AIR POIL

- Dining Menu-

SMALL BITES & SALADS

\$14 CARIBBEAN STYLE FRUIT CUP ® ✓ Fresh Seasonal Fruit, Coconut, Coconut Whipped Cream **DESERT SNACKS** \$14 Fresh Tortilla Chips, House-Made Salsa, Guacamole Chef Darryl's California Caviar \$17 **CAESAR SALAD** Parmesan Cheese, Boiled Egg, Crostini Marinated White Anchovies SUMMER QUINOA SALAD ® ✓ \$18 Seasonal Vegetables, Arugula, Mint Citrus Dressing ISRAELI CHOPPED SALAD ®√ \$19 Tomatoes, Cucumbers, Onions, Fresh Herbs Lemon Vinaigrette

LITTLE LADIES & GENTLEMEN

CHICKEN TENDERS Served with French Fries or Seasonal Fruit	\$14
HAMBURGER or CHEESEBURGER Served with French Fries or Seasonal Fruit	\$14
KOSHER BEEF HOT DOG Served with French Fries or Seasonal Fruit	\$14

DELICIOUS & SWEET

INDIVIDUAL SORBET ®	\$10
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ENTRÉES

QUESADILLA V Cheddar, Monterey Jack and Cotija Cheese Blend Caramelized Onions, Black Beans, Guacamole, Sour Cream Served with Chips and Salsa	\$22
CRISPY CHICKEN TENDERS French Fries, BBQ Sauce, Ranch Dressing	\$22
BAJA CALIFORNIA NACHOS Black Beans, Queso Cheese Sauce, Jalapeños Pickled Red Onions, Chipotle Cream, Salsa, Guacamole	\$23
GRILLED CHICKEN SANDWICH Arugula, Tomatoes, Pickled Onions, Chipotle Aioli Avocado, White Cheddar, Brioche Bun, Served with French Fries	\$22
CARNE ASADA SANDWICH Caramelized Onions and Peppers, Garlic Aioli Melted Pepper Jack, Cilantro, Served with French Fries	\$25
THE DOUBLE AIR POOL BURGER White Cheddar, Applewood Bacon, Lettuce, Tomatoes Caramelized Onions, Pickles, Secret Sauce, Brioche Bun Served with French Fries (Gluten-Free Bun and Lettuce Wrap Available)	\$24

ENHANCE ANY DISH WITH YOUR CHOICE OF:

CARNE ASADA (60Z) \$18 GRILLED CHICKEN \$10 SHRIMP \$15





*POOL CHAIRS ARE AVAILABLE ON A FIRST-COME, FIRST-SERVED BASIS
*CABANA EXPERIENCES ARE AVAILABLE AND REQUIRE RESERVATIONS

AIR POOL HOURS: 7:00AM - 10:00PM WHIRPOOL HOURS: 7:00AM - 10:00PM

AIR POIL

- Beverage Menu -

SIGNATURE COCKTAILS		BEER & SELTZER		
COACHELLA COOLER Tito's, St-Germain, Lime, Agave, Cucumber	\$20	DOMESTIC Bud Light / Coors Light	\$8/42	
POOL 'LOMA Don Julio Blanco, Grapefruit Soda, Grapefruit Juice	\$20	IMPORT & SPECIALTY Stella Artois / Blue Moon / Corona / Corona Light / T	\$9/48 ruly	
PERFECT 'RITA (B) Don Julio, Triple Sec, Sour, Tajin Rim, Chamoy, Tamarin Choice of: Strawberry, Mango, Peach or Watermelon	\$20 do Straw	CRAFT Poolside Blonde (Blonde Ale) Even Par IPA (7.2% IPA) / Desert Citrus (Tangerine W	\$12/44 heat Ale)	
L'EDGE LEMONADE Jameson, Peach, Lemonade	\$20	DRAFT/PITCHER Michelob Ultra / Modelo Especial	\$12/42	
EDGE MULE	\$20	NON-ALCOHOLIC BEER	\$7	
Ginger Beer, Lime Choice of: Tito's, Bacardi, Don Julio, Jameson or Tanqueray		HANDCRAFTED MOCKTAILS		
DESERT CADILLAC (B) Silver Tequila, Triple Sec, Lime Choice of Liqueur Float: Orange, Raspberry	\$20	FROZEN FUSION SMOOTHIE Choice of: Pina Colada, Lemon, Strawberry, Raspberry or N	\$12 Mango	
Pomegranate or Chili Liqueur		FIZZ MICHELADA Heineken O.O, Michelada Mix	\$10	
CLASSIC COCKTAILS		MOCK MULE	\$10	
POOLSIDE BLOODY MARY	\$17	Pineapple Juice, Lime, Ginger Beer, Club Soda	Ų l o	
SUMMER MAI TAI	\$17	FROZEN LIQUOR POPSICLES		
SKINNY MARGARITA	\$17	*Inquire with your server for more details		
PIÑA COLADA (B) Dark Rum Float + \$6	\$17	WINES BY THE GLASS		
HOUSE MARGARITA (B) OR DAIQUIRI Choice of: Lime, Mango, Strawberry, Peach Raspberry or Watermelon	\$17	SPARKLING, CHANDON "CLASSIC" (CALIFORNIA) PROSECCO, LAMBERTI"EXTRA DRY" (ITALY) ROSÉ, "THE PALM" WHISPERING ANGEL (FRANCE) PINOT GRIGIO (TERLATO, ITALY)	\$15 \$16 \$16 \$15	
(B) = Blended Option		SAUVIGNON BLANC (NAPA, CALIFORNIA) PINOT NOIR, MEOMI (CALIFORNIA)	\$15 \$17	