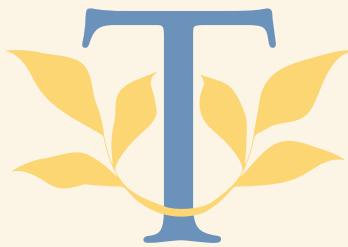


S U M M E R O F



M E N U





Vitality is brewing at Omni. Steeped in the spirit of the summer, poolside offerings are inspired by the goodness of the earth and the revitalizing benefits of tea. This seasonal menu puts a refreshing twist on teatime with antioxidant-rich elixirs and unexpected takes on classic tea sandwiches, sweets and light bites.

From calming herbal notes to vibrant floral flavors to energizing black tea cocktails, dive in and find your [#tranquillitea](#) [#attheomni](#)

ICONS INDICATE THE PRIMARY PROPERTIES
OF TEA-INFUSED SELECTIONS



ENERGIZING



RESTORATIVE



COOLING



RELAXING

SPECIAL THANKS TO OUR PARTNERS AT NUMI TEA,
FOR THEIR COLLABORATION. PLEASE ENJOY THE THOUGHTFUL
SELECTION OF NUMI TEAS USED THROUGHOUT THIS MENU.



BEVERAGES

COCKTAILS



ELDERFLOWER SPRITZ • 16

Hendrick's Gin, St~Germain Elderflower Liqueur,
Numi Chamomile Lemon Tea, fresh lemon sour,
Lunetta Prosecco, sugar-dusted lemon wheel

POOLSIDE MOJITO • 12

Bacardi Superior Rum, fresh lime, fresh mint, Q Club Soda



THE DEEP END • 16

Ketel One Botanical Peach & Orange Blossom, Cointreau,
fresh lemon sour, Numi Chamomile Lemon Tea, Q Club Soda,
butterfly pea flower tea pipette



EARL GREY BEE'S KNEES • 14

Malfy con Limone Gin, Monin Lavender Honey Syrup,
Numi Aged Earl Grey Tea, fresh lemon, lavender

OAXACAN OLD FASHIONED • 14

Camarena Reposado Tequila, mezcal, agave syrup, bitters



MO-TEA-TO • 14

Bacardí Superior Rum, fresh mint & lime sour,
Numi Moroccan Mint Tea, Q Club Soda, kiwi boba pearls



GOLDEN HOUR • 16

Tito's Handmade Vodka, Passoã Passion Fruit Liqueur,
Passion Fruit Reàl, Numi Jasmine Green Tea,
Monin Golden Turmeric Syrup, fresh lemon,
Owen's Ginger Beer, passion fruit boba pearls, chili threads

MAI TAI • 14

Captain Morgan Spiced Rum, RumHaven Coconut Rum, pineapple,
orange, grenadine



TROPICAL TEA TIME • 14

RumHaven Coconut Rum, Coco Reàl, Numi Hibiscus Tea,
Barmalade Blood Orange-Guava, pineapple & fresh lemon juice,
Q Club Soda, lychee boba pearls, mini umbrella

BEVERAGES

COCKTAILS

FROSÉ • 14

White Claw Premium Vodka, Rose Gold Rosé Wine, strawberry purée



STRAWBERRY ROSE PALOMA • 16

Herradura Silver Tequila, Aperol, Numi White Rose Tea, Monin Strawberry Rose Syrup, fresh lime & strawberry, Owen's Rio Red Grapefruit, strawberry boba pearls, gold-dusted dried rose petal

WATER CO. FROZEN STRAWBERRY DAIQUIRI • 12

Bacardi Superior Rum, simple syrup, fresh lime



SOUTHERN PEACH SMASH • 16

Maker's Mark Bourbon, Cointreau, Peach Reäl, sweet iced tea, fresh orange & mint, Q Ginger Ale, dehydrated blood orange

PIÑA COLADA • 14

RumHaven Coconut Rum, cream of coconut, pineapple

FROZEN MARGARITA • 14

Camarena Silver Tequila, fresh lime, agave



FROZEN ARNOLD PALMER • 12

White Claw Premium Vodka, lemonade, sweet iced tea, mini umbrella



BLUEBERRY LAVENDER KOMBUCHA • 16

Casamigos Blanco Tequila, Chambord, blueberry kombucha, Monin Lavender Syrup, fresh lime, blueberry boba pearls, orchid

MOCKTAILS



MAI CHAI • 9

Liber & Co Orgeat Syrup, Numi Golden Chai Tea, pineapple juice, almond milk, grated nutmeg, mini umbrella

SPF • 9

Aloe vera water, Monin Desert Pear Syrup, fresh lime, Q Club Soda, dehydrated dragon fruit

BEVERAGES



BEVERAGES

BEERS

DRAFT • 9

Blue Moon Belgian White
Lagunitas DayTime IPA
New Belgium Voodoo Ranger Juicy Haze IPA
Samuel Adams Seasonal
Yuengling Lager
Gravely Doc's Hefe Hefeweizen

DOMESTIC • 8

Bud Light
Coors Light
Michelob Ultra
Miller Lite

IMPORTED • 9

Dos Equis Lager
Heineken
Modelo Especial
Peroni
Corona Premier

CIDERS & SELTZERS • 8

Angry Orchard Crisp Apple Hard Cider
West Sixth House Cider
White Claw Mango Hard Seltzer
High Noon Watermelon Vodka Hard Seltzer
White Claw Black Cherry Hard Seltzer
Truly Wild Berry Hard Seltzer

