

THE POOL BAR AT SILVERADO RESORT

SPECIALTY COCKTAILS

CLASSIC 1944 MAI TAI 13

Made the good old fashioned way! Orgeat, lime, pineapple, Bacardi Cuatro rum and more rum...keep the cup!

WAIKIKI BEACH 13

Served in a fresh coconut. Grey Goose vodka, orgeat, coconut water, lime. Can also be made with Bacardi Cuatro rum! Also alcohol free for the Keiki.

CORONADO BEACH 12

House infused pineapple Bacardi Superior rum, Campari and California citrus.

WAIALEA BEACH 14

A margarita with tiki flair. Patron tequila, orange curacao, falernum, lime and grapefruit. Garnished with Hawaiian lava salt.

HUNTINGTON BEACH 12

Bacardi 8, orange curacao, California citrus and strawberries.

OHANA BOWLS

Must have at least 2 in a party to order.
Serves 4 drinks.

THE CONCH SHELL 48

Served in a shell. Banks Island Blend rum, POG, falernum and a Banks Golden Age Blend rum float.

CHAMPAGNE CAMPAIGN 58

Grey Goose vodka, crème de peche, citrus, with a tableside sparkling wine float.

FROZEN BLENDS

FROSE SLUSHIE 12

Frozen Rose

KIEKI 6

Rotating Flavors

BEVERAGES

JUICE 5

Assorted Juice Flavors

SOFT DRINKS 4.50

Coke Products

BEER AND WINE

Glass | Bottle

JAM CELLARS "Toast" Brut 10 | 40
Napa, CA

ROEDER ESTATE Brut Rose 18 | 72
Alexander Valley, CA

MALENE Rose 10 | 40
Santa Barbara, CA

JOSEPH CARR Chardonnay 13 | 52
Los Caneros, CA

HANNA Sauvignon Blanc 12 | 48
Sonoma, CA

BLACK STALLION 14 | 56
Pinot Noir
Napa, CA

BELLACOSA 15 | 60
Cabernet Sauvignon
North Coast, CA

ROTATING DRAFT BEER 6
16oz. | Inquire with server

SEASONAL CANNED BEER 6
12oz. | Inquire with server



SILVERADO RESORT
GOLF | SPA | TENNIS
NAPA, CA

PUPUZ & GRINDZ

TIKKI Menu Available
Thursday – Sunday | 11:00am – 4:00pm

SMALL KINE PUPUZ

- SLICED PINEAPPLE** 9
lime, mint, tajin
- PAPAYA SALAD** 15
Little Gem lettuce, chicken, Thai herbs, peanuts, lemongrass, lime
- COUNTY LINE GREENS** 14
tomatoes, cukes, crispy won tons, avocado, sesame soy dressing
- CRISPY PORK LUMPIA** 13
cilantro, sesame, lemongrass aioli
- KALUA PORK SLIDERS** 13
slow cooked pork shoulder, Kichee mayo, crispy onions, sweet buns

LARGE KINE GRINDZ

- THAI CHICKEN SANDWICH** 16
Bibb lettuce, fresh herbs, jalapeno, Thai pickles, lemongrass aioli
- 808 BURGER** 18
Bugolgi onions, bacon, gruyere, lettuce, tomato, Gochujang mayo
- ADOBO PORK TACOS** 13
pickled onions, cabbage, cilantro, crispy garlic
- ONO WINGS** 14
teriyaki glaze, toasted sesame seeds, scallions, bonito
- POKE BOWL** 16
ahi, salmon, cucumbers, edamame ,avocado, kimchee, sushi rice

SIDEZ

- TOGARASHI FRIES** 7 **CURLY FRIES** 7
- SWEET POTATO FRIES** 7 **COUNTY LINE GREENS** 7

MAINLAND FARE

Mainland Fare Menu Available
Monday – Wednesday | 11:00am – 4:00pm

GREENS AND THINGS

- KALE CEASER** 13
Little Gem lettuce , kale, padano crumble, caeser dressing
- COUNTY LINE GREENS** 12
Sonoma greens, shaved veggies, feta, crispy quinoa, herb vinn
- POWER SALAD** 13
quinoa, asparagus, cukes, edamame, fresh herbs, jalapeno vinn
- HUMMUS & CHIPS** 10
roasted pepper hummus, paprika oil, pita chips
- MARKET FRUIT** 9
market fruit and berries, honey yogurt sauce, mint

FROM THE PRESS

- SMOKED MOZZARELLA AND PROSCIUTTO PANINI** 13
- FRENCH HAM AND GRUYERE BAGUETTE** 12
- TUNA SALAD, LITTLE GEM LETTUCE AND TOMATO SANDWICH** 11
- ROAST BEEF, GRUYERE, CARAMELIZED ONION ON BRIOCHE** 13
- TURKEY, CRANBERRY AND CAMEMBERT ON TALERA** 13

SIDES

- ASSORTED CHIPS** 7 **COUNTY LINE GREENS** 7
- ORZO PASTA WITH PESTO** 7

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.