



SUN • POOL • FUN

■ BLUE HAWAIIAN

TOMMY BAHAMA RUM, ABSOLUT VODKA, DEKUYPER BLUE CURAÇAO, PINEAPPLE JUICE AND SWEET & SOUR 13.40

DIAMOND MAI TAI

BACARDI SUPERIOR RUM, DAILY'S GRENADINE, PINEAPPLE AND ORANGE JUICES, MUDDLED ORANGE, CHERRY AND BITTERS AND A FLOAT OF MYERS'S ORIGINAL DARK RUM 10.50

■ REGGAE RUM PUNCH

MT. GAY ECLIPSE RUM, DAILY'S STRAWBERRY PURÉE AND PINEAPPLE JUICE, TOPPED WITH SIERRA MIST 8.50

DARK 'N STORMY

BERMUDA'S NATIONAL DRINK WITH GOSLING'S BLACK SEAL RUM AND BARRITT'S GINGER BEER 10.50

■ SUMMER SURPRISE

SKYY VODKA, COINTREAU, FRESH LIME JUICE AND PINEAPPLE AND CRANBERRY JUICES, ARE COMBINED WITH A HINT OF ALMOND THEN TOPPED WITH SIERRA MIST 9.50

ARUBA RIBA

LOCAL PALMERA RUM, SMIRNOFF VODKA, GRAND MARNIER, CRÈME DE BANANA, FRUIT PUNCH AND A DASH OF COECOEI 9.50

DAY AT THE POOL

ABSOLUT VODKA, DEKUYPER PEACHTREE SCHNAPPS AND CRANBERRY, ORANGE AND PINEAPPLE JUICES 9.50

BLUE HAWAIIAN

SUMMER SURPRISE

REGGAE RUM PUNCH



FAVORITES

■ DIAMOND RASPBERRY RICKY

TANQUERAY NO. TEN GIN, DAILY'S BAR SYRUP, FRESH LIME JUICE, FRESH RASPBERRIES AND DAILY'S CARIBBEAN GROOVE RASPBERRY TOPPED WITH SIERRA MIST 11.50

■ DIAMOND MARGARITA

DON JULIO BLANCO TEQUILA, GRAND MARNIER AND DAILY'S BAR SYRUP WITH FRESH LIME AND LEMON JUICES 13.00

■ DIAMOND MANGO MOJITO

CRUZAN MANGO RUM WITH MUDDLED MINT, LIME AND DAILY'S BAR SYRUP TOPPED WITH SODA WATER 8.25

DIAMOND ICED TEA

SMIRNOFF VODKA, BEEFEATER GIN, CRUZAN RUM, DAILY'S TRIPLE SEC AND SWEET & SOUR TOPPED WITH PEPSI 10.75



DIAMOND RASPBERRY RICKY

DIAMOND MANGO MOJITO

DIAMOND MARGARITA

■ FROZEN
PINK LEMONADE

X-RATED FUSION LIQUEUR,
SKYY VODKA, LEMONADE
AND GRENADINE 9.50

■ MUDSLIDE

ABSOLUT VODKA, KAHLÚA, BAILEYS
IRISH CREAM LIQUEUR, CREAM AND
SWIRLED CHOCOLATE SAUCE TOPPED
WITH WHIPPED CREAM 13.00

DIAMOND
PIÑA COLAVA

BACARDI SUPERIOR RUM, DAILY'S
CARIBBEAN GROOVE STRAWBERRY
AND DAILY'S PIÑA COLADA 9.25

DIAMOND SPICED
RUM DAIQUIRI

CAPTAIN MORGAN ORIGINAL
SPICED RUM, FRESH LIME JUICE
AND DAILY'S BAR SYRUP 9.75

TROPICAL FREEZE

TOMMY BAHAMA RUM, SKYY VODKA,
DAILY'S TRIPLE SEC AND BAR SYRUP
AND PINEAPPLE, LEMON AND LIME
JUICES 11.75

MUDSLIDE

FROZEN PINK LEMONADE



CORINTO

CHILE

A FULL RANGE OF VARIETALS FROM A VERSATILE CHILEAN WINERY. SAUVIGNON BLANC, CHARDONNAY, MERLOT, CABERNET SAUVIGNON 9.50

CHATEAU ST. JEAN FUMÉ BLANC

SONOMA COUNTY

CRISP AND REFRESHING, THIS FUMÉ BLANC OFFERS FRAGRANT AROMAS OF GREEN TEA, LEMONGRASS AND LEMON MERINGUE PIE 11.50

CHATEAU ST. JEAN CHARDONNAY

SONOMA COUNTY

INVITING AROMAS OF LEMON, PEAR AND JASMINE ALONG WITH A TOUCH OF TOASTY VANILLA MINGLE ON THE NOSE OF THIS CLASSIC SONOMA COUNTY CHARDONNAY 12.50

