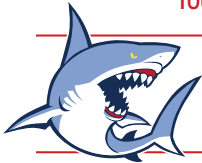


SUMMER COCKTAILS

16oz. \$15 | 32oz. \$26 | 64oz. Pitcher \$47



Make your drink a **SHARK ATTACK**
32oz. Souvenir Cup \$32 | Refills \$22

CLASSIC MOJITO

Bacardí Superior Rum, Mint, Fresh Lime Juice, Club Soda
Make it flavored with Bacardí Pineapple or Raspberry Rums

MARGARITA ON THE ROCKS

Sauza Hornitos Reposado Tequila, Cointreau Orange Liqueur,
Agave Syrup, Fresh Lime Juice

CADILLAC MARGARITA

Patrón Silver Tequila, Cointreau Orange Liqueur, Agave Syrup,
Fresh Lime Juice, Float of Chambord Black Raspberry Liqueur

PALOMA

Don Julio Blanco Tequila, Squir, Fresh Lime Juice

STRAWBERRY MINT LEMONADE

Tito's Handmade Vodka, Mint, Strawberries,
Strawberry Puree, Lemonade

BERRY BREEZE LEMONADE

Ketel One Vodka, Fresh Berries, Agave Syrup, Lemonade

HAVANA RUM PUNCH

Bacardí 8 Años Rum, Bacardí Oakheart Spiced Rum,
Pineapple, Orange and Lime Juices, Splash of Grenadine

LONG ISLAND ICED TEA

Tito's Handmade Vodka, New Amsterdam Gin,
Sauza Blue Silver Tequila, Bacardí Superior Rum, Coca-Cola

WHITE SANGRIA

White Wine, E&J Gallo Brandy, New Amsterdam Citrus Vodka,
Fresh Fruit and Juices

RED SANGRIA

Red Wine, E&J Gallo Brandy, New Amsterdam Red Berry Vodka,
Fresh Fruit and Juices

PINEAPPLE MULE

Featuring Liber & Co. Pineapple Gum Syrup,
Lime Juice, Sauza Hornitos Reposado Tequila



SOCIAL[®]
SPARKLING WINE



ORGANIC • 88 CALORIES • GLUTEN FREE

1 FOR \$8 | BUCKET OF 4 FOR \$24

Elderflower Apple • Hibiscus Cucumber
Pink Grapefruit Ginger



GNLV 5/18

FROZEN COCKTAILS

16oz. \$15 | 32oz. \$26

PIÑA COLADA

A Sweet and Refreshing Blend of Pineapple Juice and Coconut,
Featuring Malibu Coconut Rum

STRAWBERRY DAIQUIRI

An Icy Mix of Strawberry, Citrus and Lime Juices,
Featuring Bacardí Superior Rum

MIAMI VICE

Piña Colada and Strawberry Daiquiri,
Featuring Malibu Coconut Rum and Bacardí Superior Rum

MARGARITA

A Classic Frozen Cocktail with Lime Juice, Triple Sec and Sweet & Sour,
Featuring Sauza Blue Silver Tequila

HURRICANE

The New Orleans Legend, Blending Passion Fruit,
Fruit Juices and a Float of Grenadine,
Featuring Bacardí Superior and Bacardí Oakheart Spiced Rums

TITO'S FROZEN LEMONADE

A Refreshing Cocktail with Quenching Lemonade,
Featuring Tito's Handmade Vodka



NEW AMSTERDAM VODKA

JELLO INJECTORS

2 FOR \$6 | 5 FOR \$12

EYE-OPENERS

16oz. \$15 | 32oz. \$26

BLOODY MARY

Absolut Vodka and Zing Zang Bloody Mary Mix

SPARKLING MIMOSA

La Marca Prosecco and Fresh Orange Juice

GREY GOOSE LE GRAND FIZZ

Grey Goose Vodka, St-Germain Elderflower Liqueur,
Fresh Squeezed Lime, Soda Water

