

WINES BY THE GLASS (6oz.)

	G	B
BUBBLES (5oz.)		
Prosecco Luna Argenta, Veneto, ITL, N/V	9	39
Veuve Clicquot Brut, Reims, FRA	17	80
PINK		
Rosé, Mission Hill Five Vinyards, Okanagan, CAN, 2009	9	36
WHITE		
Pinot Grigio, Attems, Venezia Giulia, ITL, 2009	12	48
Riesling, St. Urbans-Hoff, Ockfener Buckstein, Kabinett, Mosel, GER, 2008	13	52
Sauvignon Blanc Wither Hills, NZL, 2009	11	44
Viognier, Clay Station, Un-Oaked, Lodi, California, USA, 2009	9	36
Blend Sokol Blosser Evolution, Oregon, USA, N/V	12	48
Chablis, Jean – Marc Brocard, St. Claire, FRA, 2009	11	44
Chardonnay Quails' Gate, Okanagan Valley, CAN, 2009	11	44
Fume Blanc, Grgich Hills, Napa Valley, USA, 2008	16	64
RED		
Valpolicella, Brigaldara, ITL, 2009	9	36
Pinot Noir Belle Glos Meiomi, California Coast, USA, 2009	14	56
Shiraz Langmeil "Valley Floor", Barossa Valley, AUS, 2008	11	44
Malbec Punto Final, ARG, 2009	10	40
Cabernet Sauvignon Lotus, Paso Robles, California, USA, 2008	12	48
Napa Valley Vintners "Premiere Auction" Wine of the Week	25	99
PORT (2oz)		
Taylor Fladgate, 10 Year Tawny, POR	7	
Taylor Fladgater 20 Year Tawny, POR	11	
Taylor Fladgate, 30 Year Tawny, POR	28	
Taylor Fladgate, 40 Year Tawny, POR	36	
SHERRY(2oz)		
Harvey's Bristol Cream, ESP	6	
NOE, Pedro Ximenez Viejo, ESP	11	

Summer Cocktails

Here at Raw Bar our main focus is innovation, innovation, innovation! We show it in our food and through our drinks with the same care and attention to detail. Our cocktails are as current as they are diverse; we have catered to taste buds you may not even know existed. Some of the more classic cocktails that have shaped the current craft scene appear with our own twists that show there are more to spirits than you may have initially presumed. We are also more than happy to discuss drinks of a more bespoke nature so you can have a truly bon vivant experience.



Passion Fruit Daisy

A blend of 42 Below passion fruit vodka, the pulp of two passion fruits and sweet prairie blossom honey, that's taken from plants such as alfalfa, locust and wild flower. Sweet and fresh with a dash of Peychauds bitters. //



Ginger Tiki

Taken from Beachbum Berry's Grog Log, the original recipe includes Barenjager; which is a form of German Honey liquor, we decided to sub out the honey and use Canton Ginger from France. We then shake this with fresh lime, Mount Gay rum and a bar spoon of Bacardi 151. //



Derelict

A Raw Bar classic; voted Calgary's best cocktail for 2007. By combining Sky vodka, Soho lychee liqueur, and pineapple juice with homemade plum & clove jelly; it gives the palate an east meets west experience. //



Blood and Sand

Named for the 1922 Rudolph Valentino movie, it's one of the few Scotch cocktails that remain a true classic. A beautiful blend of Johnnie Walker Red, Maraschino liqueur, sweet vermouth and half the juice of a blood orange, give this a perfect balance. //

Don Baya

If you're a fan of the classic margarita this is the perfect chance to sample an exciting alternative. Made using Carralejo Anejo tequila, muddled gooseberries, jalapeno infused agave syrup and freshly squeezed lemon juice, shaken and lengthened with Fever Tree lemon tonic. //

Tea-Jito

A simple refreshing and sparkling mojito style drink. Made with Martin Miller's gin, St Germain elderflower liqueur, muddled cucumber, mint and green tea; shaken then topped with ginger beer. //

Guava Hurricane

The original Hurricane is said to of originated from "Pat O' Briens" restaurant, New Orleans created by the bar tender "Louis Culligan". The original Hurricane asks for the inclusion of passion fruit syrup, at raw bar we decided to use guava Juice and lemon juice then shake this with Appletons 12yr old Jamaica Rum and Goslings black seal rum. //

