

Pavilion Bar

Bubbles

- Mezzacorona Sparkling Wine Italy NV**
glass 17.00 bottle 62.00
- Santa Margherita Prosecco Italy NV**
glass 19.00 bottle 76.00
- Domaine Chandon Brut Rosé California NV**
glass 20.00 bottle 80.00

White Wines

by the glass

- Chalk Hill Chardonnay**
Sonoma 2022 glass 16.00
- Simi Chardonnay**
Sonoma 2023 glass 16.00
- Terlato Pinot Grigio**
Italy 2023 glass 16.00
- Brancott Sauvignon Blanc**
New Zealand 2024 glass 15.00
- Whispering Angel "The Beach" Rosé**
Sonoma 2024 glass 16.00

Red Wines

by the glass

- Edna Valley Pinot Noir**
California 2023 glass 16.00
- Peirano Estate "Six Clones" Merlot**
Lodi 2021 glass 16.00
- Terrazas Reserva Malbec**
Argentina 2022 glass 16.00
- Roth Cabernet Sauvignon**
Alexander Valley 2022 glass 17.00
- Alexander Valley Vineyards Cabernet Sauvignon**
Alexander Valley 2022 glass 16.00

(FULL WINE LIST AVAILABLE UPON REQUEST)

Specialty Drinks

- Pavilion Punch** Myers dark rum, cranberry juice, pineapple juice, orange juice and a splash of grenadine 16.00
- Cooper River Margarita** Traditional margarita with Jose Cuervo Especial tequila 18.00
- Market Pavilion Madras** Stoli Orange vodka, cranberry and orange juice 16.00
- Harbor Breeze** Midori sour with a splash of pineapple, orange juice and triple sec 16.00
- Classic Mojito** Cruzan light rum with fresh mint infused simple syrup and lime juice 17.00

Martinis

- Refreshtini** Hendricks gin, cucumber infused lemonade, garnished with a cucumber slice 17.00
- Dirty Bird** Grey Goose and olive juice garnished with Roquefort cheese olives 17.00
- Sweet Tea Martini** Firefly Sweet Tea Vodka layered with freshly-squeezed southern lemonade 16.00
- Pomegranate** PAMA Pomegranate Liqueur and Smirnoff vodka with a splash of triple sec 17.00
- Paviliontini** Absolut Citron vodka, splash of orange and pineapple juice 17.00
- Skyline Martini** Skyy vodka and Apple Schnapps with a splash of cranberry juice 16.00
- Southern Style** Peach Schnapps, Absolut and a splash of orange juice 16.00
- Pavilion Pool Martini** Malibu rum, pineapple juice and blue curacao 16.00
- Sunrise Martini** Jose Cuervo Especial tequila, orange juice and a splash of grenadine 16.00

Bottled Beer Selections

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|---------------------------------|-------------------------|------------------------------------|------------------------|
| BUDWEISER 7.00 | BUD LIGHT 7.00 | COORS LIGHT 7.00 | YUENGLING 7.00 |
| MICHELOB ULTRA 7.00 | MILLER LITE 7.00 | MODELO ESPECIAL 7.00 | |
| DOS EQUIS AMBER 7.00 | CORONA 7.00 | BLUE MOON 8.00 | WHITE CLAW 8.00 |
| PERONI 9.00 | HEINEKEN 8.00 | STELLA ARTOIS 9.00 | |
| (NONALCOHOLIC BEER) 7.50 | | BELL'S TWO HEARTED ALE 9.00 | |

Chaise lounges and pool use is a privilege for registered hotel residents only.

