



This summer, it's all about the avocado. We're obsessed with the vibrantly green fruit in all its creamy, buttery, irresistibly-smooth glory. So much so, we've partnered with Avocados From Mexico to bring our guests a poolside menu that features the avocado in surprising new ways.

With over 30,000 orchards in Michoacán, Mexico blooming avocados year-round, there are endless ways to utilize this wonderfully abundant ingredient. Whether it's grilled, fried, sliced or diced (or perhaps even blended into a cocktail) – one thing is for sure: Omni's culinary team had a lot of fun crafting this menu – but you'll have even more fun savoring these tasty creations!

Plus, Avocados From Mexico contain nearly 20 essential vitamins and minerals and 0 milligrams of cholesterol - so they're heart-healthy and delicious. Need we say more?

Join us in celebrating the avocado all season long at Omni properties nationwide.





shared bites

AVOCADO & CILANTRO

HUMMUS 13

Radish / cucumber / mango

MARGHERITA FLATBREAD 12

Garlic marinated tomato / sweet basil fresh mozzarella

QUESADILLA 13

Guacamole / oaxaca cheese / salsa choice of:

marinated chicken breast carne asada* pork carnitas

CHARRED ONION GUACAMOLE 8

Sweet corn / turmeric / corn tortilla chips

SOPES DE CARNITAS 17

Pork carnitas / corn masa cake lettuce / cotija cheese / pickled onion pico de gallo / avocado aioli

CARNE ASADA FRIES * 16

Oaxaca cheese / cheddar cheese pico de gallo / guacamole cilantro crema

salads

SCALLOP CEVICHE* 15

Blue Sky Organic Farms arugula pickled onion / cilantro / serrano valencia oranges / pomegranate seeds

CHICKEN POBLANO CAESAR 14

Grated cotija cheese / roasted corn tortilla strips / tart cherries / creamy poblano dressing

BABY KALE & QUINOA 11

Organic baby kale / black beans queso fresco / roasted red peppers grilled cactus / cilantro citrus vinaigrette add:

marinated chicken breast 6 scottish salmon*

AVOCADO CITRUS SALAD 11

Frisee / pistachios / jicama / homin prickly pear vinaigrette

*consuming raw or under cooked meats. poultry, seafood, shellfish or eggs may increase your risk of food borne illness 22% service charge will be added to your bill. all items subject to applicable state sales tax



from the grill

Choice of: fries / sonoran tater tots seasonal fruit

TURKEY BURGER 15

Lettuce / jarlsberg swiss / sprouts avocado / brioche bun

HARRIS RANCH BURGER* 16

Shredded lettuce / pepper jack tomato / avocado / brioche bun

SONORAN HOT DOG 10

Bacon / avocado bean spread mustard / tomato / avocado mayo

FRESCA SHRIMP WRAP 16

Chipotle tortilla / lettuce / avocado pico de gallo / roasted poblano sauce

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tacos

BLACKENED FISH TACOS* 15

Seasonal fish / shredded cabbage pico de gallo cilantro / chipotle aioli

GREEN CHILI AND NOPAL 13

Grilled cactus / black beans / queso fresco / corn / tomato / avocado

ARIZONA BEEF CARNE ASADA* 15

Shredded cabbage / grilled onion roasted jalapeno avocado sauce

sides

FRENCH FRIES 6

SONORAN TATER TOTS 6

SIDE SALAD 5

SEASONAL FRUIT 5

FROZEN GRAPES 6

FROZEN MANGO WITH CHILI 6

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cocktails

JALAPEÑO AVOCADO MARGARITA 13

Tanteo Jalapeño Tequila, Cointreau, fresh lemon & lime juice with hand muddled avocado and Monin Organic Agave, served with a cilantro lime popsicle

MANGO ANCHO AVOCADO MARGARITA 13

Muddled avocado, Sauza Silver Tequila, Ancho Reyes Chile Liqueur with Perfect Mango Puree & fresh lime juice

