

### CHAMPAGNES & SPARKLING WINES

**Louis Perdrier France NV**  
glass 16.00 bottle 62.00

**Santa Margherita Prosecco Italy NV**  
glass 18.00 bottle 72.00

**Domaine Chandon Brut Rosé California NV**  
glass 17.00 bottle 68.00

### WHITE WINES by the glass

**Coppola "Sofia" Riesling**  
Monterey 2017 glass 15.00

**Brancott Sauvignon Blanc**  
New Zealand 2019 glass 14.00

**Chalk Hill Chardonnay**  
Sonoma 2018 glass 15.00

**Smoke Tree Chardonnay**  
Sonoma 2017 glass 15.00

**Whispering Angel The Palm Rosé**  
Sonoma 2020 glass 15.00

### RED WINES by the glass

**Bridlewood Pinot Noir**  
California 2018 glass 14.00

**Peirano Estate "Six Clones" Merlot**  
Lodi 2017 glass 15.00

**Terrazas Altos Del Plata Malbec**  
Mendoza 2018 glass 15.00

**Roth Cabernet Sauvignon**  
Alexander Valley 2018 glass 16.00

**Picket Fence Cabernet Sauvignon**  
Alexander Valley 2016 glass 15.00

(FULL WINE LIST AVAILABLE UPON REQUEST)

### SPECIALTY DRINKS

**Pavilion Punch** Myers dark rum, cranberry juice, pineapple juice, orange juice and a splash of grenadine 15.00

**Cooper River Margarita** Traditional margarita with Jose Cuervo Especial tequila 13.00

**Market Pavilion Madras** Stolli Orange vodka, cranberry and orange juice 13.00

**Harbor Breeze** Midori sour with a splash of pineapple, orange juice and triple sec 15.00

**Classic Mojito** Cruzan light rum with fresh mint infused simple syrup and lime juice 16.00

### MARTINIS

**Refreshitini** Hendricks gin, cucumber infused lemonade, garnished with a cucumber slice 16.00

**Dirty Bird** Grey Goose and olive juice garnished with Roquefort cheese olives 16.00

**Sweet Tea Martini** Firefly Sweet Tea Vodka layered with freshly-squeezed southern lemonade 15.00

**Pomegranate** PAMA Pomegranate Liqueur and Smirnoff vodka with a splash of triple sec 16.00

**Pavilontini** Absolut Citron vodka, splash of orange and pineapple juice 16.00

**Skyline Martini** Skyy vodka and Apple Schnapps with a splash of cranberry juice 14.00

**Southern Style** Peach Schnapps, Absolut and a splash of orange juice 15.00

**Pavilion Pool Martini** Malibu rum, pineapple juice and blue curacao 15.00

**Sunrise Martini** Jose Cuervo Especial tequila, orange juice and a splash of grenadine 15.00

### BOTTLED BEER SELECTIONS

**BUDWEISER** 16oz. 6.50   **BUD LIGHT** 16oz. 6.50   **COORS LIGHT** 6.50   **YUENGLING** 6.50  
**MICHELOB ULTRA** 6.50   **MILLER LITE** 6.50   **DOS EQUIS AMBER** 7.50   **CORONA** 6.50   **FAT TIRE** 8.00  
**AMSTEL LIGHT** 7.00   **BLUE MOON** 7.00   **HEINEKEN** 7.00   **STELLA ARTOIS** 8.00  
**ST. PAULI GIRL (NON ALCOHOLIC)** 7.50   **BELL'S TWO HEARTED ALE** 9.00  
**WESTBROOK ONE CLAW** 9.50   **LAGUNITAS IPA** 8.50

**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.)**

### APPETIZERS

#### SALSA FRESCA 15.00

garden fresh tomato salsa served family style with blue 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

#### ★ RED DRAGON ROLL 27.00

spicy tuna sushi roll with lobster, avocado, jalapeños and Sriracha Aioli

#### FISH TACOS 21.00

tempura battered local flounder with citrus marinated cabbage, avocado, pickled Fresno peppers, fresh cilantro and Chipotle aioli in flour tortillas

#### ★ TUNA TOWER 32.00

ahi tuna tartare, lump crabmeat and avocado with lemon chile oil

#### PRIME BEEF QUESADILLA 25.00

New York Strip steak layered with onions, bell peppers, monterey and cheddar cheeses, salsa and lime crema in a griddled flour tortilla

#### MEDITERRANEAN BEEF KEBOBS 26.00

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

### SALADS

#### GREEK SALAD 17.00

mixed greens lettuce, cherry tomatoes, Kalamata olives, feta cheese and sliced cucumbers with red wine vinaigrette (add grilled chicken 8.00)

