



BOTANAS

GUACAMOLE V VG 15

Avocado, Roasted Jalapeño, Cilantro, Cotija Cheese
Add Roasted Calabaza 4 | Add Shrimp 5

TOTOPOS V 16

Tortilla Chips, Queso Fundido, Pico de Gallo, Green Onions, Pickled Fresno
*Add Grilled Chicken Breast 8 | Key West Shrimp 12.5
Alambre Beef with Guajillo Peppers 13*

PAPAS GF VG 12

Crispy Fingerling Potatoes, Ranchero Sauce, Fine Herbs, Garlic Cashew Crema

MAYAN DIP VG 13

Pepita & Tomato "Hummus" Style Dip, Poblano Emulsion, Chips

TUNA POKE TACO 16

Two Crispy Corn Tortilla, Chipotle Aioli, Daikon Radish & Cilantro Relish

LOS ELOTES 13

Street Style Corn on the Cob, Two Ways: Traditional Cheese-Chili & Jalapeño-Lime

SHRIMP A LA DIABLA 19

Shishito Peppers, Tomato, Avocado, Cilantro

TACOS

FALAFEL V GF 15

Crispy Falafel, Guacamole, Pickled Fresno Chilis, Cilantro

FISH 21

Pan Seared Mahi-Mahi, Avocado-Dill Aioli, Shaved lettuce, Radish, Salsa Verde

CHICKEN MOLE GF 16

Cotija Crema, Cilantro Onions

CARNITAS GF 18

Niman Ranch Pork Shoulder, Pickled Red Onion, Cotija Cheese, Salsa Ranchera

ALAMBRE 19

Smoked NY Strip, Roasted Leeks, Molcajete Sauce, Cilantro

QUESADILLAS

QUESO V 15

Queso Chihuahua

MOLE CHICKEN 18

Mole Chicken, Queso Chihuahua

ALAMBRE 19

Smoked NY Strip, Queso Chihuahua

POSTRE

CHOCOLATE TACO 6

BIANCO FROZEN POP GF V 9

ENSALADAS

All greens are sourced locally

ENHANCEMENTS

*Grilled Chicken Breast 8 | Key West Shrimp 12.50
Alambre Beef with Guajillo Peppers 13*

CHARRED CARROT SALAD GF VG 16

Sun Fresh Farm Greens, Organic Carrots, Sherry Vinaigrette, Ancho Herb Crema, Toasted Lime Pepitas

SUN FRESH FARM GREEN SALAD GF VG 16

Heirloom Tomatoes, Roasted Corn, Quinoa, Pickled Shishito Peppers, Citrus Vinaigrette

CANTINA V 15

Organic Baby Kale and Romaine, Poblano Dressing, Cotija Cheese, Tajin Croutons

TOMATE VG GF 16

Heirloom Baby Tomatoes, Shaved Tomatillo, Pickled Red Onions, Cucumber, Smoked Chili Citrus Vinaigrette

CHARRED BROCCOLINI V GF 17

Lolla Rosa Lettuce, Escabeche Carrots, Chipotle Sour Cream, Lemon Vinaigrette

SANDWICHES

All Sandwiches are served with French Fries

VEGGIE BURGER V 18

Beet & Mushroom Patty, Cooper Cheese, Heirloom Tomato, Bibb Lettuce, Alfalfa, Mango Ketchup

POLLO 21

Grilled Free Range Chicken Breast, Pepper Jack Cheese, Mexican Remoulade, Tomato, Bibb Lettuce

CHEESEBURGER 19

Grass-Fed Beef, Bibb Lettuce, Cooper Sharp Cheese, Chef Crafted Pickles, 1 Hotel Special Sauce

NIÑOS

12 years and under

CHEESE QUESADILLA V 13

KIDS BOWL 13

Organic Brown Rice, Grilled Chicken Breast, Market Vegetables

CHICKEN TENDERS 14

KOSHER ALL BEEF HOT DOG 13

SIDES

FRENCH FRIES 7

GREEN SALAD 8

FRUIT SALAD 8

GUACAMOLE 6

OUR PARTNERS

*Sun fresh Farms | Fresh Origins | Samuel & Sons Seafood
Joyce Farms | Niman Ranch*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