BEE STING 13

Svedka Grapefruit Jalapeño Vodka with orange blossom honey water & a slice of grapefruit

RUM MULE 11

Cruzan Light Rum, Ginger Reàl Infused Syrup, fresh lime & topped with club soda

STRAWBERRY BIRCH MARGARITA 13

Herradura Reposado Tequila, amber maple syrup, Strawberry Reàl Infused Syrup with fresh strawberries & lime

FROZEN PEACH NECTAR BELLINI 13

Belvedere Peach Nectar Vodka, Ruffino Moscato d'Asti with fresh lemon & orange juices

DOUBLE GRAPEFRUIT GREYHOUND 12

Deep Eddy Ruby Red Grapefruit Vodka, golden maple syrup, Aperol with fresh grapefruit & lemon juices

BUFFALO'S PAINKILLER 12

RumHaven Coconut Rum, coconut milk, Finest Call Banana Puree with a touch of nutmeg



crafted house specialties

FERDINAND'S PUNCH 13

Cruzan Pineapple Rum / Svedka Vodka / Triple Sec / Orange Juice Pineapple Juice / Grenadine

GREEN MONTY 13

Moet Imperial Brut Champagne Avocado / Cucumber / Basil / Mint

SOUTHERN SWEETIE 13

Deep Eddy Sweet Tea Vodka Lemonade / Iced Tea / Mint

CUCUMBER REFRESHER 12

Hendrick's Gin / St. Germain / Lime Juice / Muddled Cucumber Simple Syrup

EL JEFE MARGARITA 15

3 Amigos Tequila / Orchard Juices

cocktail pitchers

EL JEFE MARGARITA 48

3 Amigos Tequila / Orchard Juices

FERDINAND'S PUNCH 42

Cruzan Pineapple Rum / Svedka Vodka / Triple Sec / Orange Juice Grenadine / Pineapple Juice

BEE STING 42

Svedka Grapefruit Jalapeno Vodka Orange Blossom Honey Water Sliced Grapefruit



beer

DOMESTIC 6

Blue Moon

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

(Domestic Bucket of 6) 30

IMPORT/LOCAL/CRAFT 7

Corona Extra

Corona Light

Heineken

St. Pauli Girl NA

(Import/Local Bucket of 6) 35

CIDER 7

Angry Orchard Hard Cider

REGIONAL BEER 7

Huss Scottsdale Blonde

Santa Fe Happy Camper IPA

Borderlands Brewing Co. Seasonal



wines by the glass

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to wines that are drier and stronger in taste.

BUBBLES

Chandon rosé, ca 11 Chandon brut, ca 11 Ruffino moscato d'asti, italy 10 Ruffino prosecco 11

WHITE

Kris, pinot grigio, "artist cuvee" delle venezie, italy 11

Joel Gott, sauvignon blanc, ca 11

Sacha Lichine SLS rosé, single blend, france 11

Wente Vineyards Estate Grown, chardonnay, livermore valley, central coast, ca 11

MAN, chardonnay, south africa 9

RED

Meiomi , pinot noir 10 Terrazas, malbec 13 MAN, cabernet sauvignon, south africa 9

Banfi, chianti classico reserva, italy 13



non-alcoholic drinks

JUICE 4

Apple / Cranberry / Grapefruit Orange / Pineapple

SOFT DRINKS / ICED TEA 3

SAN PELLEGRINO 4

RED BULL OR SUGAR FREE RED BULL 6

ZICO COCONUT WATER 4

NON-ALCOHOLIC DAIQUIRI 7



kids plates 7

Ages 12 & Under Choice of: fries / seasonal veggies seasonal fruit

HOT DOG

All beef hot dog

CHEESEBURGER*

American cheese

CHICKEN FINGERS

Ketchup / bbq sauce / ranch

CHEESE PIZZA

Mozzarella cheese / tomato sauce

QUESADILLA

Flour tortilla / shredded cheese

GRILLED CHICKEN BREAST

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