

float

SMALL PLATES AND SALADS

Add chicken \$6 or shrimp \$8 to your salad

SEA SALT FRIES \$12

Parmigiano reggiano, fresh herbs, lightly salted

FRESH GUACAMOLE \$14

Served with house made tortilla chips

HOUSE MADE SALSA \$10

Served with house made tortilla chips

VEGGIE PLATE \$12

Cucumbers, carrots, sweet peppers, and baby heirloom tomatoes
Served with hummus, tzatziki and grilled pita

CAESAR SALAD \$14

Romaine lettuce, parmigiano reggiano, crostini

CALIFORNIA CHOPPED SALAD \$17

Applewood smoked bacon, tomato, eggs, cucumber, feta cheese, and avocado with a basil vinaigrette

BURRATA SALAD WITH HEIRLOOM TOMATOES \$12

Fresh mozzarella, frisee lettuce, micro basil, EVOO, balsamic glaze, sea salt

FRESH FRUIT SPEARS \$10

Tajin, Watermelon, cucumber, papaya, pineapple, lime

SANDWICHES AND WRAPS

All sandwiches come with house made chips Upgrade to fries or house salad \$2 / onion rings \$3 / tater tots \$3

Substitute an impossible patty for \$3

CLASSIC BURGER \$17

Lettuce, onion, tomato, pickle, brioche bun,
Add cheddar, swiss, or pepperjack \$2

HARD ROCK LEGENDARY BURGER \$20

Applewood smoked bacon, cheddar, crispy onion ring, lettuce, tomato, signature steak sauce, on a brioche bun

GRILLED CHICKEN SANDWICH \$18

Applewood smoked bacon, monterey jack cheese, lettuce, vine ripe tomato, honey mustard, brioche bun.

TURKEY OR CHICKEN AVOCADO WRAP \$18

Flour tortilla, tomato, lettuce, avocado, cheddar, garlic aioli Served with fresh fruit

MESSI CHICKEN MILANESA SANDWICH \$20

Crispy Milanese-style chicken breast topped with melted provolone cheese and herbed aioli, paired with tomatoes and arugula, served on artisan bun

"Made For You by Leo Messi"
(proceeds go to the Messi Foundation)

PIZZA & MORE

12" BBQ CHICKEN PIZZA \$20

BBQ sauce, chicken, mozzarella cheese, red onion, tomato, cilantro cream

12" PEPPERONI PIZZA \$20

San Marzano tomato sauce, mozzarella cheese, pepperoni

12" CHEESE PIZZA \$18

San Marzano tomato sauce, mozzarella cheese

STREET TACOS (3) \$18

Choice of grilled Mahi Mahi fish, chicken, or carne asada
Served on corn tortillas with house slaw, cilantro, lime crema, and pico

DOZEN CHICKEN WINGS \$19

Choice of BBQ, Buffalo, or Teriyaki. Served with carrot & celery sticks, ranch dressing

CRISPY CHICKEN STRIPS (4) \$18

Choice of BBQ or Ranch. Served with house made chips

CHICKEN QUESADILLA \$16

Roasted green chiles, grilled corn, tomatoes, monterey jack cheese, chipotle cream

float

SPECIALTY COCKTAILS

\$15 / 32oz \$34

SLAM DIEGO

Tito's Vodka, pineapple juice, floater of Myers's Dark Rum

LIQUID SUNSHINE PUNCH

Svedka Vodka, cranberry, pineapple juice, sprite

WATERMELON CANDY

Patron Silver Tequila, Watermelon Red Bull, lime juice, tajin rim

POOL'OMA

Cazadores Blanco Tequila, St. Germain, grapefruit juice, club soda

COCONUT MULE

Ciroc Coconut Vodka, Coconut Red Bull, ginger beer, lime

WHISKEY LEMONADE

Jack Daniel's Tennessee Whiskey, lemonade, fresh lemon

LE GRANDE FIZZ

Grey Goose Essence Vodka, St. Germain, lime juice, soda water

KENTUCKY PARADISE

Maker's Mark Bourbon, pineapple juice, lime juice, grenadine

HENDRICK'S RICKY

Hendrick's Gin, lime juice, simple syrup, soda water

SKREWBERRY LEMONADE

Screwball Whiskey, Svedka Vodka, strawberry puree, lemonade

APEROL SPRITZ

Aperol, Prosecco, soda water

TROPICAL TEQUILA

Herradura Blanco Tequila, Tropical Red Bull, orange juice, lime juice

BEERS

DRAFT \$9

Golden Road Mango Cart Wheat Ale 4%
AleSmith .394 Pale Ale 6%
Firestone 805 Blonde Ale 4.7%
Stone Buenaveza Lager 4.7%
Harland Hazy IPA 7%
Ballast Point Sculpin IPA 7%

BOTTLED/CANNED BEERS: \$9

Bud Light Corona
Coors Light Pacifico
Michelob Ultra Modelo
Heineken Heineken 0.0 (N/A)

IPA / STOUTS \$10

Guinness
Stone Delicious IPA
(BUCKET OF 6 \$59)

(BUCKET OF 6 \$49)

WINE

RED

Alexander Valley Merlot \$13/\$60
Black's Station Malbec \$12/\$50
Cedar + Salmon Pinot Noir \$13/\$60
DAOU Cabernet \$15/\$70

Line 39 Cabernet \$12/\$50
Freakshow Red Blend \$13/\$60
Tinto Rey Tempranillo \$13/\$60

WHITE

Joel Gott Sauvignon Blanc \$13/\$60
Rodney Strong Chardonnay \$13/\$60
Sonoma-Cutrer Chardonnay \$15/\$70
Ruffino Pinot Grigio \$12/\$50

FROZEN COCKTAILS

\$17 / 32oz \$36

STRAWBERRY DAQUIRI
Bacardi Dragonberry

PIÑA COLADA
Malibu Coconut Rum

BANANA COLADA
Banana Whiskey

NON-ALCOHOLIC

Virgin Strawberry Daquiri \$10

Virgin Piña Colada \$10

Evian water \$5
(Bucket of 8 \$45)

Red Bull Flavors \$7
(Bucket of 6 \$42)

Soda/Juice \$4

SELTZERS

HARD SELTZERS \$12

Truly
Melograno
Ask about our flavors!

(BUCKET OF 6 \$69)



SHAREABLES

AVAILABLE WITH BOTTLE SERVICE

SHRIMP CEVICHE PLATTER \$75

Fresh shrimp marinated in lime juice and spices
Served with tostadas, limes, salsa, and hot sauce

VEGETABLE PLATTER \$50

Cucumbers, carrots, and sweet peppers
Served with hummus, tzatziki, and grilled pita

2 DOZEN CHICKEN WINGS \$60

Choice of buffalo, BBQ, or teriyaki
Served with carrot & celery sticks, ranch dressing

FRESH GUACAMOLE \$50

Served with house made tortilla chips

ANGUS SLIDERS (12) \$65

Cheddar and local tomato, served with house made chips

STREET TACOS (9) \$85

Choice of grilled Mahi Mahi fish, chicken, or carne asada
Served on corn tortillas with house slaw, cilantro, lime
crema, and pico de gallo

CRISPY CHICKEN STRIPS (12) \$68

Choice of BBQ or ranch. Served with house made chips.