



P O O L C A F É

Light Breakfast
8:00AM - 11:00AM



#MOLASVEGAS

RISE & SHINE

CONTINENTAL BREAKFAST 24.

Cruffin, chocolate twist and whole grain croissant, seasonal fruits, vanilla yogurt and dried cantaloupe, maca honeycomb, super food granola with goji berries, jam and marmalade

MANDARIN BREAKFAST* 27.

Egg white frittata with mushrooms and Highland kale, vanilla yogurt and freeze-dried elderberries, seasonal fruits and multi grain toast

CLASSIC AMERICAN BREAKFAST** 31.

Two eggs any style with choice of omelet, scrambled, fried or poached Heirloom cherry tomatoes and potato “noisette”
Served with your choice of breakfast meat and toast

Available enhancements for your omelette:

Spinach, mushrooms, onions, peppers, tomatoes, cheddar, pepper jack and feta

BREAKFAST BURITTO* 17.

Scrambled eggs, cheddar cheese, chorizo, Yukon gold potatoes, caramelized onions and sour cream in a flour tortilla, served with guacamole and ranchero sauce

SMOKED SALMON** 18.

Capers, shallots, crumbled hardboiled eggs, cream cheese and your choice of bagel

IRISH STEEL CUT OATMEAL 10.

Slow cooked oatmeal, choice of milk, served with sides of brown sugar and sundried fruits
Add banana or blueberries +4.

GOLDEN WAFFLE 16.

Peach marmalade and almond cream
Add flax seeds +3.

AVOCADO TOAST 17.

Multigrain panini, tomato pesto, grilled haloumi, boiled egg, cherry tomatoes and watercress

 Healthy choice

*Thoroughly cooking food of animal origin reduces the risk of foodborne illness. All individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. ** Warning for consuming raw product

RISE & SHINE

COCONUT AND CHIA SEEDS PARFAIT 15.

Toasted coconut flakes and passion fruit-pineapple compote

MARKET FRESH FRUITS 12.

Assortment of seasonal melons and berries served with organic raw carob and spirulina crunch

VITAMIN C DETOX JUICE 10.

Freshly blended juice of papaya, carrots, peach, pineapple, lemon and ginger

THE POWER OF GREEN 12.

Kale, banana, almond milk, coconut flakes and dates

RAW VEGAN SMOOTHIES 14.

Please choose one of the following:

The Fiber Blue *Spa Director Favorite*

Banana, fresh blueberries, organic acai and agave nectar

-or-

The Lemon Cheesecake

Banana, lemon, cashew nuts, medjool dates and vanilla bean

ADD-ONS

Organic protein powder +4.

Organic maca powder +4.

Organic spirulina +4.

Organic Maca Powder comes from an adaptogenic root known for its dynamic natural effects--users tend to experience a big boost of energy, relief from stress and an increase in libido. Maca powder can add a powerful dose of calcium, iron, magnesium, selenium and seven essential amino acids to your diet.

Organic Spirulina is a type of blue-green algae found in most lakes and ponds. Spirulina is a super food naturally loaded with vitamins A through E, iron, potassium, calcium, and antioxidants. It is considered a complete protein, containing an ideal balance of all 9 essential amino acids. *Chef recommends it with our 'Power of Green' smoothie*

WELLNESS DICTIONARY

CAROB

Carob powder is dark roasted for a rich chocolate flavor. Carob powder is naturally sweet, low in fat, and caffeine-free, which makes it the perfect replacement for cacao powder in your recipes.

CHIA SEEDS

Chia seeds are popular for weight loss. They reduce food cravings by preventing some of the food that you eat from getting absorbed into your system. This blockage of calorie absorption makes them a great diet helper.

FLAX SEEDS

The best way to help your body absorb the rich nutrients of flax is to have it in ground form. Our brown flax seeds are ground in a cold mill.

ELDERBERRIES

Crunchy, sweet, and all natural, these simply elderberries have no additives or sweeteners at all. Elderberries are rich in antioxidants and minerals. Their rich antioxidants make them perfect in battling the common cold.

GOJI BERRIES

Known as the anti-aging fruit, goji berries are an excellent source of antioxidants, these dried berries may help enhance the immune system, protect your eyesight and improve liver function.

HEMP PROTEIN POWDER

A must-have for any athlete, packed with 50% protein and all of the nutrients from hemp seeds, this powder is chock full of energy and easy to digest.