Maple Colada

We feel at Raw Bar the Pina Colada is seriously over looked and deserves its rightful place in cocktail history, we twist our version by adding maple syrup and shake with Cruzan single barrel rum, fresh pineapple juice and coco Lopez coconut cream. //

Zombie Redux

A true Tiki style drink created circa 1950, the recipe has been tinkered with many times and we take our inspiration from the 1956 Waikiki recipe. A serious concoction of El Dorado 3yr old rum, Pussers old navy rum and Bacardi 151, we shake the rum with passion fruit, mango, pineapple and pink grapefruit juice. Add a dash of bitters to finish off. //

Ginger and Orange Fool

A sweet delicious nectar thats balanced perfectly with the addition of ginger and citrus. We add house made ginger and ornage preserve and shake with Hangar One Mandarin Blossom vodka, a dash of Sky ginger vodka and fresh lemon juice combine to give the perfect harmony of savory and sweet. //



ANTI - OXIDANTS

Any kind of alcohol in moderation is good for you and by adding fresh fruit that's full of vitamins and antioxidants to the mix it doubles the body's effort in dispersing those free radicals that can cause us so much harm. Enjoy one of our creations and catch a buzz you can feel extra good about.

Yuzu Sunrise

A recent study found that adding ethanol – the type of alcohol found in vodka – to raspberries and strawberries, boasts their antioxidant level. We muddle these fruits into 360 vodka add yuzu citrus juice to kick it up a notch with its high vitamin C content, shake and serve long over Fever Tree tonic. //



Grape & Berry Detox

Research has shown that the pulp of red grapes contains polyphenols, antioxidants that protect against heart disease, we muddle the grapes with fresh blackberries, lemon juice, sugar syrup and shake with Absolut Berry Acai vodka to give the body a fine tuned feeling. //

Kiwi & Melon Sour

Kiwi is said to be one of the most nutrient dense fruits. A fraction of the size of an orange, a single kiwi has as much vitamin C and fiber. We muddle fresh kiwi with water melon syrup and lemon juice, add Spice Tree malt whisky shake and serve in the style of a classic sour. //

SAKE

Hana No Mai, Katana, Junmai Ginjo Sake, JPN, (180ml) 17

Rice paper, nutshell, and cream aromas with a round, silky entry with a dryish light-to-medium body and breezy honeyed radish and turnip accented finish. A nice earthy sake for tempura or Raw Bar Crab Rolls!

Indigo Wind, Sparkling Sake Junmai, JPN, (200ml) 18

This sparkling saké is rather uncommon. It made in the same fashion as a regular saké except that fermentation is stopped when a certain degree of alcohol is reached, in this case, 6% (rather than the usual 18% to 20%). It then is bottled, but there are still remains of much of the natural sugars in the saké, the second fermentation starts in the bottle, which gives it it's bubbles. This sparkling saké is a refreshing drink that pairs well with dishes with a bit of spice!

BUBBLES


SPARKLING

Luna Argenta, Veneto, ITL, N/V	39
Lamarca, ITL, N/V	42
Peller Estates, Signature Series, Ice Cuvee Classic, Niagara, CAN, N/V	63
Bird in Hand, Joy, Sparkling Pinot Noir, Adelaide Hills, AUS, 2006	83
Nino Franco, ITL, N/V, Magnum	115

CHAMPAGNE

Moët & Chandon, 'Half bottle' <i>Brut Imperial</i> Champagne, FRA, NV	75
Veuve Clicquot Brut, Reims, FRA	80
Piper-Heidsieck, Cuvée Brut , Champagne, FRA, NV	90
Moët & Chandon, 'full bottle' <i>Brut Imperial</i> Champagne, FRA, NV	135
Drappier, <i>Blanc de Blanc Grand Cru Millésimé</i> , Champagne, FRA, 1995	160
Billecart-Salmon, <i>Brut Rosé</i> , Champagne, FRA, 1996	235
Dom Perignon, Champagne, FRA, 2000	350

vintages are subject to change without notice

 notes organic or biodynamic practices

Napa Valley Vintners' Premiere Auction Wines

The stories of these wines are as unique as the wines themselves. Since 1997 the Napa Valley Vintners host an invite-only wine futures auction called Premiere Napa Valley. Each wine up for auction must be a one of a kind and crafted in small amounts. Proceeds from the auction go towards the works of the Napa Valley Vintners, a non-profit trade association responsible for promoting and protecting the Napa Valley Appellation as a winegrowing region. Over 300 wineries are members of the association and they support the commitment, preservation and enhancement of the Valley's land, wine and community for future generations.

