

Shared

OYSTER ON THE HALF SHELL* 25
raw east coast oysters, tarragon mignonette, cocktail, lemon

CEVICHE* 24
market fresh fish, leche de tigre, cancha, yam, cilantro, yucca chips, chive oil

CHARBROILED OYSTERS 25
east coast oysters, yuzu umami butter, parmesan panko crust

AB SMOKED FISH DIP 19
mahi-mahi, pickled vegetables, fresno garlic hot sauce, toasted naan, yucca chips

BANG BANG SHRIMP 23
tempura pink shrimp, ginger sambal aioli

Salads

ROASTED VEGETABLE SALAD 19
brown butter carrots, purple potato, butternut squash, kale, frisee, marcona almonds, red onion, bacon, honey mustard dressing

TUNA STACK* 27
yellowfin tuna, sesame-soy, marinated seaweed, tri-color quinoa

CUBAN CAESAR 16
romaine hearts, chicharrons, boquerones, cuban crostini, parmesan, dill caesar

WATERMELON FETA 16
baby arugula, honeycomb, chili-lime spiced macadamia nuts, lemon vinaigrette, pomegranate glaze

ADD ON: CHICKEN BREAST 8 | PINK SHRIMP 11
GRILLED HALF AVOCADO 8



SIDES

WHISKEY MAPLE BABY CARROTS 15
crispy quinoa soil, macadamia nuts, honey whipped feta, honeycomb

TRUFFLE FRIES 13
truffle, parmesan, parsley

GRILLED JUMBO ASPARAGUS* 16
sous vide jidori egg, chili crisp, parmesan, chicharron crumble, toasted sesame seeds

OKINAWA PURPLE SWEET POTATO 15
salt-thyme baked, toasted marshmallow, brown sugar butter

FAVORITES

THE BISON BURGER 27
cheddar jalapeno topping, crispy shallot rings, cherry pepper jam, bacon, garlic aioli, fries

CRISPY BUTTERMILK CHICKEN SLIDERS 21
sweet tea brined chicken, honey butter, whole grain mustard, fries

AVOCADO & BLUE CRAB 29
grilled avocado, blue crab, garlic butter, charred corn & sweet onion vinaigrette

STEAK FRITES 33
6oz prime skirt steak, chimichurri, sea salted fries

SPICY RIGATONI "ALLA VODKA" 25
calabrian chilis, parmigiano reggiano, basil, vodka cream sauce

AUS WAGYU RIBEYE 97
16oz grilled, blistered peppers, house blend of salts & butter (rosemary/garlic/soy)

Dessert

PASSION FRUIT TART 15
toasted marshmallow, matcha milk, coconut gelato

ESPRESSO MARTINI PANNA COTTA 15
brown butter crumb, espresso syrup, blood orange, chocolate pearls

LILY'S GOURMET SORBET 12
three scoops • inquire w/ your server for our daily selections

All Food and Beverage Pool Service Orders will include an 18% gratuity.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

SPECIALTY COCKTAILS

LYCHEE MARTINI 18

Three Olives Vodka, Snow Maiden Sake, St. Germain, Lychee

ESPRESSO MARTINI 18

Three Olives Vodka, Espresso, Mr. Black Coffee Liqueur, Vanilla Agave

FAME & FORTUNE 18

Bacardi Gold Rum, Fresh Tangerine, Homemade Coconut Orgeat, Coconut Cream, Passionfruit, Cinnamon

TANGERINE TWIST 18

Bombay Dry Gin, Domaine Canton, Fresh Tangerine, Fresh Lemon Juice, Homemade Ginger Cayenne Syrup

TEXMEX 18

Patron Reposado Tequila, Ilegal Mezcal, Pineapple, Hot Honey, Lime Juice, Sweet & Smokey Rim

PINK FRIDAY 18

Cazadores Blanco Tequila, Fresh Watermelon Juice, Blood Orange, Lime Juice, Soda, Salted Rim

THE PEARFECT MARTINI 18

Grey Goose La Poire, Pure Snow Sake, St Germain, Lime Juice, Orgeat

STRAWBERRY SUNSET 18

Tincup Whiskey, Alma Finca Liqueur, Lemon Juice, Vanilla Agave, Fresh Strawberry, Aquafaba

Extras

STILL SARATOGA WATER 8	REDBULL SUGAR FREE 7/35
SPARKLING SARATOGA WATER 8	ASSORTED FEVER TREE 7/35
REDBULL REGULAR 7/35	

Wine List

Glass Bottle

BUBBLES

Gran Campo Viejo Brut Cava Rosé, Penedes, Spain NV	12	48
Mionetti, Valdobbiadene, Prosecco, Italy NV	15	40
Veuve Cliquot Brut	22	150
Moet & Chandon Brut.	25	160

PINK, LIGHT & BRIGHT

Rosé, A De Arinzano , Navarra, Spain	10	36
Rosé, Fleurs de Prairie, Langeudoc, France	15	45
Hampton Water, Langeudoc, France	18	50
Rosé, Whispering Angel, Provence, France.	20	60
Pinot Grigio, Terlato, Colli Orientali del Fruili, Italy.	19	55
Pinot Grigio, Santa Margherita, Alto Adige, Italy 2019	25	75

SAUVIGNON BLANC

The Crossings, Awatere Valley, Marlborough, New Zealand 2019	15	45
Stoneleigh, Marlborough, New Zealand	17	50
La Crema Sauvignon Blanc, Sonoma County, California	20	65

CHARDONNAY

Black Stallion, North Coast, California 2022	17	50
Chalk Hill, Russian River Valley, California 2018	19	55
Stags' Leap Winery, Napa Valley, California 2018.	25	65

SANCERRE

Comte De La Chevaliere Sancerre, Loire France 2023	25	90
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PINOT NOIR

Erath, Resplendent, Oregon	17	50
Meiomi, Sonoma, California	20	65

CABERNET SAUVIGNON

Black Stallion, North Coast, California	17	50
Iron + Sand, Paso Robles, California	18	55
Daou, Paso Robles, California 2018	24	69
Martis, Alexander Valley, Sonoma, California	25	75

BEERS & BUCKETS

ASSORTED HIGH NOON 8/40	MICHELOB ULTRA 7/35
ASSORTED BACARDI COCKTAIL 8/40	CIVIL SOCIETY FRESH 9/45
STELLA 9/45	COPPERPOINT BEEZ SQUEEZE 8/40
MODELO 8/40	HEINEKEN OR 00 8/40
JAI ALAI 9/45	