

# POOL MENU

## STARTERS & SALADS

- AHI TUNA "NACHOS"\* *df* 17  
TROPICAL PICO, JALAPEÑO, SRIRACHA AIOLI,  
WAKAME, FRIED WONTONS
- TIKI WINGS *df* 15  
RUM, GARLIC, PINEAPPLE GLAZE, CUCUMBER SPEARS
- TEQUILA SHRIMP CEVICHE\* *gf df* 16  
AVOCADO, RADISH, DRIED CHILIES, LIME,  
CILANTRO, CORN CHIPS
- CHICKEN TERIYAKI SKEWERS *df* 15  
PINEAPPLE, ONION, BELL PEPPER,  
GINGER & CHILI DIPPING SAUCE
- CAESAR SALAD 14  
CHOPPED ROMAINE, PARMESAN,  
BRIOCHE CROUTON, CLASSIC DRESSING  
ADD GRILLED CHICKEN 8, CRISPY CHICKEN 7,  
MAHI-MAHI II
- TANGERINE, CUCUMBER &  
TOMATO SALAD *df n* 15  
ROMAINE LETTUCE, MACADAMIA NUTS,  
WONTON CHIPS, APPLE CIDER & MISO VINAIGRETTE  
ADD GRILLED CHICKEN 8, CRISPY CHICKEN 7,  
MAHI-MAHI II

## MAINS

- CHOICE OF FRIES, DICED MELON OR POTATO CHIPS
- HHI BURGER\* 18  
TWIN PATTIES, LETTUCE, TOMATO, ONION,  
AGED CHEDDAR, BUOY SAUCE, BRIOCHE BUN
- KIMCHI BURGER\* *df* 18  
SPICY CABBAGE KIMCHI, MANGO,  
GOCHUJANG AIOLI
- SMOKED BRISKET QUESADILLA 17  
ROASTED POBLANOS, CARAMELIZED ONION,  
CHEDDAR, COMEBACK SAUCE
- FRIED CHICKEN SANDWICH *df* 17  
SHAVED LETTUCE, ROASTED PEPPERS, PICKLES,  
SLICED TOMATO, HONEY MUSTARD
- LOST AT SEA FISH SANDWICH *df* 19  
GRILLED ACHIOTE-MARINATED SNAPPER,  
PICKLED MANGO AIOLI, ROMAINE, BRIOCHE BUN
- CHARGRILLED MAHI-MAHI  
STREET TACOS *df* 18  
SWEET CHILI SLAW, CUCUMBER, EDAMAME,  
SESAME & GINGER GLAZE, FLOUR TORTILLAS
- GRILLED JERK CHICKEN WRAP *df* 17  
BLACK BEANS, WHITE RICE, SWEET PLANTAINS,  
GUAVA & RUM JAM
- CHILLED LOBSTER ROLL MP  
TOASTED BUN, DUKE'S MAYO,  
CELERY SEED, CHIVE

## SWEETS

- ICE CREAM COOKIE SANDWICH 8  
CHOCOLATE CHIP COOKIES,  
VANILLA BEAN ICE CREAM
- PINEAPPLE & YUZU BREEZE *gf df* 9  
COCONUT PUDDING,  
PINEAPPLE & YUZU COMPOTE, MINT

## OMNI KIDS'

- CHOICE OF FRIES, DICED MELON OR POTATO CHIPS
- CHICKEN TENDERS 12  
GRILLED OR FRIED
- GRILLED CHEESE 12  
CLASSIC AMERICAN CHEESE,  
BUTTERED TOAST
- KID'S CHEESEBURGER 12  
SMASH PATTY, AMERICAN CHEESE
- JUMBO HOT DOG 12  
ALL-BEEF FRANK, TOASTED BUN

*gf* Gluten-Friendly    *vg* Vegan    *df* Dairy-Free    *n* Contains Nuts/Peanuts

Gluten-friendly bread available upon request.

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

20% service fee will be added for parties of 6 or more.

## COCKTAILS

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PRICKLY HIBISCUS LIMEADE 16  
KETEL ONE VODKA, PRICKLY PEAR ROSE, LIME

HUGO SPRITZ 14  
LUNETTA PROSECCO, ST. GERMAIN ELDERFLOWER,  
Q CLUB SODA, MINT

GINGER MEZCAL PLAYA 17  
DOS HOMBRES MEZCAL, PATRÓN SILVER TEQUILA,  
GINGER, LIME, HONEY, CUCUMBER,  
COORS BANQUET

LAVENDER ISLE 17  
GRAY WHALE GIN, LAVENDER, LIME,  
BLUEBERRY, Q TONIC WATER

HONEYDEW LEMONADE 19  
GARRISON BROTHERS HONEYDEW BOURBON  
WHISKEY, HONEY, LEMON, SUGARCANE

## BEERS

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BUD LIGHT 7

MILLER LITE 7

COORS BANQUET 7

MICHELOB ULTRA 7

CORONA LIGHT 8

HEINEKEN 8

MODELO ESPECIAL 8

MICHELOB ULTRA ZERO N/A 7

ATHLETIC BREWING  
RUN WILD IPA N/A 7

## SPIRIT-FREE

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WATERMELON AGUA FRESCA 10  
LYRE'S AGAVE SPIRIT,  
CHARRED JALAPEÑO & CILANTRO SYRUP,  
WATERMELON, LIME, Q SODA WATER

## HARD SELTZERS & TEA

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HIGH NOON VODKA SELTZER 8

SUN CRUISER HARD TEA 8

TOPO CHICO HARD SELTZER 8

## WINES BY THE GLASS

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6 OZ | 9 OZ

### SPARKLING

TREVERI CELLARS BLANC DE BLANCS | 14 | 21

### WHITE & ROSÉ

ROSE GOLD ROSÉ | 16 | 24

ZENATO PINOT GRIGIO | 15 | 22

DASHWOOD SAUVIGNON BLANC | 14 | 21

KENDALL-JACKSON CHARDONNAY | 13 | 19

### RED

J. LOHR PURE PASO PROPRIETARY BLEND | 17 | 25

GREENWING WILLAMETTE VALLEY PINOT NOIR | 15 | 22