



# OMNI<sup>®</sup> RESORTS

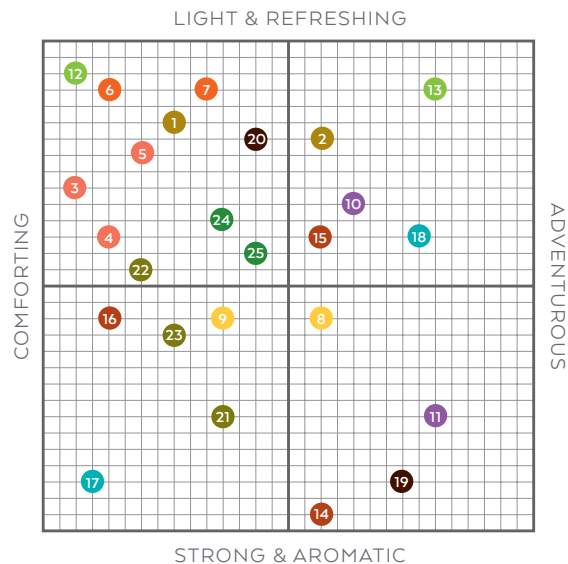
## rancho las palmas



### Charting New Territory

Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous.

A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.



## FLAVOR ORIGIN COCKTAILS

### Fruit

### Botanical

### Earth

#### 1 PINK BERRY COLLINS

beefeater pink gin, strawberry reàl, lemon, club soda 13

#### 2 ROCK STAR MARTINI

grey goose vodka, chandon brut, passoa passion fruit liqueur, monin cinnamon, lime 15

#### 3 BRAMBLE ON

belvedere peach nectar, monin peach, lemon, orange juice 13

#### 4 APPLE PEAR WHISKEY SOUR

maker's mark bourbon, barmalade apple-pear, fresh lemon 13

#### 5 DRY CRANBERRY SPRITZER

seedlip grove 42, cranberry, lime, orange bitters, q grapefruit (non-alcoholic) 11

#### 6 MIMOSA 75

svedka clementine vodka, lunetta prosecco, monin candied orange, lemon, orange peel 13

#### 7 GRAPEFRUIT BLOSSOM

ketel one botanical grapefruit & rose, lime, psychaud's bitters, q grapefruit 13

#### 8 GO BANANAS

elijah craig small batch bourbon, cruzan aged light rum, st. elizabeth allspice liqueur, banana reàl, lime, bitters, club soda 14

#### 9 TROPICALI

cruzan mango rum, cruzan black strap rum, mango reàl, lime, mint 14

#### 10 SMOOTH FLIGHT

aviation gin, chambord black raspberry liqueur, blackberry reàl, lemon, egg white, scrappy's lavender bitters 14

#### 11 YELLOW JACKET

don julio reposado tequila, yellow chartreuse, st. germain elderflower liqueur, orange bitters, orange peel 17

#### 12 PALMER PICK

deep eddy lemon vodka, unsweetened black tea, lemon, cane sugar 13

#### 13 STRAWBERRY

PEPPERCORN GIN & TONIC  
hendrick's gin, cucumber, lime, strawberry reàl, q indian tonic 13

#### 14 SPICED OLD FASHIONED

woodford reserve kentucky straight rye whiskey, orange bitters, cardamom bitters, cane sugar, orange & lemon peel 15

#### 15 CHIPOTLE PALOMA

sauza silver tequila, ancho reyes, lime, q grapefruit, tajin spice 13

#### 16 APPLE SPICE SOUR

seedlip spice 94, barmalade apple-pear, monin cinnamon, lemon juice, angostura bitters (non-alcoholic) 11

#### 17 OMNI'S OPULENT MARTINI

absolut elyx vodka, dolin blanc, lemon peel 15

#### 18 SCOTTISH MULE

glenmorangie whisky, lime, q ginger beer, angostura bitters 14

#### 19 RUBINO NEGRONI

bombay sapphire, martini & rossi riserva speciale rubino, campari, orange peel 14