RODNEY STRONG PINOT NOIR

RUSSIAN RIVER VALLEY

SUPPLE IN TEXTURE WITH ROSE PETAL AND RED FRUIT AROMAS. THIS MEDIUM-BODIED WINE IS AGED ENTIRELY IN FRENCH OAK, WHICH ADDS A SUBTLE, TOASTY VANILLA CHARACTER AND A HINT OF SPICE 13.50



AMERICAN PREMIUM BEER

BUDWEISER

BEECHWOOD AGING RESULTS IN A CRISP, CLEAN AND BALANCED TASTE 6.15

BUD LIGHT

SUBTLE, ELEGANT AROMA WITH A CLEAN, BALANCED FINISH 6.15

MILLER LITE

MALTED BARLEY, CEREAL GRAINS AND CHOICE HOPS FOR SUPERIOR TASTE 6.15

IMPORT BEER

POLAR

LOCAL FAVORITE FROM
VENEZUELA 6.15

CORONA EXTRA

SMOOTH TASTE OFFERS THE
PERFECT BALANCE BETWEEN
HEAVIER IMPORTS AND LIGHTER
DOMESTIC BEERS 7.15

HEINEKEN

UNIQUELY FLAVORFUL AND
REFRESHING TASTE 7.15

CRAFT BEER

BALASHI DRAFT

ARUBA'S OWN, ON DRAFT 5.50

AMSTEL BRIGHT

BREWED BY AMSTEL FOR THE
DUTCH CARIBBEAN 7.14



DUTCH STYLE FRIES

SERVED WITH A CHOICE OF KETCHUP, MAYONNAISE OR PEANUT SAUCE 5.75

BALASHI BATTERED ONION RINGS

SERVED WITH SPICY AIOLI 6.75

CRISPY CHICKEN TENDERS

BATTER DIPPED WITH BARBECUE OR HONEY MUSTARD SAUCE. SERVED WITH FRIES 9.00

LOADED NACHOS

FRESH TORTILLA CHIPS AND SEASONED BEEF, WITH CHEDDAR AND JACK CHEESES 12.75

CAESAR SALAD

HOUSEMADE DRESSING AND GRILLED CROUTONS 11.00 WITH GRILLED CHICKEN 14.50

HYATT COBB SALAD

GRILLED CHICKEN, SMOKED BACON, BOILED EGG, AVOCADO, BLUE CHEESE AND TOMATOES. TOSSED WITH LEMON-DIJON DRESSING 14.75

CITRUS SEARED SCALLOP SALAD

MIXED GREENS WITH ORANGE AND GRAPEFRUIT SEGMENTS. SERVED WITH OUR HOUSE VINAIGRETTE 15.50

SEASONAL SIDE OF FRUIT

CHILLED SELECTION OF THE MOMENT 9.50

ASIAN CHICKEN WRAP

GINGER SOY CHICKEN AND LO MEIN NOODLES. SERVED WITH PEANUT SLAW 12.75

HAM AND CHEESE PANINI

GOUDA, GRILLED HAM, TOMATO, SERVED ON MULTI-GRAIN BREAD. SERVED WITH FRIES 11.50

SIGNATURE CHICKEN SANDWICH

GRILLED CHICKEN, TOMATO, LETTUCE AND HERB SPREAD ON A CIABATTA ROLL. SERVED WITH A FRESH CUCUMBER SALAD 12.75

SIGNATURE ANGUS BURGER

8 OZ. GRILLED BURGER, CRISP LETTUCE, SLICED TOMATO AND RED ONION GARNISHES. SERVED WITH FRIES AND MUSTARD-HERB DIP 13.75

SMOKED TURKEY SANDWICH

SHAVED WITH LETTUCE, TOMATO, AVOCADO, ONION, PROVOLONE CHEESE AND HONEY MUSTARD. SERVED WITH FRIES 12.50

ALBACORE TUNA SALAD SANDWICH

CIABATTA BREAD, CRISP LETTUCE, TOMATO AND PICKLES. SERVED WITH A SIDE HOUSE SALAD 12.75