



POOLSIDE BITES

Chips and Salsa \$11 (v) (gf)

Corn Tortilla Chips, Fire-Roasted Salsa and Guacamole

Roasted Garlic Hummus \$12 (v) (gf)

Vegetable Crudite, Chickpeas, Queen Creek Olive Oil, Meyer Lemon

Fruit Plate \$12 (v)

Seasonal Fruit and Berries

Field Greens Salad \$14 (veg) (gf)

Spiced Almonds, Cucumber, Tangerines, Feta, Radish, Lemon Vinaigrette

Loaded Nachos \$13 (veg) (gf)

*Queso, Guacamole, Pico de Gallo, Pickled Jalapenos, Black Beans, Sour Cream
Add Chicken Tinga \$6*

Shrimp Ceviche Stuffed Avocado \$17 (gf)

Cucumber, Red Onion, Baja Cocktail Sauce, Corn Tortilla Chips

Shrimp Tacos \$16 (gf)

House Spice, Avocado, Shredded Cabbage, Chipotle Aioli, Cotija, Lime

Strauss Burger* \$17

Lettuce, Tomato, Onion, Pickle, White Cheddar, Brioche Bun

Garden Wrap \$15 (veg)

Asparagus, Piquillo Peppers, Wild Mushrooms, Arugula, Boursin Cheese, Lemon Aioli

Chicken Panini \$16

Red Pepper, Swiss, Basil Pesto, Sourdough

Personal Pizza \$12

Marinara, Mozzarella Cheese

KIDS

All Kid Meals served with choice of Fries, Fresh Fruit or Chips

All-Beef Hot Dog \$10

Soft Bun

Cheeseburger* \$12

All Beef Patty, American Cheese, Soft Bun

Chicken Tenders \$10

Buttermilk White Meat Chicken

Quesadilla \$10

*Flour Tortilla,
Cheddar and Jack Cheeses,
Add Chicken \$3*

Grilled Cheese \$10

American Cheese, White Sandwich Bread

(v) - Vegan | (veg) - Vegetarian | (gf) - Gluten Free

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Items are served raw or undercooked, or contain (or may contain) raw undercooked ingredients.

Please notify your server of any food allergies. All checks left open at the end of the day will receive an 18% gratuity.



FROZEN

Uber Colada \$16

*Light Rum, Coconut and Pineapple
with a float of Dark Rum*

House Daiquiris \$13

Strawberry | Banana | Raspberry | Mango | Peach

Rum Runner \$16

*Mango Rum, Coconut Rum, Strawberry Rum,
Peach Schnapps, Mango, Banana, Strawberry Finest Call Purée,
Raspberry Swirl, Blackberries*

Electric Lemonade \$14

Vodka, Blue Curaçao, Lemonade

Frosé \$14

*Rosé, Finest Call Raspberry Purée, Simple Syrup,
Topped with a Chambord Float*

Add Extra Float to Any Frozen Drink \$3

COCKTAILS

Mai Tai \$14

*Light Rum layered with Pineapple Juice, Orange Juice,
Grenadine, float of Myers's Rum*

Navigator Margarita \$15

*Patrón Navigator, Grand Marnier, Agave,
Fresh Lime Juice*

Mango Mojito \$14

*Rum with Mint, Limes, Simple Syrup,
Mango Purée, Topped with Soda Water*

Prickly Pear Margarita \$15

*Patrón Silver Tequila, Orange Liqueur, Lime Juice,
Prickly Pear Juice*

Beach Body \$14

*Grapefruit Vodka and Fresh Lime Juice,
Topped with Soda Water*

Pineapple Jalapeño Margarita \$14

*House Infused Hornitos Tequila,
Grand Marnier, Agave, Fresh Lime Juice*

Cutwater Canned Cocktails \$10

Lime Tequila Soda | Tequila Paloma

BEER

Domestic \$7

*Bud Light | Coors Light | Miller Lite
Michelob Ultra | Budweiser*

Local \$8

*Four Peaks Kilt Lifter | HopShock IPA
Grand Canyon Pilsner | SanTan Devil's Ale
SanTan Juicy Jack Hazy IPA
Huss Scottsdale Blonde | SanTan Pebblehead
Huss Papago Orange Blossom*

Imports \$8

*Dos Equis | Corona Premier | Heineken | Stella
Avery White Rascal Belgian White Ale*

Hard Seltzers \$8

*White Claw Mango | White Claw Black Cherry
The Long Drink*

Beer Buckets (Mix & Match, 5 Beers)

Domestic \$31 | Premium \$35

WINE

Sparkling \$12

Sofia Sparkling | Sofia Sparkling Rosé

House Wine \$15

Chardonnay | Pinot Noir

SHE CAN \$15

Rosé | Sauvignon Blanc

MOCKTAILS

N/A Mai Tai \$6

*Fresh Orange, Pineapple and Cranberry Juices
with a splash of Grenadine*

N/A Daiquiris \$6

*Strawberry | Banana | Raspberry
Mango | Peach | Piña Colada*

Raspberry Mint Lemonade \$6

*Fresh Mint, Raspberry Purée, Lemonade,
Topped with Soda Water*

**To enhance conservation, straws will be offered upon request*