

BY THE BOTTLE

BUBBLES 750'S

Bonita Bonita Grand Cuvée	\$175
Moët & Chandon Impérial Brut	\$250
Moët & Chandon Impérial Nectar Rosé	\$325
Veuve Clicquot Yellow Label Champagne	\$350
Dom Perignon Brut	\$600
Perrier-Jouët Belle Epoque Brut	\$650
Ace of Spades Brut	\$650
Perrier-Jouët Belle Epoque Rosé	\$850
Ace of Spades Rosé	\$1000

LARGE FORMAT BUBBLES

Moët & Chandon Impérial Brut (1.5L)	\$525
Perrier-Jouët Belle Epoque Brut Magnum (1.5L)	\$1100
Perrier-Jouët Belle Epoque Rosé Magnum (1.5L)	\$1500

YODKAS

Uncle Ed's Damn Good Vodka	\$175
Ketel One Vodka	\$275
Absolut Vodka	\$300
Tito's Handmade Vodka	\$350
Grey Goose Vodka	\$375

LARGE FORMAT YODKAS

Tito's Handmade Vodka (1.75ml)	\$600
Grey Goose Vodka (1.75ml)	\$650

PALMS
LAS VEGAS



MEZCAL

Illegal	\$250
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BLANCO TEQUILAS

El Jimador Tequila L	\$175
Patrón Silver Tequila	\$350
Patrón El Cielo Tequila	\$350
Don Julio Blanco Tequila L	\$375
Casamigos Blanco Tequila L	\$375

REPOSADO TEQUILAS

Herradura Reposado Tequila	\$300
El Cristiano Reposado Tequila	\$325
Espolón Reposado Tequila	\$350
Casamigos Reposado Tequila	\$400
Don Julio Reposado Tequila	\$375
Clase Azul Reposado Tequila	\$900
Clase Azul Reposado Tequila (1.5L)	\$1700

AÑEJO TEQUILAS

El Cristiano Extra Añejo Tequila	\$675
Don Julio 1942 Tequila	\$725
Don Julio 1942 Tequila (1.5L)	\$1300

RUMS

Mount Gay Silver Rum	\$175
Captain Morgan Spiced Rum	\$275
Malibu Rum (Flavors)	\$275
Bacardí Superior Rum	\$300

WHISKEY / SCOTCH

Jack Daniel's Old No. 7	\$175
Fireball Cinnamon Whiskey	\$300
Crown Royal Canadian Whiskey	\$300
Jameson Irish Whiskey (Regular or Orange)	\$300
Johnnie Walker Black Label Scotch	\$350

COGNACS

Hennessy VS	\$375
Rémy Martin VSOP	\$450

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The Botanist	\$300
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(Prices Don't Include tax or gratuity)

LIQUID BRUNCH

BLOODY MARY OR MARIA \$17

Your choice of either Absolut Vodka or Patrón Silver Tequila,
Michelada Love Bloody Mary Mix, served
with Olives, and Lime (12oz)

MICHELADA \$12

Dos Equis Lager, Michelada Love, Tabasco Sauces, Tajín Rim
Don Julio Blanco Bomb It for + \$10

MIMOSA \$15

Gambino Prosecco served with your selected flavor Orange,
Pineapple, Strawberry, Passionfruit, Mango,
or Orange/Pineapple Fusion (9oz)

TENNESSEE COLD BREW \$17

Jack Daniel's Old No. 7, Mr Black Coffee Liqueur,
Simple Syrup, Starbucks Cold Brew

POOLSIDE COCKTAILS

12oz \$17 | SOUVENIR \$36 | PITCHER \$53

APEROL SPRITZ

Aperol, Skyy Watermelon Vodka, Gambino Prosecco, Topped with Club Soda

BOB MARLEY

Bacardí Superior Rum, Blue Curaçao, Pineapple Juice,
Layered Over Grenadine
Garnished with a Dehydrated Pineapple and a Cherry

