



# AT THE POOL

## APPETIZERS

**SOUP DU JOUR** 7/11

**PORK GREEN CHILI** GF H 10.5

Pork green chili stew with cheese, onion, cilantro, sour cream, and crispy tortilla strips

**ONION RINGS** 12

**CHICKEN WINGS** 18

*Buffalo, Miners, Nashville Hot, Garlic Parm, BBQ*

Served with celery, carrot sticks and ranch or blue cheese

**TRUFFLE, SWEET POTATO, OR FRENCH FRIES** 12

**BIG RANCH CHEESE STICKS** 13

Served with marinara and ranch

**CHIPS, SALSA & GUAC OR QUESO** GF H 14

Zia restaurant style Nixtamal chips, served with roasted corn salad, salsa and your choice of guacamole or queso sauce

**BOTANAS** GF H 15.5

Chips, queso, chorizo, black beans, green chilis, tomato, green olives, avocado, sour cream with side of salsa

**TOGARASHI SEARED TUNA** GF H 29

#1 sushi-grade Ahi tuna, seaweed salad, Napa cabbage, wasabi, pickled ginger, ponzu, scallion

**BLACKENED CHICKEN QUESADILLA** GFR 14.5

Served with salsa, guacamole and sour cream

## SALADS

**HOUSE SALAD** GF H 9/14

*Small/Large*

Spring greens, Parmigiano Reggiano cheese, red wine vinaigrette, crispy ancient grains

**FOUR CORNERS TACO SALAD** GF H 14/16

*Small/Large*

Romaine, iceberg, mixed greens with roasted corn, black beans, green chilis, jack & cheddar cheeses, Roma tomato, scallions, avocado, crispy tortilla strips, Southwest crema

**CRISPY CHICKEN SALAD** 14.5/18

*Small/Large*

Romaine, iceberg, mixed greens with hand breaded chicken breast sliced with shredded jack and cheddar cheese, Roma tomato, bacon, red onion, herbed buttermilk dressing

**COLE SLAW** 7/13

*Small/Large*

**CHICKEN OR TUNA SALAD** GF H 15/19

Mixed greens, ancient grains, Parmesan, red wine vinaigrette

*Make it a sandwich or wrap: whole wheat, lettuce, tomato, pickled red onion*  
*Add side +3*

**WEDGE SALAD** GFR 15/19

*Small/Large*

Baby iceberg wedge, bacon, blue cheese crumbles, herb buttermilk ranch dressing, cherry tomatoes, crispy onion

**CASSIDY'S CAESAR**

**SALAD** GFR 14/18

*Small/Large*

Baby romaine leaves tossed in tossed in house made Caesar dressing, Parmesan, roasted Roma tomato, crouton, crispy poblano pepper strips

*Add pickled anchovies +2*

ADD TO ANY SALAD \_\_\_\_\_

GRILLED CHICKEN BREAST \* 7

GRILLED FLAT IRON STEAK \* 21

CRISPY CHICKEN \* 7

SEARED AHI TUNA \* 18

(3) JUMBO SHRIMP 12



GF Gluten Free

H Healthy Choice

GFR Gluten Free Upon Request

N Contains Nuts

*\*These items are served raw or may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

*\*\* The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.*



AT THE

# POOL

## HEAVIER FAIRE

Burgers, hot dogs and sandwiches all served with choice of side: slaw, side house salad, French fries, truffle fries, sweet fries, cup of soup or onion rings

### BRONCO BURGER \* 19

½ lb. Black Angus beef patty, brioche bun, bacon, pepper jack cheese, green chili, Bronco sauce, served with lettuce, tomato, onion, and pickle

### CHICKEN CLUB GFR 16.5

Three pieces of grilled white bread, chilled grilled chicken breast, pepper jack, bacon, iceberg lettuce, tomato, avocado, mayonnaise

### BUILD YOUR OWN HOT DOG 13

Mustard, Ketchup, Onion, Relish, Jalapeno, Cheese  
½ lb. all beef Hebrew National hot dog, poppy seed bun.

### OLD FASHIONED \* 19 JAMES RANCH SMASH

Two ¼ lb. ground beef patties smashed until crispy with grilled onions, two slices of American cheese, pickles, mustard and ketchup

### FRIED GREEN TOMATO WITH TURKEY GFR 14.5

Served on toasted whole wheat bread, white cheddar, WDA, cucumber, pickled red onion, micro greens

### HOT HAM, BRIE, AND ROCKET GFR H 14.5

Served on toasted baguette, tomato, WDA, hot honey

### STEAK SANDWICH \* GFR 36

Sliced flat iron, Amarosa roll, provolone, sautéed mushroom, caramelized onion, house steak sauce, lettuce, tomato

### BLTA GFR 16

Grilled roasted garlic bread, bacon, iceberg lettuce, tomato, avocado, mayo

### BURNT ENDS GFR 14.5 BRATWURST

Served with horseradish mustard, onion, sweet relish

### TERIYAKI SALMON \* GF H 37

Sushi rice with quinoa, grilled asparagus, crispy bean threads, pickled ginger, sesame seed, scallions

### JAMES RANCH NEW YORK STRIP \* GFR H 48

Served with sauteed mushrooms, truffle fries, seasonal vegetables

### FRIED SHRIMP OR CHICKEN TENDERS 18

BBQ, Buffalo, Nashville hot  
Served with french fries, ranch or blue cheese, cocktail sauce, lemon caper remoulade

### SOUTHWEST BLACK BEAN & QUINOA BUDDHA BOWL GFR 19

Roasted corn, avocado, roasted Roma tomato, pickled watermelon radish, green chili, pepitas, pepper jack cheese, crispy poblano strips, Southwest vinaigrette, tortilla strips  
Add on proteins: grilled or crispy chicken +7, 8 oz flat iron steak +21, (3) jumbo shrimp +12, seared tuna +18

## TACOS

One Taco 8  
Two Tacos 14

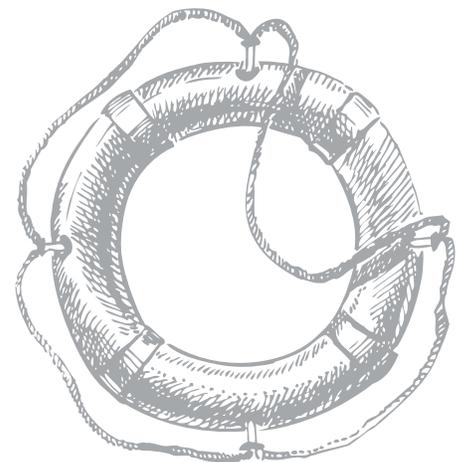
Served on a hybrid corn & flour tortilla, topped with Oaxaca cheese, Napa cabbage, pico de gallo, cilantro, avocado  
Served with roasted corn salad, lime & salsa Verde  
Substitute corn tortilla or Jicama shell +1

**STEAK**  
Blackened or Grilled

**COD**  
Blackened or Beer Battered

**CHICKEN**  
Blackened or Grilled

**SHRIMP**  
Blackened or Sauteed



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