MACA ROOT

Maca root provides a natural energy boost without the jittery side effects of caffeine. Load up on protein with organic buckwheat sprouts, sprouted almonds, and more. All the superfood cereals come together with the naturally sweet taste of clover honey and organic coconut.

SPIRULINA

Spirulina is vivid blue - green algae that commonly grows in freshwater lakes and ponds. It's considered a complete protein, containing an ideal balance of all 9 essential amino acids. Its protein is more digestible than other rich protein sources such as red meat and soy.



P O O L C A F É

Lunch

11:30AM - 4:00PM

DIVE IN

MEZZE PLATTER 17.

Char grilled pita, hummus, tzatziki and Greek peperonata

HEALTHY VEGGIE BREAK 12.

Crudités platter with carrots, cucumber, cherry tomatoes and celery sticks

Curry eggplant vadouvan, lemon and herb Greek labneh

ACAPULCO SHRIMP AND BAY SCALLOP CEVICHE* 19.

Clamato, cilantro, lime, pico de gallo and saltine crackers

CRISPY CALAMARI 18.

Chili garlic sauce and 5-spice salt

CHIPS AND SALSA 8.

Red corn tortilla chips, served with green tomatillo salsa and cilantro

Add guacamole +4.

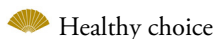
HAWAIIAN TUNA POKE BOWL* 21.

Pickled English cucumber, sambal mayo, avocado, hijiki, ponzu sauce and sesame seeds

HOMEMADE CHICKEN TENDERS 15.

Buttermilk and hot sauce marinated chicken tenders,

Honky-Tonk aioli and crisp fries



*Thoroughly cooking food of animal origin reduces the risk of foodborne illness. All individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. ** Warning for consuming raw product

SUMMER SALADS

SUMMER VEGETABLE AND MOZZARELLA SALAD 18.

Arugula and Boston Bibb lettuce with fresh corn, cherry tomatoes, strawberries, edamame and candied pecans

CLASSIC GREEK SALAD 17.

Boston Bibb lettuce, peppers, cucumbers, tomatoes, red onions, Castelvetrano and Niçoise olives, Greek feta cheese

MANDARIN CAESAR SALAD 16.

Fresh romaine hearts, watercress, parmigiano reggiano cheese, hard boiled eggs and foccacia croutons

ASIAN SEARED TUNA SALAD* 18.

Boston Bibb lettuce, kumquats, cucumber, red cabbage, snow peas, crispy wontons, peanuts and toasted sesame seeds

BABY KALE AND QUINOA SALAD 16.

Boston pears, Gorgonzola dolce cheese, candied pecans, freeze-dried lychee, goji berries, cherry tomatoes, cucumber and citrus vinaigrette

PICK YOUR PROTEIN

Add to any of the salads above

Grilled prawns +10.

Atlantic grilled salmon* +9.

Marinated grilled chicken +8.

AFTERNOON DELIGHTS

POOL CAFÉ BURGER* 22.

Home ground chuck beef with BBQ sauce, Tillamook cheddar with traditional garnishes and crisp fries

SALMON BURGER* 18.

Seared salmon with tartar sauce with traditional garnishes and root vegetable chips

THE HOT DOG 9.

Beef frank, pickles, beer battered onion rings
Add fried double-smoked bacon +2.

GRILLED CHICKEN SANDWICH 18.

Marinated chicken, pesto aioli, rosemary foccacia and crisp fries

TBLT 18.

Deli turkey breast, hickory smoked bacon, Boston Bibb lettuce, heirloom tomatoes and mustard aioli, country sourdough and seasoned chips

SUMMER RICE PAPER ROLLS 16.

Lettuce, carrots, glass noodles, mint, cilantro, avocado and cucumber with sweet chili sauce

FISH TACOS 22.

Lightly battered sea bass, chipotle aioli, cabbage slaw, crème fraiche and cilantro served on corn tortillas with side of fire-roasted salsa (Substitute your tortillas with Boston Bibb lettuce cups)

SPICY GRILLED FLANK STEAK QUESADILLAS* 19.

Caramelized onions, chile poblano, black beans and Monterey Jack wrapped in a flour tortilla topped with fresh arugula and side of chipotle crème fraîche

LOADED NACHOS 15.

Braised beef, jalapeños, picco de gallo, lime-sour cream, avocado and cheese sauce

COOL OFF

MARKET FRESH FRUITS 12.

Assortment of seasonal melons and berries

RAW VEGAN SMOOTHIES 14.

