



Available from 11-5 pm

Guacamole & Salsa V ⁽⁷⁾	15
Served with queso fresco, tortilla chips <i>Can be made vegan</i>	
Grilled Cheese Quesadilla Oaxaca VG ^(1, 7)	17
Pico de gallo, guacamole, sour cream Add grilled chicken +10 Add skirt steak +15	
Santa Barbara Rainbow Poke Bowl ^(1, 4, 6, 11)	32
Ahi tuna, salmon belly, hamachi, local avocado, Jasmine rice, cucumber, mango, edamame, wakame	
Steamed Bahn Mi Bao Buns ⁽³⁾	24
Braised pork belly, pickled veggies, cilantro, mint, spicy aioli Substitute grilled mushrooms V ^(1, 3, 7)	
California Club Wrap ^(1, 7)	22
Oven roasted turkey breast, Nueske's Applewood Smoked bacon, Havarti cheese, avocado, tomato, Sundried tomato wrap	
Red Quinoa Tabbouleh Bowl V ⁽⁸⁾	18
Ojai Roots purple frizz mustard greens, dried apricots, Toasted pistachios, shaved brussel sprouts, pomegranate, satsuma tangerine vinaigrette	
Iced Watermelon Salad VG ⁽⁷⁾	18
Jicama, mint, lime, goat cheese, tajin Add grilled guajillo & garlic Mexican white prawns + 12	
Dip Trio V ^(1, 8, 11)	24
Hummus, mahammara, babaganoush, warm pita, vegetable crudites, Ojai Roots olive oil	
Smash Burger ^(1, 3, 7)	28
2 Wagyu Patties, caramelized onions, dill pickles, American cheese, special sauce served with onion straws Sub plant-based patty same price VG	

V Vegan

VG Vegetarian

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.

The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Mollusks (15) Suitable for vegetarians (V) As vegan option available

Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies) come from local suppliers.

Bubbles

Domaine Chandon, NV, Brut Sparkling, California	18 72
Veuve Clicquot, NV “Yellow Label”, France	32 145

Refreshing Rose & White

Juliet, Rose, Central Valley 1.5 liters	14 98
ONX, Rose of Tempranillo, Paso Robles	15 60
Whispering Angel, Cote de Provence, France	17 68
Kaena, Sauvignon Blanc, Santa Ynez Valley	19 76
DreamCote, Sauvignon Blanc, Santa Ynez Valley	20 80

Easy-Drinking Red

Presquile, Pinot Noir, Santa Maria Valley	22 88
Cordon Red Blend, GSM, Santa Barbara	25 100

Poolside Cocktails

Aperol Spritz Aperol, prosecco, club soda, orange	22
Poolside Paloma Tequila, grapefruit, fresh lime	24
Tropical Negroni Inspired by the Mai Tai	24
Spicy Jalapeño Margarita Tequila, fresh jalapeño, lime	24
Hand-Shaken Colada Blend of rum, coconut, pineapple	28
Riviera Sangria Rotating infusion of wine and tropical fruits	22

Beers & Brews

M Special Sobado Tarde Tangerine Ale 4.7%	8
Firestone Walker Brewery 805 Blonde Ale 4.7%	8
Topa Topa Chief Peak IPA 7%	8
Topa Topa Level Line pale ale 5%	8
Drink Your Flowers rotating hard kombucha 6% 16oz	22
Apiary Brewery “Self Care” Dry Cider 6.8% 16oz	22

Scan For Our Curated Poolside Playlist

