

Pavilion Bar

CHAMPAGNES & SPARKLING WINES

Mezzacorona Sparkling Wine Italy 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

Chalk Hill Chardonnay
Sonoma 2020 glass 15.00

Simi Chardonnay
Sonoma 2019 glass 15.00

Terlato Pinot Grigio
Italy 2021 glass 15.00

Brancott Sauvignon Blanc
New Zealand 2022 glass 14.00

Whispering Angel "The Beach" Rosé
Sonoma 2021 glass 15.00

RED WINES by the glass

Edna Valley Pinot Noir
California 2021 glass 15.00

Peirano Estate "Six Clones" Merlot
Lodi 2020 glass 15.00

Terrazas Altos Del Plata Malbec
Mendoza 2020 glass 15.00

Roth Cabernet Sauvignon
Alexander Valley 2021 glass 16.00

Alexander Valley Vineyards Cabernet Sauvignon
Alexander Valley 2020 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.) 5_12

APPETIZERS

SALSA FRESCA 15.00

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

★ RED DRAGON ROLL 27.00

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

★ YUM YUM ROLL 22.00

tempura fried Spicy Tuna sushi roll with cream cheese, avocado, eel sauce and Sriracha Aioli

★ SMOKED FISH DIP 21.00

Smoked white fish, Chevre goat and cream cheeses with chives, shallots, and lemon served with flour tortillas

★ TUNA TOWER 34.00

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

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

LIGHT FARE

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)

CAESAR SALAD 19.00

romaine lettuce, Parmesan cheese and herbed croutons with Caesar salad dressing (add grilled chicken 9.00)

ASIAN GARDEN SALAD 21.00

Iceberg lettuce, shaved cabbage, cucumbers, heirloom tomatoes, red radish, boiled egg and bell peppers with Asian sesame vinaigrette (add grilled chicken 9.00)

VEGETABLE QUICHE 26.00

savory egg, mozzarella and ricotta cheese custard baked in a flaky pie crust with asparagus, sundried tomatoes and balsamic mesclun green salad

SANDWICHES

(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

FISH SANDWICH (FRESH CATCH OF THE DAY) 24.00

choice of grilled or fried preparation on sesame Kaiser roll with lettuce, 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 done.)

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 24.00

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 24.00

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 exclusively for cigarette and cigar smoking activity.

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