Sequoia Grove Vineyards, lot 155, Cabernet Sauvignon, Rutherford, 2006 112

Surrounded by its purple hued mountains, Sequoia Grove Winery sits on 22 acres right in the heart of the valley floor in an important region referred to as the Rutherford Bench. Here the alluvial soil, rich in minerals, combined with the fog from the bay, mingling with the warm inland temperatures create the ideal location to produce our award winning Cabernet Sauvignon. This wine is Inky red in color with an immediate hit of juicy, red cherries and fresh raspberries with background notes of red plum. Caramelized toast and cinnamon and clove aromas wave in the background. There is a hint of sage, cigar box, and that classic 'allspice' note. Well balanced palate with nice acid, round, subtle tannins and a lingering finish.

Grgich Hills, lot 04, Petite Verdot/Cabernet Sauvignon, Napa Valley, 2004 103

A cool vintage in general, the growing season starting with a wet winter and spring that delayed budbreak and led into a slow, even, ripening of the grapes. Then a heat spike in July helped the grapes catch up to a normal physiological ripeness followed by an unusually cool August that allowed the grapes to completely ripen without dehydrating. Thanks to their organic and Biodynamic farming, the vines remained healthy throughout the temperature swings, providing them with fully ripe, flavorful grapes.

Twomey Cellars, Lot 17, Merlot, Soda Canyon Ranch, 2006 **181**

Soda Canyon Ranch is located in southeastern Napa Valley and is the exclusive grape source for Twomey Merlot. This vineyard is planted on deep, well-drained volcanic soils with vine selections from Bordeaux. For this wine the winemakers have chosen one of their favorite blocks in the hilly southwest corner of the ranch to showcase the intense aromatics, luscious mid-palate, and robustness that characterize this varietal at its best. Aged for 14 months in French oak.

Paradigm, Lot 115, Cab Sauv Private Bottling, Napa Valley 2006 **147**

(par' - a - dime) noun. An example that serves as a pattern or model. A pattern for perfection...
From the first smell, this wine is open and enticing. Beautiful aromas of ripe berries and toasty spicy oak. Soft and silky across the palate with classic Paradigm finesse. Flavors are of ripe black cherry, blackberry, cedar and sweet vanilla. Rich and lush in the mouth with lots of flavor and elegance.

Signorello, Lot 42, Cabernet Sauvignon Napa Valley 2006 **112**

A Napa wine with a Canadian connection. The Signorello family has homes in Napa, San Francisco and Vancouver! This wine is a deep, dark red color and opens to raspberry, anise, chocolate and vanilla. The lush, full-bodied palette continues with flavor of red berry, cedar, leather and hints of tobacco. This wine's incredible balance and long finish is accentuated by its integrated tannins and round, lush flavors. Enjoy with chocolate, cheese, Filet Mignon, NY Strip steak, Flat Iron steak or venison.

Chimney Rock, Lot 98, Cab Sauv, Napa Valley 2006 **133**

Wine Makers notes from Chimney Rock say that the 2006 vintage represents another great vintage in the Stags Leap District. At Chimney Rock this was a particularly luxurious year because they had a tank to dedicate to every vineyard block for the first time since the planting of their last nine holes of the golf course. The 2006 Stags Leap District Cabernet is a great representative of the vintage. They've described the 2005 vintage as "dark and brooding." If they had to pick two words to describe 2006 they would be "bright and sassy." This wine has bright red fruit aromas in tandem with extroverted fruit. Some Sassy spicy such as clove and cinnamon.

WHITE WINE

PINOT GRIS/PINOT GRIGIO

Pinot Grigio, Attems, Venezia Giulia, ITL, 2009	48
Sokol Blosser, Oregon, USA, 2008	51
Blasted Church, Okanagan Valley, CAN, 2010	53
Kettle Valley, Okanagan Valley, CAN, 2009	76

SAUVIGNON BLANC

Wither Hills, NZL, 2009	44
Kim Crawford, Marlborough, NZL, 2009	51
St. Supery, Napa Valley, USA, 2009	55
Domaine Vacheron, Sancerre, Loire Valley, FRA, 2007	61
Fume Blanc, Grgich Hills, Napa Valley, USA, 2008	64

