

# SIGNATURE COCKTAILS

<b>MARGARITA SLUSH</b> 1.5 oz EL TEQUILENO REPOSADO, COINTREAU, LIME SLUSH	15
<b>FEATURE SLUSH</b> 2 oz ASK YOUR SERVER ABOUT OUR ROTATING FEATURE	15
<b>STRAWBERRY GIN SMASH</b> 2 oz LONDON DRY GIN, STRAWBERRY, LEMON, MINT	15
<b>POOLSIDE MOJITO</b> 2 oz BACARDI SUPERIOR, SODA WATER, MINT, LIME. ASK YOUR SERVER ABOUT OUR ROTATING FEATURE	15
<b>GOOSE &amp; JUICE</b> 1.5 oz GREY GOOSE, PINEAPPLE, LIME, MINT, ANGOSTURA	15
<b>ON THE GREEN</b> 2 oz PINK WHITNEY VODKA, COINTREAU, GRAPEFRUIT, LIME, GRENADINE	15
<b>TRADEWINDS COUNTRY CLUB</b> 2 oz LAST BEST FORTUNELLA GIN, PISCO, LEMON, PASSIONFRUIT ORGEAT, ANGOSTURA	15
<b>SEND IN THE CLONES</b> 2.25 oz OTANI CUCUMBER MINT VODKA, PEACH, LUXARDO MARASCHINO LIME, GREEN TEA	16

## CANNED COCKTAILS

	ABV	\$\$
<b>PRICKLY PEAR PINK LEMONADE</b> Eau Claire Distillery	6%	9
<b>GRAPEFRUIT LEMONGRASS VODKA SODA</b> New Wave by 88 Brewing	4.5%	9
<b>TWISTED TEA</b> Original	5%	9
<b>WHITE CLAW</b> Black Cherry, Mango	5%	9
<b>RHUBARB GIN SPRITZ</b> Wildlife Distillery	5%	9
<b>PALOMA</b> El Cocktails	7%	9
<b>PASSIONFRUIT VODKA</b> El Cocktails	5.7%	9
<b>BLING SPARKLING WHITE WINE</b>	8%	9
<b>BLING SPARKLING ROSÉ</b>	8%	9



## CANNED BEERS

	ABV	\$\$
<b>JASPER BREWING</b> Crisp Pilsner	4.8%	11
<b>VILLAGE</b> Apple Cider	5.5%	11
<b>BLINDMAN BREWING</b> Kettle Sour	5%	11
<b>WILDROSE</b> Ponderosa Tropical Gose	3.5%	11
<b>TROLLEY 5</b> Good Times & Tan	4.9%	8.5
<b>COORS</b> Original American Lager	5%	8.5
<b>CORONA</b> Mexican Pale Lager	4.6%	8.5

## ✦ DRAUGHT BEER ✦

	ABV	\$\$
<b>STELLA</b> Belgian Lager	5%	11
<b>STRONGBOW</b> Apple Cider	4.5%	11
<b>FIELD &amp; FORGE</b> Light Lager	5%	10
<b>LAST BEST</b> Dirty Bird Black Lager	5%	10
<b>FERNIE BREWING</b> Headwall Hazy Pale Ale	7.2%	10
<b>LAST BEST</b> Tokyo Drift IPA	7.2%	10
<b>88 BREWING</b> Duotang Dry Hopped Sour	5%	10

## CORKED



### Sparkling

	5oz	BOTTLE
<b>COUNTERPOINT BRUT NV</b> Sparkling Wine, <i>Australia</i>	11	55
<b>VARICHON &amp; CLERC</b> Rosé, <i>France</i>	12	60
<b>TAITTINGER</b> Champagne, <i>France</i>	26	131

### White

	6oz	BOTTLE
<b>SAINTLY "THE GOOD"</b> Sauvignon Blanc, <i>Canada</i>	12	49
<b>LUMO</b> Pinot Grigio, <i>Italy</i>	14	55
<b>BURROWING OWL</b> Chardonnay, <i>Canada</i>	18	73

