



This summer, join Omni Hotels & Resorts in celebrating the uniquely North American tradition of harvesting maple sap to create delicious and nutritious maple syrup to satisfy our palates beyond breakfast fare. Learn about one of North America's oldest and most cherished traditions while savoring the flavor of real maple, crafted by maple syrup producers throughout Eastern and Central North America.

Omni showcases the natural heritage that maple producers have maintained for our enjoyment by bringing this ingredient into the spotlight through a number of maple offerings. Consider maple's rich history as you indulge in delectable maple-infused dishes created by Omni's accomplished culinary team, sip refreshing maple-inspired cocktails poolside, or treat yourself to a soothing and aromatic maple spa treatment. You'll feel the goodness of its antibiotic powers both inside and out.

Join us at our pools across the country to enjoy this limited-time menu featuring maple in all its varied forms.



shared bites

HUMMUS DUO 12

Cilantro Hummus & Spicy Harissa Naan / Fresh Vegetables / Olives

MARGHERITA FLATBREAD 12

Marinated Tomato / Basil Fresh Mozzarella

CHICKEN TINGA QUESADILLA 12

Guacamole / Oaxaca Cheese / Salsa

TEQUILA SHRIMP COCTEL 14

Avocado / Cucumber / Red Onion Cilantro /Lime / Spicy Tomato Juice

salads

CHICKEN CAESAR 12

Grilled Chicken / Shaved Reggiano Chile Dusted Masa Croutons

MARINATED KALE AND APPLE SALAD 12

Quinoa / Toasted Almonds / Goat Cheese / Cherry-Maple Vinaigrette

COBB 15

Romaine / Grilled Chicken / Bacon Egg / Avocado / Tomatoes Blue Cheese / Honey-Mustard

SWEET SRIRACHA CHICKEN # 12

Red Cabbage / Spinach / Carrots Cilantro- Maple Vinaigrette

LIME COCONUT SALAD 10

Watermelon / Cantaloupe Pineapple / Tajin

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



wraps

Wraps are served with choice of Fries / Sweet Potato Tots / Fruit

SONORAN SPICED SHRIMP 16

Avocado / Spinach / Pico de Gallo Multi-Grain Tortilla / Cilantro Crema

TURKEY BLT 13

Pepper Bacon / Vine-Ripe Tomato Romaine / Basil Aioli

SPICY ASIAN CHICKEN 12

Red Cabbage / Carrots / Sesame Cilantro / Mizuna

BAHN MI VEGGIE LETTUCE WRAP 11

Zucchini / Carrots / Red Pepper Cilantro Hummus / Vine-Ripe Tomato / Chili Aioli

tacos

BLACKENED MAHI MAHI 15Cabbage / Pico de Gallo / Chili Aioli

Cabbage / Maple Chipotle Pineapple Salsa

KOREAN BEEF 14

Carrot / Pickled Cucumber Daikon / Gochujang Sauce

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



burgers

Burgers are served with your choice of Fries / Sweet Potato Tots / Fruit

CHEESEBURGER* 15

Harris Ranch Natural Beef / Lettuce Tomato / Onion / Pickle / Toasted Brioche Bun

GRILLED TURKEY 14

Avocado / Lettuce / Swiss / Tomato Toasted Brioche Bun

PINEAPPLE BACON JALAPENO 16

Pepper Jack Cheese / Onion Lettuce / Sweet Chili Mayo Toasted Brioche Bun

sides

FRENCH FRIES 6

SWEET POTATO TOTS 6

FROZEN GRAPES 5

WATERMELON WEDGE 5

18% service charge will be added to parties of 6 or more and cabana rentals.

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



cocktails

BEE STING 12

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 cocktails

SOUTHERN SWEETIE 11

Deep Eddy Sweet Tea Vodka / Mint Fresh Brewed Iced Tea Lemonade

FERDINAND'S PUNCH 12

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

PARADISE MOJITO 12

Cruzan Rum / Mint Cane Nectar / Soda / Lime

EL JEFE MARGARITA 13

Cruz Silver / Agave Nectar / Fresh Lime Juice / Your Choice Of Grand Marnier or Chambord Floater

SUMMER FLING 12

Deep Eddy Ruby Red / Fresh Watermelon / Lemon Juice / Shaken Over Ice

CUCUMBER REFRESHER 12

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



beer

DOMESTIC 6

Blue Moon

Budweiser

Bud Light

Coors Light

Miller Lite

Michelob Ultra

(Domestic Bucket) 30

IMPORT/LOCAL/CRAFT 7

Corona Extra

Corona Light

Heineken

St. Pauli Girl NA

(Import/Local Bucket) 35

CIDER 7

Angry Orchard Hard Cider

REGIONAL BEER 7

Huss Scottsdale Blonde Santa Fe Happy Camper IPA Four Peaks Peach Ale



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 10

WHITE

Kris, pinot grigio, "artist cuvee" delle venezie, italy 10 Joel Gott, sauvignon blanc, ca 10 Sacha Lichine SLS rosé, single blend, france 10 Wente Vineyards Morning Fog, chardonnay, livermore valley, ca 11

RED

Charles Smith Wines, Merlot, "The Velvet Devil" 10 Hahn Pinot Noir 10 Genesis Meritage 10



non-alcoholic drinks

JUICE 4

Apple / Cranberry / Grapefruit Orange / Pineapple

SOFT DRINKS / ICED TEA 3

SAN PELLEGRINO 4

FIJI 5

RED BULL OR SUGAR FREE RED BULL 6

ZICO COCONUT WATER 4



kids plates

All Sandwiches Are Served with Choice of Fries / Tots / Fruit

HOT DOG 7

All Beef Hot Dog Ketchup / Mustard

*CHEESEBURGER 7

American / LTO (upon request)

GRILLED CHEESE SANDWICH 7

American / Brioche Bread

CHICKEN FINGERS 7

Ketchup Choice of BBQ / Ranch Honey Mustard

QUESADILLA 7

Flour Tortilla / Shredded Cheese

GRILLED PB&J 7

Grape Jelly / Creamy Peanut Butter Brioche Bread

CHEESE PIZZA 7

Tomato Sauce / Low Fat Mozzarella

GRILLED CHICKEN BREAST 7

Steamed Veggies

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