



CALAMIGOS GUEST RANCH
AND BEACH CLUB

POOLSIDE

Starters

Chips & Guacamole | \$20
Salsa

Charcuterie Board* | \$25
Salami Molinari, Prosciutto, Triple Brie, Truffle Parmesan, Dried Fruit,
Marcona Almonds, Sweet Chili Relish, Cornichon, Crackers

Farmers Market Fruit | \$20
Chef's Seasonal Market Selections

Hummus & Dips | \$26
Chef's Market Selection Vegetables, Pita, Piquillo Hummus,
Smoked Eggplant Dip

Chicken Salad Wrap | \$26
Apple, Cilantro, Aioli, Avocado, Little Gem Lettuce,
Spinach Tortilla with House Salad/Honey Balsamic Dressing

Salads

Spring Mix | \$24
Cherry Tomato, Red Onion, Cucumber, Hazelnut, Goat Cheese,
Citrus Vinaigrette

Kale Chicken Caesar | \$24
Chicken Breast, Tuscan Black Kale, Sun-Dried Tomato, Smashed Crouton,
Grana Padano, Caesar Dressing

Grilled Shrimp Greek | \$30
Avocado, Red Onion, Heirloom Tomato, Kalamata Olive, Feta,
Charred Herb Vinaigrette

Sandwiches

Fries or Salad

Calamigos Burger | \$30
Double Patty, American Cheese, Red Onion, Tomato, Pickle,
Remoulade, Butter Lettuce, Brioche Bun

Steak Sandwich | \$32
Prime Filet Mignon, Mushrooms, Wild Arugula,
Heirloom Tomato, Peppadew Aioli, Brioche Bun

Fried Vegan Chicken Sandwich | \$30
Sweet Pepper Relish, Caramelized Onion, Heirloom Tomato,
Butter Lettuce, Vegan Aioli, Brioche Bun

Calamigos Sorbets

\$8

Vanilla Gelato
Dulce De Leche Gelato
Mango Sorbet
Strawberry Sorbet

Cocktails

\$20

POMM DROP
Titos Vodka, Pomegranate, Lemon, Simple, Vanilla Extract

HEY TRINIDAD!
Zaya Dark Rum, Flor de Cana, Pineapple, Lime, Agave

DISTRICT NO. 7
Jack Daniel's No. 7, Apple Cider, Cranberry, Cinnamon Syrup

PAPER BOAT
Woodford Reserve Bourbon, Aperol, Amaro, Lemon, Passion Fruit

ARMY NAVY
Hendricks Gin, Lemon, Orgeat

RED SHIFT
Flor de Caña, Mint, Lime, Simple, Watermelon Red Bull

DAY-O
Skrewball Peanut Butter Whiskey, Giffard Banane du Brésil, Coconut
Cream, White Chocolate Syrup, Saline Solution

WHEN THE SMOKE CLEARED
Los Vecinos Mezcal, Lime, Pineapple, Aperol, Ginger, Saline Solution

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, France, 2018 | 500

WHITE

Calamigos Ranch, Chardonnay, Paso Robles NV | 15/60
Lomier Lois, Grüner, Kamptal, 2019 | 14/56
Field Theory, Albariño, Lodi, 2020 | 14/56
Strabiordante, Organic Vermentino, Sicily, 2020 | 16/60
Pravis, Skin Contact Pinot Grigio, Calavino, 2020 | 16/64
Wonderful Wine Co., Chardonnay, California 2019 | 18/72
Michael David Winery, Sauvignon Blanc, Lodi, 2020 | 16/62
Langlois Chateau, Sancerre, Loire, 2020 | 70

ROSÉ

Summer Water, Rosé, Central Coast, 2020 | 15/60
Bodvar #1, Rosé, Provence, NV | 16/64
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

*Vegan upon Request

*Vintage subject to change