

By the Water

Rosé by the glass

THE PALM BY WHISPERING ANGEL 12
AOC Côteaux d'Aix-en-Provence, France

White by the glass

DAOU SAUVIGNON BLANC 12
Paso Robles, California

VIGNETI DEL SOLE PINOT GRIGIO 12
Santa Ynez Valley, California

AU BON CLIMAT CHARDONNAY 16
Sonoma County, California

CHANDON BLANC SPARKLING 14
Fresh apple and pear aromas

Cocktails

PRESCRIPTION PUNCH 15
Kula Coconut Rum, Pineapple, OJ

MELON DE BARBARA 15
Belvedere, Midori, Lime, Strawberry

GIN-GER-ALE 17
Beefeater Gin, St Germain, Fever Tree Smoked Ginger Ale

THE HEALER 16
Ketel One Botanical Vodka, Fever Tree Grapefruit Soda

MEZCAL MULE 17
Del Maguey, Fever Tree Ginger Beer, lime, mint

Beer \$8

Corona Extra, Pale Lager, Mexico 4.6% abv

White Claw Raspberry, Mango 5% abv

M. Special Lager, 4.7% abv

Anchor Steam Craft-Brewed Lager 4.9% abv

Firestone Walker, "805", Blonde Ale 4.7% abv

M. Special Sabado Tarde Tangerine Ale 4.7% abv

Topa Topa Brewery Dos Tapas Lager 4.5% abv

Topa Topa Brewery Chief Peak IPA 7% abv

M. Special G-Town Grapefruit IPA 7.2% abv

Buckler (non alcoholic) 0.1 % abv

Canned Wine

Foxie Quince, Wine Spritzer 7.1% abv 12

Jill Hammer, Rosé of Pinot Noir 13.5% abv 14

Sweet Treat

ICE CREAM SANDWICH 5
Chocolate chip cookie, vanilla ice cream

The pool is available for your convenience between 6:00am and 10:00pm. Please enjoy poolside dining service from 11:00am to 6:00pm. Should you need service outside of these hours, please contact In-Room Dining at extension 4020.

There will be limited availability at the pool to meet physical distancing guidelines. We appreciate your cooperation in following social distancing requirements.

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Snacks to Share

CALIFORNIA ROLL NACHOS 9

Wonton, raw ahi tuna, avocado, nori, jalapeño, cilantro, Sriracha mayo

SPICED HUMMUS 9

Crudités and pita chips

CHILI-RUBBED BEEF SKEWERS 12

Tzatziki, chili, lime, naan bread

SHRIMP TEMPURA 16

Ponzu sauce, sesame seeds

A Bit More

CAESAR SALAD 18

Gem lettuce, garlic croutons, shaved Parmesan, signature dressing

GRILLED CHICKEN QUESADILLA 18

Onions and peppers, pepper-jack cheese, cilantro crema

CHINESE CHICKEN SALAD 22

Pulled chicken, Napa cabbage, cilantro, snow peas, citrus, crispy wonton

BATTERED FISH TACOS 24

Battered halibut, cabbage, tomatillo salsa, cilantro crema

GRAIN SALAD 18

Quinoa, faro, butternut squash, avocado, farm egg, tomato, cucumber, lemon dressing

KOBE HOT DOG 19

Sautéed onions, jalapeño, cotija cheese, cilantro

ANGUS BURGER 23

Cheddar cheese, house pickle, onion jam, tomato, brioche bun, arugula aioli, spiced fries

QUINOA BURGER 23

Caramelized onions, cheddar cheese, arugula aioli, brioche bun, spiced fries

Refreshers (non-alcoholic)

PEACH MULE 13

Peach, cucumber, lime, honey, Fever Tree Ginger Beer

BLUEBERRY MOJITO 13

Blueberry, lime, mint, cane sugar, Fever Tree Soda Water

SANGRI-LA 13

Cranberry, pomegranate, rhubarb bitters, Fever Tree Soda Water

TROPIC WONDER 13

Coco Real (coconut), lemon, pineapple, blood orange

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