

Poolside Menu

TO SHARE

THE CHAISE CRUDITÉ
local farmer favorites, hummus | 17

SHRIMP CEVICHE
tiger prawns, avocado, lime,
chips, red onion | 19

CHIPS & GUACAMOLE
fresh avocado, crispy tortilla chips | 14

RICOTTA CROSTINI
pepper jam | 13

CHICKEN QUESADILLA
salsa fresca, guacamole, chipotle aioli | 21

SEASONAL FRUIT PLATE
ask your server | 12

LIGHTER FARE

CREAM OF TOMATO SOUP | 12

BUDDHA BOWL
spicy tuna, sushi rice, pickled carrot, spicy aioli,
cucumber, green onion | 24

THAI CHICKEN SALAD
romaine, cabbage, mint, cilantro, avocado, grilled chicken,
cashew, sweet pepper vinaigrette | 22

CLASSIC CAESAR SALAD
little gem lettuce, herbed crouton, parmesan | 18

COBB SALAD
tomatoes, blue cheese, crispy bacon, chicken breast,
avocado, hardboiled egg, pickled onion | 22



POOL FAVORITES

SANDWICHES SERVED WITH KETTLE CHIPS OR TOMATO SOUP

MARGHERITA PIZZA
house-made mozzarella, tomato sauce, basil | 17

CHEESE PIZZA
tomato basil sauce, mozzarella | 17

PEPPERONI PIZZA
house-made mozzarella, tomato sauce,
Hobbs' pepperoni | 19

TURKEY CLUB
Hobbs' garlic turkey, avocado mousse,
lettuce, tomato, bacon jam | 24

CHICKEN SANDWICH
rosemary marinated chicken, sun-dried tomato aioli,
mozzarella, prosciutto, basil | 22

GRILLED THREE CHEESE SANDWICH
levain bread, cream of tomato soup | 20

SWEET ENDINGS

COOKIES
ask about today's fresh baked flavors | 5

BROWNIE
double chocolate | 5



Drink Menu

COCKTAILS

MOSCOW MULE

Skyy Vodka, lime,
Fever Tree Ginger Beer | 14

CHAISE MARGARITA

Arette Blanco, cointreau, lime juice | 14

PALOMA

Arrete Blanco, Tequila, grapefruit,
lime, soda (option to make it spicy) | 14

GIRLS GETAWAY

Skyy Vodka, St. Germain, grapefruit,
fresh lime, agave | 16

APEROL SPRITZ

Aperol, Cava Sparkling Wine,
seltzer | 14

MIMOSA

sparkling wine, orange juice | 14

THE CHILTON VODKA SELZTER CAN

vodka, lemon seltzer, sea salt | 8

HIGH NOON VODKA OR TEQUILA SODA CAN

assorted flavors, 4.5% | 8

GRIFFO TOMALES COLLINS

lemon, blood orange,
clove spritzer | 8

BEERS

& OTHER LIBATIONS

'DAD PANTS' PILSNER

Barrel Brother, 5.4%,
Sonoma | 9

HAZY IPA

Sierra Nevada, 6.7%, California | 9

MEXICAN LAGER

Barrel Brother, 5.3%,
Sonoma | 9

HARD KOMBUCHA CAN

Boochcraft, grapefruit hibiscus,
ginger lime, San Diego | 9

ROSE CIDER

Goat Rock, 6.9%
Petaluma | 9

WINE

SAUVIGNON BLANC

Duckhorn, Napa Valley | 17/65

SAUVIGNON BLANC

Joseph Cellars, St. Helena | 17/53

ROSÉ OF GRENACHE

Hogwash, Napa Valley | 17/53

ROSÉ OF GRENACHE/ SYRAH

Picayune, Mendocino | 17/53

CHARDONNAY

MacRostie, Sonoma Coast | 15/57

CHARDONNAY

Picayune, Sonoma | 16/55

BRUT

Mumm, Napa Valley | 14/52

BRUT ROSE

Schramsberg Mirabelle
Napa Valley | 18/68

BY THE BOTTLE

—

CHAMPAGNE

Veuve Clicquot, Brut, France | 125

CARAFE OF MIMOSA | 45

SODA

Coke, Diet Coke, Sprite | 4

SPARKLING WATER

assorted flavors | 4

COCONUT WATER | 7

KOMBUCHA

pink lady apple, pomegranate,
passion fruit tangerine, ginger lemon | 6

SHIRLEY TEMPLE

Sprite, grenadine | 7

LEMONADE

house-made lemonade | 6

ICED TEA | 6

POPPI PREBIOTIC SODA

strawberry lemon | 7

NAPA NAYSAYER ESPRESSO | 6

NAPA NAYSAYER LATTE, CAPPUCCINO, MOCHA | 7

