

The Poolside Café

*at The* Grand

## STARTERS

<b>GUACAMOLE BOWL</b> .....	12
<i>preserved lemon, queso fresco, tortilla chips</i>	
<b>QUESO DIP</b> .....	12
<i>pico de gallo, tortilla chips</i>	
<b>HUMMUS</b> .....	13
<i>extra virgin olive oil, smoked paprika, pita bread</i>	

## HANDHELD & MAINS

<b>KALE SALAD</b> .....	9
<i>fregola castelvetrano olives, radishes, tomatoes, cucumber, mint feta vinaigrette</i>	
<b>FISH TACOS</b> .....	16
<i>masa fried fish, avocado, spicy aioli</i>	
<b>BACON CHEESEBURGER</b> .....	19
<i>lettuce, tomato, American cheese, hand cut fries</i>	
<b>CHOPPED SALAD</b> .....	19
<i>shrimp, grilled chicken, romaine, egg, tomato, cucumber, pepper blue cheese</i>	
<b>ROASTED TURKEY SANDWICH</b> .....	19
<i>masa fried fish, avocado, spicy aioli</i>	
<b>SIDE OF FRIES</b> .....	7

## DESSERT

5

### **VANILLA ICE CREAM CONE**

*dipped in chocolate*

### **TROPICAL POPSICLE**

*ginger, coconut flakes*

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**CONSUMER ADVISORY:**

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.*

## POOLSIDE COCKTAILS

14

FEATURING LOCALLY DISTILLED SPIRITS

*Alcohol Service Monday-Thursday 11:30AM-8PM**Saturday & Sunday 10:30AM-8PM*

### PIÑA COLADA

*brigham rum, pineapple, coconut, kraken rum float*

### STRAWBERRY DAIQUIRI

*dented brick distillery white rum, strawberry*

### BLUE HAWAIIAN

*dented brick distillery white rum, blue curacao, pineapple, coconut*

### MAI TAI

*brigham rum, cointreau, fresh lime juice, orgeat syrup, kraken rum float*

### TRADITIONAL MARGARITA

*vida blanco tequila, cointreau, agave*

### GIN COOLER

*beehive gin, st. germaine, strawberry, cucumber, basil*

### BERRY MOJITO ROYALE

*brigham rum, prosecco, fresh berries, mint*

### ZEST LEMONADE

*sugar house distillery organic vodka, house-infused herb lemonade, lavender bitters*

## WINE & BEER

Alcohol Service Monday-Thursday 11:30am-8pm

Saturday & Sunday 10:30am-8pm

### SPARKLING

	<u>G</u>	<u>B</u>
ADAMI PROSECCO BRUT GARBÉL, ITALY	12	55
SIMONNET-FEBVRE CRÉMANT BRUT ROSÉ, FRANCE	14	65

### WHITE

ALOIS LAGEDER PINOT BIANCO, ITALY	10	45
HONIG SAUVIGNON BLANC, NAPA VALLEY	14	65
CHALK HILL CHARDONNAY, SONOMA COAST	14	65

### ROSÉ

OZALDER ROSADO, SPAIN	11	50
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### RED

ELOUAN PINOT NOIR, OREGON	15	70
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### DOMESTIC BEER

	5 <sup>50</sup>
BUDWEISER, BUD LIGHT, COORS LIGHT	

### IMPORTED BEER

	7
CORONA, STELLA ARTOIS, HEINEKEN	

### LOCAL BEER

	7
UINTA CUTTHROAT, GOLDEN SPIKE HEFEWEIZEN	

## NON-ALCOHOLIC BEVERAGES

DAQUIRI, PIÑA COLADA, OR SMOOTHIE .....	8
SOFT DRINK .....	5
JUICE .....	5
FIJI .....	500 ML: 5   1 L: 8

According to Utah State Liquor Laws & Restaurant Licensing, consumption of alcoholic beverages must be accompanied with a food purchase and consumed at The Poolside Café. We appreciate your cooperation in adherence & assisting us in complying with the UDABC.

No outside alcoholic beverages may be brought to The Poolside Café.

