



HAPPY HOUR DRINKS

COCKTAILS \$10



POOLSIDE AND CHILL

Vodka, peach schnapps, cranberry, orange, hint of coconut

JALAPENO AGAVE

Hornitos, tequila, cucumber, jalapeno, hint of lime, agave, chamoy, tajin rim

DINAH'S MAI TAI

Rum, trader vik's dark rum, orange curacao, lime juice, orgeat

POOLSIDE MULE

Vodka, Fresh Squeezed Orange Juice, Ginger Beer, Lime

MANGO MOJITO

Bacardi Rum, Mango Puree, Lime, Mint

HOUSE WINE \$7



CANYON ROAD

Chardonnay
Sauvignon Blanc
Cabernet Sauvignon

WINE / SPARKLING \$8



FALESCO EST! EST! EST!
White Blend, Lazio, Italy

LUIGI BOSCA
2021 Malbec, Mendoza, Argentina

FLOWERS ROSE
2023 Sonoma Coast, California

DRAFT BEER \$6

Cali Squeeze Hefe
Lagunitas IPA
Firestone 805
Voodoo IPA

MONDAY - FRIDAY
2:30PM - 6:00PM



HAPPY HOUR FOOD



MUSHROOMS QUESADILLA **V**

AVOCADO CREAM, PICO DE GALLO

\$12

NACHOS

BLACK BEANS, CHEDDAR, AVOCADO CREAM, GROUND BEEF, JALAPENO

\$12

SRIRACHA POPCORN CHICKEN

MARINATED CHICKEN WITH SRIRACHA SAUCE, SESAME SEEDS, GREEN
ONION, PICKLED RED JALAPENO AND SLICED GARLIC

\$12

SLIDERS

WAGYU BURGER, SWISS CHEESE, SPECIAL SAUCE, PICKLES

\$9

TEMPURA VEGETABLES **V**

CHIPOTLE AIOLI

\$8

GRILLED PITA BREAD AND TZATZIKI **V**

PITA BREAD GRILLED

\$8

HUMMUS CRUDITES **V**

CARROTS, CELERY, CUCUMBER, AND BELL PEPPER WITH HOUSE-MADE
HUMMUS

\$8

TRUFFLE FRIES **V**

\$9

CHIPS AND SALSA **GF V**

\$8

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