#### 20 OLD CUBAN

mount gay eclipse rum, chandon brut, mint, lime, angostura bitters 15

#### 21 AN UNTRADITIONAL MANHATTAN

high west american prairie bourbon, martini & rossi riserva speciale ambrato, b n dictine, cedar smoke 15

#### 22 FILTHY MARY

tito's handmade vodka, tomato juice, salt, black pepper, worcestershire, hot sauce, lemon 13

#### 23 SPICED WALNUT SPRITZ

seedlip spice 94, black walnut bitters, q club soda, orange peel (non-alcoholic) 11

#### 24 MICHELADA

jack daniel's tennessee whiskey, corona pale lager, tomato juice, spices 13

#### 25 MARGARITA

hornitos black barrel  nejo tequila, cointreau, strawberry reàl, lime, rhubarb bitters 15

## TASTINGS & FLIGHTS

### TRES CASAMIGOS A   oz pour of each 18

**Blanco** – Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.

**Reposado** – Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.

** nejo** – Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.

### THREE LOCALS WALK INTO A BAR A 6 oz pour of each 12

Wolf Pup Session IPA, Lagunitas IPA and La Quinta Poolside Blonde

### SIR POPS A LOT

A celebratory pairing of sparkling wine & popcorn. Choice of Chandon Ros  (187ml) | 22 or Lunetta Prosecco (187ml) | 14. And paired with Just Pop In! caramel & cheddar or cracked pepper and sea salt.

# BEER & NEAR

## DOMESTIC 7

Bud Light  
Budweiser  
Coors Light  
Miller Lite  
Michelob Ultra

## SELTZERS & CIDERS 7

Angry Orchard Hard Cider  
Truly Hard Seltzer

## IMPORT 7

Corona Extra  
Heineken  
Dos Equis  
Peroni

## CRAFT 8

Blue Moon Belgian White  
Samuel Adams Boston Lager  
New Belgium Voodoo Ranger American Haze

## DRAFT 8

Wolf Pup Session IPA  
La Quinta Poolside Blonde  
Modelo Especial  
Lagunitas IPA  
Stella Artois  
805 Beer  
New Belgium Voodoo Ranger American Haze  
Samuel Adams Seasonal

## FIZZ

Red Bull or Red Bull Sugarfree 6  
S.Pellegrino Sparkling Mineral Water 8  
S.Pellegrino Essenza Lemon & Lemon Zest or Tangerine & Wild Strawberry 6

## NA BEER 7

Heineken 0.0

## FLAT 5

Acqua Panna 500ml

# WINES

## SPARKLING

	187ML
Lunetta, Prosecco, DOC, Veneto, Italy	10
Chic Barcelona, Brut Cava, Catalonia, Spain	14
Chandon, Sparkling Rosé, California	16

## WHITE & BLUSH

	6 OZ	9 OZ
Saint M, Riesling, Pfalz, Germany	10	13.75
Conundrum, White Blend, California	14	19.25
Kris, Pinot Grigio, "Artist Cuvée", delle Venezie, Italy	10	13.75
Decoy by Duckhorn, Sauvignon Blanc, Sonoma County, California	13	18
Day Owl, Rosé, California	11	15.25
Wente Vineyards, Chardonnay, "Estate Grown", Livermore Valley, California	11	15.25
Kendall-Jackson, Chardonnay, "Vintner's Reserve", California	12	16.5

## REDS

Meiomi, Pinot Noir, Monterey, Sonoma and Santa Barbara, California	13	18
Elouan, Pinot Noir, Oregon	15	20.75
Honoro Vera, Merlot, Jumilla, Murcia, Spain	10	13.75
Charles Smith Wines, Syrah, "Boom Boom!", Columbia Valley, Washington	12	16.5
Terrazas de Los Andes, Malbec, "Altos Del Plata", Mendoza, Argentina	10	13.75
Joel Gott, Red Blend, Columbia Valley, Washington	11	15.25
Louis M. Martini, Cabernet Sauvignon, California	11	15.25
Uppercut, Cabernet Sauvignon, California	12	16.5