

CALAMIGOS POOL MENU

STARTERS

Market Fruit \$18

Seasonal Fruit

Crudite \$22

Hummus, Smoked Eggplant, Market Vegetables, Pita

Chips And Guacamole \$18

Watermelon Radish, Micro Cilantro

Chicken Skewers \$22

Spicy Aioli, Cilantro Pistou, Ginger Relish, Scallion Pancakes, Pickled Cucumber

Steak Skewers \$26

Spicy Aioli, Cilantro Pistou, Ginger Relish, Scallion Pancakes, Pickled Cucumber

SUSHI

Avocado Roll. \$18

Rainbow Roll. \$22

Spicy Tuna Roll. \$22

Tuna Crispy Rice Cakes. \$20

Chili Crunch, Ponzu, Unagi

ENTREES

Calamigos Burger \$26

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

Asian Chicken Noodle Salad \$24

Noodles, Mandarin Oranges, Wontons, Almonds, Green Onion, Cilantro, Miso Dressing

Spring Mix Salad \$22

Calamigos Greens, Candied Walnuts, Goat Cheese, Balsamic Dressing

Pork Sandwich \$26

Pork Steak, Muenster Cheese, Spicy Slaw, Brioche

Burgers and Sandwiches include Fries or Side Salad



COCKTAILS

\$20

SPECIALTY

THE NUMBER 1

Jack Daniel's Single Barrel Rye, Jack Daniel's No. 7, St. Germain,
Spiced Pear

THE NUMBER 2

The Cosmo- Titos Vodka, Cointreau, Lime, Cranberry Juice

THE NUMBER 3

The Lemon Drop- Stoli Citros Vodka, Cointreau

THE NUMBER 4

Woodford Reserve Bourbon, Sweet Vermouth, Molasses Bitters

THE NUMBER 5

400 Conejos Mezcal Paloma, Lime, Grapefruit, Agave

THE NUMBER 6

Nosotros Tequila, Lime, Lemon, Ginger, Turmeric

THE NUMBER 7

Hendricks Gin, Cucumber, Lime, St Germain

CLASSIC

CLASSIC MARTINI

Stoli Elit Vodka or Botanist Gin, Olive or Lemon

ESPRESSO MARTINI

Titos Vodka, Mr. Black Cold Brew Liqueur, Pulled Espresso

VESPER MARTINI

Botanist Gin, Stoli Elit Vodka, Lillet Blanc Aperitif, Lemon Twist

CLASSIC G & T

Hendrick's Gin, Indian Pale Tonic, Rocks, Lime

NEGRONI

Hendrick's Dry Gin, Campari, Antica Formula Sweet Vermouth

WHITE NEGRONI

Hendrick's Dry Gin, Lillet Blanc Aperitif, Suze Gentian Liqueur

CLASSIC DAIQUIRI

Mount Gay Eclipse Rum, Lime

CLASSIC MAI TAI

Mount Gay Eclipse Rum, Cointreau, Lime, Orgeat, Dark Rum Float

SIDECAR MARTINI

Remy 1738 Cognac, Cointreau, Lemon

OLD FASHIONED

Woodford Reserve Bourbon, Angostura Bitters, Sugar Cube, Orange

MANHATTAN

Wiseman Bourbon, Antica Formula Sweet Vermouth, Angostura
Bitters, Brandied Cherry

BEER

14 CANNONS: Tyrannicide IPA, 7.5% ABV | 9

TARANTULA HILL BREWING CO: Liquid Candy Hazy IPA 7.5% ABV | 9

ENEGREN BREWING CO: Valkyrie, German-Style Amber 6.2% ABV | 9

ESTRELLA JALISCO: Mexican Pilsner, 4.5% ABV | 8

STELLA ARTOIS: Lager, 5% ABV | 8

BUD LIGHT, LIGHT LAGER: 4.2% ABV | 7

WINE

SPARKLING

Summer Water Bubbly, Rosé, Central Coast, 2020 | 12/42

Laurent-Perrier, La Cuvée Brut, France, NV | 30/110

Laurent-Perrier, Cuvée Rosé, France, NV | 45/150

Taittinger, Brut, France, NV | 90

Dom Pérignon, Brut, 2018 | 500

WHITE

Calamigos Ranch, Chardonnay, Paso Robles NV | 15/60

Loimer Lois, Grüner, Kamptal, 2019 | 14/56

Field Theory, Albariño, Lodi, 2020 | 14/56

Wonders Wine, White Blend, France NV | 18/72

Michael David Winery, Sauvignon Blanc, Lodi, 2020 | 16/62

Hubert Brochard, Sancerre, France, 2020 | 70

ROSE

Summer Water, Rosé, Central Coast, 2020 | 15/60

Calamigos Ranch, Rosé, California, NV | 14/50

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV | 15/60

Chop Shop, Cabernet Sauvignon, California, 2019 | 18/72

Folly of the Beast, Pinot Noir, Central Coast, 2019 | 18/72

Porter and Plot, Cabernet Sauvignon, Mendocino County, 2019 | 80

Grattamacco, Super Tuscan, Italy, 2021 | 25/90

Castello Di Neive, Barbaresco, Piedmont, 2019 | 25/90

Etorre, Organic Red Blend, Mendocino, 2018 | 110

Long Meadow Ranch, Merlot, Napa Valley, 2015 | 120

Shafer, TD9 Bordeaux Blend, Napa Valley, 2018 | 120

The Mascot by Harlan, Cabernet Sauvignon, Napa Valley 2017 | 250

Austin Hope, Cabernet Sauvignon, Paso Robles, 2020 | 85

Heitz Cellar Lot-C-91, Cabernet Sauvignon, Napa Valley, 2016 | 200

Shafer Hillside Select, Cabernet Sauvignon, Napa Valley, 2017 | 880