

BOTTLE SERVICE

All Bottles are Served with Your Choice of Three Mixers

VODKA

Absolut & Flavors	\$275
Absolut Elyx	\$325
Cîroc & Flavors	\$325
Grey Goose	\$350
Ketel One	\$300
New Amsterdam Pink Whitney	\$275
Tito's Handmade	\$350

RUM

Bacardí Superior	\$200
Captain Morgan Spiced	\$200
Don Q Cristal	\$175
Leblon Cachaça	\$250

TEQUILA | MEZCAL

Casamigos Blanco	\$325
Don Julio Blanco	\$275
Don Julio Añejo	\$300
Don Julio 1942	\$800
Teremana Blanco	\$350
Dos Hombres Mezcal	\$300

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Hendrick's	\$350
Tanqueray	\$225
The Botanist	\$250

WHISKEY | BOURBON

Crown Royal	\$300
Fireball	\$225
Jack Daniel's	\$225
Jameson	\$275
Maker's Mark	\$300
Skrewball Peanut Butter	\$200

SCOTCH | COGNAC

Dewar's White Label	\$325
Johnnie Walker Black Label	\$350
Hennessy VS	\$350
Rémy Martin VSOP	\$425

CHAMPAGNE | SPARKLING

Mumm Napa Brut Prestige	\$125
Mumm Napa Brut Rosé	\$175
La Marca PROsécco	\$125
Veuve Clicquot Brut Yellow Label	\$350
Dom Pérignon Brut	\$425
Moët & Chandon Brut Impériall	\$175
Moët & Chandon Impérial Rosé	\$200

PREMIUM MIXERS

ENERGY \$35

Your Choice of Six Red Bull Energy Drink, Sugarfree, Tropical Edition, Watermelon Edition, or Coconut Berry Edition

CRAFT MIXERS \$25

Your choice of Fever-Tree Sparkling Pink Grapefruit Soda or Owen's Craft Cucumber Mint Mixer

SIGNATURE MIXERS

TROPICAL PUNCH MIXER \$20

Blend of Pineapple, Orange, and Cranberry

BERRY BLISS MIXER \$20

Blend of Fresh Blackberries, Cranberry, and Lemon

PACKAGES

SPECIALTY PITCHER \$100

Choose two from Frozen Favorites or Specialty Cocktails

2FER \$400

Two Bottles of House Select Vodka, Six Cans of Red Bull Energy Drink and Six Bottles of Smartwater

PREMIUM PACKAGE \$850

Your Choice of Two Spirits (up to \$350 Value), Six Mixers, a Case of Domestic Beers and a Bucket of Ten Assorted Flavors of Red Bull

FROZEN FAVORITES

16oz \$15 | 32oz Souvenir \$28 | 32oz Refill \$26

PIÑA COLADA

Don Q Coconut Rum, Pineapple Juice, Coconut

MARGARITA

Casamigos Blanco Tequila, Fresh Lime Juice,
Fresh Sweet & Sour

TITO'S SPIKED STRAWBERRY

Tito's Handmade Vodka, Strawberry Daiquiri Mix

MIAMI VICE

Don Q Coconut Rum, Piña Colada and
Strawberry Daiquiri Mixes

EYE OPENERS

16oz \$15 | 32oz Souvenir \$28 | 32oz Refill \$26

BLOODY MARY

Tito's Handmade Vodka, House-Made
Bloody Mary Mix

MIMOSA

La Marca Prosecco, Orange Juice

ABSOLUT VODKA AND RED BULL

Choice of Red Bull Energy Drink,
Sugarfree or Editions

SHOTS \$10

SKREWBALL PEANUT BUTTER WHISKEY

PINK WHITNEY PINK LEMONADE VODKA

JÄGERMEISTER HERBAL LIQUEUR

TEREMANA BLANCO TEQUILA

SPECIALTY COCKTAILS

16oz \$16 | 32oz Souvenir \$28 | 32oz Refill \$26

MARGARITA

Teremana Blanco Tequila, Cointreau Orange Liqueur,
Fresh Lime Juice, Fresh Sweet & Sour

COCONUT MAI TAI

Malibu Coconut Rum, Cointreau Orange Liqueur,
Fresh Sweet & Sour, and Pineapple Juice, Topped
with Myers's Dark Rum

MOJITO

Don Q Cristal Rum, Fresh Lime Juice, Simple Syrup, Mint,
Club Soda

Make it Mango or Raspberry with Flavored Purées

VODKA LEMONADE

Absolut Citron Vodka, Minute Maid Lemonade

PASSION FRUIT MULE

Absolut Vodka, Chinola Passion Fruit Liqueur,
Fresh Lime Juice, Ginger Beer

CUCUMBER FIZZ

The Botanist Gin, Fresh Lime Juice, Simple Syrup,
Cucumber Mint Soda

PALOMA

Dos Hombres Mezcal, Fever-Tree Sparkling
Pink Grapefruit

WHISKEY PALMER

Brother's Bond Bourbon, Fresh Lemon Sour,
Gold Peak Black Tea

BRAZILIAN BERRY SMASH

Leblon Cachaça, Fresh Seasonal Berries, Lime Juice,
Club Soda

CADILLAC MARGARITA

16oz \$19 | 32oz Souvenir \$31 | 32oz Refill \$29

Olmecca Altos Reposado Tequila, Grand Marnier
Orange Liqueur, Fresh Lime Juice,
Fresh Sweet & Sour

BEER & SELTZERS

\$10 | 5 for \$45 | Make it a Michelada +\$5

DOMESTIC 16oz

Bud Light
Coors Light
Michelob Ultra
Miller Lite

IMPORT 16oz

Corona Extra
Dos Equis
Modelo Especial
Pacifico
Heineken
Heineken Silver
Heineken 0.0 Non-Alc (11.2oz)

