



OCEANFRONT DINING & BAR

COCKTAILS

\$7

Aperol Spritz

Aperol Aperitivo, prosecco, splash soda

Cherub's Cup

Pinnacle strawberry vodka, Muddled strawberry, lemon juice, St. Germaine elderflower liqueur and champagne

Basil Lime Cooler

Absolut vodka, fresh muddled basil, lime juice, soda

Lemon Basil Gin & Tonic

Pinnacle Gin, muddled basil, fresh lemon juice, tonic

Beachcomber Villa

A smooth blend of Cruzan rum, Rum Haven coconut rum, mango puree and cranberry juice

WINE BY THE GLASS

\$10 OFF ALL BOTTLES

Listel Rose, Grains de Gris, Sable de Camargue ▪ 6

Kendall-Jackson Chardonnay, California ▪ 7

Kim Crawford Sauvignon Blanc, New Zealand ▪ 7

Castello di Poggio Moscato, Italy ▪ 7

Josh Cellars Craftsman Cabernet, California ▪ 7

Meiomi Pinot Noir, California ▪ 7

Kenwood Merlot, Sonoma ▪ 7

\$2 OFF ALL DRAFT BEER



OCEANFRONT DINING & BAR

TAPAS

\$9

CRISPY BRUSSEL SPROUTS

Granny smith apples, bacon, balsamic reduction

HOMEMADE PORK RINDS

Guacamole, limes

TUNA TARTARE TOSTONES

Cilantro, sriracha aioli, wakame

CHICKEN EMPANADAS

Arugula, salsa verde, peppers



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Inform your server should you have a known food allergy. All items subject to 7% sales tax