

# Laguna

POOL HOUSE & KITCHEN

## Starters *perfect to share!*

Provolone Fritto 14 **V**  
vodka sauce, chilies, basil, parmigiano

Marcona Almond  
Hummus 16 **V**  
roasted almond and chickpea hummus - baby heirloom carrots, tomatoes, Persian cucumber, piquillo pepper, grilled naan, EVOO & zaatar

Seafood Cocktail 72  
jumbo shrimp, king crab legs, oysters, Maine lobster, Deep Eddy vodka-cocktail sauce, cucumber champagne mignonette, apricot-chili sauce, mustard aioli

Charcuterie & Cheese Board  
three 18 five 28  
**meats:** prosciutto/finocchiona/soppressata/mortadella/nduja  
**cheeses:** parmigiano reggiano/cabra romero/Beemster aged gouda brie/boschetto al tartufo  
**accompaniments:** pickled peppers, fig jam, grain mustard, marcona almonds, grilled crostini

Chicken Wings 17  
choice of sauces: Korean BBQ or Buffalo  
baby carrots, celery, house-made blue cheese dressing

Chicken Tenders & Fries 16  
house breaded, choice of sauce: pink peppercorn ranch, BBQ or Buffalo

Tortilla Soup 10 **V**  
Fire roasted tomato and jalapeño, vegetable broth, toasted cumin, cilantro, avocado, crisp tortilla chips  
Add Roasted Chicken 3

## Hard Hells

Classic Burger 18  
half pound brisket, short rib & chuck blend, pimento cheese spread, American cheese, LTO, grilled bun, hand cut fries

KFC 17  
Korean fried chicken, pickled slaw, sriracha aioli, potato bun

Roasted Vegetable Club 16 **VEG**  
roasted eggplant, portobello mushroom, zucchini, LTO, vegan aioli, ciabatta

Shrimp Tacos 16  
grilled shrimp, cabbage slaw, oregano vinaigrette, citrus pico, avocado, crisp blue corn tortilla

Gyro 18  
shaved beef & lamb blend, naan bread, pickled onion, tomato, tzatziki sauce

Hot Pastrami 16  
horseradish Russian, Swiss, coleslaw

## Salads

Add: Chicken Breast 9 | Shrimp 12 | Salmon 12

Caesar 14  
baby romaine lettuce blend, red endive, parmesan cracker, roasted garlic-parmigiano dressing

Gaia's Garden 15 **V**  
Persian cucumber, campari tomato, whipped feta, kalamata olives, crispy chickpeas, mint leaves, oregano vinaigrette

Buddha Bowl 16 **VEG**  
Tuscan kale, tri colored quinoa, black beans, chickpeas, crispy brussels sprouts, bean sprouts, baby heirloom tomato, avocado, yuzu vinaigrette

Citrus Chicken Salad 15  
baby romaine lettuce blend, red endive, cucumber, carrot, citrus fruit segments, pulled rotisserie chicken, pomegranate-orange vinaigrette

## Mains

NY Strip 28  
10oz. Creekstone Farms, shoestring potato & arugula salad, lemon aioli

Chicken Piccata 19  
sautéed chicken breast, lemon-caper sauce, baby carrots, shoestring potato and arugula

Ice Fjord Salmon 24  
grilled fillet, curry spiced Israeli couscous-dates, raisins, marcona almonds & shaved fennel salad

## Pizza

Margherita 18 **V**  
tomato sauce, olive oil, roasted tomato, buffalo mozzarella, basil

Spicy Italian 22  
tomato sauce, sausage, pepperoni, pepperoncini, sliced prosciutto

Pepperoni 21  
tomato sauce, pepperoni, mozzarella

Mediterranean 20 **V**  
tomato sauce, peppers, mushrooms, red onion, olives, feta cheese

Poke Pizza 24  
fresh ahi tuna, citrus poke sauce, avocado, arugula, sriracha aioli

## Sides

Crisp Brussels Sprouts 11 **V**  
sage leaves, parmigiano cheese, aged balsamic

Curried Cauliflower  
Fried Rice 9 **VEG**  
garlic, curry, mint, cilantro, bean sprouts

Macaroni & Cheese 13  
manchego and aged white cheddar, topped with bacon crumbs

House-Made Fries 9  
thick cut, crisp herbs

**V** vegetarian **VEG** vegan **GF** gluten free

Consumer Advisory Warning: 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.