#### CAESAR SALAD 17.00

romaine lettuce, Parmesan cheese and herbed croutons with Caesar salad dressing (add grilled chicken 8.00)

#### PAVILION COBB SALAD 24.00

mixed greens with ham, bacon, cucumbers, tomatoes, avocado, red onion, boiled eggs, cheese and green goddess vinaigrette (add grilled chicken 8.00)

### SANDWICHES

*(served with waffle-cut french fries or mesclun greens with tomato and balsamic vinaigrette)*

#### SOUTHERN SHRIMP SALAD CROISSANT 24.00

large flaky croissant served with chopped jumbo shrimp, diced celery, onion and fresh dill

#### CRISPY CHICKEN B.L.T. 22.00

seasoned fried chicken thigh 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

#### CUBAN SANDWICH 22.00

with house-smoked pulled pork shoulder, sliced ham, swiss cheese, yellow mustard, pepper aioli and house-made bread and butter pickles on grilled bread

#### USDA PRIME DOUBLE SMASHBURGER 24.00

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 done.)*

### PIZZAS AND FLATBREADS

#### QUATTRO FORMAGGI BLANC PIZZA 21.00

thin crust with basil-infused olive oil, Münster, Parmesan, Bulgarian feta and mozzarella cheese

#### PEPPERONI PIZZA 21.00

thin crust with sliced pepperoni, tomato sauce and mozzarella cheese

#### PEPPERONI AND SAUSAGE FLATBREAD 22.00

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

#### VEGETABLE FLATBREAD 21.00

thin crust with cream spinach, artichokes, bell peppers, onions, mushrooms, olives, mozzarella cheese and fresh basil

### DESSERTS

#### CHOCOLATE BLONDE ICE CREAM SANDWICH 15.00

rich chocolate ice cream sandwiched between a chocolate chip cookie

#### CHOCOLATE MOUSSE BON BON 15.00

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

#### RASPBERRY CHEESECAKE 15.00

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 exclusively for cigarette and cigar smoking activity.**

**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.)**

# Wine List

## Cabernet Sauvignon

Alexander Valley Vineyards 2018 65.00  
B.R. Cohn North Coast 2019 56.00  
Cakebread Napa 2018 175.00  
Caymus Napa Valley 2019 195.00  
Caymus Special Selection Napa 2016 350.00  
Charles Krug Vintner's Selection Napa 2013 195.00  
Chimney Rock Napa 2015 195.00  
Duckhorn Napa 2018 140.00  
Far Niente Oakville Napa 2018 325.00  
Faust Napa 2018 150.00  
Fisher Unity Napa 2018 105.00  
Francis Ford Coppola Director's Cut Alexander V. 2018 69.00  
Frank Family Napa 2018 120.00  
Freemark Abbey Napa 2017 115.00  
Groth Oakville 2017 150.00  
Heitz Cellars Napa 2016 145.00  
Hess Collection Mt. Veeder 2018 135.00  
Inglenook Cabernet Napa 2015 195.00  
Inglenook 1882 Napa 2015 125.00  
Jordan Alexander Valley 2017 135.00  
Joseph Phelps Napa 2019 185.00  
Kenwood Jack London Vineyard Sonoma 2017 84.00  
Merus Napa 2017 250.00  
Mt. Veeder Napa 2018 110.00  
Nickel & Nickel Napa 2018 205.00  
Orin Swift Cellars Palermo Napa 2019 100.00  
Paradigm Oakville 2017 190.00  
Raymond Reserve Napa 2018 99.00  
Robert Craig Affinity Napa 2017 150.00  
Robert Mondavi Napa 2018 80.00  
Rodney Strong Brothers Ridge Alexander Valley 2016 185.00  
Roth Alexander Valley 2018 70.00  
Silver Oak Alexander Valley 2016 175.00  
Silver Oak Napa Valley 2015 275.00  
Shafer "One Point Five" Stags Leap District 2018 235.00  
Stags' Leap Winery Napa 2018 135.00  
Stonestreet Monument Ridge Alexander Valley 2017 79.00  
Trefethen Estate Napa 2018 135.00  
ZD Napa 2018 155.00

## Merlot

Columbia Crest H3 Washington 2017 55.00  
Duckhorn Napa 2018 125.00  
Emmolo Napa 2015 135.00  
Gundlach Bundschu Sonoma 2015 78.00  
Miner Stagecoach Vineyard Oakville 2015 110.00  
Paradigm Napa 2016 125.00  
Peirano Estate "Six Clones" Lodi 2016 56.00  
Pride Mountain Vineyards Sonoma 2017 145.00  
Raymond Reserve Napa 2018 76.00  
Shafer TD-9 Napa 2018 150.00  
Swanson Napa 2018 78.00  
Stags' Leap Winery Napa 2018 79.00