CHARDONNAY

Quails' Gate, Okanagan Valley, CAN, 2009	44
Chablis, Jean - Marc Brocard, St. Claire, FRA, 2009	44
Bonterra, California, USA, 2008 	52
Ceago Vinegarden, Del Lago, Mendocino, USA, 2008 	56
Cakebread, Napa Valley, California, USA, 2008	110
Dom de la Vougeraie, Puligny-Montrachet, Corvée des Vignes, Burgundy, FRA, 2003	130

RIESLING

Dr Loosen, GER, 2009	40
St. Urbans-Hoff, Ockfener Buckstein, Kabinett, Mosel-Saar-Ruwer, GER, 2008	52
Tantalus, Kelowna, BC, CAN, 2009	60

WHITE WINE


VIOGNIER

Viognier, Clay Station, Un-Oaked, Lodi, California, USA, 2009	36
Kunde, Sonoma, California, USA, 2007	60
Kunin Wines, Stolpman Vineyard, Santa Ynez Valley, California, USA, 2006	89

GEWÜRZTRAMINER

Blasted Church, Okanagan Valley, CAN, 2009	51
Sparr Reserve, Alsace, FRA, 2009	60

UNIQUE VARIETALS AND BLENDS

Alta Vista Premium Torrontes, ARG, 2008	40
Sokol Blosser Evolution, Oregon, USA, N/V	48
Kalleske, Clarry's White, Semillion/Chenin Blanc, Barossa Valley, AUS, 2007 	48
Pieropan, Soave Classico Superiore, Veneto, ITL, 2009	48
Rabl, Grüner Veltliner, Steinhaus, AUT, 2008	50
Scali Winery, Blanc, Chenin/Chard/Riesling, Schoone Oord, RSA, 2006	65

DESSERT WINE

Inniskillin Vidal Ice Wine, Niagara, CAN (50ml)	14
M. Chiarlo Nivole, Muscat d'Asti, ITL (375ml)	26

PINK

Rosé, Mission Hill Five Vinyards, Okanagan, CAN, 2009	36
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RED WINE

PINOT NOIR

Shug, Carneros, California, USA, 2008	48
Belle Glos, Meiomi, California Coast, USA, 2009	56
Le Clos de Jordanne, Niagara, CAN, 2004	75
Sokol Blosser, Dundee Hills Oregon, USA, 2007	80
Quails' Gate. Stewart Family Reserve, Okanagan Valley, CAN, 2007	90
Cuvaison, Carneros, California, USA, 2008	112
Patz and Hall, Alder Springs Vineyard, Mendocino, California, USA, 2005	165


SYRAH/SHIRAZ

Langmeil "Valley Floor", Barossa Valley, AUS, 2008	44
Sixth Sense, Michael David Winery, Napa Valley, California, USA, 2008	52
Mission Hill S.L.C, Syrah, Okanagan Valley, CAN, 2007	58
L'Ecole No.41, Syrah, Walla Walla Valley, Washington, USA, 2006	62
M. Chapoutier, La Mordoree, Côte-Rôtie, Rhône Valley, FRA, 1998	315

MALBEC

Punto Final , Perdriel Mendoza, ARG, 2009	40
Henry Lagarde, ARG, 2008	45
Domiciano Malbec, ARG, 2007	51
Punta Final Reserva, Perdriel Mendoza, ARG, 2007	55

GRENACHE BLENDS

Schild Estate, Grenache/Mourvèdre/Shiraz, Barossa Valley, AUS, 2010	46
Aprilskloof Red Red, Lammershoek Winery, RSA, 2005	49
Mas Igneus, FA 112, Vinyes de Coster, Catalunya, Priorat, ESP, 2001 	115
Domaine de Marcoux, Châteauneuf-du-Pape, Rhône Valley, FRA, 2005	165

RED WINE

ZINFANDEL

7 Deadly Zins, Michael David Winery, Napa Valley, California, USA, 2009	60
Sin Zin, Alexander Valley Vineyards, California, USA, 2008	65
Hendry Vineyards, Block 7 Zinfandel, Napa Valley, California ,USA, 2006	89
Caymus, Napa Valley, California, USA, 2007	98

MERLOT AND BORDEAUX BLENDS

Concha y Toro, 'Marquis' Peumo Vineyards, CHI, 2007	50
Eikendal Stellenbosch, RSA, 2005	61
Osoyoos Larose, Petales d'Osoyoos, Okanagan Valley, CAN 2007	74
Neyers Ranch, Conn Valley, Napa Valley, USA, 2005 	89
Ceago Vinegarden, Camp Masut, Mendocino, California, USA, 2006 	92
Mission Hill 'Oculus', Okanagan Valley, CAN, 2006	138
Duckhorn Vineyards, Napa Valley, California, USA, 2007	141