CRAFT 16oz

Big Dog's Las Vegas Craft Lager
Blue Moon Belgian White
Golden Road Mango Cart
Kona Big Wave Golden Ale (12oz)
Leinenkugel's Summer Shandy

SELTZER 12oz

High Noon Tequila Lime
High Noon Vodka Grapefruit
Topo Chico Strawberry Guava
NÜTRL Vodka Pineapple

NON-ALC

RED BULL \$7 | 5 FOR \$30

Red Bull Energy Drink, Sugarfree, Tropical Edition,
Watermelon Edition, Coconut Berry Edition

SODA 16oz \$6 | 32OZ \$12

Coca-Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper

SMARTWATER \$8 | 5 FOR \$35

TOPO CHICO SPARKLING MINERAL WATER

\$8 | 5 FOR \$35

LIQUID DEATH \$8 | 5 FOR \$35

Severed Lime Sparkling Water
Mango Chainsaw Sparkling Water
Dead Billionaire Iced Tea

C2O COCONUT WATER 17.5oz \$9 | 5 FOR \$40

MINUTE MAID JUICE \$5

Apple, Orange, Cranberry

POWERADE 20oz \$6 | 5 FOR \$25

Lemon Lime, Fruit Punch



BEV CANNED WINES

\$12 | 5 for \$50

California Sparkling,
Rosé, Sauvignon Blanc, Pinot Noir

BREAKFAST BITES

AGAVE GREEK YOGURT PARFAIT \$11

Fresh Strawberries, Blueberries, and House-Made Coconut Granola

FRUIT SALAD CUP \$10

Tajín and Lime Marinated Assorted Fruit

BREAKFAST BURRITO \$15

Scrambled Eggs, Chorizo Sausage, Smoked Paprika Potatoes, and Pepper Jack Cheese in a Flour Tortilla with Fire Roasted Salsa and Sour Cream on the Side

BREAKFAST SANDWICH \$13

Fried Egg, Shaved Ham, and Cheddar Cheese on a Buttery Croissant

AÇAÍ BERRY BOWL \$12

Made with Blackberries and Raspberries, topped with Shaved Almonds and Quinoa Crunch

SMASHED AVOCADO BAGEL \$13

Avocado Wedges, Boiled Egg, Radishes, Spiced Pumpkin Seeds, and Fresh Sprouts

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please inform your server of any known food allergies.

LUNCH

All Items Served With House-Made Potato Chips

RIO BURGER \$16

Two Certified Angus Beef® Patties, Shredded Lettuce, Onion, Tomato, Pickle Chips, and American Cheese with Burger Sauce on a Brioche Bun

ADD BACON +\$3

BLACK BEAN PATTY WRAP \$14

Black Bean Patty, Lettuce, Diced Tomato, Pepper Jack Cheese, and Chipotle Pepper Spread in a Cilantro Flour Tortilla

FRIED CHICKEN TENDER WRAP \$14

Fried Chicken Tenders, Shredded Romaine Lettuce, Diced Tomato, and Boursin Cheese Spread in a Sun-Dried Tomato Tortilla

NEW YORK STEAK SANDWICH \$19

Caramelized Onions, Arugula, and Creamy Horseradish Served on Ciabatta

TURKEY, BACON, AND AVOCADO SANDWICH \$15

Sliced Turkey Breast, Bacon, Alfalfa Sprouts, Tomato, and Garlic Mayo on Multigrain Toast

ITALIAN SANDWICH \$16

Salami, Mortadella, Capicola, Provolone Cheese, Lettuce, Tomato, Onion, Hot Cherry Pepper Relish, Herbed Olive Oil, and Red Wine Vinegar on Peperoncini Ciabatta

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SALADS & BOWLS

Add Chicken \$5 | Shrimp \$7

CAESAR SALAD \$14

Chopped Romaine Lettuce, Parmesan Cheese, and Focaccia Croutons Served with Creamy Caesar Dressing

FARMSTAND GREEN SALAD \$13

Shaved Carrot, Radish, Cucumber, and Teardrop Tomatoes Served with Choice of Balsamic Vinaigrette or Ranch Dressing

ASIAN CHICKEN SALAD \$15

Baby Spinach & Chopped Romaine Lettuce with Carrots, Cucumbers, Mint, Cilantro, Fried Wontons, and Crispy Chicken Served with Ginger-Soy Sesame Dressing

FRIED QUINOA BOWL \$12

Roasted Peppers, Scallions, Carrots, Edamame, and Bean Sprouts Served with Black Garlic Shoyu Dressing

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BASKETS & PLATTERS

CORN TORTILLA CHIP BASKET \$12

Fire Roasted Salsa and Guacamole

SLICED FRESH FRUIT PLATTER \$16

Sweet Seasonal Melons with Strawberries, Blueberries, and Pineapple

50/50 BASKET \$12

Choose Two: Onion Rings, French Fries or House-made Potato Chips, Served with a Side of Chipotle Ketchup and Onion Dip

HUMMUS PLATE \$18

Carrots, Celery, Cucumber, Kohlrabi, House-Made Red Pepper Hummus, Fresh Grilled Pita, and Corn Tortilla Chips

CHILLED SHRIMP COCKTAIL

6 PIECES \$24 | 12 PIECES \$45

Cognac Cocktail Sauce and Fresh Lemon

CHICKEN PLATTER

8 PIECES \$18 | 24 PIECES \$50

Choice of Fried Chicken Wings or Chicken Tenders, Served with Carrot and Celery Sticks. Choice of Two Dipping Sauces: Ranch, Blue Cheese, Barbecue or Buffalo.

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