CARIBBEAN SUNSET

Absolut Vodka, Malibu Original Coconut Rum, Blue Curaçao,
Orange Juice Garnished with a Cherry and Orange Wheel

PALMS LEMONADE

Uncle Ed's Damn Good Vodka, Minute Maid Lemonade
Flavor it up: Strawberry, Watermelon, Mango, or
#BeastMode + \$5 add Beast Hard Tea + Lemonade

PALMS SPRITZ

Grey Goose Berry Rouge Vodka, St-Germain Elderflower Liqueur,
Grenadine Topo Chico Mineral Water

SHARK BITE

Patrón Silver Tequila, Blue Curacao, Dole Pineapple Juice,
float of Cruzan Hurricane Proof Aged Rum

MOSCOW MULE

Tito's Handmade Vodka, Lime Juice and Fever Tree Ginger Beer

WATERMELON SMASH

The Botanist Gin, Fresh Lime Juice, Fresh Watermelon Purée, Simple Syrup

MOJITOS

12oz \$17 | SOUVENIR \$36 | PITCHER \$53

TRADITIONAL

Mount Gay Silver Rum, Ripe Mojito Mix, Fresh Mint Leaves,
topped with Topo Chico Sparkling

CUCUMBER / WATERMELON

Ketel One Cucumber Mint Vodka, Malibu Watermelon Rum, Fresh Mint Leaves,
splash of Watermelon Pree, topped with Topo Chico Sparkling and Red Bull
Red Edition (Watermelon)

SEA BLUE MOJITO

Bacardí Superior Rum, Ripe Mojito Mix, Fresh Mint Leaves,
topped with Red Bull Sea Blue Edition (Juneberry)

TROPICAL MOJITO

Malibu Pink, Ripe Mojito Mix, Fresh Mint Leaves topped with
Red Bull Yellow Edition (Tropical)

(Prices Don't Include tax or gratuity)



TEQUILA TIME

12oz \$17 | SOUVENIR \$36 | PITCHER \$53

Add a Chambord or Grand Marnier Float to any Margarita + \$4

TRADITIONAL MARGARITA

Patrón Silver Tequila, Cointreau, Fresh Lime Sour

DIABLO MARGARITA

Herradura Silver Tequila, Cointreau, Monin Spicy Mango Syrup
Lemon Sour, tajin Rim

CADILLAC MARGARITA

Espolòn Reposado Tequila, Triple Sec, Grand Marnier, Fresh Lime Sour,
and a splash of Minute Maid Orange Juice

SPICED LYCHEE MARGARITA

El Cristiano Reposado Tequila, Domain de Canton Ginger Liqueur,
Lime Sour, Lychee Puree

PALMS PALOMA

Casamigos Blanco Tequila, Fresh Pink Grapefruit Juice, Agave Syrup,
topped with a splash of Fever Tree Grapefruit Soda

PINK SEÑORITA

Código Rosa Tequila, Cointreau, Strawberry Puree,
and Minute Maid Lemonade

THE '42 MARGARITA

Don Julio 1942 Añejo Tequila, Cointreau, Fresh Lime Sour,
and Agave Nectar (12oz \$45)



TIKI TIME

12oz \$17 | SOUVENIR \$36 | PITCHER \$53

MAI -TAI

Mount Gay Eclipse Rum, Cointreau, Orgeat, Simple Syrup, Fresh Lime Juice

PAIN KILLER

Captain Morgan Spiced Rum, Finest Call Coconut Puree, Orange and
Pineapple Juices Topped with a Float of Myers's Rum Original Dark

TIKI TORCH

Fireball Cinnamon Whiskey, Malibu Original Coconut Rum,
Pineapple Juice, Orange Juice, Lime Juice and Grenadine

FROZEN

12oz \$17 | SOUVENIR \$36 | PITCHER \$53

All frozen Mixes are Alcohol Free - then mixed with Spirits

ESPRESSO MARTINI

Ketel One Vodka, Mr Black Coffee Liqueur, Starbucks Espresso Cold Brew
blend with our Pina Colada Mix

