
SWIM CLUB

LUNCH 1-4PM

BITES

ZESTY GUACAMOLE DIP 17

Freshly Smashed Avocado Dip, Tangy Pickled Red Onion,
Garden Pico de Gallo - Served with Tortilla Chips

ISLAND CRUDITÉ 17

Fresh Local Vegetables, Lettuce, Toasted Pita,
Tzatziki, Hummus

TACOS 18

Sliced Avocado, Local Radish, Pickled Onion, Garden Pico de
Gallo, Hot Sauce
Choice of: Shrimp or Grilled Maitake Mushrooms

GRILLED CHEESE & TOMATO SOUP 20

Brioche Bread, Melted Cheese, Mozzarella, Creamy Tomato
Bisque

PIZZA

CHEESE PIZZA 18

Classic Tomato Sauce, Hand-pulled Mozzarella, Fresh Basil

MUSHROOM PIE 23

Maitake Mushrooms, Basil Pesto, Arugula,
Hand-Pulled Mozzarella, Black Truffle Preserve

SALAD

WASHASHORE GARDEN CHOP 19

Local Asian Greens, Carrot, Cabbage, Radish, Cashew Crum-
ble, Local Sprouts, Sesame Ginger Dressing

CLASSIC CAESAR 18

Petite Romaine, Garlic Crouton, Parmesan Crisps,
Green Peppercorn Caesar Dressing

Salad Add Ons

Grilled Chicken Breast +8

Grilled Blackened Shrimp +10

HANDHELDS

SERVED WITH CHOICE OF SIMPLY DRESSED GREENS, TWISTY FRIES OR TRUFFLE FRIES

ALL DAY BREKKY SANDO 21

Fried Farm Eggs, Bacon, New American Cheese, Avocado,
Pickled Red Onion, Farm Greens, Toasted Brioche Roll

FALAFEL GYRO 24

Bodega Style, Tzatziki, Tomato, Cucumber, Lettuce, Hot Sauce

BEACH ST. BURGER 24

Black Angus Beef, Brioche Bun, American Cheese,
Green Tomato Relish, Kewpie Mayo, Local Lettuce

KIDS

ALL BEEF FRANK & FRIES 10

Neiman Ranch Beef Hot Dog, Potato Bun

CHICKEN TENDERS & FRIES 14

Breaded Buttermilk Chicken Tenders

GRILLED CHEESE & FRIES 10

Potato Bread, American Cheese

MAC N' CHEESE 16

Elbow Noodles, Creamy Three Cheese Sauce

SWEETS

GELATO

CHOCOLATE - VANILLA - OREOS & CREAM - PISTACHIO

WAFFLE CONE OR CUP

1 SCOOP/2 SCOOP/3 SCOOP 7/10/12

BROWNIE SUNDAE

VANILLA ICE CREAM, HOT FUDGE, WHITE CHOCOLATE

SWIM CLUB

COCKTAILS 18

THE HEATWAVE (SPICY MARGARITA)
Mezcal, Lemon, Lime, Muddled Jalepeno

BEACHSIDE WIND DOWN
Bourbon, China China (Amaro), Vermouth, Angostora Bitters

POOLSIDE ELIXIR
Cachaca, Lime, Grapefruit, Muddled Dill

HARBOR BLOOM
Gin, St Elder, Lemon, Muddled Mint

'SC' ESPRESSO MARTINI'
Tequila, Khalua, Cold Brew

THE DECK HAND
Langosta Blanca-Infused Tequila, Topo Chico, Lime

SAILOR'S DERBY
Bourbon, Pimms, Lemon

FROZEN

ISLAND OASIS
PIÑA COLADA OR DAIQUIRI 18

ORANGE CREAMSICLE 11 (WITH BOOZE 18)
ORANGE, PINEAPPLE, COCO LOPEZ

HUGO SPRITZ 18
SPARKLING ROSE, ELDER, LIME

BEER

BUD LIGHT 12OZ 9
PILSNER, 4.2% ABV

LAWSON'S 'LITTLE SIP' 16OZ 12
INDIA PALE ALE, 6.2% ABV

KONA 'BIG WAVE' 12OZ 10
LIQUID ALOHA, 4.4% ABV

BEST DAY BREWING, 'Hazy IPA' 12OZ 9
NON-ALCOHOLIC

WINE

SPARKLING WHITE 17/68
Naveran, Cava, Brut, Catalonia, Spain 2022

SPARKLING ROSE 18/72
Kobal, Bajta, Slovenia, 2024

ROSE 18/72
Si Si, Friuli, Italy 2024

TXAKOLINA (CHA-KO-LINA) 16/64
Antixiola, Spain, 2024

SAUVIGNON BLANC 17/68
Chateau Camus, Bordeaux, France, 2024

ALBARINO 16/65
Noelia Bebelia, Rias Baixas, Spain, 2023

INDICA, RED BLEND 17/68
Lioco, Mendocino County, CA, 2023

SONOMA RED 19/76
Cartello, Alexander Valley, Sonoma County, 2021

SOME BOTTLES OF WINE

ALBARINO 16/65
Noelia Bebelia, Rias Baixas, Spain, 2023

ROSE
Chateau Gassier, 'Espirit Gassier', Provence,
2024 (MAGNUM) 120

ORANGE 80 (1L BOTTLE)
Cote Mas, France, 2024

BUZZ-FREE LIBATIONS

GOLDEN HOUR FIZZ 12
Strawberry, Mint, Lime

AFTERGLOW 12
Basil, Pineapple, Lime

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE CHARGE A 3% ADMINISTRATIVE FEE. THIS ADMINISTRATIVE FEE IS NOT A GRATUITY, TIP OR SERVICE CHARGE. WE USE THIS FEE TO INCREASE THE WAGES FOR OUR TALENTED KITCHEN TEAM. PLEASE LET A TEAM MEMBER KNOW IF YOU'D LIKE TO OPT OUT OF THIS FEE, WE WILL GLADLY REMOVE IT FROM YOUR CHECK.