                                         | 10   | 13.75 |
| Conundrum, White Blend, California                                        | 14   | 19.25 |
| Kris, Pinot Grigio, “Artist Cuvée”, delle Venezie, Italy                  | 10   | 13.75 |
| Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California             | 13   | 18    |
| Day Owl, Rosé, California                                                 | 11   | 15.25 |
| Wente Vineyards, Chardonnay, “Estate Grown”, Livermore Valley, California | 11   | 15.25 |
| Kendall-Jackson, Chardonnay, “Vintner’s Reserve”, California              | 12   | 16.5  |

REDS

|                                                                       |    |       |
|-----------------------------------------------------------------------|----|-------|
| Meiomi, Pinot Noir, Monterey, Sonoma and Santa Barbara, California    | 13 | 18    |
| Elouan, Pinot Noir, Oregon                                            | 15 | 20.75 |
| Honoro Vera, Merlot, Jumilla, Murcia, Spain                           | 10 | 13.75 |
| Charles Smith Wines, Syrah, “Boom Boom!”, Columbia Valley, Washington | 12 | 16.5  |
| Terrazas de Los Andes, Malbec, “Altos Del Plata”, Mendoza, Argentina  | 10 | 13.75 |
| Joel Gott, Red Blend, Columbia Valley, Washington                     | 11 | 15.25 |
| Louis M. Martini, Cabernet Sauvignon, California                      | 11 | 15.25 |
| Uppercut, Cabernet Sauvignon, California                              | 12 | 16.5  |