NON-ALCOHOLIC • 8

Heineken 0.0
Athletic Brewing Co Run Wild NA IPA

BEVERAGES

WINES BY THE GLASS

SPARKLING

Bonterra Bubbles Brut, CA, 250mL • 11

Bonterra Bubbles Rosé, CA, 250mL • 11

WHITE / ROSÉ

Conundrum Blend, CA • 12

Zenato Pinot Grigio, delle Venezie, ITA • 13

Rose Gold Rosé, Côtes de Provence, FRA • 14

Mohua Sauvignon Blanc, Marlborough, NZL • 14

Kendall-Jackson Vintner's Reserve Chardonnay, CA • 13

RED

Meiomi Pinot Noir, CA • 13

Joel Gott Red Blend, Columbia Valley, WA • 12

BESO DEL SOL SANGRIA

Red, Notes of blood orange + black cherry + lemon zest • 11

White, Notes of white peach + pineapple + orange zest • 11

BEVERAGES

BEVERAGES

NON-ALCOHOLIC

ACQUA PANNA 500 ML • 6

S.PELLEGRINO 500 ML • 6

S.PELLEGRINO ESSENZA • 6

Lemon + Lemon Zest

RED BULL ENERGY DRINK OR SUGARFREE • 7

RED BULL YELLOW TROPICAL EDITION • 7

Q GINGER ALE • 5

SHARABLES + SALADS



CHAMOMILE LEMON HUMMUS WITH CRISPY OLIVES 🌱 🌾 • 10

Green chickpeas, lemon myrtle, iced vegetables,
black garlic naan, dukkha



COMPRESSED MELON 🌱 🌾 • 12

Watermelon, honeydew, bean sprout, arugula, breakfast radish,
smoked sea salt, hibiscus tea & yuzu aguachile

CHICKPEA AND QUINOA SALAD 🌱 🌾 • 11

Fresh herbs, tomato, spinach, red onion, cucumber
add grilled chicken • 6, add blackened mahi-mahi • 8

HOT HONEY CHICKEN SKEWER 🌾 • 11

Caramelized pineapple

COCONUT SHRIMP • 13

Sweet chili & apricot dipping sauce

TACO NACHO • 12

Mini chicken tacos, nacho cheese, pico de gallo, pickled jalapeño

CHICKEN WINGS (six) • 13

Sweet chili, Buffalo sauce or mild BBQ, celery and ranch dressing

TUSCAN FLATBREAD 🌱 • 10

Goat cheese, greens, pecorino, red chilies,
garlic & basil olive oil drizzle

Gluten-friendly bread available upon request



GLUTEN-FRIENDLY |



VEGAN |



VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.

STARTERS + SALADS



MAINS



SEARED SCALLOPS & CHAI TEA CURRIED NOODLES • 18

Coconut, snow peas, baby bok choy, peanuts, scallions

CAESAR WRAP • 13

Crisp romaine, classic Caesar dressing, grated parmesan,
sourdough croutons, cracked black pepper
add grilled chicken • 6, add blackened mahi-mahi • 8

MAHI-MAHI TACOS • 14

Grilled, pineapple pico de gallo, green slaw, lime crème fraîche

WATER CO. CHEESEBURGER • 14

Quarter-pound double beef patty, cheddar, lettuce, onion,
tomato, pickle
add pecanwood-smoked bacon • 2, add fried egg • 2,
sub with plant-based burger patty • 3

TAJÍN-SPICED CHICKEN SANDWICH • 14

Grilled chicken breast, jack cheese, lettuce, onion, tomato, pickle

RIBEYE STEAK SANDWICH • 19

Shaved ribeye, sharp cheddar, maple bacon, fried onions,
nacho tots



TEXAS FOOD & WINE BURGER 2022 • 16

Black tea, chorizo & onion confit, smoked cheddar, secret sauce,
ajonjolí, lettuce, tomato, onion, pickles, brioche bun

Gluten-friendly bread available upon request



GLUTEN-FRIENDLY



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MAINS



SWEETS

CHOCOLATE CHIP ICE CREAM SANDWICH • 9

Local chocolate chip ice cream, chocolate chip cookies



EARL GREY CHEESECAKE • 9

Lavender Chantilly, lemon curd, honeycomb ice cream, lace tuile

FROZEN FRUIT AND VANILLA YOGURT • 9

Vanilla yogurt, frozen summer berry mix, granola crumbles

Gluten-friendly bread available upon request



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SWEETS



KIDS'

FOR CHILDREN 12 AND YOUNGER.
CHOICE OF FRIES OR FRESH FRUIT.

NUMI BERRIED TREASURES ICED TEA POPSICLE • 8

HOT DOG • 9

All-beef

TWIN SLIDERS (two) • 9

Kid-sized beef sliders, American cheese

CHICKEN TENDERS • 9

GRILLED CHEESE SANDWICH • 9

Butter-grilled bread, American cheese

Gluten-friendly bread available upon request



GLUTEN-FRIENDLY



VEGAN



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KIDS'

SCAN CODE TO
VIEW MENU

