

INFINITY POOL MENU

available monday—friday 11:00am - 2:00pm

BEGINNINGS

CHARRED EDAMAME ^{GF V} • 10
togarashi, lime, sea salt

SHISHITO PEPPERS ^V • 14
soy caramel, crispy garlic, sea salt

FARMER'S MARKET SALAD ^{GF V} • 9
winter greens, cucumber
soy sesame vinaigrette

HALF DOZEN

ISLAND CREEK OYSTERS* ^{GF} • 24
mignonette, lemon

POTATO CHIPS • 11
caramelized onion dip

HAND CUT FRENCH FRIES ^V • 8
truffle mayo

**FARM FRESH
VEGETABLE CRUDITÉ** ^V • 18
citrus hummus, olive tapenade
spiced pita

OLD BAY POACHED SHRIMP ^{GF} • 20
cucumber, lemon, cocktail sauce

TORTILLA CHIPS • 16
fire roasted salsa, guacamole

BBQ CHICKEN QUESADILLA • 16
kimchi crema

ENTRÉES & SPECIALTIES

CAESAR SALAD* • 16
crispy bacon, caper berries
grilled croutons, parmesan crisp

CHINESE CHICKEN SALAD • 21
market greens, napa cabbage
crushed peanuts, caracara orange
wontons, roasted chicken
citrus vinaigrette

AHI TUNA SALAD* ^{GF} • 26
local greens, avocado, pickled ginger
japanese cucumber, watermelon radish
soy sesame vinaigrette

GRILLED CHEESE TURKEY MELT • 18
roasted turkey, smoked bacon
braised cabbage, fontina, gruyere
cheddar cheese, blackberry jam

JADE BURGER* • 17
charbroiled angus beef, truffle mayo
fillamook cheddar, american cheese
shredded lettuce, tomato, red onion
pickle, house made bun

GRILLED VEGGIE SANDWICH ^V • 15
portabella mushrooms, bell peppers
eggplant, candied onions
watercress, fontina, basil aioli
artisan hoagie

CHICKEN PICCATA • 22
crispy chicken thigh, savoy spinach
heirloom squash, lemon-caper sauce

KOREAN BBQ BEEF BOWL* • 21
sticky rice, kimchi brussels sprouts
pickled carrots, scallions
toasted cashew, ninja radish

DESSERTS

CHOCOLATE CHIP COOKIES • 6

DAILY SELECTION OF GELATO & SORBET ^{GF} • 6

^{GF} • gluten free ^V • vegetarian

INFINITY POOL BEVERAGE MENU

HOUSE COCKTAILS

THE MONK MARGARITA • 20
casamigos reposado, cointreau
lime, agave

PAIN KILLER • 16
pusser's rum, pineapple, orange
liquid alchemist coconut

SANCTUARY LEMONADE • 15
ketel one vodka, mixed berries
lemonade

ELEMENTAL ELIXIR • 15
cucumber-infused tanqueray gin
simple, mint, lime, tonic water

APEROL SPRITZ • 15
aperol, prosecco, soda

ST. GERMAIN SPRITZ • 15
st. germain, prosecco, soda

PIÑA COLADA • 16
flor de cana rum, pineapple
liquid alchemist coconut

CLASSIC MARGARITA • 15
milagro, cointreau, lime, agave

MICHELADA • 10
estrella jalisco, lime, bloody mary mix

PALOMA • 14
milagro blanco, lime
fresh grapefruit, squirt

BESO DEL SOL SANGRIA • 12
white or red

WINE

	<u>GLASS</u>	<u>BOTTLE</u>
chandon sparkling rosé	14	65
ruffino prosecco	10	40
whitehaven sauvignon blanc	12	45
château d'esclans whispering angel rosé	15	55
terlato pinot grigio	14	55
sonoma cutrer chardonnay	15	55
elouan pinot noir by joseph wagner	13	50

BEER

	<u>CAN</u>	<u>BUCKET</u>
white claw	8	37
stella artois	7	32
four peaks kilt lifter	7	32
huss scottsdale blonde	7	32
san tan hefeweizen	7	32
lumberyard IPA	7	32
estrella jalisco	7	32
heineken	6	27
coors light	6	27
micelob ultra	6	27
budweiser	6	27

SMOOTHIES & SHAKES

CHOICE OF • 9
strawberry, banana, peach, mango
wild berry, pineapple, watermelon
vanilla, chocolate

add whey protein • +3