

POOLSIDE REFRESHMENTS

AVAILABLE THURSDAY - SUNDAY 11 AM - 3 PM

COCKTAILS

Out of the Blue 16

Belvedere Vodka, blueberry lavender syrup, peach, lemon

Bramble Bourbon Fizz 15

Ole Smokey blackberry bourbon, blackberry, lime
mint, ginger beer

Strawberry Serrano Margarita 17

Serrano infused tequila Ocho Plata, Cointreau,
sweet lime juice, fresh strawberry puree, tajin

Pina Ahumada 17

Illegal mezcal reposado, agave, lime, fresno pepper,
pineapple, tajin

Garden of the Gods 16

Hendricks gin, lemon, fresh basil, cucumber
St. Germain, celery bitters

Red Sangria 15

Merlot, brandy, orange, lime

LIQUORS

VODKA | Smirnoff | Titos | Grey Goose | Absolut | Ketel One | Belvedere

RUM | Captain Morgan | Bacardi Superior | Bacardi Gold | Malibu

WHISKEY | Jack Daniels | Crown Royal | Jameson

BOURBON | Jim Beam | Basil Hayden | Makers Mark | Woodford

GIN | Gordons | Drumshanbo Gunpowder | Bombay Sapphire | Empress Indigo | Hendricks

SCOTCH | J&B | Chivas | Dewars White Label | Glenlivet 12 year | Macallan 12 Year

WINES BY THE GLASS

Matua Sauvignon Blanc 14

Marlborough, New Zealand - 2023

Light body, juicy melon, tropical fruit, fresh basil,
herbal spice

Chateau St. Michelle Chardonnay 15

Columbia Valley, Washington - 2022

Medium body, semi dry, juicy citrus,
soft vanilla, subtle oak

Geyser Peak Cabernet Sauvignon 15

Sonoma Valley, California - 2021

Full body, dark and red fruit, decadent cocoa,
black pepper, rich and round

Moet & Chandon Brut Champagne 30

Champagne, France

Medium body, bright and delicate, zesty citrus,
green apple, hint of almond

NON-ALCOHOLIC

Coke, Diet Coke, Sprite, Ginger Ale 3

House Lemonade 3

Sweet & Unsweet Tea 3

BOTTLED WATER

Zephyrhills 3 Pellegrino (1L) 8

BEER

Michelob Ultra Can 5

Corona Extra Can 5

White Claw Can 4

Local Craft Beer on Draft MP



Southern Fusion LUNCH TO-GO

OPEN 7 DAYS A WEEK 11 AM - 3 PM

MAINS

Double Patty Smash Burger 15

Crisp lettuce, cheddar cheese, fried onion strings
housemade tomato bacon jam, toasted brioche bun

Vegetarian Black Bean Mushroom Burger 13

Lettuce, tomato, melted provolone, sweet pickles,
drizzled with herb aioli, toasted brioche

Signature French Dip 16

Roasted Quincey tenderloin of beef, with sautéed wild
mushrooms, caramelized onions, melted provolone,
toasted baguette and our rich beef au jus

Faroe Island Salmon Bowl 15

Jasmine rice, sliced cucumber, pickled Asian
vegetables, kimchi, teriyaki glaze,
toasted sesame seeds

The BLT 13

Jalapeño or maple bacon, beefsteak tomato,
crisp romaine lettuce, Dukes mayonnaise,
toasted sourdough

Grilled Chicken Sandwich 14

Seasoned grilled chicken breast, fresh guacamole,
romaine lettuce, crisp jalapeño bacon, herb aioli,
toasted ciabatta roll

Marinated Grilled Portobello Wrap 13

Fresh spinach, wilted swiss, caramelized onions,
heirloom cherry tomatoes, herb aioli

Crispy Chicken Tenders 14

Four breaded tenders, with your choice of creamy ranch
or our signature Dr. Pepper BBQ sauce

Chopped Caesar Salad 11

Chopped fresh romaine lettuce,
housemade croutons, shaved parmesan,
our own Caesar dressing

BBQ Shrimp and Bacon Skewers 16

Grilled gulf shrimp, jalapeño bacon,
with Dr. Pepper BBQ sauce

SIDES

Tomato Cucumber Salad 4

Fresh herbs, diced red onion, vinaigrette

Handcut Fries 5

Flash fried and tossed in seasoned salt

Loaded Potato Wedges 8

Queso blanco, green onion, tomato,
crumbled maple bacon

Crisp Paper Thin Onion Strings 5

Tossed in seasoned salt

SWEETS

Double Chocolate Brownie 5

Chocolate Chip or Cowboy Cookie 5

Banana Berry Smoothie 8

16 oz Mixed Berries, Banana, Yogurt, Apple Juice

BEVERAGES

Zephyrhills Bottled Water 3

Coke, Diet Coke, Sprite, Ginger Ale 3

Gold Peak Sweet or Unsweet Tea 3

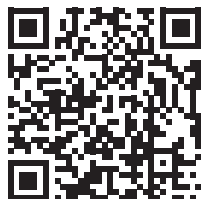
Pellegrino (1L) 8

TO-GO ALCOHOL: ID Checked at Window

Woodbridge Cabernet or Chardonnay 6

Michelob Ultra, Corona Extra, White Claw

Angry Orchard Hard Cider 5



**Scan the QR code with your smartphone camera or visit the
link to place your lunch order & pickup at the window!**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.