Please choose one of the following:

The Fiber Blue *Spa Director Favorite*

Banana, fresh blueberries, organic acai and agave nectar

-or-

The Lemon Cheesecake

Banana, lemon, cashew nuts, Medjool dates and vanilla bean

FROM OUR ICE CREAM CART

POPSICLE 3.

Cherry or watermelon

SNICKERS ICE CREAM BAR 4.

HÄAGEN-DAZS® MINI ICE CREAM CUP 4.

Dulce de leche

Coffee

Strawberry


HÄAGEN-DAZS® ICE CREAM BAR 6.

Vanilla milk chocolate almond bar

NESTLE DRUMSTICK CORNETTO 6.

Double chocolate

CHOCOLATE CHIP COOKIES ICE CREAM SANDWICH 6.

 Healthy choice

*Thoroughly cooking food of animal origin reduces the risk of foodborne illness. All individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. ** Warning for consuming raw product

MILKSHAKE BAR

PEANUT BUTTER MILKSHAKE 12.

Housemade vanilla gelato, banana, peanut butter and chocolate

STRAWBERRY YUZU MILKSHAKE 12.

Housemade strawberry gelato, yuzu juice, yuzu cream and fresh strawberries

FRAPPUCINO MILKSHAKE 12.

Illy® coffee, housemade vanilla gelato, espresso mousse and Hershey's chocolate syrup

GELATO AND SORBET

GELATO 12.

Vanilla bean

Strawberry

Manjari chocolate

SORBET 12.

Mango

Coconut

Raspberry

MAKE A SPLASH *COCKTAIL 18. PITCHER 65.*

PINEAPPLE AND GINGER MOJITO

Botran silver rum, housemade ginger infused syrup and fresh lime juice, topped with club soda

LEMONGRASS PEACH SPIKED TEA

Belvedere peach nectar vodka, housemade lemongrass syrup, fresh lemon juice and blooming peach green tea

SPA WATER

Effen cucumber vodka, watermelon, lemon and lime juices, housemade simple syrup, cucumber, topped with ginger ale

WHAT'S UP DOC?

Avion silver tequila, housemade simple syrup, freshly squeezed carrot juice, fresh ginger and yuzu juice

TROPICAL HEAT

Tanteo jalapeño tequila, fresh passion fruit and lime juices, basil, pineapple juice, mango liqueur, honey

MELON COOLER

Belvedere unfiltered vodka, freshly squeezed cantaloupe juice, St. Germain elderflower liqueur, fresh lime juice, housemade simple syrup, topped with club soda

GIN APPLE FIZZ

Hendrick's gin, melon liqueur, green apple syrup, fresh lime juice, topped with club soda

RUM COCONUT

20. FOR ONE 35. FOR TWO

Fresh coconut filled with Bacardi dragonberry rum

TEQUILA FLIGHTS

PREMIUM 20.

Patron silver, Patron anejo, Patron reposado

SUPER PREMIUM 40.

Roca patron silver, Roca patron anejo, Roca patron reposado

PREMIUM BOTTLE SERVICE

VODKA

BELVEDERE WILDBERRY	350
BELVEDERE PEACH	350
BELVEDERE NECTAR	350
BELVEDERE PURE	350
BELVEDERE UNFILTERED	450
STOLI ELIT	400

TEQUILA

PATRON GRAN PLATINUM.....	300
PATRON SILVER.....	350
PATRON ANEJO.....	350
PATRON REPOSADO.....	350
DON JULIO 1942	500

SCOTCH

JOHNNIE WALKER BLUE.....	625
--------------------------	-----

COGNAC

HENNESSY VSOP.....	450
HENNESSY XO.....	650



BOTTLE SERVICE

VODKA

ABSOLUT VODKA	250
ABSOLUT LIME	250
ABSOLUT ELYX.	300
STOLI	280
BELVEDERE.	350
GREY GOOSE & FLAVORS.	350

RUM

CAPTAIN MORGAN.	325
LEBLON	250
CRUZAN LIGHT.	250
CRUZAN SINGLE BARREL	350
MT GAY BLACK BARREL	350

GIN

BOMBAY SAPPHIRE	325
BOMBAY SAPPHIRE EAST.	325
TANQUERAY 10	375
BOTANIST	300

TEQUILA

AVION	250
ROCA PATRON SILVER.	250

WHISKEY / BOURBON

CROWN ROYAL	300
CROWN ROYAL RESERVE	375

SCOTCH

JOHNNIE WALKER BLACK	275
MACALLAN 12 YR	350

WINES BY THE GLASS

SPARKLING WINE & CHAMPAGNE

SANTA MARGHERITA PROSECCO

Conegliano Valdobbiadene • Italy

Glass 18. Bottle 80.

