

PALM GRILL



STARTERS

CHILLED WATERMELON \$15

crystalized mint, sparkle blueberries

FRUIT SALAD \$18

pineapple, kiwi, cantaloupe, strawberries, blueberries, citrus vanilla mint dressing, agave yogurt

CHICKEN BACON RANCH DIP \$18

house chips

PALM GRILL NACHOS \$24

plantain crisps, mojo pulled pork, pickled red onions, hot cherry peppers, cilantro crema, cotija cheese

MANGO HABANERO WINGS Six \$16 Twelve \$26

choice of buffalo or bbq sauce

JUMBO SHRIMP COCKTAIL \$28

(4) jumbo shrimp, cocktail sauce, lemon wedge

SALADS

ADD Chicken \$12 Steak* \$15 Shrimp \$14

PESTO BABY GEM \$18

sweet red baby gem lettuce, focaccia croutons, grated parmesan cheese, pesto caesar dressing

CAPRESE SALAD \$25

yellow & red beefsteak tomatoes, mozzarella, basil leaves, extra virgin olive oil, maldon salt

SOUTHWEST COBB SALAD \$27

chopped romaine, cherry tomatoes, avocado, roasted corn, black beans, green onions, grilled chicken, pepper jack cheese, bacon, hard boiled egg, chipotle ranch dressing

LATIN BOWL \$28

seasoned white rice, cuban black beans, sweet plantain, avocado, pickled red onions
Choice of Mojo Pork or Chipotle Chicken

 Signature Dishes

PIZZA

CHEESE PIZZA \$20

fresh pomodoro sauce, three cheese blend

PEPPERONI PIZZA \$23

artisan pepperoni, three cheese blend, oregano, pomodoro sauce

SANDWICHES

all sandwiches are served with choice of shoestring fries, sweet potato fries, or side salad

OPEN FACE TACOS (2) \$24

warm soft white corn tortillas, crispy grouper, shredded lettuce, pico de gallo, shredded mixed cheese, key lime crema

PULLED PORK CUBANO \$26

mojo pulled pork, grilled honey ham, bread & butter pickles, swiss cheese, dijonaise, butter toasted cuban bread

ROYAL PALM BURGER* \$31

chuck brisket house blend patty, black pepper bacon, caramelized onion, white cheddar cheese, brioche bun

CLASSIC CHEESE QUESADILLA \$22

pico de gallo, sour cream, guacamole

ADD Chicken \$8 Steak* \$11 Shrimp \$14

ALL AMERICAN HOT DOG \$18

all beef kosher hot dog, house relish, potato bun, ketchup, mayonnaise, yellow mustard

DESSERT

ICE CREAM BARS AND SANDWICHES \$12 each

magnum double caramel ice cream bar

blue bunny chocolate chip cookie sandwich

klondike oreo cookie sandwich

häagen-dazs vanilla ice cream bar

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions. All food & beverages must be consumed in seating area. No pool consumption.

An 18% gratuity will be added to your check.
All prices are subject to state and local taxes.

Se agregará una propina del 18% a su cheque.
Todos los precios están sujetos a impuestos
estatales y locales.

Y ap ajoute yon gratuite 18% nan chèk ou.
Tout pri yo sijè a taks leta ak lokal yo.

MAESTRO DOBEL SIGNATURE DRINKS \$16

BLACK DIAMOND MARGARITA

maestro dobel diamante, agave syrup, lime juice, black salted rim, lime

PALOMA COCKTAIL

maestro dobel diamante, lime juice, grapefruit soda, lime wheel

SIGNATURE COCKTAILS \$17 / PITCHER \$62 (48OZ)

MARGARITA jimador, triple sec, lime juice, orange juice, simple syrup, classic, passion fruit, mango, strawberry, watermelon

MOJITO bacardi superior, simple syrup, lime, mint leaves, soda classic, passion fruit, mango, strawberry, coconut

MELLOW MANGO cruzan mango, bacardi coconut rum, mango purée, pineapple juice

PEACH PASSION absolut apeach, muddled raspberries, mango purée, pineapple juice, lemonade

GREYHOUND a tart start with a smooth finish, tito's handmade vodka and grapefruit juice

STRAWBERRY LEMONADE a refreshing cocktail mixed with fresh strawberries, lemonade, and tito's handmade vodka

TROPICAL STORM captain morgan, midori, bacardi coconut rum, blue curaçao, sweet & sour

RASPBERRY CASHMERE ketel one, raspberry purée, agave nectar, lime juice, raspberries, club soda

COOL CUCUMBER effen cucumber vodka, cucumber, st. germain, simple syrup, lime juice, sprite

PINK PALOMA casa noble crystal, grapefruit juice, st-germain, ginger ale

COCO AZUL bacardi pineapple rum, pineapple juice, coconut cream, blue curaçao

TITO'S MARTINI tito's handmade vodka martini styled with dry vermouth, garnished with one or three olives, but never two

BEER

DRAFT \$9
PITCHER \$30

LA RUBIA BLONDE ALE

VEZA SUR

EVER HAZE INDIA PALE ALE

CRAFT \$10
BUCKET \$45

JAI ALAI

HAVANA LAGER

ANGRY ORCHARD hard cider

NO WAKE ZONE

DOMESTIC \$10
BUCKET \$45

BUDWEISER

SAMUEL ADAMS

MICHELOB ULTRA

YUENGLING

COORS LIGHT

IMPORT \$10
BUCKET \$45

CORONA

MODELO

HEINEKEN

STELLA ARTOIS

AMSTEL LIGHT

LET'S GO COCO

COCONUT WATER \$15

RUM IN THE COCONUT \$18
choice of pineapple or coconut rum

COCO PIÑA COLADA \$22

FROZEN DRINKS \$17

SPIKED STRAWBERRY LEMONADE
absolut citron, frozen strawberry lemonade

DAIQUIRI
your choice of mango, raspberry, strawberry, banana, or peach

SPIKED ARNOLD PALMER
tito's handmade vodka, iced tea, lemonade, limoncello

MASTER THE ART OF RELAXATION

Enjoy your own cabana, includes 6 non-alcoholic beverages, individual fresh fruit amenity, scented water mist, sunblock, and aloe. Equipped with 55" flat-screen tv, mini refrigerator, and digital safe. **Fee: \$300**

All prices subject to gratuity and applicable taxes. Prices are subject to change and rentals are based on availability.