

ALL DAY MENU



Restaurant & Pool

- *Tablitas* -

All Tablitas are accompanied by Grissini, Olives & Fruit Compote

<i>Cured Meats</i>	<i>Cheeses</i>	<i>Vegetables</i>
PROSCIUTTO Italy	GRANA PADANO 12 Month Aged	ROASTED EGGPLANT in Oil
SOPRESSATTA Italy	MANCHEGO D.O. 12 Month Aged	ROASTED PEPPERS in Oil
COPPA Nduja, Italy	GORGONZOLA Dolce Oro DOP	ROASTED ARTICHOKE in Oil
Choice of 1 - 5.00 Choice of 3- 12.00	Choice of 1 - 5.00 Choice of 3- 12.00	Choice of 1 - 5.00 Choice of 3- 12.00
JAMON DE BELLOTA 10.00 100% Iberico. Spain		LOMO DE BELLOTA 12.00 100% Iberico. Spain

- *Tapas* -

LOCAL CEVICHE Pineapple Leche De Tigre	14.00
SPANISH STYLE OCTOPUS Spanish Potato Salad, Paprika & Olive Oil	16.00
BEEF CARPACCIO Mustard Vinaigrette, Crispy Mushrooms & Radish	16.00
SHRIMP COCKTAIL Cocktail Sauce & Lemon Wedges	14.00
TUNA TARTARE Avocado, Mango & Sesame Soy Vinaigrette	14.00
IBERICO HANDMADE CROQUETAS  Serrano Ham, Manchego with Fig Jam & Garlic Aioli	12.00
ARGENTINIAN EMPANADAS Chicken, Beef, Ham & Cheese, Spinach & Cheese or Onion & Cheese	10.00
MAITAKE MUSHROOMS Mushroom Aioli, Parmesan & Sweet Soy	13.00

- *Soup & Salads* -

SOUP OF THE DAY Chef's Selection	8.00	LOCAL BURRATA Tomato, Basil, Balsamic & Olive Oil	15.00
*BABY ARUGULA Shaved Parmigiano Reggiano & Lemon Vinaigrette	12.00	*KALE CAESAR Parmesan Cheese, Brioche Croutons & Caesar Dressing	13.00
*MEDITERRANEAN Mixed Greens, Tomato, Chickpeas, Cucumber, Olives & Crumbled Feta	12.00	*Add Grilled Chicken 8.00 Grilled Shrimp 8.00 Grilled Skirt Steak 10.00	

- *Flatbreads* -

POMODORO Roasted Tomato, Mozzarella & Torn Basil	12.00
PROSCIUTTO Mozzarella, Wild Arugula, Parmesan, Olive Oil & Black Pepper	16.00
WILD MUSHROOM Caramelized Onion, Mozzarella & Mushrooms	14.00

- *Pastas* -

PAPPARDELLE Short Rib Bolognese	23.00
HANDMADE GNOCCHI Pomodoro, Parmesan & Torn Basil	17.00
BUCATINI A LA CARBONARA Pancetta & Parmigiano Reggiano	20.00
WHOLE WHEAT PENNE Zucchini, Squash, Asparagus, Broccolini, Olive Oil & Garlic	18.00
LOBSTER RAVIOLI Sherry Lobster Bisque	22.00

- *Entrees* -

SALMON Quinoa Salad & Roasted Cherry Tomato	25.00
ROASTED CHICKEN Soft Polenta, Caramelized Shallots, Baby Carrots, Artichokes	22.00
BRAISED SHORT RIB Mashed Potatoes with a Red Wine Reduction	24.00
ARGENTINIAN SKIRT STEAK Truffle Fries & Chimichurri	29.00
PAN ROASTED BRANZINO Roasted Tomato, Hon Shimeji Mushroom, Olives, & Herb Gremolata	25.00
"PARILLADA" GRILLED MEATS Skirt Steak, Argentinian Chorizo, Chicken Thighs, Red Pepper, Chimichurri & French Fries	35.00

- *Sides* -

LOCAL GRILLED VEGETABLES Seasonal Selection	10.00
TRUFFLE FRIES Parsley & Parmesan	9.00
MASHED POTATOES Classic Butter	6.00

- *Poolside* -

*Poolside Menu available Monday - Sunday (11AM - 10PM)