### Rosé

<b>SAINTLY "THE GOOD"</b> Rosé, <i>Canada</i>	12	49
<b>GERARD BETRAND</b> Cotes des Rosés, <i>France</i>	14	55
<b>SUMMER DIVE</b> Rosé, <i>France</i>	14	55
<b>GOLD HILL</b> Cabernet Franc Rosé, <i>Canada</i>	20	82

### Red

<b>BRIGHTWATER GRAVELS</b> Pinot Noir, <i>New Zealand</i>	16	65
<b>SKYFALL</b> Merlot, <i>USA</i>	14	55
<b>PAOLO CONTERNO</b> Nebbiolo, <i>Italy</i>	15	60

SOCIAL PLATES	<b>TWICE-COOKED FRIES</b> GA	10
	<i>espelette powder, manchego, roasted garlic aioli</i>	
	<b>PEANUT SATAY PORK RIBS</b> GA, DF	22
	<i>tamarind, fish sauce caramel, cilantro</i>	
	<b>GUACAMOLE</b> GA, DF, VEG	18
	<i>jalapeño, cilantro, tomato</i>	
	SERVED WITH: <i>warm tortilla chips</i>	
	<b>BUTTERMILK FRIED CHICKEN THIGHS</b>	28
	<i>sweet and sour gochujang OR honey mustard OR bbq</i>	
	SERVED WITH: <i>house pickles &amp; pickled cabbage</i>	
SOLO PLATES	<b>CHORIZO CHEESE FUNDIDO</b> GA	23
	<i>shishito pepper, cheese curds, queso, oaxaca cheese</i>	
	SERVED WITH: <i>warm tortilla chips</i>	
	<b>FREESTYLE NACHO PLATTER</b> GA, VEG	30
	<i>pickled cabbage, refried beans, corn, jalapeño, tomato, crema, salsa</i>	
	<b>PEPPERONI FLATBREAD</b>	24
	<i>pepperoni, tomato sauce, bocconcini, spicy honey</i>	
	<b>MUSHROOM FLATBREAD</b> VEG	24
	<i>roasted oyster mushroom, bocconcini, basil</i>	
	<b>SOUP DU JOUR</b>	10
	SERVED WITH: <i>housemade sourdough</i>	
	<b>TORTILLA SOUP</b> GA, DF	12
	<i>pulled chicken, avocado, pickled corn, refried beans pico de gallo</i>	
	<b>COBB SALAD</b> GA	24
	<i>5-minute egg, pulled chicken, blue cheese, tomato, avocado, double-smoked bacon, dill ranch</i>	
<b>MARINATED BABY PRAWN &amp; SCALLOP SALAD</b> GA	32	
<i>butterleaf lettuce, baby frisée, avocado, pickled red onion, heirloom tomato, green goddess dressing</i>		
<b>FREESTYLE CLUBHOUSE SANDWICH</b>	32	
<i>smoked turkey breast, braised pork, heirloom tomato, lettuce, garlic aioli</i>		
SERVED WITH: <i>twice-cooked russet fries or locally grown deepwater greens salad</i>		
<b>FREESTYLE BURGER</b>	28	
<i>CAB ribeye, swiss cheese, pickles, mushrooms, bacon, roasted garlic aioli, brioche bun</i>		
SERVED WITH: <i>twice-cooked russet fries or locally grown deepwater greens salad</i>		
<b>STEAK FRITES</b> GA	30	
<i>grilled bavette of beef, pommes frites, deepwater greens, café de paris butter, red wine jus</i>		
<b>FISH &amp; CHIPS</b>	30	
<i>fresh pacific cod, twice-cooked russet potatoes, pickled cabbage, house tartar sauce</i>		
<b>SOCIAL CLUB MAC &amp; CHEESE</b>	24	
<i>housemade pasta, gruyere &amp; emmenthal cheese, crispy gouda, herbed bread crumb</i>		
<b>CHILI BRAISED BEEF RICE BOWL</b> GA	25	
<i>mexican rice, refried beans, pickled corn, avocado, pickled red onion, cherry tomato, cabbage, tortilla, lime crema</i>		

# POOLSIDE BY FREESTYLE