## Pinot Noir

Adelsheim Willamette Valley 2019 75.00  
Anne Amie Willamette Valley 2019 70.00  
Belle Glos Las Alturas 2019 79.00  
Benton Lane Willamette Valley 2018 59.00  
Cambria Santa Maria Valley 2019 52.00  
Cristom Mt. Jefferson Willamette Valley 2019 87.00  
Diora La Petit Grace Monterey 2018 79.00  
Eola Hills Pinot Noir Oregon 2017 58.00  
Flowers Sonoma Coast 2018 120.00  
Four Graces Dundee Oregon 2018 70.00  
"J" Russian River Valley 2018 88.00  
Meomi Pinot Noir California 2016 52.00  
Pahlmeyer "Jayson" Sonoma Coast 2018 115.00  
Talley Arroyo Grande Central Coast 2018 85.00  
Goldeneye Pinot Anderson Valley 2018 95.00

## Zinfandel

Consentino "The Zin" Lodi 2019 58.00  
Duckhorn Paradox Napa 2017 120.00  
Frog's Leap Napa 2018 69.00  
Martinelli Vigneto di Evo Russian River 2019 90.00  
Orin Swift Cellars "Saldo" California 2019 65.00  
Rombauer Napa 2018 90.00

**Unfortunately, vintage changes and product allocations are out of our control. Inventory is subject to vary based on each winery's availability.**

## Syrah / Shiraz / Petite Syrah

Petite Sirah Caymus-Suisun Grand Durif Napa 2018 125.00  
Syrah Betz La Serenne Washington 2016 148.00  
Syrah Copain Sonoma Tous Ensemble 2016 64.00  
Syrah Nickel & Nickel Russian River 2014 125.00  
Shiraz Molly Dooker "Blue Eyed Boy" Australia 2018 120.00  
Shiraz Shinas Estate "The Guilty" Australia 2017 60.00  
Shiraz Thorn-Clarke "Milton Park" South Australia 2018 56.00

## Old World Reds

Amarone Masi Costasera Veneto Italy 2015 160.00  
Amarone Giuseppe Lonardi Della Valpolicella Classico Italy 2015 150.00  
Barbera d'Asti Elio Perrone Piedmont Italy 2019 55.00  
Brunello di Montalcino Caparzo Tuscany 2014 99.00  
Brunello di Montalcino Tenute Silvio Nardi Tuscany 2016 150.00  
Burgundy Louis Latour Volnay en Chevret Côte de Beaune 2018 230.00  
Châteauneuf-du-Pape Château Mont-Redon Rhone France 2017 115.00  
Cotes du Rhone Andre Brunel Rhone France 2018 54.00  
Meritage Antinori Guado al Tasso Tuscany 2017 250.00  
Meritage Gaja Ca' Morcanda Promis Toscana Italy 2018 95.00  
Tempranillo Numanthia Spain 2016 145.00  
Tenuta San Guido Sassicaia Tuscany 2015 450.00

## New World Reds

Malbec Bonarda Blend Tikal Patriota Mendoza 2017 60.00  
Malbec Luigi Bosca Malbec Argentina 2019 60.00  
Malbec Paul Hobbs Luján de Cuyo Argentina 2018 99.00  
Malbec Terrazas "Grand" Mendoza 2017 150.00  
Meritage Clos du Bois Marlstone Alexander Valley 2013 90.00  
Meritage Col Solare Washington 2016 195.00  
Meritage Flora Springs Trilogy Napa 2014 165.00  
Meritage Girard Artistry Napa 2018 105.00  
Meritage Joseph Phelps Insignia Napa 2017 475.00  
Meritage Justin Isosceles Paso Robles 2017 180.00  
Meritage Orin Swift Cellars Papillon Napa 2019 150.00  
Meritage The Prisoner Oakville California Napa 2019 115.00  
Meritage Quintessa Rutherford 2018 375.00

