



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.





salads and snacks

add grilled chicken* to any salad 5 add grilled salmon* to any salad 7

TORTILLA CHIPS AND SALSA 6

Housemade tortilla chips quemada salsa

WARM PRETZEL STICKS 7

Local beer / Chapel county cheddar dip

CHILLED SEASONAL FRUITS 8

Agave nectar

CAESAR SALAD SHAKER 7

Rustic croutons / creamy Caesar dressing

GRILLED WATERMELON SALAD 9

Avocado / prosciutto / crisp basil olive oil / grilled lemon

SPLASH SALAD SHAKER 8

Heirloom tomato / cucumber charred onions / feta red wine vinaigrette

LOCAL FISH TACOS 14

Yucatan cabbage slaw / avocado

SPREADS AND BREADS 16

Hummus / baba ganoush / tzatziki

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



sandwiches and burgers

Choice of housemade potato chips or diced fruits

SPLASH! "OLD SCHOOL" **BURGER* 17**

Double beef patty / American cheese / lettuce / tomato housemade secret sauce / brioche

SONORAN HOT DOG 12

Bacon / avocado bean spread mustard / tomato / avocado mayo

CHESAPEAKE CRAB ROLL 17

Old Bay / bibb lettuce / lemon brioche

GRILLED CHEESE 12

Heirloom tomato / manchego / brie garlic aïoli / sourdough

BEER CHICKEN TACO 10

Cabbage slaw / cilantro / lime

CHARRED VEGETABLE BANH MI 12

Local seasonal vegetables jalapeño / cabbage slaw / brioche

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desserts

FROZEN FRUIT BARS 5

ICE CREAM SANDWICHES 5

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JALAPEÑO AVOCADO MARGARITA 15

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

MANGO ANCHO AVOCADO MARGARITA 14

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

WATERMELON MARGARITA 14

Herradura Silver Tequila, Finest Call Watermelon Puree with fresh lime juice

GRAPEFRUIT SMASH 14

Deep Eddy Ruby Red Grapefruit Vodka, fresh lemon juice topped with club soda

BLUEBERRY LEMONADE 14

Tito's Handmade Vodka, fresh lemon, Blueberry Reàl Infused Syrup & club soda

COCONUT WATER MOJITO 14

RumHaven Coconut Rum, fresh lime juice, coconut water, garnished with mint

BANANA FREEZE 15

Bulleit Rye, Finest Call Banana Puree, Crème de Banana, blended with vanilla ice cream & graham crackers

CUCUMBER CRUSH 13

Svedka Cucumber Lime Vodka, sliced cucumber, fresh lime juice

DISTRICT ORGANIC MARGARITA 12

Puro Verde Silver Tequila, orange scented agave syrup, fresh lime juice, orange juice

HAND CRAFTED PINA COLADA 14

Rumhaven Coconut Rum, coconut cream, pineapple juice

DARK 'N' STORMY 12

Gosling's Black Seal Rum, ginger beer



beer

DRAFT

The Shoreham Brew 8 Heineken 8

DOMESTIC

Budweiser 7 Bud Light 7

Coors Light 7

Miller Lite 7

Blue Moon 8

IMPORT / CRAFT / PREMIUM

Corona Extra 8

Flying Dog Snake Dog IPA 8

Fat Tire 7

St. Pauli Girl NA 7

CIDER 7

Angry Orchard Hard Cider Bold Rock Pear Cider

REGIONAL 8

DC Brau "The Citizen"

DC Brau "The Corruption"

DC Brau "The Public"



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 13 Chandon brut, ca 13 Ruffino moscato d'asti, italy 12

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

Wente Vineyards Estate Grown, chardonnay, livermore valley, central coast, ca 11.75

RED

Meiomi, pinot noir, ca 13.5 The Velvet Devil, merlot, wa 11.75 Terrazas Altos Del Plata, malbec, argentina 11

Louis Martini, cabernet sauvignon, ca 11.5



non-alcoholic drinks

SODA 4

Coke / Diet Coke / Sprite / ginger ale

SIMPLY JUICES 4

Orange / apple / lemonade

BOTTLED WATER (500 mL) 4

Still / sparkling

RED BULL 5

Regular / sugar free

COCONUT WATER 4.25

NON-ALCOHOLIC DAIQUIRI 10

Strawberry / mango / pasion fruit banana / pina colada



Choice of housemade potato chips or diced fruits

CHICKEN TENDERS 6
Barbecue sauce or ranch

SPLASH SINGLE BURGER 8 American cheese / potato roll

KID'S HOT DOG 7

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