



SWEET & SPICE

SUMMER OF SWEET & SPICE

There's no better way to embrace the summer than with a bold and vibrant infusion of sweet and spice. This season, we have curated a menu with blends of sweet fruits, rich syrups, and warm spices that pair perfectly with a day by the pool.

The balance of these bold flavor combinations creates a sensory experience where every culinary moment is unforgettable.

*A special thanks to the Omni Chefs and
Mixologists who contributed to this menu:*

*Adam Rice, Alley Brown, Andy Lopez
AnDuan Manns, Austin Kovalcheck
Bryan Menegussi, Caroline Rinke
Emily Brubaker, Erica Bailey, Gabbi Resse
Glenn Ventura, Madison Snyder
Madison Uberbacher, Michael Zachman
Omar Collazo, Quashane Salmond
Ryan Stipp, Santiago Ruvalcaba
Simon Warren, Will Rivera*

COCKTAILS

FIELDS MARGARITA • 14

casamigos blanco tequila, lime, triple sec, organic agave, fresh lime available on the rocks or frozen

RANCH HOUSE CHILTON • 15

weber ranch texas vodka, lemon, topo chico, salt

BITTERSWEET HEAT • 17

ketel one vodka, grapefruit, coconut, lime, scrappy's fire tincture

SMOLDERING MANGO • 15

hendrick's gin, mango, ancho reyes verde, lime

PASSION & FIRE • 18

casamigos tequila, del maguey vida mezcal, passion fruit, lime, spicy agave

BLOOD ORANGE SPRITZ • 18

grey goose vodka, aperol, st~germain elderflower, blood orange, guava, lemon, treveri blanc de blancs sparkling

COOL BREEZE • 18

lalo tequila, pineapple, lime, ginger ale, mint

ISLAND JULEP • 18

wild turkey whiskey, pineapple, ginger, mint

BLACKBERRY MOJITO • 16

bacardí rum, blackberry, licor 43, lime, mint, soda

BITTER BREEZE • 17

hendrick's gin, campari, peach, lemon, owen's grapefruit soda

THE SOLSTICE REVERIE • 16

captain morgan rum, pineapple, peach, lime, cinnamon

APEROL SPRITZ • 15

aperol, treveri cellars blanc de blancs brut, orange

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ZERO PROOF

BLOOD ORANGE SPRITZER • 12

blood orange, lemon, honey, s.pellegrino

HONEY LAVENDER SPRITZ • 12

lavender tea, lemon, honey, s.pellegrino

FIT TO BE TIED • 12

pineapple, coconut water, lime, passion fruit, orgeat

NON-ALCOHOLIC

ACQUA PANNA 500mL • 5

S.PELLEGRINO 500mL • 5

S.PELLEGRINO ESSENZA • 7

RED BULL ENERGY DRINK OR SUGARFREE • 7

OWEN'S MIXERS • 5

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BEVERAGES

WINE

BUBBLES

treveri cellars blanc de blancs brut zero, wa • 14

la marca prosecco, ita (187mL) • 14

chandon rosé, ca • 21

chandon garden spritz, ca • 21

veuve clicquot yellow label, fra • 40

WHITE | 6oz • 9oz

zenato pinot grigio, delle venezie, ita • 12 • 17

decoy sauvignon blanc, ca • 17 • 24

wente chardonnay, ca • 13 • 18

ROSÉ | 6oz • 9oz

rose gold rosé, côtes de provence, fra • 15 • 21

whispering angel, fra • 15 • 21

RED | 6oz • 9oz

elouan pinot noir, or • 15 • 21

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BEER

CRAFT

rollertown big german kölsch • 7

community mosaic ipa • 8

DRAFT

dos equis • 8

Michelob Ultra • 7

blue moon belgian white ale • 8

rollertown ipa • 8

DOMESTIC

coors light • 7

miller lite • 7

yuengling lager • 8

Michelob Ultra • 7

IMPORTED

corona extra lager • 8

heineken • 7

SELTZERS

high noon hard seltzers • 8

white claw hard seltzers • 8

happy dad hard seltzers • 8

NON-ALCOHOLIC

heineken 0.0 • 8

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WINE & BEER

STARTERS & SALADS

SALSA, GUACAMOLE & QUESO • 20

tortilla chips

CHIPS & DIP • 12

ranch-seasoned potato chips, caramelized onion dip

CRISPY CHICKEN WINGS • 14

hot honey buffalo sauce, blue cheese, ranch, crudités

FRUIT BOWL *gf df* • 15

seasonal fruit, local texas honey

MANGO & HABANERO SEA BASS CEVICHE* *gf df* • 16

taro chips

SPANISH CRUDITÉS *gf vg df* • 14

tajín lime glaze, tomatillo hummus, crispy hominy

CORN RIBS *gf* • 12

jalapeño, honey butter

TUNA POKE* *df* • 20

sushi rice, avocado, cucumbers, edamame, wakame, sriracha aioli

CAESAR SALAD *gf* • 13

baby gem, parmesan crisps, fried capers, focaccia croutons, caesar dressing

COBB SALAD *gf* • 16

seasonal greens, scallions, eggs, applewood-smoked bacon, tomato, point reyes bleu, ranch dressing

GRAIN BOWL *gf vg df* • 12

charred corn, avocado, beans, pickled fresno chilis, quinoa, tamarind-agave vinaigrette

ADD TO ANY SALAD

chicken 6 • *salmon** 9 • *shrimp* 10 • *wagyu strip steak** 15

gf GLUTEN-FRIENDLY | *vg* VEGAN | *n* CONTAINS NUTS/PEANUTS | *df* DAIRY-FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

A 20% service charge will be added to all parties.

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STARTERS & SALADS

MAINS

ANCHO-AGAVE BBQ CHICKEN QUESADILLA • 18
dragon fruit pico de gallo

KOREAN PORK BAO BUNS *n* • 16
bbq glaze, coriander, red chile, sesame, cashew

CRISPY CHICKEN SANDWICH • 18
spicy orange glaze, kale slaw, bread & butter pickles, chipotle aioli, fries

CLASSIC BURGER* • 17
smash patties, american cheese, lettuce, tomato, onion, pickles, smash sauce, brioche bun, fries

SWICY BURGER* • 20
sweet pepper jam, candied bacon, fried jalapeño, ranch aioli, brioche bun, fries

ADULT TENDERS • 18
crispy breaded chicken tenderloins, hot honey ranch, honey mustard, fries

AL PASTOR “TACOS” • 15
achiote-marinated mushrooms, cabbage slaw, poblano crema, pico de gallo, flour tortillas

PIZZAS

PEPPERONI • 20
mozzarella, parmesan, marinara, pepperoni

CHEESE • 18
mozzarella, parmesan, marinara

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SWEETS

MANGONADA CHIA PUDDING • 10

agave chia pudding, fresh mango, strawberry chamoy, tamarind candy straw

KEY LIME PANNA COTTA • 11

cinnamon graham crumble, vanilla pineapple compote

KIDS'

*for children 12 and younger
choice of french fries, fruit or fresh vegetable sticks*

CHICKEN TENDERS • 13

ALL-BEEF HOT DOG *df* • 13

GRILLED CHEESE • 12

CHEESEBURGER • 14

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