CABERNET SAUVIGNON AND BORDEAUX BLENDS

Lotus, Paso Robles, California, USA, 2007	48
Jim Barry 'Cover Drive' Clare Valley, AUS, 2008	52
Blasted Church, Cab/Merlot, Okanagan Valley, CAN, 2008	60
Joseph Phelps "Inissfree", Napa Valley, California, USA, 2008	75
Cuvaison, Mt Veeder, Napa Valley, California, USA, 2007	90
Stags Leap Artemis, Napa Valley, California, USA, 2006/2007	95
Von Strasser Winery, Diamond Mountain, Napa Valley, California , USA, 2001	148
Jordan, Alexander Valley, California, USA, 2004	160
Cakebread, Napa Valley, California, USA, 2006	175

RED WINE

Tempranillo

Vega Real Crianza, Ribera del Duera, ESP, 2005	60
Bodegas Lan, Edicion Limitada, Rioja, ESP, 2004	138

TUSCAN

Castello di Volpaia, Chainti Classico Riserva, Tuscany, ITL, 2006	61
Fattoria dei Barbi, Brunello di Montalcino, Tuscany, ITL, 2001	120
Antinori, Tignanello, Tuscany, ITL, 2005	158
Tolaini, Picconero Cabernet Franc/Merlot, Tuscany, ITL, 2004	160

NEBBIOLO

Marcarini, La Serra Cru Barolo, Piedmont, ITL, 2003	130
Marchesi di Barolo, Cannubi Cru Barolo, Piedmont, ITL, 2004	155
Gaja, Dagromis Barolo, Piedmont, ITL, 2003	172
Bruno Rocca, Coparossa Barbaresco, Piedmont, ITL, 2004	192

UNIQUE VARIETALS AND BLENDS

Brigaldara, ITL, 2009	36
Allegrini, Valpolicella Classico, Veneto, ITL, 2009	46
Sokol Blosser Meditrina, Oregon, USA, N/V	48
Firriato, Harmonium Nero d'Avola, Sicily, ITL, 2004	92
Speri, Amarone Classico, Veneto, ITL, 2005	128

LARGE BOTTLES

Château Armen's, Saint-Émilion, Bordeaux, FRA, 2000 1.5L	265
Marchesi di Barolo, Cannubi Cru Barolo, Piedmont, ITL, 2000 1.5L	310

TOP SHELF SPIRITS

	double	single
VODKA		
Skyy – San Francisco, U.S.A.	12	8
Skyy "infusions"Ginger - San Francisco, USA	12	8
Absolut Berri Acai, Sweden	12	8
360 Eco Luxury, Montana, USA	13	9
360 Eco Luxury, Double Chocolate, Montana, USA	13	9
Chopin Potato Vodka– Polmos Siedlee, Poland	13	9
Van Gogh Espresso – Schiedam, The Netherlands	13	9
Grey Goose – Cognac, France	13	9
Grey Goose La Poire- Cognac, France	13	9
Grey Goose L'Orange- Cognac, France	13	9
Grey Goose L'Citron- Cognac, France	13	9
Belvedere – Żyrardów, Poland	13	9
Wyborowa Exquisite – Turew, Poland	13	9
42 Below – New Zealand	14	10
Hangar One – Mandarin Blossom, California, USA	14	10
 GIN		
Bombay Sapphire – Warrington, England	12	8
Hendrick's – Ayrshire, Scotland	13	9
Tanqueray no. Ten – Warrington, England	14	10
Juniper Green Organic – Surrey, England	14	10
Martin Miller London Dry – Black Country, England	14	10
 TEQUILA		
Milagro Silver – Jalisco, Mexico	12	8
Herradura Añejo – Jalisco, Mexico	18	14
Patrón Silver – Jalisco, Mexico	18	14
Cabo Wabo Reposado – Jalisco, Mexico	18	14
Corralejo Añejo – Jalisco, Mexico	29	19

