



California Mezze Plate VG \$26

Local Organic Vegetables, Whipped Goat Cheese, Edamame
Lemon Hummus, Warm Flatbread

Seared Tuna Sashimi* GF \$25

Chili Sesame Sear, Pickled Golden Beets, Miso Basil Broth,
Preserved Mustard Seeds, Jalapeno

Citrus Grilled Shrimp GF \$23

Romesco Sauce, Spanish Chorizo, Butter Beans, Ninja
Radish, Cherry Tomato, Fried Capers

Summer Market Salad GF VE \$17

Market Greens, Shaved Asparagus, Watermelon Radish,
Fennel, Pickled Shallots, Grapefruit Segments,
Garden Herbs, Pepitas, Roasted Garlic Vinaigrette

The Del Double Cheeseburger \$26

Signature Blend Double Beef Patty, Double American
Cheese, Beefsteak Tomato, Pickle Chips, Iceberg Lettuce,
Secret Sauce, Brioche Bun

Shrimp & Avocado GF \$27

Poached Bay Shrimp, Crisp Iceberg, Avocado,
Soft Boiled Egg, Bacon, Heirloom Tomato, Island Dressing

Roasted Cauliflower GF VE \$17

Coconut Carrot Puree, Pickled Fennel, Charred Orange

Herb Grilled Chicken Sandwich \$25

Manchego, Shaved Spanish Chorizo, Heirloom Tomato,
Arugula, Romesco Sauce, Herb Focaccia

Hoisin Chicken Fries \$24

Chili Aioli, Cilantro, Cabbage, Sesame, Jalapeno, Pickled
Cucumber

San Diego Fish Sandwich \$26

Charbroiled Mahi Mahi, Beefsteak Tomato, Pickled Onions,
Cabbage Slaw, Salsa Verde Crema, Ciabatta

Dessert

Cool Haus Jumbo Ice Cream Sandwich VG \$9

Please Inquire with Your Server for Today's Fresh Flavor

Bubbles & Pops

Exclusively at the Cabana Pool

Handcrafted fruit popsicle dipped in a bubbly cocktail

SINGLE BUBBLE \$19

DOUBLE BUBBLE (serves 2) \$38

Choose your bubbles:

Berry Red • Tropical White

Choose your popsicle flavor:

Citrus Mango • Berry & Agave

Agua Fresca \$8

Choose your water:

Sparkling or Still Water

Choose your flavor:

Guava Lime • Lychee Pineapple

Lavender Lemon • Strawberry Rose

GF Gluten Free VG Vegetarian VE Vegan

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

18% automatic gratuity for parties of 8 or more

Wine

Prosecco, Riondo, IL	\$15/54
Sparkling, Domaine Chandon, Brut, CA	\$16/65
Champagne, Veuve Clicquot, Yellow Label, Brut, FR	\$32/126
Rosé, The Palm by Whispering Angel, FR	\$16/57
Pinot Grigio, Esperto, Italy	\$15/54
Sauvignon Blanc, Loveblock, NZ	\$20/75
Chardonnay, Sonoma-Cutrer, CA	\$20/75
Pinot Noir, Meiomi, CA	\$19/72
Red Blend, Conundrum, CA	\$20/75
Cabernet Sauvignon, Daou, Paso Robles	\$22/84

On Tap

Bud Light, Lager, 4.2% abv	\$9
Some Like It Blonde, Ale, 5% abv	\$9
Pacifico, Lager, 4.5% abv	\$11
Coronado Brewing, Orange Ave., Wit, 5.2% abv	\$11
Stone Delicious, IPA, 7.7% abv	\$11
Modern Times Seasonal, Hazy IPA, abv varies	\$11

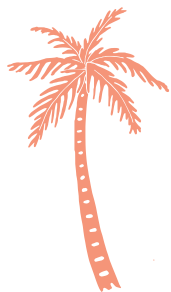
Cans/Bottles

Michelob Ultra, Lager, 4.2% abv	\$9
Coors Light, Lager, 4.2% abv	\$9
Miller Lite, Lager, 4.2% abv	\$9
Corona, Lager, 4.5% abv	\$10
Ballast Point, Sculpin Grapefruit, IPA, 7% abv	\$10
Coronado Brewing, Weekend Vibes, IPA 6.8% abv	\$10
Harland Brewing, Hazy IPA, 6.5% abv	\$10
Anthem, Hard Cider, 5.5% abv	\$10
Heineken 0.0, 0.05% abv	\$9
Juneshine, Acai Berry, Hard Kombucha 6% abv	\$11
Ashland Hard Seltzer, Rotating Flavor 5% abv	\$11
Dog Fish Sea Quench Sour Ale, 4.9% abv	\$11
Ballast Point Swingin' Friars Pale Ale, 5.5% abv	\$10

Signature Cocktails

SUN DECK LEMONADE \$17
Gin, St Germain, Lillet Blanc, Lemon Juice, Tonic, Empress Gin Float <i>Make It A Pitcher \$64</i>
TROPICAL CRUSH \$18
Malibu, Cointreau, Peach Liqueur, Orange Juice, Prosecco <i>Make It A Pitcher \$68</i>
PATIO PUNCH \$17
Vodka, Pomegranate Liqueur, Pineapple Juice, Ginger Ale <i>Make It A Pitcher \$64</i>
1888 MARGARITA \$19
Reposado Tequila, Agave, Lime Juice, Grand Marnier <i>Make It A Pitcher \$72</i>
SCORCHED PINEAPPLE \$18
House Infused Jalapeno Mezcal, Pineapple Juice, Agave, Tajin Rim <i>Make It A Pitcher \$68</i>
ISLAND SPRITZER \$17
Ginger Liqueur, Aperol, Prosecco, Candied Ginger <i>Make It A Pitcher \$64</i>
ROSÉ SANGRIA \$18
Rosé, St. Germain, Grapefruit Liqueur, Club Soda, Fresh Berries <i>Make It A Pitcher \$68</i>
HOTEL DEL COLADA \$17
Aged Rum, Coconut Pineapple Purée, Lime Juice, Dark Rum Float, Blended
YUZU BLUE \$17
Vodka, Ginger Liqueur, Lime Juice, Agave, Yuzu Puree, Blue Curacao Float
RASPBERRY CAIPIRINHA \$17
Cachaca, Lime, Raspberries, Cane Sugar





Kids Menu For kids 10 and under ---

Cheeseburger \$14

American Cheese, Lettuce, Tomato, Pickle, Secret Sauce, Fries

Grilled Cheese VG \$12

White Cheddar and American, Ciabatta, Fries

Tropical Fruit Bowl VE GF \$11

Pineapple, Mango, Kiwi, Summer Melon, Strawberries

Chicken Tacos GF \$14

Shredded Chicken, Tomatillo Crema, Crisp Iceberg, Avocado

Shrimp and Chips GF \$16

Grilled Shrimp, French Fries, Citrus Coleslaw

GF Gluten Free VG Vegetarian VE Vegan

