Alcoholic drinks

LOCAL BEER $10
Stone Dayfall Belgian White
Buenaveza Salt & Lime Lager IPA
Delicious IPA • Hazy IPA
Tangerine Express Hazy IPA
Karl Strauss Red Trolley Ale

WINE $10
Selection of Old World and
New world white and red wines

THE DEEP BLUE $10
Gin, tonic water, and lime juice, topped with glowing tonic water and garnished with a glowing ice cubes

OCEANIC OASIS $10
A tropical and refreshing cocktail made with coconut rum, pineapple juice and grenadine

SEA-MELON SPLASH $10
A fruity cocktail made with watermelon juice, lemon juice and mint *(pick rum or vodka)*

Non-Alcoholic mocktails

OCEAN'S PINE CUKE SWIRL $5
Pineapple Cucumber Lime Spritzers: Pineapple juice served with cucumber, lime

AQUA-MELON LIME WAVE $5
A fruity mocktail made with watermelon juice, lemon juice and mint

CORAL REEF COOLER $5
A mocktail made with orange juice, cranberry juice and a splash of grenadine, garnished with a slice of orange/cherry

SODA $5

BOXED WATER $5

eats

MEZZA PLATE $10
Hummus, Mediterranean eggplant puree, dolmades, cucumbers, olives and artichokes served with pita

THAI NOODLE SALAD $10
Noodles, sesame dressing, mixed greens
Add Chicken +$5

NACHOS $5
Nachos, cheese, jalapeños

FRIES $5
Plain with dijon aioli

TRUFFLE PARMESAN FRIES $10
Truffle infused oil, truffle dijon aioli

CARNE ASADA FRIES $15
Cheese, guacamole, salsa

PASTRIES $5

Vegetarian
Gluten-Free

Food and drink prepared by The French Gourmet