TOP SHELF SPIRITS

	double	single
CANADIAN WHISKY		
Crown Royal – Toronto, Canada	12	8
Gibson's Finest 5yr – Mississauga, Canada	12	8
BOURBON		
Jack Daniels no. 7 brand – Lynchburg, Tennessee	12	8
Makers Mark– Franklin County, Kentucky	13	9
Knob Creek – Clermont, Kentucky	14	10
Woodford Reserve Distiller's Select – Versailles, Kentucky	16	12
SINGLE MALT SCOTCH		
Glenfiddich 12yr (Highland)	12	8
Balvenie Double Wood 12yrs (Speyside)	14	9
Glenfiddich 15yr (Highland)	15	10
Genmorangie 10 yr (Highland)	15	10
Springbank 10yr (Cambletown)	16	10
Glenfarclas 12yr (Highland/Speyside)	16	10
Macallan 12yr (Highland)	19	11
Isle of Jura 'Superstition' (Island)	19	11
Springbank 15yr (Cambletown)	25	15
Oban (Highland)	25	15
Lagavulin 16yr (Islay)	25	15
Glenfarclas 21yr (Highland/Speyside)	28	18
Glenfiddich 21 yr 'Cuban Rum Finish'(Highland)	31	21
BLENDED SCOTCH		
Johnnie Walker Red Label	12	7
Chivas Regal 12yr	14	9
Chivas Royal Salute 21yr	33	23

TOP SHELF SPIRITS

	double	single
IRISH WHISKEY		
Jameson's 12yr	13	8
Red Breast 12yr	14	9

RUM

Sailor Jerry's - Spiced Rum	12	8
Gosling's Black Seal - Hamilton, Bermuda	12	8
Bacardi White -	12	8
El dorado	12	8
Appleton Estate V/X - St. Elizabeth Jamaica	12	8
Pussers Rum - British Virgin Islands	13	9
Appleton Estate Extra- St. Elizabeth Jamaica	29	21

ASSORTED SPIRITS AND LIQUEURS

Campari Bitters	11	7
Cointreau	11	7
Luxardo Sambucca White	11	7
Luxardo Sambucca Black	11	7
Grande Marnier Cordon Rouge	15	11
Taboo Absinthe	19	15

COGNAC, ARMAGNAC, & CALVADOS

Boulard Grande Fine Calvados	15	10
Montes Napoleon XO Armagnac	16	11
Camus VSOP Cognac	17	13
Remy Martin VS Grand Cru Cognac	17	13
Remy Martin VSOP Cognac	18	14
Delamain Grande Champagne XO Cognac	22	18
Remy Martin XO Cognac	45	30
Remy Martin 'Extra' Cognac	80	55

DRAUGHT AND BOTTLED BEER

DRAUGHT BEER (20 OZ)

Big Rock Grasshopper – Wheat <i>ale</i> – Calgary, Alberta	7
Sapporo– <i>Japanese lager</i> – Sapporo, Hokkaido	7
Blanche de Chambly – White ale, Quebec	8
Stella Artois – <i>European pilsner</i> – Leuven, Belgium	8
Okanagan Spring Pale Ale– British Columbia	8
Guinness– <i>Stout</i> – Dublin, Ireland	8

BOTTLED BEER (12 OZ)

Big Rock Lime- Lager, Alberta	5 ½
Coors Light – Lager, USA	5 ½
Alexander Keiths, Pale Ale, Nova Scotia	5 ½
Corona –Lager, Mexico	6 ½
Heineken–Pilsner, Holland	6 ½
Innis & Gunn-Cask, Scotland	6 ½
MGD – Lager, USA	5 ½
Tiger– Lager, Thailand	6 ½
Strongbow – Cider, England	7 ½
O’doul’s amber– non-alcoholic	4 ½



Raw Bar Pool Patio Rules of Conduct:

- No drinking in the pool
- No shooters (they are able to go into the Raw Bar and order but they cannot be taken outside)
- No smoking on the patio
- No pets on the patio
- No outside food or drink on the patio
- No glassware
- No diving or cannonballs in the pool
- Must have proper bathing suit to swim in the pool
- 2oz of alcohol maximum is allowed in front of a guest (1 drink)
- Guests must have a purchase if they are on the pool, unless they are a guest of the hotel
- No loitering
- Guests must be wearing shoes and shirt when entering the Raw Bar from the pool
- Raw Bar is not responsible for lost or stolen items when on the pool
- No running on the pool deck
- No lying down on walk way around the pool
- No drinks are allowed to leave the table
- Guests are not allowed to move furniture, must be approved by staff
- Please let hostess know if your group will be 8 or more

Thank you,

Raw Bar Management