RED BULL & VODKA

Tito's Handmade Vodka and Red Bull: Original, Sugarfree, Editions

WINE

BY THE GLASS \$7

Sparkling, Chardonnay,
Sauvignon Blanc,
Cabernet Sauvignon

GNLV 5/18

SPRITZERS

1 FOR \$6 | 6 FOR \$30

BAREFOOT REFRESHERS

Crisp White or Summer Red

TRULY SPIKED & SPARKLING

Colima Lime

BEER

DOMESTIC \$6

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Blue Moon Belgian White, Two Hats Lime

IMPORT \$7

Corona Extra, Corona Light, Dos Equis, Heineken, Modelo Especial, Stella Artois

CRAFT \$7

Arnold Palmer Spiked Half and Half, Leinenkugel's Summer Shandy, REDD's Apple Ale, Samuel Adams Seasonal, Strongbow Apple Cider

Additional Seasonal Options Available

BEER BUCKETS

DOMESTIC

6 FOR \$30 | 12 FOR \$60 | 24 FOR \$120

IMPORT & CRAFT

6 FOR \$35 | 12 FOR \$70 | 24 FOR \$140

10-INCH PERSONAL PIZZA

CHEESE \$11

CHEESE & PEPPERONI \$12

MEAT-LOVERS \$15

SUPREME \$15

SALADS

CAESAR SALAD \$10

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Croutons
Add Chicken \$3*

CHEF'S SALAD \$13

Hard-Boiled Egg, Ham, Turkey, Salami, Tomato, Cucumber, Swiss and Cheddar Cheese on a Bed of Tossed Lettuce

GARDEN SALAD \$10

Fresh Romaine and Iceberg Lettuce, Red Cabbage, Grated Carrot, Sliced Cucumber, Grape Tomatoes, Croutons, Shredded Monterey Jack and Cheddar Cheese Blend, Choice of Dressing

SNACKS

CHICKEN TENDERS \$11

Buttermilk Ranch or Blue Cheese

CHICKEN WINGS \$11

Buffalo, Barbecue, Garlic Parmesan or Honey Mustard

GOURMET FRIES \$7

Sea Salt & Cracked Pepper, Garlic Parmesan,
Spicy Sriracha, Black Truffle

NACHOS \$10

Black Beans, Nacho Cheese Sauce, Pico de Gallo,
Sour Cream, Guacamole
Add Chicken \$3 | Add Steak* \$4*

JUMBO ONION RINGS \$7

Trio of Specialty Dipping Sauces

QUESADILLA \$9

Guacamole, Pico de Gallo, Sour Cream
Add Chicken \$3 | Add Steak* \$4*

BREADED MOZZARELLA STICKS \$9

Served with Marinara Dipping Sauce

GARLIC PARMESAN KNOTS \$7

Soft Hand-Rolled Garlic Knots
Topped with Parmesan Cheese, Garlic and Herbs

SPECIALTY SANDWICHES

LOADED BREAKFAST SANDWICH \$9

English Muffin, Egg, Sausage, Bacon, American Cheese

BREAKFAST BURRITO \$9

Black Beans, Queso, Chorizo, Egg, Pico de Gallo

CALIFORNIA CLUB \$13

Roast Turkey, Smoked Bacon, Avocado, Lettuce,
Tomato, Mayo, on Sourdough

CHEESEBURGER \$12

Lettuce, Tomato, Red Onion, Thousand Island,
American Cheese, on a Griddled Bun

PHILLY CHEESESTEAK \$13

Shaved Roast Beef, Sautéed Onions and Peppers,
Cheese Sauce, on a French Roll

NEW YORK STEAK SANDWICH \$14

Grilled New York Strip, Melted Provolone,
Grilled Onions, Horseradish Aioli

HOT DOG \$8

All-Beef Kosher Hot Dog

GRILLED CHICKEN CLUB \$12

Grilled Chicken Breast, Bacon, Lettuce,
Tomato, Peppercorn Ranch

HAM & CHEESE \$11

Shaved Black Forest Ham, Cheddar Cheese,
on Griddled Sourdough

FISH TACOS \$12

Crispy Fried White Fish, Cabbage Slaw, Cilantro Aioli,
Pico de Gallo, in Griddled Flour Tortillas