FRUIT BOWL Berries, Cantaloupe, Mango, Pineapple, Honeydew & Grapes	10.00	TERRAZAS CHIPS & DIP Guacamole and Hummus Served with Pita or Tortilla Chips	10.00	TERRAZAS BURGER Angus Beef, Garlic Aioli, Swiss Cheese, Caramelized Onions, Arugula with French Fries	15.00
SIDE SALAD Kale Or Mediterranean	7.00	CUBAN SANDWICH Ham, Roasted Pork, Swiss Cheese, Pickles & Mustard	14.00	VEGETABLE WRAP Mushrooms, Asparagus, Zucchini, Squash & Guacamole	12.00
QUINOA SALAD Mint, Shallots, Cilantro, Parsley, Sherry Vinegar & Lemon Vinaigrette	14.00	MAHI SANDWICH Blackened or Grilled with Tomato, Red Onion, Lettuce & Tartar Sauce	16.00	CRISPY TACOS Fried White Fish or Short Rib	14.00
SHRIMP TEMPURA Chipotle Mayo	12.00	CHICKEN PANINI Grilled Chicken Breast, Provolone Cheese & Pesto Aioli	14.00	CORN ON THE COB Chipotle Aioli, Parmesan Cheese & Lime	9.00

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



- Cocktails -

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COSMO BLANC
Grey Goose, Cointreau,
Lime, White Cranberry Juice

THE MULE
Absolute Elyx, Lime, Ginger Beer

THE BRAMBLE
St. George Terrior, Lemon,
St. George Raspberry

BLOOD ORANGE MOJITO
Bacardi Rum, Lime,
Blood Orange, Stiegl Radler

CAIPIRINHA
Leblon Cachaca, Lime,
Demerata Powder

HIBISCUS DAIQUIRI
Bacardi Rum, Hum Liqueur, Lime

PERFECT MARGARITA
Avion Tequila, Cointreau,
Lime, Grand Marnier Float

STREZCAL
Mezcal, Hum,
Fresh Strawberry and Lime

TERRAZAS SPRITZ
Aperol, Giffard Pamplemousse,
Grapefruit Juice, Sparkling Wine

SMOKE & MIRRORS
Corsair Triple Smoke, Cointreau,
Maraschino, Bitters,
Muddled Orange & Cherry

PASSION PUNCH
Bacardi Mango, Guava Nectar,
Lime, Tropical Red Bull Topper

TERRAZAS GIN & TONIC
Plymouth, Strong Tonic, Soda

LA ROSA
Effen Cucumber, St. Germain,
Lychee, Lime

G & G
Basil Hayden, Lemon Juice, Giffard Apricot,
Grenadine, Absinthe Bitters

MAI TAI
Ron Zacapa 23, Orange Curaçao,
Giffard Orgeat, Lime

VESPA
Ketel One, Nolet Gin,
Dolin Blanc, Chartreuse



- Frozen Cocktails -

PINA COLADA
Bacardi

MARGARITA
Sauza

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- Wine list -



Sparkling by the bottle

VEUVE CLICQUOT Champagne	120
VEUVE CLICQUOT ROSE Champagne	25 110
VEUVE CLICQUOT RICH ROSE Champagne	150
MOET IMPERIAL BRUT Champagne	105
MOET ROSE Champagne	120
MOET ICE Champagne	25 110
TAITTINGER Champagne	20 100
PIPER HEIDSIECK 1785 Champagne	110
DOM PERIGNON Champagne	350

Rose wine by the bottle

CHATEAU LA GORDONNE Provence	42
CHATEAU LA GORDONNE LA CHAPELLE Provence	48

- Bottled Beers -

AMSTEL LIGHT
STELLA ARTOIS
CORONA LIGHT
BUD LIGHT
YUENGLING
SAM ADAMS BOSTON LAGER
FUNKY BUDDHA HOP GUN
CIGAR CITY MADURO BROWN
LAUDERDALE COCONUT PORTER
GUINNESS
STELLA CIDRE
CUSQUENA



Sparkling by the glass

CHARLES LAFITTE BRUT Carmargue	8	30
MIONETTO PROSECCO Italy	10	38

Rose wine by the glass

BILLETTE Provence	8	30
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White wine by the glass

NEWTON RED LABEL CHARDONNAY Napa	15	58
FERLLEN CHARDONNAY Mendoza	9	35
MASO CANALI PINTO GRIGO Trentino	10	38
WHITEHAVEN SAUVIGNON BLANC Marlborough	12	46
T SCHMITT RIESLING Kabinett	10	38
FERLLEN TORRONTES Mendoza	9	35

Red wine by the glass

SLINGSHOT CAB SAUVIGNON Napa	14	54
FERLLEN CAB SAUVIGNON RESERVE Mendoza	11	42
LA STORIA MERLOT Alexander Valley	15	58
FERLLEN MALBEC RESERVE Mendoza	11	42
LA CREMA PINOT NOIR Sonoma Coast	13	50
OZV ZINFANDEL Lodi	10	38
MONTES TWINS BLEND Colchagua	9	35



- Draft Beers -

PERONI
MAHOU
BLUE MOON
SAM ADAMS SEASONAL
CONCRETE BEACH TANGERICA
HEINEKEN
HOLLYWOOD FRESH HOP PILSNER