V: VEGETARIAN

GF: GLUTEN FREE

VG: VEGAN

THE SAND BOX

BUBBLES

PROSECCO 15 | 57
ANDREOLA DIRUPO

CHAMPAGNE, BRUT 31 | 125
PERRIER-JOUËT, GRAND BRUT

MAGNUM-CHAMPAGNE, BRUT 350
PERRIER-JOUËT, GRAND BRUT

CHAMPAGNE, BRUT 505
PERRIER-JOUËT, BELLE EPOQUE, 2011

MAGNUM-CHAMPAGNE, BRUT 1250
PERRIER JOUËT, BELLE EPOQUE, 2007

CHAMPAGNE, BRUT ROSÉ 49 | 195
PERRIER-JOUËT, BLASON

CHAMPAGNE, BRUT ROSÉ 850
PERRIER-JOUËT, BELLE EPOQUE, 2006

MAGNUM-CHAMPAGNE, BRUT ROSÉ 2250
PERRIER-JOUËT, BELLE EPOQUE, 2006

VEUVE CLICQUOT, RICH 45 | 175
PRESENTED WITH ICE, MINT AND FRESH SEASONAL FRUITS

ROSÉ

DRAFT NXNW, COLUMBIA VALLEY 12 | 45

CHATEAU LA GORDONNE, FONT FREYE, PROVENCE 13 | 49

LAPOSTOLLE, LE ROSÉ, VALLE DE RAPEL 14 | 53

BERTANI, BERTAROSE, VENETO 15 | 57

REV DE LA MER, CORSICA 17 | 65

MAGNUM CHATEAU LA GORDONNE, LA CHAPELLE, PROVENCE 155

DOUBLE MAGNUM CHATEAU LA GORDONNE,
LA CHAPELLE, PROVENCE 395

DRAFT BEER

NARRAGANSETT LAGER 8

WYNWOOD IPA 9

FUNKY BUDDHA FLORIDIAN WHEAT 8

TWISTED TRUNK PALM BEACH PILSNER 8

WHITE

PINOT GRIGIO 13 | 49
BANFI, LE RIME

SAUVIGNON BLANC 13 | 49
GERARD BERTRAND, PERLES

CHARDONNAY 15 | 57
LANDMARK

SANCERRE 17 | 65
MAISON FUCHER

ALBARINO 15 | 57
DON OLEGARIO

RED

TEMPRANILLO 13 | 49
PATA NEGRA

PINOT NOIR 14 | 53
ACROBAT

CABERNET SAUVIGNON 16 | 61
DOMAINE NAPA

MALBEC 14 | 53
TRAPICHE BROQUEL

Please ask your server about our cabana beverage packages.

COCKTAILS

FROZEN

Made with Kelvin Slush Co. Mixes - USDA organic, non-gmo, vegan, gluten-free, kosher and all-natural

SKINNY PIÑA 15

Don Q Cristal, Organic Coconut Water And Pineapple, Fresh Lime

FROSÉ ALL DAY 15

Rosé Wine, Absolut Elyx, Lillet Rouge, Peach, Fresh Citrus

KISS ME SILLY 15

Don Q Cristal, Strawberry, Fresh Lime

SPICY DRAGON 15

Avion Silver, Dragonfruit, Ginger, Fresh Lemon, Serrano Pepper

MIXED

POOLSIDE PUNCH 15 | 55

Don Q Cristal, Sailor Jerry, Malibu Rum, Pineapple, Orange, Lime, Cardamom, House Grenadine

SANDBOX SANGRIA 15 | 55

White Wine, St-Germain Elderflower, Stone Fruit, Apple, Fresh Citrus

CRAFT ON DRAFT

MOJITO 15 | 55

Don Q Cristal, Lime, Demerara Sugar, Fresh Mint

BEER *in a can*

DUE SOUTH, 1 HOTEL PALE ALE 8

DOGFISH HEAD SEAQUENCH ALE 8

CIGAR CITY JAI ALAI IPA 8

BALLAST POINT GRAPEFRUIT SCULPIN IPA 8

MAMA'S LITTLE YELLA PILSNER 8

CRAFT BEER BUCKET (5 cans) 37

AGAVE *aficionados*

MILAGRO SILVER BARREL SELECT 19

CASA DRAGONES JOVEN 59

DON JULIO 1942 39

AVION EXTRA RESERVA 44 35

TEQUILA OCHO EXTRA ANEJO 39

XICARU SILVER, MEZCAL 15

DEL MAGUEY TOBALA, MEZCAL 25

RUM *experts*

ST. AUGUSTINE POT DISTILLED 15

BRUGAL 1888 19

ZAFRA 21 YEAR 21

GOSLINGS FAMILY RESERVE 19

KIRK & SWEENEY 18 YEAR 17

FACUNDO PARAISO 49

RON ZACAPA XO 30

DON Q GRAN AÑEJO 19

VIRGIN TERRITORY

COCONUT WATER (500 ML) 8

NO RUM PUNCH 9

Pineapple, Orange, Cranberry, Lime, Florida Hibiscus Syrup

NO BOOZE DAIQURI 9

Strawberry, Mango, Blueberry, Peach or Passion Fruit

FRESH COCONUT 12