CHICKEN CAESAR WRAP \$11

Grilled Chicken, Romaine Lettuce, Caesar Dressing,
Freshly Grated Parmesan Cheese, Wrapped in
a Whole Wheat Tortilla

TURKEY CLUB WRAP \$11

Bacon, Avocado, Lettuce, Tomato,
Mayo, Wrapped in a Whole Wheat Tortilla

CABANA SNACKS & APPETIZERS

Designed to be served as appetizers for 4-6 guests

CHILLED PLATTERS

CRUDITÉ \$40

Ranch and Blue Cheese

ARTISAN CHEESE \$50

Grapes and Assorted Crackers

FRESH CUT FRUIT \$40

The Season's Best Melon, Pineapple and Berries

HOT PLATTERS

CHEESEBURGER SLIDERS \$50

Cheddar Cheese, Lettuce, Tomato,
Red Onion and House Sauce

ULTIMATE NACHOS \$40

Refried Black Beans, Nacho Cheese Sauce,
Pico de Gallo, Guacamole, Sour Cream
Add Chicken \$8 | Add Steak \$10

CHEESE QUESADILLA \$40

Ranchero Cheese Blend, Pico de Gallo,
Griddled Flour Tortilla, Guacamole, Sour Cream
Add Chicken \$8 | Add Steak \$10

CHICKEN WINGS \$40

Buffalo, Barbecue, Garlic Parmesan or Honey Mustard

CHICKEN FINGERS \$40

Served with our Signature House Sauce Trio

GOLDEN SAMPLER \$50

A Combo of our Cheese Quesadilla, Chicken Wings,
Chicken Fingers and Mozzarella Sticks

[ICE-COLD]

RED BULL \$6

Original, Sugarfree, Editions
MAKE IT A BUCKET OF SIX! \$30

DASANI \$5

MAKE IT A BUCKET OF SIX! \$25

SMARTWATER \$6

MAKE IT A BUCKET OF SIX! \$30

SODA

16oz. **\$4** | 32oz. **\$6**

Coke, Diet Coke, Sprite, Lemonade

ZICO COCONUT WATER \$5

MAKE IT A BUCKET OF SIX! \$25

JUICES \$5

Orange, Pineapple,
Cranberry, Grapefruit

BOTTLE SERVICE

CHAMPAGNE

G.H. Mumm, Brut Rosé, Reims	\$85
Perrier-Jouët, Grand Brut, Épernay	\$125
Veuve Clicquot, Yellow Label Brut, Reims	\$125
Moët & Chandon, Impérial Brut, Épernay	\$150
Moët & Chandon, Cuvée Dom Pérignon, Épernay	\$325

SPARKLING WINE

Domaine Ste. Michelle, Extra Dry, Washington	\$75
Domaine Carneros, Brut, Carneros	\$85

WINE

Beringer, White Zinfandel	\$25
Flora Springs, Chardonnay	\$45
Santa Margherita, Pinot Grigio	\$55
Meiomi, Pinot Noir	\$55
Peju, Cabernet Sauvignon	\$55

VODKA

New Amsterdam and Flavors	\$200
Absolut and Flavors	\$200
Tito's Handmade	\$200
Cîroc	\$225
Ketel One	\$225
Grey Goose and Flavors	\$225

WHISKEY

Jack Daniel's	\$175
Maker's Mark	\$200
Crown Royal	\$200

GIN

Beefeater	\$175
Bombay Sapphire	\$200
Hendrick's	\$200

RUM

Malibu Coconut	\$175
Bacardí Superior and Flavors	\$175
Captain Morgan Spiced	\$175

TEQUILA

Sauza Blue Silver	\$180
Don Julio Blanco	\$200
Patrón Silver	\$225

CORDIALS

Jägermeister	\$175
Fireball Cinnamon	\$175