ISLAND LEMONADE

Uncle Ed's Jammin Jackfruit Vodka, Frozen Minute Maid Lemonade

MANGO CHILE MANGONEADA

Bacardí Mango Chile Rum, Cointreau, Fresh Lime Juice, and
Frozen Mango Mix served in a Chamoy and Tajín Rimmed Glass

MARGARITA

El Jimador Blanco Tequila, and Cointreau, paired with our Frozen Margarita Mix

ORANGE CREAMSICLE

Uncle Ed's Damn Good Vodka. Orange Blossom, Cointreau,
Paired with our Piña Colada Mix

PINA COLADA

Myers Platinum Rum, paired with our Frozen Piña Colada Mix

STRAWBERRY DAQUIRI

Bacardí Superior Rum, with a mixture of our Frozen Strawberry Mix

VEGAS VICE

Bacardí Superior Rum, paired with a mixture of our
Frozen Piña Colada and Strawberry Mixes

BEER

INDIVIDUAL \$11 | BUCKET OF 6 \$60 | CASE \$225

BUD LIGHT 16oz

BUDWEISER 16oz

MICHELOB ULTRA 16oz

PACIFICO 12oz

DOS EQUIS 12oz

CORONA EXTRA 12oz

MODELO 12oz

MODELO ORO 12oz

MANGO CART WHEAT ALE 12oz

HEINEKEN 12oz

HEINEKEN SILVER 12oz

HEINEKEN O.O 12oz (Non-Alcoholic)

MICHELOB ULTRA ZERO 12oz. (Non-Alcoholic)

BEER PONG PACKAGE 4 Buckets of Beer & Beer Pong Table \$250

SELTZERS

INDIVIDUAL \$11 | BUCKET OF 6 \$60 | CASE \$240

NÜTRL YODKA SELTZERS 12oz

Pineapple, Watermelon
4.5% abv

BEAST TEA 12oz

INDIVIDUAL \$7 | BUCKET OF 6 \$30 | CASE \$120

WINES

GLASS \$11

BONITA BONITA CHARDONNAY

BONITA BONITA CABERNET SAUVIGNON

SAINTE MARGUERITE ROSÉ

FRENCH PRESS SANGRIA FEATURING
BONITA BONITA WINES \$20

WATER / ENERGY DRINKS

INDIVIDUAL \$8 | BUCKET OF 6 \$45

SMARTWATER 20oz

TOPO CHICO SPARKLING 15.5oz

RED BULL ENERGY DRINK

Sugarfree, Red Edition, Seablue Edition, & Yellow Edition



SODA

12oz \$6 | SOUVENIR \$10 | PITCHER \$16

Coca-Cola, Diet Coke, Sprite, Seagram's Ginger Ale,
Minute Maid Lemonade, Minute Maid Cranberry Juice, Iced Tea



(Prices Don't Include tax or gratuity)

BREAKFAST

(V) **SEASONAL FRUIT** \$15

Seasonal Melons, Mixed Berries, Kiwi, Grapes, toasted Coconut
Pineapple, Basil Yogurt

BREAKFAST BURRITO \$15

Carne Asada, Scrambled Eggs, Fries, Pepper Jack Cheese, Pico De Gallo, Avocado
on a Flour Tortilla Served with a side of Salsa and Tajín Fruit

(V) **AVOCADO TOAST** \$15

Avocado Spread, Roasted Tomato, Pickled Fresno, Hard Boiled Egg,
Cilantro, Radish served on toasted Sour Dough

SHAREABLES

CHICKEN NACHO \$20

Shredded Chicken Tinga, Black Beans, Shredded Cheese Mix, Jalapeno,
Cotija Cheese, Pico De Gallo, Salsa Verde, Lime Crema

*Sub Carne Asada | Sub Fries for Chips

(V) **GRILLED & CHILLED VEGGIE PLATE** \$15

Roasted Peppers, Yellow Squash, Zucchini, Mushrooms, Asparagus,
Cherry Tomato, Chipotle Hummus, Vegan Tzatziki Sauce

