

# DRINKS

## SPECIALTY COCKTAILS

\$24

### SO FRESH AND SO CLEAN

Cucumber, Mint, Lemon, Simple, Tito's Vodka

### COOL AS A CUCUMBER

Cucumber, Lime, Lemon, Orgeat, Tito's Vodka

### PURPLE RAIN

Lime, Lavender Syrup, Del Maguey Vida Mezcal, Gin

### GIN AND JUICE

Grapes, Lemon, St. Germain Elderflower Liqueur, Gin

### ENDLESS SUMMER

Strawberries, Lemon, Orgeat, Agave, Stoli Vanilla Vodka

### GLEN'S GOLD COIN

Mango Puree, Lemon, Lime, Jalapenos, Spicy Bitters, Del Maguey Vida Mezcal

### MAMBO #6

Lime, Lemon, Ginger Syrup, Turmeric Syrup, Reposado Tequila

### STRAWBERRY FIELDS

Lime, Strawberry, Coconut Cream, Agave, Cointreau, Maestro Dobel Tequila

## WINE

### CHAMPAGNE & SPARKLING

Perrier-Jouet, Grand Brut, Epernay, NV I 45/150  
Veuve Clicquot Yellow Label, Brut, France, NV I 50/175  
Veuve Clicquot, Rosé, France, NV I 55/192  
Dom Perignon, Brut, 2016 I 900

### WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV I 15/60  
Jermann, Pinot Grigio, Friuli-Venezia, 2023 I 19/70  
Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 I 20/70  
Groth, Sauvignon Blanc, Napa Valley, 2023 I 20/75  
Flowers, Chardonnay, Sonoma Coast, 2022 I 23/70

### ROSÉ

Calamigos Ranch, Rosé, California, NV I 14/56  
Daou, Rosé, Central Coast, 2022 I 18/65  
Chateau Leoubé, Rosé, Côtes de Provence, 2022 I 90

### RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV I 15/60  
Bravium, Pinot Noir, Anderson Valley, 2022 I 20/70  
Justin Isosceles, Red Blend, Paso Robles, 2020 I 30/100  
Flowers, Pinot Noir, Sonoma Coast, 2022 I 80  
Shafer TD9, Bordeaux Blend, Napa Valley, 2018 I 120  
Orin Swift Papillon, Bordeaux, Napa Valley, 2021 I 180

## BUILD YOUR OWN RICE BOWL . . . . \$24

### 1 Pick Your Base

Rice  
Romaine  
Cabbage  
Noodles

### 2 Pick One Protein

Ahi Tuna  
Grilled Chicken  
Skirt Steak  
Grilled Shrimp  
Miso Tofu

### 3 Pick Your Toppings

Edamame  
Cucumber  
Pickle Red Onion  
Avocado  
Sesame Seeds  
Pineapple  
Tomato

### 4 Pick Your Sauce

Teriyaki  
Sweet Chili  
Katsu  
Sesame Sauce

## MARKET FRUIT . . . . \$16

Seasonal Fruit

Mexican Style Available (Tajin, Lemon Juice)

VEG, GF

## CHIPS AND GUAC . . . . \$14

Salsa

V, GF

## TACOS . . . . \$20

Pick your Protein

Chicken, Steak, Fish

Cilantro, Onions, Chips & Salsa

## THE CALAMIGOS CAESAR . . . . \$22

Romaine Hearts, Parmesan,  
Crouton, Spicy Caesar Dressing

## ASIAN CHICKEN SALAD . . . . \$24

Grilled Chicken, Egg Noodles,  
Napa Cabbage, Savoy Cabbage,  
Red Cabbage, Carrots, Edamame, Cilantro,  
Scallions, Avocado, Peanuts, Wontons,  
Miso Dressing

*Add Chicken \$9, Steak \$14, Shrimp \$14*

*Available as Wraps (Gluten Free option available)*

## CALAMIGOS BURGER . . . . \$26

Two Prime Beef Patties, American Cheese, Red Onion,  
Butter Lettuce, Tomato, Pickles, Brioche with Fries

*Grilled Chicken or Vegan Patty Available*

## FRIED CHICKEN BASKET . . . . \$26

Honey Spiked Fried Chicken,  
Creamy Slaw, Honey Wasabi

## GELATO . . . . \$10

Vanilla or Chocolate

VEG

## SORBET . . . . \$10

Strawberry or Mango

## POPSICLE . . . . \$8

Big Stick or Orange Creamsicle

An 18% Gratuity Charge is added to all guest folios.

All added gratuity (less taxes) goes entirely to our beach club team.



CALAMIGOS  
BEACH CLUB MENU