

ZEN AND TONIC \$15 | \$50 PITCHER

Botanist Gin, Lemon Grass Simple Syrup, Fresh Lemon Juice

STAYCATION \$15 | \$50 PITCHER

Malibu Rum, Blue Curaçao, Coco Lopez Coconut Purée, Fresh Lime, and Mint

BLACKER THE BERRY \$15 | \$50 PITCHER

Casamigos Tequila, Cointreau, Simple Syrup, Fresh Lemon Juice, Blackberries and Thyme

TROPIC THUNDER \$15 | \$50 PITCHER

Bacardi, Dry Curaçao, Fresh Lime Juice, Orgeat Syrup, Fresh Pineapple, Myer's Rum Float

SWEETWATER-WAVE \$15 | \$50 PITCHER

Stoli Cucumber Vodka, Watermelon Liqueur, Peach Liqueur, Tabasco, Fresh Lime Juice, Habanero Salt Rim

LEMONADE COOLER \$15 | \$50 PITCHER

Tito's Vodka, Fresh Lemon Juice, Simple Syrup, Topo Chico, Mint

BLACKBERRY THYME MARGARITA \$15 | \$50 PITCHER

Casamigos Reposado Tequila, Cointreau, Blackberries, Thyme, Simple Syrup, Fresh Lemon Juice

JOHN DALY \$15 | \$50 PITCHER

Stoli Vodka, Fresh Brewed Iced Tea, Fresh Lemon Juice, Simple Syrup

CALI-ENTE \$15

Ancho Reyes, Mezcal, Agave Syrup, Grenadine, Fresh Lime Juice, Roasted Jalapeño

JEWEL OF JAMUL \$15

Roku Gin, Fernet, Pistachio Syrup, Fresh Lime Juice,



UPGRADE YOUR DRINK WITH A LONG POUR IN A TAKE-HOME TUMBLER FOR JUST \$10 MORE – PLUS, ENJOY LONG POUR REFILLS AT THE STANDARD POUR PRICE!



San Diego Pale Ale or Ballast Point Sculpin \$9 / \$43 Bucket (5) Bud Light or Michelob Ultra or Budweiser \$7 / \$33 Bucket (5) White Claw Mango or Black Cherry \$7 / \$33 Bucket (5)

CHAMPAGNE | WINE

Perrier-Jouët Belle Époque \$295 Bottle Veuve Clicquot \$110 Bottle Taittinger \$125 Bottle Kendall Jackson Chardonnay \$10 Glass / \$34 Bottle Meiomi Pinot Noir \$14 Glass / \$54 Bottle

NON-ALCOHOLIC

VOSS Still or Sparkling \$6 / \$28 Bucket (5) Red Bull \$6 / \$28 Bucket (5) Coconut Water \$6 / \$28 Bucket (5)



Poppin Popcorn Chicken \$15

Popcorn Chicken | Ranch Dressing | Sidewinder Fries

Tacos Al Carbon \$15

3 Especial Mini Tortillas | Cilantro | Onions | Salsa | Tortilla Chips Choice of Skirt Steak or Chicken

Baia Fish Tacos \$16

3 Especial Mini Corn Tortillas | Catch of the Day | Cabbage | Pico de Gallo Crema | Cilantro | Lime Wedges | Tortilla Chips | Salsa

Tostadas with Ceviche \$18

Shrimp | Citrus | Red Onion | Cucumber | Cilantro | Serrano Chili Tomato | Garlic | Tortilla Chips | Crackers | Tostada

Sidewinder Parmesan Truffle Fries \$15

Sidewinder Fries | Truffle Oil | Garlic | Parmesan Cheese

Beer Battered Onion Rings \$9

Fresh Cut Onion | House Batter | Sriracha Aioli

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.



Mediterranean Platter \$19

Mixed Nuts | Crackers | Baba Ganoush | Marinated Vegetables Hummus | Toast Points | Pita Bread

Charcuterie Platter \$24

Assorted Cheese | Chef Selection of Dry Meats | Dried Fruits | Crackers | Toast Points | Spreads

Tropical Fruit Platter \$17

Seasonal Selection of Assorted Fruit

SALAD

Poolside Shrimp Ceasar \$15

Grilled Shrimp | Romaine | Garlic Croutons | Parmesan Cheese | Caesar Dressing

Asian Ahi Salad \$19

Seared Ahi | Romaine | Cabbage | Red Bell Pepper | Carrots | Bean Sprouts Sugar Snap Peas | Ginger Dressing

Cabana Chicken Cobb Salad \$15

Grilled Chicken | Romaine | Egg | Cheddar Cheese | Tomato | Corn | Blueberry | Zucchini Blueberry Vinaigrette

SANDOS & BURGERS

Wagyu Sliders (3) \$17

Beef Wagyu | Hawaiian Rolls | Sautéed Mushrooms & Onions Bleu Cheese Crumbles | Sidewinder Fries

Starlite Chicken Sliders (3) \$15

Hand Battered Chicken Tenders | Hawaiian Rolls | Honey Mustard Dressing | Lettuce Tomato | Onions | Sidewinder Fries

Club Sliders (3) \$19

Turkey | Crisp Bacon | Hawaiian Rolls | Lettuce | Tomato | Swiss Cheese Pesto Aioli | Sidewinder Fries

Ahi Sliders (3) \$21

Ahi | Hawaiian Rolls | Asian Slaw | Sesame Seeds | Sidewinder Fries

Grilled Cheese and Gazpacho \$15

American | Jalapeño Jack | Cheddar | Sourdough Bread | Fresh Gazpacho

DESSERTS

Seasonal Fruit Sorbet \$8

Dairy-Free

Classic Sundae \$8

Vanilla Ice Cream | Chocolate, Caramel, and Strawberry Sauce | Peanuts | Pecans Whipped Cream | Cherry on top

Starlite Specialty - Key Lime Cheesecake \$10

Cream Cheese | Graham Cracker | Key Lime | Strawberry Sauce | Whipped Cream | Lime Zest