(V) **FRY BASKET MIX** \$12

Crinkle Cut, Waffle Fries, Curly Fries, Ketchup, Ranch

(V) **CHIPS & GUAC** \$16

Guacamole, Salsa Verde, Pineapple-Habanero, Tortilla Chips

CHICKEN TENDERS WITH FRIES \$21

Five Crispy Tenders, Fry Basket Mix, tossed with choice of sauces: Buffalo,
Vegas Hot, Sweet Chili, BBQ & Hot Honey

CHICKEN WINGS WITH FRIES \$21

Chef's Dry Rub, cut Veggies, with Ranch or Blue Cheese tossed with
choice of sauce: Buffalo, Vegas Hot, Sweet Chili, BBQ & Hot Honey

QUESADILLA \$14

Flour Tortilla, Cheese Mix, Pico De Gallo, Lime Crema, Guacamole, Salsa Verde

*Add Carne Asade +6 | Add Chicken Tinga +5 | Add Impossible +4

(V) **ONION RING BASKET** \$12

with Chipotle Ranch

SALADS / BOWLS

Make as a Wrap & Add Fry Mix +4

CAPRESE SALAD \$15

Sliced Buffalo Mozzarella, Heirloom Tomatoes, Prosciutto, Pesto, Balsamic Glaze

AVOCADO CEASAR \$15

Romaine Lettuce, Tajín Croutons, Avocado Ceasar Dressing

Add Grilled Chicken Breast +6 | *Add Grilled Salmon +7

***FIESTA BOWL** \$20

Grilled Blackened Salmon, Cilantro Rice, Black Beans, Corn Nuts,
Pico De Gallo, Avocado Cilantro Lime Crema
can substitute Protein - Grilled Chicken | Carne Asada

***POKE BOWL** \$20

Raw Saku Tuna, Surimi, Seasoned Rice, Nori, Edamame, Cucumber, O'sauce,
Pickled Onions, Crispy Shallots

HANDHELDS

All Sandwiches Served with a Fry Mix

TURKEY SANDO \$17

Carolina Smoked Turkey, Smoked Applewood Bacon, Avocado, Pepperjack Cheese, Tomatoes, Bibb Lettuce, Chipotle Mayo, served on toasted Sour Dough
No Turkey \$14

BEACH BURGER \$19

8oz Wagyu Beef Patty, Cheddar Cheese, Bib Lettuce, Tomato, Red Onion, Pickles, House Sauce served on brioche bun
Add Applewood Bacon, Avocado, Caramelized Onions, or Egg + 2ea.

TRES SLIDERS \$17

3 Wagyu Beef Sliders, Cheddar Cheese, House Sauce, Caramelized Onions and Pickle, served on Brioche Buns

TRES TACOS \$17

Pick Your Protein - Blackened Grilled Mahi
Chicken Tinga | Carne Asada
Lime Crema, Cilantro, Pickled Onions, Pico De Gallo,
served with Tortilla Chips and Salsa Verde

ENTOURAGE

(v) SEASONAL FRUIT TOWER \$69

Seasonal Melons, Seasonal Berries, Red & Yellow Dragon Fruit, Kiwi, Green & Red Grapes, Pineapple, Toasted Coconut and Served with Basil Yogurt

(v) SNACK TOWER \$44

Tortilla Chips, Ketel Chips, Pita Chips, Celery & Carrots, Hummus, Guacamole, Salsa Verde, Pineapple-Habanero Salsa

***CABANA WAGYU SLIDERS \$59**

Dozen Wagyu Beef Sliders, Cheddar Cheese, House Sauce, Pickles, ketchup, Mustard, Mayo, served on Brioche Buns with Side of Onion Rings

WINGS & THINGS \$79

Two Dozen Wings, Dozen Chicken Tenders, Fry Basket Mix, choices of Vegas Hot Sauce, Sweet Chili, Buffalo, BBQ or Hot Honey

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food allergy notice: Please be advised that food prepared here may contain these ingredients: Milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.

(v) Vegetarian