(Guests will be required to present their hotel ID badges to be permitted access to these areas. Pool hours are from 11 a.m. – 6 p.m.)10_25

Appetizers

- SALSA FRESCA 16.00

garden fresh tomato salsa served family style with yellow corn tortillas
- VEGETABLE SPRING ROLLS 21.00

julienne cabbage, carrots, bell pepper and spring onion fried in rice wrapper and served with sweet chile sauce
- DUCK CONFIT NACHOS 25.00

with red onions, tomatoes, pineapple mango salsa and yellow corn tortilla chips
- HUMMUS WITH ROASTED BEET & YOGURT SPREAD 23.00

a vibrant duo of traditional hummus and roasted beet–Greek yogurt spread, accompanied by warm, house-baked flatbread
- ★ TUNA TOWER 34.00

ahi tuna tartare, lump crabmeat and avocado in a cylindrical stack with lemon chile oil
- JUMBO SHIRIMP SATAYS

Seared wild-caught jumbo shrimp served pinapple salsa and thai chile dipping sauce 28.00
- PEEL-AND-EAT SHRIMP

served with cocktail sauce and lemon 1/2 LB. 20.00 OR 1 LB. 38.00
- PRIME BEEF QUESADILLA 25.00

USDA Prime Filet Mignon with monterey and cheddar cheeses, onions, bell peppers, jalapeños, salsa and lime crema in a griddled flour tortilla
- MEDITERRANEAN BEEF KEBOBS 26.00

USDA Prime Filet Mignon kebobs served on flatbread with mixed greens, feta and heirloom cherry tomatoes salad, red wine vinaigrette and Tzatziki sauce

Salads

- GREEK SALAD 19.00

mixed greens lettuce, cherry tomatoes, Kalamata olives, feta cheese and sliced cucumbers with red wine vinaigrette
(add grilled chicken 9.00) (add two wild-caught Jumbo Shrimp 14.00)
- TRADITIONAL CAESAR SALAD 19.00

romaine lettuce, herbed croutons with shaved Parmesan cheese
(add grilled chicken 9.00) (add two wild-caught Jumbo Shrimp 14.00)

Handhelds

(served with french fries or mesclun greens with tomato and balsamic vinaigrette)

- CRISPY CHICKEN B.L.T. 24.00

seasoned country fried chicken breast with Hickory-smoked bacon, lettuce, tomato, Chipotle aioli and bacon jam
- USDA PRIME STEAK AND CHEESE SANDWICH 24.00

thinly-sliced prime steak seared with mushrooms, onions, melted Provolone cheese and horseradish cream on ciabatta bread
- BLACKENED MAHI MAHI SANDWICH 24.00

Blackened seared mahi mahi on a sesame Kaiser roll with crisp lettuce, vine-ripened tomato, house-made tartar sauce, and shaved coleslaw
- USDA PRIME DOUBLE SMASHBURGER 25.00

two griddle-seared Prime burger patties (cooked-through) consisting of a flavorful caramelized exterior and a juicy interior served on Sesame Kaiser roll with American cheese, pickles, lettuce, tomato and spicy mayo
(Smash burgers consist of two 4oz. beef patties pressed flat on the griddle, then prepared to a cooked-through temperature ranging from Medium Well to Well

Pizzas and Flatbreads

- QUATTRO FORMAGGI BLANC PIZZA 23.00

thin crust with basil-infused olive oil, Ricotta, Parmesan, Bulgarian feta and mozzarella cheese
- PEPPERONI PIZZA 23.00

thin crust with sliced pepperoni, tomato sauce and mozzarella cheese
- PEPPERONI AND SAUSAGE FLATBREAD 25.00

thin crust with olive oil, pepperoni and pork sausage with Parmigiano-Reggiano and crushed red pepper flakes
- SPANAKOPITA FLATBREAD 23.00

Feta and Ricotta spinach spread with artichokes, hearts of palm, red onion, baby arugula and lemon dill drizzle

Desserts

- CHOCOLATE BLONDE ICE CREAM SANDWICH 16.00

rich chocolate ice cream sandwiched between a chocolate chip cookie
- CHOCOLATE MOUSSE BON BON 16.00

cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache (gluten free)
- RASPBERRY CHEESECAKE 16.00

organically farmed cream cheese with macerated raspberries and Chantilly cream

Star icon indicates food items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Regarding food safety of these items, written information is available upon request.

Cigarette and Cigar smoking is not permitted at or near the bar or pool area. A designated section (subject to availability) at the western back portion of the Pavilion Bar is provided exclusivley for cigarette and cigar smoking activity.

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