## Chardonnay

Cakebread Cellars Napa 2019 105.00  
Chalk Hill Sonoma 2019 60.00  
Chalk Hill "Estate" Sonoma 2019 80.00  
Far Niente Napa 2018 135.00  
Frank Family Napa 2018 84.00  
Grgich Hills Napa 2018 99.00  
Hess Collection Napa 2017 54.00  
Jordan Russian River Valley 2018 90.00  
Joseph Phelps Freestone Sonoma Coast 2018 150.00  
Kenwood Six Ridges Sonoma 2018 54.00  
Landmark "Overlook" Sonoma 2018 75.00  
Martinelli Bella Vigna Russian River 2016 95.00  
Napa Cellars Napa 2018 56.00  
Ramey Sonoma Coast 2016 95.00  
Raymond Reserve Napa 2018 60.00  
Rombauer Napa 2020 99.00  
Shafer Red Shoulder Ranch Carneros 2018 132.00  
Simi Russian River Valley 2019 88.00  
Smoke Tree Sonoma 2018 52.00  
Sonoma Cutrer Les Pierres Sonoma 2017 96.00  
Talley Arroyo Grande 2018 68.00  
Trefethen Estate Napa 2018 60.00  
ZD Napa 2019 99.00

## Sauvignon Blanc

Cakebread Cellars Napa 2020 75.00  
Cloudy Bay Marlborough 2020 78.00  
Duckhorn Napa 2019 75.00  
Ferrari Carano Sonoma 2020 58.00  
Joseph Phelps Napa 2019 94.00  
Kim Crawford Marlborough 2020 52.00  
Pascual Jolivet Sancerre Loire France 2019 75.00  
Spottswoode Napa 2019 95.00

## White Burgundy

Chablis William Fevre Champs Royaux France 2018 69.00  
Montagny "Les Buys" Louis Latour France 2018 69.00  
Louis Latour Meursault France 2018 175.00  
Louis Latour Puligny-Montrachet France 2018 185.00

## White Varietals

Albarino Do Ferreira Riach Baixas Spain 2017 62.00  
Pinot Gris Willamette Valley Vineyards 2018 56.00  
Pinot Grigio Barone Fini Alto Adige 2019 50.00  
Pinot Grigio Ca' Montini Italy 2018 56.00  
Pinot Grigio Lechthaler Trentino Italy 2018 60.00  
Pinot Grigio Conte Brandolini 2020 52.00  
Pinot Grigio Terlato Italy 2019 56.00  
Riesling Chateau Ste. Michelle Eroica Washington 2018 56.00  
Riesling Erbacher Mosel-Saar Germany 2020 56.00  
Riesling St. Urbans-Hof Mosel-Saar Germany 2019 55.00  
Txakoli Ameztoi Spain 2019 59.00  
Viognier Miner California 2018 60.00

## Champagne/Sparkling

Armand de Brignac Ace of Spades Brut France NV 650.00  
Dom Perignon Epernay 2010 395.00  
Krug Brut Grande Cuvee Reims NV 425.00  
Moet et Chandon Imperial Epernay NV 180.00  
Perrier-Jouët Fleur De Champagne 2012 475.00  
Perrier-Jouët Fleur De Champagne Rosé 2012 595.00  
Roederer Cristal Reims 2008 495.00  
Ruinart Blanc de Blanc Reims NV 225.00  
Ruinart Rose Reims NV 230.00  
Santa Margherita Prosecco Italy NV 72.00  
Schramsberg Brut Rosé Napa 2017 95.00  
Taittinger Brut La Francaise Reims NV 125.00  
Taittinger Comtes Blanc de Blanc Reims 2006 385.00  
Veuve Clicquot La Grande Dame Brut Reims 2008 375.00

## Dessert Wines

El Maestro Sierra Sherry Spain 375ml 36.00  
Gekkeikan Sake Horin Kyoto 300ml 49.00  
Merryvale Antigua California 500 ml 89.00

## Wines by the Glass

### WHITE WINES by the glass

**Coppola "Sofia" Riesling**  
Monterey 2017 glass 15.00  
**Brancott Sauvignon Blanc**  
New Zealand 2019 glass 14.00  
**Chalk Hill Chardonnay**  
Sonoma 2019 glass 15.00  
**Smoke Tree Chardonnay**  
Sonoma 2017 glass 15.00  
**Whispering Angel The Palm Rosé**  
Sonoma 2020 glass 15.00

### RED WINES by the glass

**Bridlewood Pinot Noir**  
California 2018 glass 14.00  
**Peirano Estate "Six Clones" Merlot**  
Lodi 2017 glass 15.00  
**Terrazas Altos Del Plata Malbec**  
Mendoza 2018 glass 15.00  
**Roth Cabernet Sauvignon**  
Alexander Valley 2018 glass 16.00  
**Picket Fence Cabernet Sauvignon**  
Alexander Valley 2016 glass 15.00

### CHAMPAGNES & SPARKLING WINES

**Louis Perdrier France NV**  
glass 16.00 bottle 62.00  
**Santa Margherita Prosecco Italy NV**  
glass 18.00 bottle 72.00  
**Domaine Chandon Brut Rosé California NV**  
glass 17.00 bottle 68.00

**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.)**