

# POOLSIDE

## COCKTAILS

### Chamomile Cosmo 19

Botanist gin, Italicus Rosolio Di Bergamotto liquor, fresh squeezed lime juice, cranberry juice, Fairmont exclusive Lot 35 chamomile tea syrup

### Apple Elixir 22

Absolut Elyx vodka, Fairmont exclusive Lot 35 chamomile tea syrup, fresh squeezed lemon juice, apple juice, cucumber

### Sangria Del Sol 20

Herradura añejo tequila, fresh lemon, lime, orange, pinot grigio, rosemary, agave syrup

### Spiced Mojito 20

Malahat Spirits spiced rum, fresh squeezed lemon juice, spiced ginger syrup, mint

## WINE SELECTIONS

### WHITE WINE (glass/btl)

Chardonnay, Trefethen, Napa Valley	16 / 79
Pinot Grigio "Sunny" by Artiste Winery, Santa Maria Valley	18 / 89
Sauvignon Blanc, Curvature, Napa Valley	20 / 99

### RED WINE (glass/btl)

Pinot Noir Reserve, Argyle, Willamette Valley, Oregon	18 / 89
Sangiovese-Cabernet "Red Rooftops" by Artiste, Los Olivos	22 / 110
Cabernet Sauvignon Le Grand, Kerr Cellars, Napa Valley	25 / 125

### BUBBLES

Prosecco Superiore, Mionetto, Valdobbiadene, Italy	14 / 55
Moët & Chandon Rosé, Reims, France – 187 ml	30
Veuve Clicquot, Reims, France	135
Perrier-Jouët, Epemay, France	125

### ROSÉ WINE (glass/btl)

Pinot Noir "Green Hat" by Artiste Winery, Sta. Rita Hills	18 / 89
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### BEER

Harland, IPA, GDM Limited Edition, 7% ABV, San Diego	10
Chapman, Crafted Pilsner, 5.2 %, Orange County	9
Firestone 805, Blonde Ale, 4.7% ABV, Paso Robles	9
AleSmith 394, Pale Ale, 6% ABV, San Diego	9
Stone Buenaveza, Mexican Lager, 4.7% ABV, San Diego	9
Ashland Hard Seltzer (Assortment), San Diego	9
Coors Light, 4.2%, USA	7
Corona, 4.6%, Mexico	7

## APPETIZERS & ENTRÉES

### Avocado Cream Dip

Trout roe, taro chips  
(for two)  
22

### Hummus & Crudités

Served with pita bread  
18

### Persian Cucumbers

Charred shallot, Za'atar spice,  
black olive crumble, lemon  
yogurt  
18

### Rosemary Roasted Portobello & BBQ Chicken Quesadilla

Jalapeño goat cheese, Monterey Jack,  
salsa verde  
24

### Kale & Quinoa Salad

Sundried tomatoes,  
cauliflower, cranberry,  
balsamic vinaigrette  
18

### Little Gem Caesar

Burrata, brioche crouton,  
lemon Caesar dressing  
add chicken +10  
18

### Ahi Tuna BLT Sandwich\*

Market salad and fries  
28

### Angus Burger\*

Tomato, lettuce, Monterey Jack,  
pickle, secret sauce, brioche bun, fries  
add bacon or avocado +4  
24

For the Kids: Cheese Quesadilla 14 | Cheeseburger 16 | Chicken Tenders 16 | Fries 8

A 20% service gratuity will be added to parties of 8 or more.

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

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).