

BETWEEN CLUBS

Soup of the Day
Cup | 5 Bowl | 8

Caesar Salad | 16
Artichokes. Kale . Croissant Croutons

Oysters GF | 5 each
Sorrel-Cucumber Ice, Passionfruit Mignonette

Jumbo Tiger Shrimp Cocktail GF | 7 each Wasabi, Louie Sauce, Citrus

Carrot Hummus V | 11
Fried Chickpeas, Dill, Black Lime, Pita Chips

Grilled Chicken Wing GF | 2 each Sweet Chili Glaze, Sliced Scallions, Crispy Rice Pearls

Grilled Fish Taco GF | 8 each Cabbage, Pico de Gallo, Lime Crema, Cotija

Emberger & Fries with Local Draft Beer | 26 White Cheddar, Kimchi Secret Sauce, Iceberg Lettuce, Tomato House Pickle

DESSERTS | 13

Cherry Pie
Cereal Milk Custard, Chantilly

GF | Gluten Free V | Vegetarian N | Contains Nuts



CLASSIC COCKTAILS | 15

Lagoon Treasure

Ron Zacapa Rum, Housemade Hazelnut Orgeat, Piña Ole Syrup, Lime

Summer Canvas

Jasmin Infused Botanist Gin, Italicus, Citric Acid Apple Juice, Honey Syrup, Mionetto Prosecco

The Alchemist

Barsol Pisco, Licor 43, Chili, Honey, Pineapple, Lemon

Garden Soirée

Kaffir Lime Infused Belvedere Vodka, Chinola, Clarified Coconut Milk, Vanilla

WINE | 12

Pebble Cove Sauvignon Blanc Tilth Zinfandel

Mionetto Prosecco Pevrassol Rosé

WELLS | 10

Herradura Tequila Purity Vodka Ford's Gin Famous Grouse Bacardi Rum Four Roses Straight

DRAFTS | 7

Lost Coast Tangerine Wit Scrimshaw Pilsner

Dogleg Scotch Ale Warplanes Hazy IPA

394 Pale Ale

Modelo

Societe Harlet Blonde

Stone IPA

THE REST | 6

Corona, Coors Light, Stella Artois