PERRIER-JOUËT, “GRAND BRUT”

Epernay • Champagne • France

Glass 26. Bottle 130.

WHITE WINE

BELLA DIVA

Pinot Grigio • Delle Venezie • Italy

Glass 16. Bottle 65.

ASTROLABE

Sauvignon Blanc • Marlborough • New Zealand

Glass 17. Bottle 75.

CHALK HILL

Chardonnay • Sonoma Coast • California

Glass 18. Bottle 80.

ROSÉ WINE

CHÂTEAU GASSIER

Provence • France

Glass 15. Bottle 65.

DOMAINE DU DEFFENDS

Provence • France

Glass 21. Bottle 90.

WINES BY THE GLASS

RED WINE

(ALL RED WINES SERVED CHILLED)

RE:PUBLIC

Pinot Noir • California • USA
Glass 19. Bottle 85.

CABALLERO

Malbec • Mendoza • Argentina
Glass 17. Bottle 75.

WINES BY THE BOTTLE

WHITE WINE

LAGUNA

Chardonnay • Russian River Valley • California
Bottle 55.

CHATEAU DE SANCERRE

Sauvignon Blanc • Sancerre • France
Bottle 70.

TRISAETUM, “COAST RANGE DRY RIESLING”

Riesling • Willamette Valley • Oregon
Bottle 70.

LAROCHE “ST MARTIN”

Chardonnay • Chablis • France
Bottle 80.

CLOUDY BAY

Sauvignon Blanc • Marlborough • New Zealand
Bottle 95.

FAR NIENTE

Chardonnay • Napa Valley • USA
Bottle 145.

WINES BY THE BOTTLE

RED WINE

(ALL RED WINES SERVED CHILLED)

FEDERALIST

Zinfandel • California • USA

Bottle 80.

SOLOMON HILLS VINEYARDS

Pinot Noir • Santa Barbara • USA

Bottle 145.

SANGRIA

RED OR WHITE

Glass 16. Pitcher 45.

CHAMPAGNE BY THE BOTTLE

FULL BOTTLES

C.V.N.E. CAVA

Brut • Penedes • Spain

Bottle 65.

TAITTINGER, “CUVÉE PRESTIGE”

Brut • Ay • France

Bottle 85.

MOËT & CHANDON

Demi-Sec • “Imperial-ICE”

Bottle 150.

MOËT & CHANDON

Demi-Sec • “Imperial-ICE Rosé”

Bottle 180.

MOËT & CHANDON

Demi-Sec • “Imperial-Brut”

Bottle 150.

MOËT & CHANDON

Demi-Sec • “Imperial-Brut Rosé”

Bottle 180.

RUIINART BLANC DE BLANCS

Brut • France

Bottle 155.

RUIINART ROSÉ

Brut • France

Bottle 175.

CHAMPAGNE BY THE BOTTLE

FULL BOTTLES

VEUVE CLICQUOT “GOLD” VINTAGE

Brut • Champagne

Bottle 205.

VEUVE CLICQUOT “ROSÉ” VINTAGE

Brut • Champagne

Bottle 225.

DOM PÉRIGNON

Brut • France

Bottle 400.

HALF BOTTLES

GH MUMM “CORDON ROUGE”

Brut • France

Half Bottle 50.

TAITTINGER, “CUVÉE PRESTIGE”

Brut • Ay • France

Half Bottle 55.

KRUG “GRANDE CUVÉE”

Brut • France

Half Bottle 120.



BEER 8.

MOTHER EARTH CALI CREAMIN ALE

FIRESTONE WALKER 805 ALE

NEW BELGIUM DAYBLAZER ALE

MODELO ESPECIAL PILSNER

BUDWEISER

BUD LIGHT

CORONA LIGHT

STELLA ARTOIS

TSINGTAO

BUCKET OF BEERS 35.

SELECTION OF 5 BEERS

Imported or domestic



NON ALCOHOLIC BEVERAGES

HAND SQUEEZED JUICES 9.

FRESH JUICES 7.

FIJI OR PELLEGRINO 9.

PREMIUM TEAS 7.

ICED TEA/LEMONADE 7.

FRESHLY BREWED ILLY® COFFEE 7.

ILLY® ESPRESSO 6.

ILLY® CAPPUCCINO / LATTE 8.